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

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

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

04 鸡烧賣
Chicken Siu Mai
Minced chicken in wonton wrappers

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

06 蝦餃
Shrimp Dumplings
Minced shrimp in handmade wheat wrappers

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

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

09 鳳爪
Chicken Feet
Chicken feet boiled tenderly with vinegar and sugar, then steamed with black bean sauce

10 蒸肉排
Steamed Spare Ribs
Spare ribs marinated in garlic and black bean sauce

11 × 鮮竹卷
Steamed Bean Curd Skin Rolls
Minced pork, shrimp, bamboo shoots and mushrooms wrapped in bean curd skin

12 膳味糯米飯
Sticky Rice with Chinese Sausage
Steamed sweet rice with Chinese sausage, minced pork and dried shrimp

13 ♥ 淨腸粉
Plain Rice Rolls
Steamed rice flour noodles drizzled with sweet soy sauce

14 ♥ 芫茜蔥腸
Cilantro and Scallion Rice Rolls
Steamed rice flour noodles with cilantro and scallion, and sweet soy sauce

15 ♥ 蝦腸
Shrimp Rice Rolls
Steamed rice flour noodles with shrimp; sweet soy sauce drizzled on top

16 ♥ 牛肉腸
Beef Rice Rolls
Steamed rice flour noodles with minced beef; sweet soy sauce drizzled on top

18 排骨腸
Rice Roll with Spare Ribs
Steamed rice flour noodles topped with spare ribs in black bean sauce

19 ♥ 炸軌腸
Rice Roll with Fried Dough
Fried dough wrapped in rice noodles and drizzled with sweet soy sauce

20 糄貼
Pan-Fried Pork Dumplings
Minced pork wrapped in wheat wrappers

21 ★ 煎水餃
House Special Pan-Fried Dumplings
Pork, shrimp, and mushroom-filled dumplings in homemade wheat wrappers
### 点心 DIM SUM

<table>
<thead>
<tr>
<th>No.</th>
<th>点心</th>
<th>价格</th>
<th>描述</th>
</tr>
</thead>
<tbody>
<tr>
<td>22</td>
<td>煎饺</td>
<td>$5.25</td>
<td>鸡肉和白菜馅的煎饺，用自制小麦皮包裹。</td>
</tr>
<tr>
<td>23</td>
<td>虾饺</td>
<td>$5.50</td>
<td>虾和香葱馅的煎饺，用木薯淀粉皮包裹。</td>
</tr>
<tr>
<td>25</td>
<td>芹油煎饼</td>
<td>$4.75</td>
<td>小麦面糊混合芹菜，然后煎制。</td>
</tr>
<tr>
<td>27</td>
<td>春捲</td>
<td>$4.75</td>
<td>混合蔬菜和蘑菇夹在薄面皮中。</td>
</tr>
<tr>
<td>28</td>
<td>虾饺丸</td>
<td>$5.50</td>
<td>炸虾饺丸，用虾泥包裹。</td>
</tr>
<tr>
<td>30</td>
<td>煎肉卷</td>
<td>$5.50</td>
<td>虾和培根卷，然后油炸。</td>
</tr>
<tr>
<td>32</td>
<td>烤茄子</td>
<td>$5.50</td>
<td>烤茄子和炒菜，用棕色酱和香葱调味。</td>
</tr>
</tbody>
</table>

### 厨师推介 CHEF’S SPECIALS

<table>
<thead>
<tr>
<th>No.</th>
<th>特点</th>
<th>价格</th>
<th>描述</th>
</tr>
</thead>
</table>
| 33  | 本楼汤饺 | $6.25 | 鸡肉和白菜馅的饺子，用鸡肉汤煮。
| 35  | 鸡肉白菜汤饺 | $6.25 | 鸡肉和白菜馅的饺子，用鸡肉汤煮。
| 37  | 芥末虾 | $13.95 | 未剥皮的炸虾，用芥末和盐调味。
| 38  | 虾饺皮 | $13.95 | 虾饺皮，用盐和胡椒调味。
| 39  | 京都骨 | $13.95 | 蛋黄汁裹在虾饺皮上。

### 甜品 DESSERTS

<table>
<thead>
<tr>
<th>No.</th>
<th>甜品</th>
<th>价格</th>
<th>描述</th>
</tr>
</thead>
</table>
| 40  | 泡菜籽炒面 | $12.50 | 窄的中国面条，用葱花、洋葱和豆芽炒。
| 41  | 鸡蛋炒饭 | $11.50 | 炒饭，用鸡蛋、豌豆和葱花。
| 42  | 虾仁炒饭 | $13.95 | 炒饭，用虾仁、鸡蛋、豌豆和葱花。
| 43  | 螳螂黄芥兰 | $10.00 | 中国西兰花，用蚝油调味。
| 44  | 蟹油菜心 | $10.00 | 季节性的中国蔬菜，用蚝油调味。
| 46  | 杏仁饼 | $2.00 | 轻饼干，有层层叠叠的口感。
| 47  | 蒸莲包 | $4.50 | 蒸莲包，里面有莲蓉。
| 48  | 流沙包 | $4.50 | 蛋黄汁包裹的蒸包。
| 49  | 红豆包 | $4.50 | 红豆包，用红糖包裹。

### 注意事项 NOTE
- 请注意：我们接受现金、Venmo和美国运通卡。
- 请告知我们关于饮食限制或偏好，包括但不限于：海鲜和/或麸质过敏，无麸质酱油，或在酱汁中。

*如果您有乳糜泻病，请注意：我们的食品准备过程中可能会有交叉污染。

** Nom Wah 专属 **
- 必须一试点心：Nom Wah 专属
gluten-free* Vegetarian

Please let us know of dietary restrictions or preferences, including but not limited to: shellfish and/or gluten allergies, gluten-free soya 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.