Tim HoWan 图 添好運 1

DIM SUM SPECIALISTS

New York

Sweet Osmanthus with Goji Berries

Sweet Red Bean Dessert (Hot)

杞子桂花糕

陳皮紅荳沙(熱)

\$1 per person for House Bo-Lay Tea (Hot) / 普洱茶另加 \$1

85 4th Ave., New York, NY 10003 Tel: 212-228-2800

Server:

Guest:

Prepared fresh daily, cook to order / 自製點心 即叫即蒸 Steamed / 蒸點

Table	_

\$1.00

)	*Steamed Pork Dumplings with Shrimp (Siu Mai)			
\$4.50	鮮蝦燒賣皇	\$4.50		
Steamed Pork Spare Rib with Black Bean Sauce				
\$4.25	潮州蒸粉果	\$4.50		
	Steamed Beef Ball with Bean Curd Skin			
\$5.50	陳皮牛肉球	\$4.50		
luce	Steamed Tofu stuffed with Fish Cake			
\$4.25	豉汁蒸釀荳腐	\$4.50		
nd Vegetable	*Steamed Shrimp and Chives Dumplings			
\$4.50	鮮蝦韮菜餃	\$4.75		
\$4.25				
Baked / 焗點				
	A TO SERVICE AND A SERVICE AND			
\$4.95	香煎臘味羅白糕	\$4.50		
Door Frie		The second second second		
THE RESIDENCE STREET, AND THE SECOND	towards have constituted in the same in a same in a same and			
*Deep Fried Dumplings filled with Pork and Shrimp 家鄉咸水角 \$4.50				
	維実質春苍	\$4.75		
\$4.75				
Steamed Ri	ce/盅頭飯點			
Steamed Rice with Chicken and Shiitake Mushroom		*Steamed Rice with Pork and Dried Squid		
\$4.75	土魷肉餅飯	\$4.75		
an Fried Egg				
\$4.95				
Steamed Ri	ice Roll / 陽粉			
		Reef		
		\$5.25		
		φοιΣο		
\$5.25	布拉白腸粉	\$4.50		
	רלע נשנו דיד דינ רו ג	Ψ4.00		
Ψ0.20				
ψ3.23	Blanched / 白灼點			
ψ0.20	Blanched / 白灼製 Blanched Seasonal Vegetable	i		
	\$4.50 an Sauce \$4.25 \$5.50	解・表 Steamed Dumplings in Chiu Chow style		

\$4.25

\$4.25

*Sweet Pumpkin Cream with Sago (Cold or Hot)

\$4.25

\$4.25

南瓜西米露(冷或熱)

奶皇西多士

*French Toast filled with Custard



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	Steame	ed / 蒸點		
*Steamed Shrimp Dumplings (Har Gow) 晶瑩鮮蝦餃		*Steamed Pork Dumplings with Shrimp (S		
	\$4.50	鮮蝦燒賣皇	\$4.50	
Steamed Pork Spare Rib with Black Bean	Sauce	*Steamed Dumplings in Chiu Chow style		
豉汁蒸排骨	\$4.25	潮州蒸粉果	\$4.50	
Sticky Rice in Lotus Leaf		Steamed Beef Ball with Bean Curd Skin		
古法糯米雞	\$5.50	陳皮牛肉球	\$4.50	
*Braised Chicken Feet with Abalone Sauc	е	Steamed Tofu stuffed with Fish Cake		
美味鲍汁鳳爪	\$4.25	豉汁蒸釀荳腐	\$4.50	
*Steamed Bean Curd filled with Meat and	Vegetable	*Steamed Shrimp and Chives Dumplings		
美味炆鮮竹卷	\$4.50	鮮蝦韮菜餃	\$4.75	
*Steamed Egg Cake				
香滑馬拉糕	\$4.25			
Baked / 焗點	TENSETTAND	Pan Fried / 煎點		
The state of the s		*Pan Fried Turnip Cake		
Baked Bun with BBQ Pork (3 pieces) 酥皮焗叉燒包 3個	\$4.95	香煎臘味羅白糕	\$4.50	
所以炯又烷已 3 回			[\$4.50]	
	Deep Frie	ed / 煎炸點		
*Deep Fried Dumplings filled with Pork and Shrimp		Deep Fried Vegetable Spring Roll (Lo Han Jai)		
家鄉咸水角	\$4.50	羅漢齊春卷	\$4.75	
*Deep Fried Eggplant filled with Shrimp				
百花煎釀茄子	\$4.75			
	Steamed Ri	ce / 盅頭飯點		
Steamed Rice with Chicken and Shiitake		*Steamed Rice with Pork and Dried Squic	1	
北菇滑雞粒飯	\$4.75	土魷肉餅飯	\$4.75	
*Steamed Rice with Minced Beef and Pan				
煎蛋牛肉飯	\$4.95			
州虽干内 敬				
	Steamed Ri	ce Roll / 腸粉		
Steamed Rice Roll stuffed with BBQ Pork		Steamed Rice Roll stuffed with Minced Beef		
蜜味叉燒腸	\$5.50	免治牛肉腸	\$5.25	
*Steamed Rice Roll stuffed with Shrimp and	d Chinese Chives	Steamed Plain Rice Roll	Materials and the second	
韮黃鮮蝦腸	\$5.25	布拉白腸粉	\$4.50	
Congee / 粥品		Blanched / 白灼點		
*Congee with Pork and Preserved Egg		Blanched Seasonal Vegetable		
	\$3.75	白灼時菜	\$4.00	
业或三及内别			\$ 1.00	
	Desser	rt / 甜品		
Sweet Osmanthus with Goji Berries		*Sweet Pumpkin Cream with Sago (Cold or Hot)		
杞子桂花糕	\$4.25	南瓜西米露(冷 或 熱)	\$4.25	
Sweet Red Bean Dessert (Hot)	Division by the state of the st	*French Toast filled with Custard		
陳皮紅荳沙(熱)	\$4.25	奶皇西多士	\$4.25	

Please advise your server if you have any food allergy