

dim sum

dumplings or jiaozi, dates back to ancient times some 500-600 years ago, as the spring festival marks the start of a new year, people choose to eat jiaozi to connote their wishes for good fortune in the new year. the chinese have been perfecting the art of dumpling making since the sung dynasty. today dim sum is served throughout china, but the best dim sum chefs are found in hong kong. restaurants serve dim sum as early as 6:30 in the morning and continue throughout the day. we have welcomed chef heng to our kitchen, a dim sum master from china.

gao - a portion of four delicately steamed parcels with a selection of fillings showing through translucent rice flour wrappers a chinese classic	
prawn	69
spinach and cream cheese	62
chi chee gao - crab stick, spring onion, mushroom and cream cheese	63

celery pao - a portion of four delicately steamed parcels with prawn and vegetable showing through translucent rice flour wrappers	65
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hong kong pears - a portion of three potato dumplings stuffed with duck, chicken and prawn. a definitive must try subject to availability	75
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gyoza - a portion of four minced chicken, spicy lamb or pork with leeks, carrot and chives in a wheat wrapper. lightly fried then steamed. served with a soy vinegar dipping sauce	
chicken	64
pork	64
spicy lamb	67

sui mai - a portion of four a chinese classic. filled wheat wrapper, steamed and traditionally open at the top	
chicken and mushroom	61

wonton - a portion of four pastry parcels filled with a variety of fillings and deep-fried. served with a sweet and sour sauce	
chicken	63
pork	63

bau fluffy buns of similar texture to sponge cake, either with a savoury or a sweet filling, known to be a comforting dim sum	
bbq pork	59
bbq chicken	59

dim sum combos

chef heng combo a selection of prawn gao; chi chee gao; celery pao and spinach and cream cheese gao - 4 pieces	73
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chef heng combo 2 a selection of prawn gao; chi chee gao; celery pao and spinach and cream cheese gao - 8 pieces	135
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