DIM JOY HOUSE

聚點軒

Steamed Mixed Dimsum Platter (M)

Prawn & Pork Siu Mai (I)

Prawn Har Gow (I)

STARTERS / 头盘

Traditional Chicken Sang Choy Bao with fresh Spring Onion (2 pcs) *GFO* 鸡肉生菜包	15.8
Vegetarian Spring Rolls with Sweet and Sour Sauce(4 pcs) *VG* 春卷	15.8
Steamed Prawn Har Gow (4pcs) (I) 蒸鲜虾饺	15.8
Steamed Spinach and Prawn Dumplings (4pcs) (I) 鲜虾菠菜饺	15.8
Steamed/ Fried Prawn and Pork Siu Mai (4 pcs) (I) 蒸/炸烧卖皇	15.8
Steamed Prawn & Chive Dumplings (4 pcs) (I) 韭菜鲜虾饺	15.8
Steamed BBQ Buns (3pcs) 蒸叉烧包	14.8
Steamed Mixed Dimsum Platter (8pcs) (M) 蒸点心拼盘	30.8
Mixed Seafood Sang Choy Bao (2 pcs) (M) 海鲜生菜包	18.8

SOUP / 汤类

Hot and Sour Soup *GFO* 酸辣汤	12.8
Chicken Creamy Sweet Corn Soup *GFO* 鸡茸粟米羹	12.8
Seafood Bean Curd Soup (M) *GFO* 海鲜豆腐羹	12.8
Wonton Soup (I) 云吞汤	12.8
Wonton Noodle Soup (I) 云吞汤面	16.8

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LIVE SEAFOOD / 游水海鲜

Live Seafood (Coral Trout/Morwong/Parrot Fish/Barramundi/Perch) (A) 星班, 三刀, 青衣, 盲曹, 銀鱸	MP
Cooking (Steamed/Braised/Deep Fried) 清蒸／红烧／油浸	
Live Lobster (A) 游水龙虾	MP
Cooking (Salt & Pepper/Ginger & Shallot/XO) 椒盐／姜葱／XO酱	
ADD	
Sashimi 刺身	25
Salted Egg Yolk 咸蛋黄焗	30
E - Fu or Egg Noodle or Vermicelli 加伊面或生面或米粉	17
Live Crab (A) 泥蟹	MP
Cooking (Singapore - Add $15/Dry Spicy and Garlic/Ginger & Shallot Steamed) 星洲／避风塘／姜葱蒸	
ADD	
Salted Egg Yolk 咸蛋黄焗	30
Fried Bun 炸饅头	6 for 15
E - Fu or Egg Noodle or Vermicelli 加伊面或生面或米粉	17
Live Pippies w/ XO SAUCE (A) XO酱炒游水蚬	MP
ADD	
Pan Fried Vermicelli 煎米粉底	17
Live Abalone/Jumbo Oyster (A) 游水鲍鱼/特大生蚝	MP
Cooking (Salt & Pepper/Ginger & Shallot) 椒盐／姜葱／XO 粉丝蒸 XO / Vermicelli	

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Garlic King Prawns (I)

Diced beef with homemade
Black Pepper Sauce

Sichuan Style Chilli Chicken

SEAFOOD / 海鲜

Stir-fried Scallop with XO Sauce & Broccoli (M) XO酱炒带子	55.8
Stir-fried Scallop with Ginger & Shallot (M) 姜葱炒带子	55.8
Stir-fried Scallop and Greens in Truffle Oil (M) 黑松露油翡翠炒带子	55.8
Wok Fried King Prawns with Snow Peas & Garlic Butter (I) 蒜子牛油虾球	39.8
King Prawns in Sichuan Chilli Sauce (I) 川椒虾球	39.8
Kung Po King Prawns (I) 宫保虾球	39.8
Honey Glazed King Prawns (I) 蜜糖虾球	39.8
Deep Fried Salt and Pepper King Prawns (I) 椒盐虾球	39.8
Crispy Fried Calamari tossed in Sea Salt and Pepper (M) 椒盐鲜鱿鱼	36.8
Dry Chilli King Prawns with Sichuan Green Peppercorn (I) 干香辣子虾球	39.8
Wok Fried King Prawns with Wasabi Mayonnaise (I) 日式芥末虾球	39.8
King Prawns tossed with Salty Eggyolk (I) 咸蛋黄金虾球	43.8
Crispy Softshell Crab tossed with Salty Eggyolk (I) 咸蛋黄软壳蟹	43.8
Seasonal Fish Fillets in a Sichuan Spicy broth with Chinese Cabbage and Chilli Flakes (I) 水煮鱼片	44.8
Seasonal Fish Fillet in a Pickled Mustard Broth with Tofu, Enoki and Green Peppercorn (I) 招牌酸菜鱼	44.8

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MEAT / 肉类

Slow Poached Free Range Chicken (Half/半隻) *GF* 招牌走地鸡 半只	32.8
Slow Poached Free Range Chicken (Whole/全隻) *GF* 招牌走地鸡 全只	63.8
Cantonese Style Roasted Duck with Plum Sauce 港式烧鸭	32.8
Traditional Peking Duck, Two courses (Half) 北京鸭半只 First course with 6 pieces pancake second course: with 4 pieces Sang Choy Bao 两食: 一食配6 片薄饼;二食跟四块生菜包	55.8
Traditional Peking Duck, Two courses (whole) 北京鸭 全只 First course with 12 pieces pancake second course: with 8 pieces Sang Choy Bao/ Stir fried with noodle 两食: 一食配12 片薄饼;二食跟八块生菜包/ 鸭丝炒面	98.8
Shan Tong Chicken 山东鸡	30.8
Stir Fried Chicken with a Cruchy Satay Peanut Sauce 沙爹鸡柳	29.8
Crispy Chicken 当红炸子鸡	29.8
Chicken in Sichuan Chilli Sauce 川椒鸡柳	29.8
Stir Fried Mongolian Beef 蒙古牛肉	32.8
Diced Beef with homemade Black Pepper Sauce 黑椒汁牛仔粒	38.8
Wok Fried Diced Beef with Wasabi Mayonnaise 日式芥末牛仔粒	38.8
Crispy Pork Chop with a Sticky Aged Vinegar Glaze 镇江香骨	29.8
Pork Ribs in Peking Sauce 京都骨	29.8
Pork Ribs with Sweet and Sour Sauce 生炒骨	32.8
Salt and Pepper Pork Rib 椒盐骨	29.8
Sweet and Sour Pork 咕噜肉	29.8

RICE AND NOODLE / 面饭类

Fried Rice with Mixed Seafood Fish Roe (M) 招牌海鲜炒饭	30.8
Fried Rice with Minced Beef 生炒牛肉饭	26.8
Salty Fish Diced Chicken Fried Rice (I) 鹹魚雞粒炒飯	26.8
"Hokkien" Style Fried Rice with Pork, Shrimp and Mushroom (M) 福建炒饭	28.8
Fried rice with Fresh Mushroom and Truffle Oil *V* 松露油鲜菌素炒饭	26.8
Stir-Fried Glutinous Rice 腊味生炒糯米饭	29.8
Yang Zhou Fried Rice 扬州炒饭	25.8
Crispy Egg Noodle with Mix Seafood (M) 海鲜炒面	32.8
Combination Crispy Noodles (M) 杂烩炒面	30.8
Wok Fried Noodle with Shredded Pork 肉丝炒面	26.8
Wok Fried Noodle with Soy Sauce 豉油皇炒面	24.8
Stir-fried Minced Pork and Green Bean Noodle 四季豆肉崧干炒米	28.8
Stir-fried Hor Fun with Beef 干炒牛河	26.8
Singapore Noodles with Prawn, Chicken and BBQ Pork (I) 星洲炒米	26.8
Beef Brisket Noodle Soup 牛腩窝汤面/米粉/河粉	29.8
Shredded Pork with Pickled Vegetable Noodle Soup 雪菜肉丝窝汤米粉/面/河粉	29.8
Combination Wonton Noodle Soup (I) 杂烩云吞窝汤米粉/面/河粉	32.8
Steamed Rice 丝苗白米饭	3.5

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TOFU AND VEGETABLES / 豆腐蔬菜类

Handmade Silky Tofu with Salted Egg Yolk *V* 金衣翡翠豆腐	31.8
Jade Tofu Brew with Mixed Mushroom *V* 杂菌翡翠豆腐	31.8
Eight Treasure Bean Curd 八珍豆腐	31.8
Salt and Pepper Tofu *V* 椒盐豆腐	26.8
Braised Tofu and Vegetables in Oyster Sauce *V* 红烧豆腐	26.8
Wok Fried Green Beans with Minced Pork 干煸四季豆	26.8
Stir-fried Snowpeas and Broccoli *V GF* 荷豆蘭花	28.8
Mushroom Stew with Seasonal Veggies *V GFO* 杂菇扒时蔬	31.8
Wok Fried Asian Greens with Fresh Garlic *V GF* 蒜茸炒雜菜	26.8
Lightly Battered Finger Eggplant tossed in a Salty Eggyolk Sauce *V* 咸蛋黄香酥茄子	28.8
Salt and Pepper Eggplant *V* 椒盐茄子	26.8

CLAY POT / 煲仔类

Three Cup Chicken 三杯鸡煲	30.8
Seafood Tofu served in Clay Pot (M) 海鲜豆腐煲	37.8
Salty Fish Tofu served in Clay Pot (I) 咸鱼鸡粒豆腐煲	28.8
Braised Eggplant with Mince Pork served in Clay Pot 鱼香茄子煲	28 .8
XO Sauce King Prawn & Vermicelli served in Clay Pot (I) 粉絲蝦球煲	44.8
Braised Sea Cucumber with Shitaki Mushroom served in Clay Pot (M) 花菇海参煲	48.8

CHEF'S RECOMMENDATIONS / 主厨推介

Pork Tripe Soup with Chicken and White Peppercorn 白胡椒猪肚鸡汤(4-6 人用)	48.8
Crispy Nam Yu Pork Belly 酥脆南乳五花肉	36.8
Fish Paste with Watercress in Superior Broth (M) 原汤西洋菜浸鱼滑	36.8
Salt Baked Pork Tripe (Cantonese Style) 广式盐焗猪肚尖	36.8
Braised Taro with Chinese Preserved Meats in Claypot 香芋腊味煲	36.8
Steamed Free Range Chicken with White Sauce (half) 上汤菜胆走地鸡 (半只)	36.8
Special Stir-Fried Mixed Shredded Seafood (M) 招牌小炒皇	36.8
Beef Fillet Cubes with BBQ Sauce 秘制牛柳粒	39.8
Pan-Fried Tofu with Fish Paste (M) 鲮鱼滑煎酿豆腐	32.8
Stir-Fried Organic Cauliflower with Preserved Pork 有机菜花炒腊味	33.8
Sautéed Fish Cake with Chinese Broccoli (M) 芥蓝炒鲮鱼菘	36.8
Dry Chilli Chicken with Sichuan Green Peppercorn 竹笼干香辣子鸡	32.8
Salt and Pepper Whitebait (I) 椒盐白饭鱼	36.8
Roasted Pigeon (each) 红烧乳鸽(预定)	52.8
Lamb Belly with Preserved Tofu Hot Pot 支竹羊腩煲	98.8
Free Range Chicken with Chinese Herbs Hot Pot 药膳走地鸡煲	98.8

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Slow Poached Free Range Chicken

Seafood Tofu in Clay Pot (I)

Special Stir Fried Mixed Shredded Seafood (M)

DESSERT / 甜品类

Mango Pancake (2pcs) 芒果斑哉	14.8
Mango Pudding 芒果布丁	11.8
Deep Fried Ice Cream 炸雪糕	12.8
Creamy Salted Egg Yolk Custard Buns (3pcs) 流沙包 (3)	13.8
Redbean Pancake 红豆窝饼	16.8

Chinese Tea (per person) 中国茗茶	3.8

Tea Options 茶类

Jasmine 茉莉花茶　Tie guan yin 铁观音　Shoumei 寿眉　Pu-erh 普洱
Chrysanthemum 菊花

Redbean Pancake

Creamy Salted Egg Yolk Custard Buns

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