



100 Dim Sum Delights

Top of UOB Plaza

Sat, Sun & Public Holiday, 10.00am to 3.00pm

Adult \$38.80++, Child (Below 1.2m) \$26.80++

* Denotes signature item in the menu

请任选一种茶：
Please choose one type of tea:

八宝茶
Eight Treasure Tea

贡菊花
Chrysanthemum Tea

白牡丹
White Peony Tea

正山小种
Zheng Shan Red Tea

玫瑰花茶
Rose Tea

茉莉香珠
Jasmine Tea

蒸点心

STEAMED DIAN XIN

- * 1. 翡翠叶儿粿
Glutinous Rice Roll with Pork Floss wrapped in Lotus Leaf
- 2. 素菜蒸饺子
Steamed Vegetable Dumpling
- 3. 花菇素菜包
Steamed Mushroom & Vegetable Bun
- 4. 甘笋流沙包
Steamed Egg Custard Bun
- 5. 蛋黄莲蓉包
Steamed Lotus Paste Bun with Egg Yolk
- 6. 鹌鹑蛋烧卖
Steamed Siew Mai with Quail Egg
- 7. 鸡汁烧卖
Steamed Siew Mai with Chicken Sauce
- 8. 蟹仔蒸烧卖
Steamed Siew Mai with Crab Roll
- 9. 金牌奶黄包
Steamed Custard Bun
- 10. 八味蒸凤爪
Steamed Chicken Claw with Fermented Bean Paste
- 11. 蒜香蒸排骨
Steamed Spare Ribs with Garlic
- 12. 时菜蒸牛丸
Steamed Beef Balls with Seasonal Vegetables
- 13. 透明鲜虾饺
Steamed Prawn Dumpling
- 14. 鱼茸盅仔糕
Steamed Sponge Cake
- 15. 牛油葱花卷
Steamed Onion Roll with Butter
- 16. 上海小龙包
Steamed Minced Meat Dumpling in Superior Stock

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| <p>* 17. 精装糯米鸡
Steamed Glutinous Rice in Lotus Leaf</p> <p>18. 潮州糯米卷
Glutinous Rice Roll in "Teo Chew" Style</p> <p>19. 蚝皇叉烧包
Steamed Barbeque Pork Bun</p> <p>20. 沙爹金钱肚
Steamed Beef Tripe in "Satay" Sauce</p> <p>21. 鲍汁腐皮卷
Steamed Bean Curd Skin Roll with Abalone Sauce</p> <p>22. 干蒸牛肉卖
Steamed Beef Dumpling</p> <p>23. 鱼翅鸡冠饺
Steamed Shark's Fin & Chicken Dumpling</p> | <p>* 24. 黄金玉米饺
Steamed Sweet Corn Dumpling</p> <p>25. 榄仁千层糕
Steamed Layer Cake with Olive</p> <p>26. 三鲜水饺
Assorted Seafood Dumpling</p> <p>27. 北方水饺
Minced Meat Dumpling in Superior Stock</p> <p>* 28. 酸辣抄手
Sour & Spicy Minced Meat Dumpling</p> <p>29. 钟水饺
Dumpling with Chilli Oil</p> |
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炸、煎点心

FRIED DIAN XIN

- * 30. 四川葱油饼
Pan-fried Sichuan Onion Pancake
- 31. 百花紫菜卷
Pan-fried Minced Prawn Roll with Seaweed
- * 32. 冰花锅贴
Pan-fried Dumpling with Chives
- 33. 京都煎饺子
Pan-fried Minced Dumpling in "Jing Du" Sauce
- 34. 生煎菜肉包
Pan-fried Minced Meat Bun
- 35. 泮塘马蹄糕
Pan-fried Water Chestnut Cake with Syrup
- 36. 香煎玉米饼
Pan-fried Sweet Corn Pancake
- 37. 腊味芋丝饼
Pan-fried Shredded Yam Pancake with Waxed Meat
- 38. 芫茜鱼饼
Pan-fried Fish Pancake with Parsley
- 39. 莲藕饼
Pan-fried Lotus Root Cake
- 40. 瑶柱萝卜糕
Pan-fried Carrot Cake with Conpoy
- * 41. 脆皮萝卜糕
Crispy Carrot Cake
- 42. 鸡肉焦饼
Crispy Chicken Puff
- 43. 鲜虾腐皮卷
Crispy Bean Curd Skin with Prawns
- 44. 三丝炸春卷
Deep-fried Spring Roll

- 45. 川东红苕饼
Deep-fried Potato Pancake
- * 46. 像生南瓜饼
Fried Pumpkin Pancake
- 47. 香麻黄金饼
Fried Bun with Crispy Floss
- 48. 金沙像生梨
Fried Potato Fritter
- 49. 炸云吞
Fried Wonton with Minced Meat
- 50. 金丝香芋角
Fried Shredded Yam Dumpling

面、粥

NOODLE, PORRIDGE

- * 51. 四川凉面
Sichuan Chilled Noodle
- 52. 红烧牛肉面
Braised Beef Noodle Soup
- 53. 榨菜肉丝面
Noodle Soup with Shredded Meat & Preserved Vegetable
- 54. 四川炸酱面
Sichuan Minced Meat Noodle
- 55. 生滚鱼片粥
Sliced Fish Porridge
- 56. 老火皮蛋粥
Century Egg Porridge
- 57. 银杏柱丝粥
Shredded Dried Scallop Porridge

58. 生滚鱼滑粥
Fish Ball Porridge
59. 酸辣豆花
Sour & Spicy Bean Curd
60. 咸豆花
Savory Bean Curd

冷盘类

COLD DISHES

61. 盐水鸭珍
Duck Gizzard
62. 鲜虾沙律
Fresh Prawn Salad
63. 潮式鸭片
Sliced Duck in "Teo Chew" Style
64. 发菜芦笋
Asparagus with Sea Moss

65. 夫妻肺片
Sliced Beef & Tripe in Chilli Sauce
- * 66. 重庆口水鸡
Chilled Chicken in Spicy Bean Paste
67. 四川泡菜
Chilled Sichuan Spicy Preserved Cabbage
- * 68. 蒜泥白肉
Sliced Pork in Garlic Sauce
69. 香油鲍鱼菇
Abalone Mushroom in Sesame Oil
70. 姜汁松花皮蛋
Century Egg & Mushroom in Ginger Sauce
71. 冷炆黄瓜条
Chilled Preserved Cucumber with Garlic & Peppercorn
72. 小米辣泡木耳
Preserved Fungus with Chilli Padi
73. 剁椒拌腰花
Pig Kidney with Preserved Chilli

- 74. 芝麻海蜇
Marinated Jelly Fish with Sesame
- 75. 台湾千丝卷
Sliced Bean Curd Skin Roll
- 76. 棒棒鸡丝
Shredded Chicken with Sesame Sauce
- 77. 麻辣八爪鱼
Marinated Octopus with Spicy Paste
- 78. 川味羊肉串
Marinated Lamb "Satay" in Sichuan Style
- 79. 鲜椒拌鸡丁
Diced Chicken with Fresh Chilli
- 80. 川卤鸭脚翅
Braised Duck Feet

甜品

DESSERT

- 81. 清汤龟苓膏
Herbal Jelly in Sugar Syrup
- 82. 豆沙锅饼
Red Bean Paste Pancake
- 83. 芒果布丁
Fresh Mango Pudding
- 84. 杨枝甘露
Fresh Mango & Pameló Cream
- 85. 杏仁豆腐
Almond Bean Curd
- 86. 椰汁黑糯米
Glutinous Rice with Coconut Milk
- 87. 雪耳杏仁露
Almond Cream with Snow Fungus

- * 88. 班兰马蹄豆花
Homemade Bean Curd with Pandan & Water Chestnut
- * 89. 枸杞甜豆花
Homemade Bean Curd with Wolfberries
- 90. 甜豆花
Homemade Bean Curd with Syrup
- 91. 冰糖汤圆
Glutinous Rice Balls in Rock Sugar
- 92. 鲜果拼盘
Mixed Seasonal Fresh Fruits Platter
- 93. 草莓奶冻
Chilled Strawberry Jelly
- 94. 香滑黑芝麻糊
Black Sesame Paste
- 95. 菠萝蜜椰奶露
Chilled Coconut & Jackfruit Cream
- 96. 莲子红豆沙
Red Bean Paste with Lotus Seed
- 97. 脆皮炸荔枝
Crispy Fried Lychee
- 98. 酥炸麻圆
Crispy Fried Glutinous Rice Balls
- 99. 白果芋泥
Yam Paste with Gingko Nuts
- 100. 黑塘拌果冻
Rock Sugar with Fruit Jelly