



# Nom Wah Tea Parlor

218 N 13th Street Philadelphia, PA 19107 Tel:(267)519-2889

## 點心 DIM SUM



**01. ★ 本樓叉燒包**  
**House Special Roast Pork Bun**  
Steamed wheat flour bun filled with BBQ pork and caramelized onions

\$3.50



**02. ★ 豆苗餃**  
**Shrimp and Snow Pea Leaf Dumplings**  
Minced shrimp with snow pea leaf greens in homemade open-faced wheat wrappers

\$4.75



**03. ★ 蝦燒賣**  
**Shrimp Siu Mai**  
Minced shrimp, steamed in wonton wrappers

\$4.75



**04. 齋燒賣**  
**Vegetarian Siu Mai**  
Sweet rice, shiitake mushroom, steamed in wonton wrappers

\$4.00



**05. 燒賣**  
**Pork Siu Mai**  
Minced pork, shiitake mushrooms, and shrimp steamed in wonton wrappers

\$4.50



**06. 蝦餃**  
**Shrimp Dumplings**  
Minced shrimp in handmade wheat wrappers

\$4.75



**07. 羅漢齋餃**  
**Vegetarian Dumplings ♥**  
Mixed vegetables and shiitake mushrooms in homemade tapioca starch wrappers

\$4.00



**08. 小籠包**  
**Shanghainese Soup Dumplings**  
Pork-filled dumplings filled with broth

\$4.50



**09. 紅油餛飩**  
**Spicy Wontons**  
Hong Kong style wontons topped with spicy sauce

\$4.50



**10. 豉汁蒸鳳爪**  
**Chicken Feet**  
Chicken feet boiled tenderly with vinegar and sugar, then steamed with black bean sauce

\$4.25



**11. 豉汁蒸排骨**  
**Steamed Spare Ribs**  
Diced spare ribs marinated in garlic and black bean sauce

\$4.25



**12. 鮮竹卷**  
**Steamed Bean Curd Skin Rolls X**  
Minced pork, shrimp, bamboo shoots and mushrooms wrapped in bean curd skin

\$4.25



**13. 香芋餃**  
**Taro Dumplings**  
Taro with pork, shrimp, mushrooms and dried sausage in homemade tapioca starch wrapper

\$4.25



**14. 臘味糯米飯**  
**Sticky Rice with Chinese Sausage**  
Steamed sweet rice with Chinese sausage, and minced pork

\$5.50



**15. 珍珠雞**  
**Sticky Rice with Lotus Leaf**  
Sweet rice mixed with chicken, pork and shrimp wrapped and steamed in a lotus leaf

\$5.50



**16. 淨腸**  
**Plain Rice Rolls X♥**  
Steamed rice flour noodles drizzled with homemade sweet soy sauce

\$3.00



**17. 芫茜蔥腸**  
**Cilantro and Scallion Rice Rolls X♥**  
Steamed rice flour noodles drizzled with cilantro and scallion, and homemade sweet soy sauce

\$3.50



**18. 蝦腸**  
**Shrimp Rice Rolls X**  
Steamed rice flour noodles with shrimp and homemade sweet soy sauce drizzled on top

\$4.50



**19. 齋腸**  
**Vegetarian Rice Rolls ♥**  
Assorted vegetables and mushrooms wrapped in rice noodles with soy sauce on top

\$4.00



**20. 炸鬼腸**  
**Rice Roll with Fried Dough ♥**  
Fried dough wrapped in rice noodles and drizzled with sweet soy sauce

\$5.00



**21. 煎鍋貼**  
**Pan-Fried Pork Dumplings**  
Minced pork and cabbage in wheat wrappers

\$4.00



**22. ★ 煎水餃**  
**House Special Pan-Fried Dumplings**  
Pork, shrimp, and mushroom-filled dumplings in homemade wheat wrappers

\$4.50



**23. 煎雞餃**  
**Pan-Fried Chicken and Cabbage Dumplings**  
Chicken and napa cabbage-filled dumplings in homemade wheat wrappers

\$4.50



**24. 煎韭菜餃**  
**Pan-Fried Shrimp and Chive Dumplings**  
Pork, shrimp and chives-filled dumplings in Wonton wrapper

\$4.50



**25. 咖哩牛肉餃**  
**Curry & Beef Dumplings**  
Deep fried ground beef and curry filled dumplings in Wonton wrapper

\$4.50



**26. ★ 香煎蘿蔔糕**  
**Pan-Fried Turnip Cakes X**  
Grated turnip, dried shrimp and Chinese Sausage, served with Hoisin sauce

\$4.25



**27. ★ 蔥油餅**  
**Scallion Pancakes ♥**  
Wheat flour batter mixed with scallions, then pan-fried

\$4.50



**28. ★ 本樓香酥春捲**  
**Original "OG" Egg Roll**  
Mixed vegetables, and mushrooms rolled in egg crepe, fried with homemade batter

\$7.00



**29. 春捲**  
**Spring Rolls ♥**  
Mixed vegetables, and mushrooms rolled in thin flour wrapper

\$4.50



**30. 炸蝦丸**  
**Fried Shrimp Balls X**  
Fried minced shrimp balls

\$4.50



**31. 炸蟹鉗**  
**Fried Crab Claw X**  
Fried minced shrimp wrapped around single crab claw

\$4.50



**32. 煙肉捲**  
**Fried Shrimp and Bacon Rolls X**  
Minced shrimp wrapped with bacon, then deep fried

\$4.50



**33. 煎腐皮捲**  
**Tofu Skin Rolls X♥**  
Mixed vegetables wrapped in a tofu skin sheet and pan fried

\$4.50



**34. 鮮蝦腐皮捲**  
**Fried Shrimp with Bean Curd Skin X**  
Minced shrimp and chopped celery wrapped in bean curd skin

\$4.50



**35. 釀茄子**  
**Stuffed Eggplant X**  
Eggplants and deep-fried shrimp paste, served with brown sauce and scallions

\$4.50



**36. 煎韭菜餅**  
**Pan-Fried Shrimp and Chive Cake**  
Minced shrimp and chives in homemade tapioca starch wrappers

\$4.50



廚師推介 CHEF'S SPECIALS



**C01. ★本樓湯餃**  
**House Special Dumplings in Soup**  
Dumplings filled with pork, shrimp and mushrooms in chicken broth with vegetables

\$5.50



**C02. 港式餛飩**  
**Hong Kong Style Wonton Soup**  
Pork and shrimp dumplings with wonton wrapper in chicken broth with vegetables

\$5.50



**C03. ★XO醬炒蘿蔔糕**  
**Turnip Cake with XO Sauce X**  
Deep fried turnip cake and wok-fried with chili peppers and XO sauce (contains pork, scallops, shrimp)

\$10.00



**C04. 椒鹽豬扒/椒鹽蝦/椒鹽雞粒**  
**Salt and Pepper Pork Chop/Shrimp/Chicken**  
Juicy fried Pork Chop/Shrimp/Chicken wok-tossed with black pepper, onion, scallion, and 5 spice powder

**A. Pork Chop**  
**B. Shrimp X**  
**C. Chicken**

\$11.00  
\$12.00  
\$11.00



**C05. 甜酸豬扒/甜酸蝦/甜酸雞粒**  
**Sweet and Sour Pork Chop/Shrimp/Chicken**  
Juicy fried Pork Chop/Shrimp/Chicken seasoned with A1 & Worcestershire sauce and topped with sesame

**A. Pork Chop**  
**B. Shrimp**  
**C. Chicken**

\$11.00  
\$12.00  
\$11.00



**C06. 左宗雞/左宗豆腐/左宗蝦**  
**General Tao's Chicken/Tofu/Shrimp**  
Juicy white meat fried Chicken/Tofu/Shrimp in Chef's special sweet sauce, served w. steamed broccoli

**A. Chicken**  
**B. Tofu ♥**  
**C. Shrimp**

\$12.00  
\$12.00  
\$13.00



**C07. 雜菜炒飯/蝦仁炒飯/本樓炒飯**  
**Fried Rice with Mix Veg/Shrimp/House**  
Stir-fried rice with egg, scallion, onion, bean sprouts with choice of Mix vegetable/Shrimp/House

**A. Mix Vege Fried Rice ♥**  
**B. Shrimp Fried Rice**  
**C. House Fried Rice** (xo sauce, roast pork, ham)

\$10.00  
\$12.00  
\$16.00



**C08. 雜菜炒麵/蝦仁炒麵/本樓炒麵**  
**Fried Noodle with Mix Veg/Shrimp/House**  
Stir-fried egg noodle with scallion, onion, bean sprouts with choice of Mix vegetable/Shrimp/House

**A. Mix Veg Fried Noodle ♥**  
**B. Shrimp Fried Noodle**  
**C. House Fried Noodle** (xo sauce, roast pork, ham)

\$10.00  
\$12.00  
\$16.00



**C09. 雜菜炒米粉/廈門炒米粉/星洲炒米粉**  
**Rice Vermicelli X**  
Stir-fry rice vermicelli, egg, scallion, onion, bean sprouts with Mix vegetable

**A. Mix Vege Mei Fun ♥**  
**B. Xiamen Mei Fun** (shrimp, roast pork, ham)  
**C. Singapore Mei Fun** (shrimp, roast pork, ham w. curry)

\$10.00  
\$13.00  
\$13.00



**C10. 雜菜炒河粉/乾炒牛河/本樓炒河粉**  
**Ho Fun (Broad Rice Noodle) X**  
Stir-fry broad rice noodle, scallion, onion, bean sprouts with Mix vegetable

**A. Mix Vege Ho Fun ♥**  
**B. Beef Ho Fun**  
**C. House Ho Fun** (xo sauce, roast pork, spam)

\$11.00  
\$13.00  
\$16.00



**C11. 蠔油時菜/蠔油唐芥蘭/魚香茄子/魚香豆腐**  
**Seasonal Vegetables X♥**  
Daily picked seasonal greens by Chef blanched and served with oyster sauce (Stir-fry with garlic +\$1)

**A. Today's Seasonal Green**  
**B. Chinese Broccoli**  
**C. Chinese Eggplant with Garlic Sauce**  
**D. Tufo with Garlic Sauce**

\$9.00  
\$9.00  
\$11.00  
\$11.00



**C12. 牛腩麵**  
**Braised Beef Brisket Noodle Soup**  
Braised beef brisket with daikon serving with your choice of noodle (Add curry +\$1)

**A. Egg Noodle**  
**B. Rice Vermicelli**  
**C. Ho Fun** (broad rice noodle)

\$13.00  
\$13.00  
\$13.00

甜品 DESSERTS



**D01. 煎堆仔**  
**Fried Sesame Balls with Lotus Paste X♥**  
Lotus paste wrapped in rice flour dough, then rolled in sesame seeds

\$4.00



**D02. 流沙包**  
**Steamed Phoenix Buns ♥**  
Yolk-filled buns, delivering a flavor profile of both sweet and salty

\$4.50



**D03. 蓮蓉包**  
**Steamed Lotus Buns ♥**  
Lotus paste encased in steamed buns

\$4.00



**D04. 紅豆包**  
**Steamed Red Bean Buns ♥**  
Red bean paste encased in steamed buns

\$4.00

茶 TEA

Tea is \$1 per person; chrysanthemum is \$1.50 per person with purchase of dim sum

**T01. 菊花茶**  
**Chrysanthemum**  
Flower-based infusion beverage

**T02. 普洱茶**  
**Bo-Lay**  
Most popular tea for dim sum

**T03. 烏龍茶**  
**Oolong**  
Traditional Chinese tea from Fujian province

**T04. 鐵觀音茶**  
**Tie Guanyin (Iron Buddha Tea)**  
Oolong tea From Fujian province

**T05. 水仙茶**  
**Shui Hisen (Water Fairy Tea)**  
Dark and heavy Oolong Tea from Mount Wuyi region

**T06. 壽眉茶**  
**Shou Mei**  
White tea grown in Fujian province; similar flavor to Oolong

**T07. 香片茶**  
**Jasmine**  
White or green tea with added jsamine flowers

**T08. 龍井茶**  
**Long Jing (Dragon Well Tea)**  
Famous variety of green tea from Zhejiang province

**T09. 苦丁茶**  
**Bitter Tea**  
Traditional Chinese tea made with holly leaves

**T10. 伯爵茶**  
**Earl Grey**  
Black tea with blend of Indian and Ceylon leaves

特級茶 PREMIUM TEA

紅茶 BLACK (RED) TEAS

**01. Pu-Er Tea (Bo-Lay)** Aged 10 years \$3.00  
**02. Pu-Er Tea (Bo-Lay)** Aged 20 years \$4.00  
**03. Tie Guanyin** Spring harvest \$4.00  
**04. Tie Guanyin** Autumn harvest \$3.00

綠茶 GREEN TEAS

**05. Dragon Well (Long Jin)** \$4.00  
**06. Empress** \$3.00

香片茶 JASMINE TEAS

**07. Jasmine Pearl** \$4.00  
**08. Spirit of Jasmine** \$3.00

飲品 DRINKS

**01. 汽水**  
**Soda**  
Coke, Diet Coke, Sprite, Club Soda, Ginger Ale, Tonic Water \$2.00

**02. 咖啡或奶茶**  
**Coffee Or HK Milk Tea**  
Serving Starbucks Coffee/Hot Tea with Condensed Milk \$3.00

**03. 果汁**  
**Juice**  
Orange, Pineapple, Cranberry \$3.00

★必須一試特有傳統點心 **Nom Wah Exclusive** X 麵筋 **Gluten-Free\*** ♥ 齋菜 **Vegetarian**

Please let your server know of dietary restrictions of preferences, including but not limited to shellfish and/or gluten allergies gluten-free soy sauce, or to have sauce on the side.

\*If you have celiac disease, please be aware that there is a chance of cross contamination in food prep with gluten products.

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at high risk if these foods are consumed raw or undercooked.