

廚師精選 Chef's Special

數量/Qty	瑤柱腊味生炒糯米飯	8.75
_____	Scallop Sausages Pan Fried Sticky Rice	
_____	椒鹽鮮魷	8.95
_____	Salt and Pepper Calamari	
_____	椒鹽龍利魚	7.95
_____	Salt and Pepper Filet of Rex Sole	
_____	白灼豬潤	7.95
_____	Boiled Pork Liver	
_____	XO干燒四季豆	7.95
_____	Dry Fried String Beans XO Sauce	
_____	蒜子炒油菜心	7.55
_____	Stir Fried Green Vegetable with Garlic	
_____	蒜茸大豆苗	11.95
_____	Sauteed Pea Shoots with Chopped Garlic	
_____	杞子白果浸大豆苗	11.95
_____	Wolfberries w/ Ginkgo Bean Sprouts	
_____	蠔油芥蘭	7.75
_____	Chinese Broccoli with Oyster Sauce	
_____	XO醬蘿蔔糕	7.55
_____	XO Sauce Turnip Cake	
_____	上湯鮮蝦雲吞	7.75
_____	Shrimp Wonton Soup	
_____	沙薑水晶鳳爪	6.75
_____	Crystal Ginger Chicken Feet	
_____	蜜汁蒜片黑椒肉排	8.95
_____	Black Pepper Pork Rib w/ Garlic in Honey Sauce	
_____	XO醬煎腸粉	6.95
_____	XO Sauce Pan Fried Noodle Roll	
_____	北京片皮鴨	(H) 22.00 (W) 39.00
_____	Imperial Duck	
_____	時菜灼魚球	7.55
_____	Vegetable with Fish Ball	
_____	順德炸魚球	7.55
_____	Deep Fried Fish Ball	
_____	椒鹽雞中翼	8.75
_____	Salt and Pepper Chicken Wings	
_____	豉汁釀磨菇	5.95
_____	Stuffed Mushrooms w/ Black Bean Sauce	
_____	豉汁釀茄子	5.95
_____	Stuffed Eggplant w/ Black Bean Sauce	
_____	煎釀青椒	5.95
_____	Pan-Fried Stuffed Green Peppers	
_____	白灼牛栢菜	8.95
_____	Steamed Beef Cattle Blinds	
_____	五香牛雜	9.55
_____	Spiced Beef Complex	
_____	椒鹽排骨	8.95
_____	Salt and Pepper Pork Ribs	
_____	干烹雞翼	9.55
_____	Dry Braised Chicken Wings	
_____	椒鹽鴨舌	8.95
_____	Salt and Pepper Duck Tongue	
_____	凉拌雲耳	5.95
_____	Cold Yun Ear	
_____	紅油抄手	8.55
_____	Wonton with Spicy Sauce	
_____	清湯牛腩	10.95
_____	Stew Beef Soup	
_____	金沙南瓜	7.59
_____	Golden Pumpkin	

蒸點 Dim Sum

數量/Qty	潮州粉果	4.95
_____	Chaozhou Dumplings w/Peanut	
_____	上海小籠包	6.95
_____	Shanghai Dumplings	
_____	鮮蝦豆苗餃	6.95
_____	Shrimp w/ Bean Seedlings Dumplings	
_____	龍蝦餃	6.95
_____	Lobster Dumplings	
_____	晶瑩鮮蝦餃	6.55
_____	Shrimp Dumplings	
_____	帶子餃	6.55
_____	Scallop Dumplings	
_____	香茜餃	4.95
_____	Cilantro Dumplings	
_____	蟹王蒸燒賣	5.85
_____	Pork and Shrimp Sui Mai	
_____	粟米餃	4.95
_____	Pork & Shrimp w/ Pine Nut Dumplings	
_____	豉汁蒸排骨	5.55
_____	Steamed Pork Ribs w/ Black Bean Sauce	
_____	黑椒牛仔骨	6.95
_____	Beef Spareribs with Black Pepper	
_____	山竹牛肉球	4.95
_____	Steamed Beef Ball w/ Bean Curd Skin	
_____	菠菜上素餃	4.95
_____	Spinach Dumplings	
_____	珍珠糯米雞	5.55
_____	Sticky Rice in Lotus Leaf	
_____	蒸叉燒包	4.95
_____	Steamed B.B.Q. Pork Bun	
_____	蠔皇鮮竹卷	4.95
_____	Bean Curd Roll w/ Oyster Sauce	
_____	醬汁蒸鳳爪	4.95
_____	Steamed Chicken Feet	
_____	和味蒸牛肚	4.95
_____	Taste Steamed Beef Stew	
數量/Qty	粥 Porridge	
_____	青菜咸骨粥	8.55
_____	Salty Pork Bone Porridge	
_____	生滾魚片粥	8.55
_____	Sliced Fish Porridge	
_____	生滾牛肉粥	8.55
_____	Sliced Beef Porridge	
_____	皮蛋瘦肉粥	8.55
_____	Pork Porridge w/Century Egg	
_____	窩蛋牛肉粥	8.95
_____	Beef w/Egg Porridge	
_____	生滾大靚粥	(S) 10.95 (L) 19.00
_____	Clam Porridge	
_____	油條	3.00
_____	Chinese Donut	

煎炸焗 Fried & Baked

數量/Qty	焗叉燒餐包	4.75
_____	Baked B.B.Q. Pork Bun	
_____	安蝦咸水角	4.55
_____	Fried Pork Puff	
_____	荔茸炸芋角	4.55
_____	Deep Fried Taro Dumplings	
_____	香煎韭菜粿	5.95
_____	Pan Fried Shrimp & Chives Dumplings	
_____	香煎蘿蔔糕	4.95
_____	Pan Fried Turnip Cake	
_____	脆皮炸素春卷	5.95
_____	Crispy Fried Vegetarian Egg Roll	
_____	雜菌生煎包	4.95
_____	Pan Fried Mixed Mushroom Bun	
_____	香煎鮮蝦腐皮卷	5.95
_____	Pan Fried Shrimp Tofu Skin Roll	
_____	煎鍋貼	6.95
_____	Pan Fried Pork Pot Sticker	
_____	炸咖喱角	5.25
_____	Deep Fried Curry Mushroom Samosas	
_____	香煎蔥油餅	4.75
_____	Crispy Onion Pancakes	
_____	煎粟米餅	5.25
_____	Pan Fried Corn Cake	
_____	香煎芋絲餅	4.95
_____	Pan Fried Taro Cake	
數量/Qty	腸粉 Noodle	
_____	鮮蝦滑腸粉	6.95
_____	Shrimp Noodle Roll	
_____	香茜牛肉腸粉	5.95
_____	Beef with Cilantro Noodle Roll	
_____	蜜汁叉燒腸粉	5.95
_____	Barbecued Pork Noodle Roll	
_____	韭王魚片腸粉	5.95
_____	Fish w/ Chives in Noodle Roll	
_____	炸兩腸粉	4.95
_____	Chinese Donut with Noodle Roll	
_____	排骨蒸腸粉	6.55
_____	Steamed Spareribs Noodle Roll	
_____	雜菌鮮菇腸粉	6.95
_____	Mixed Mushroom in Noodle Roll	
_____	元茜蔥腸粉	5.95
_____	Cilantro Green Onion Noodle Roll	
_____	牛腩蒸腸粉	6.95
_____	Stew Beef Noodle Roll	

粉/麵/飯 Chow Fun & Fried Rice

數量/Qty	龍蝦伊麵	Seasonal
_____	Lobster Special Noodle	
_____	海鮮煎麵/炒麵	16
_____	Seafood Fried Noodle or Chow Mein	
_____	各式煎麵/炒麵	15
_____	All Kind of Pan Fried Noodle or Chow Mein (雞, 牛肉, 叉燒招牌) (Chicken, Beef, BBQ Pork House Special)	
_____	干炒牛河	15
_____	Beef Chow Fun	
_____	星洲炒米粉	15
_____	Singapore Style Thin Rice Noodle	
_____	雜菌牛肉煎米粉	16
_____	Beef w/ Mixed Mushroom Pan Fried Rice Noodle	
_____	味菜排骨煎米粉	16
_____	Preserve Vegetable Ribs Pan Fried Rice Noodle	
_____	海鮮煎米粉	16
_____	Seafood with Pan Fried Rice Noodles	
_____	豉椒排骨濕炒河	15
_____	Black Pepper Pork Ribs Chow Fun	
_____	蕃茄牛肉煎麵	15
_____	Tomato Beef Fried Noodles	
_____	豉油王炒麵	14
_____	Chow Mein with Soy Sauce	
_____	牛雜腸粉煲	11.95
_____	Beef Stew w/ Rice Noodle Roll Clay Pot	
_____	家鄉炒米粉	15
_____	Home Fried Rice Noodles	
_____	福建炒飯	15
_____	Fujian Style Fried Rice	
_____	揚州炒飯	15
_____	Yang Chou Style Fried Rice	
_____	生炒牛肉飯	15
_____	Beef Fried Rice	
_____	咸魚雞粒炒飯	15
_____	Salted Fish and Chicken Fried Rice	
_____	雜菜炒飯	15
_____	Mixed Vegetables Fried Rice	
_____	瑤柱蛋白炒飯	16
_____	Dried scallop w/ Egg White Fried Rice	
_____	絲苗白飯	1.00
_____	Steamed Rice	

This Dim Sum Menu Only Serve From 10:00 am - 2:50 pm

甜品 Dessert

_____	化皮榴槤酥	7.25
_____	Durian Pastry	
_____	炸芝麻球	4.55
_____	Fried Sesame Ball	
_____	松軟馬拉糕	5.25
_____	Sponge Cake	
_____	擂沙湯丸	4.95
_____	Steamed Black Sesame Ball	
_____	香滑流沙包	4.95
_____	Steamed Egg Yolk Bun	
_____	香滑奶皇包	4.75
_____	Steamed Custard Bun	
_____	紅棗杞子糕	3.95
_____	Jujube Wipes Cakes	
_____	黑芝麻卷	4.25
_____	Black Sesame Roll	
_____	綠茶流沙角	4.75
_____	Green Tea Egg Yolk Dumplings	
_____	薑汁卷	4.25
_____	Ginger Roll	
數量/Qty	Draft Beer	
_____	Anchor Steam	\$6/Pint
_____	Blue Moon	\$6/Pint
_____	Sierra Nevada Pale Ale	\$6/Pint
_____	Drake's Hefeweizen	\$6/Pint
_____	Green Flash West Coast IPA	\$6/Pint
_____	Duvel	\$6/Pint
_____	Sake (cold/hot)	\$7/Small \$13/Large
數量/Qty	Bottle Beer	
_____	Coors Light	\$5/Bottle
_____	Corona	\$5/Bottle
_____	Heineken	\$5/Bottle
_____	Sapporo	\$5/Bottle
_____	Tsingtao	\$5/Bottle
_____	Guinness	\$5/Bottle
數量/Qty	Soda	
_____	Coke	\$2.95
_____	Diet Coke	\$2.95
_____	7up	\$2.95
_____	Sunkist	\$2.95
_____	Orange Juice	\$2.95
_____	Lemonade	\$2.95
_____	Ginger Ale	\$3.95
_____	Pellegrino Sparkling Water	\$6.00

特級茶 Supreme Tea

每位/Person	台灣凍頂烏龍	1.95
_____	Dong Ding Oolong	
_____	高山人參烏龍	1.95
_____	Blue People Ginseng Oolong	
_____	阿里山奶香烏龍	1.95
_____	Alishan Milk Oolong	
_____	特級茉莉花	1.95
_____	Supreme Jasmine	
_____	特級觀音王	1.95
_____	Iron Goddess King	
_____	宮廷陳年普洱	1.95
_____	Royal Aged Puerh	
_____	武夷大紅袍	1.95
_____	Red Robe Red Tea	
_____	英德紅茶	1.95
_____	Ying De Red Tea	
_____	荔枝紅	1.95
_____	Lichee Black	
_____	杭州貢菊	1.95
_____	Baby Chrysanthemum	
_____	野生玫瑰花	1.95
_____	Siberian Rose	

Dim Sum the traditional Chinese brunch
 Dim sum is a style of Cantonese cuisine that is synonymous with "yum cha" (act of drinking tea). The tradition of Dim sum dates back to thousands of years ago appearing in conjunction with tea houses along the famous Silk Road offering snacks to travelers.
 The literal translation for dim sum is "to touch the heart" used as a reference to the bite sized portions or tapas that are prepared and served in steamed bamboo baskets or deep fried and put on small plates. Flavors typically range from savory to sweet. To experience an authentic local spread, we recommend trying these popular dishes. Rediscover your sense of adventure and dim sum.
 Barbecued Pork Buns (Char Siu Bao), Pork and Shrimp Siu Mai (Siu Mai), Shrimp Dumplings (Har Gow), Steamed Chicken Feet (Fung Zao), Steamed Pork Ribs (Pai Kwat) Pan Fried Turnip Cake (Lo Bak Go), Rice Noodle Rolls (Cheong Fun), Sticky Rice in Lotus Leaf (Lo Mai Gai), Fried Sesame Ball (Jian Dui), Steamed Egg Yolk Bun (Liu Sha Bao)
 To enjoy and eat dim sum, one must learn to enjoy and drink tea first. Drinking loose leaf tea is an essential component to dim sum as the food. As it slows down the meal to engage in more conversation. Proper tea etiquette always starts with pouring tea for others before your own cup. Tilting the lid of the teapot at an angle would indicate to the server more hot water or a refill is needed. Here are a few classic staples to suit ones palette.
 Jasmine tea (Heung Pin) is the default staple popularized by the sweet fragrant aromas. Jasmine can pair nicely with lighter dishes with its delicate notes.
 Iron goddess (Tie Guan Yin) is one of the most famous of all oolongs known for its natural gardenia and honeysuckle notes. The floral and fruity notes can pair with spicy and sweeter dishes.
 Pu-erh (Po-Lay) known to have an earthy and woody characteristics can be an acquired taste for the crowd. However, due to its unique fermentation and aging process this tea can be the perfect antidote for deep fried or heavier foods by breaking down the oils while aiding in digestion and boosting metabolism.
 Chrysanthemum (Guk-Fa) can be the perfect non caffeinated remedy to soothe with it's delicate and naturally sweet notes that can help to alleviate inflammation and cool the body.
 Still can't decide? Try the local favorite blend between the Chrysanthemum and Pu-erh (Guk-Pou). The distinctive earthiness from Pu-erh can be tamed and tapered off by the honey like sweetness of the flower. The perfect balance of yin and yang.
Enjoy, Live, Laugh, and Dim Sum!
 Begoni Bistro
 (All Teas Provided by Vital Tea Leaf)