



Nom Wah

Tea Parlor

NYC CHINATOWN'S FIRST DIM SUM PARLOR
OPEN AND OPERATING SINCE 1920

點心 DIM SUM



01 ★ 本樓叉燒包 **\$5.25**
House Special Roast Pork Bun
Steamed wheat flour bun filled with pork and caramelized onions



02 ★ 豆苗餃 **\$6.50**
Shrimp and Snow Pea Leaf Dumplings
Minced shrimp with snow pea leaf greens in homemade open-faced wheat wrappers



03 ★ 蝦燒賣 **\$6.50**
Shrimp Siu Mai
Minced shrimp, steamed wonton wrappers



04 鸡燒賣 **\$6.00**
Chicken Siu Mai
Minced chicken in wonton wrappers



05 燒賣 **\$6.00**
Pork Siu Mai
Minced pork, mushrooms, and shrimp steamed in wonton wrappers



06 蝦餃 **\$6.50**
Shrimp Dumplings
Minced shrimp in handmade wheat wrappers



07 ♥ 羅漢齋餃 **\$5.50**
Vegetarian Dumplings
Mixed vegetables and mushrooms in homemade tapioca starch wrappers



08 小籠包 **\$6.00**
Shanghainese Soup Dumplings
Pork-filled dumplings filled with broth



09 雞肉小籠包 **\$6.00**
Chicken Soup Dumplings
Chicken-filled dumplings filled with broth



10 鳳爪 **\$5.50**
Chicken Feet
Chicken feet boiled tenderly with vinegar and sugar, then steamed with black bean sauce



11 蒸肉排 **\$5.50**
Steamed Spare Ribs
Spare ribs marinated in garlic and black bean sauce



12 ✕ 鮮竹卷 **\$6.50**
Steamed Bean Curd Skin Rolls
Minced pork, shrimp, bamboo shoots and mushrooms wrapped in bean curd skin



13 臘味糯米飯 **\$6.95**
Sticky Rice with Chinese Sausage
Steamed sweet rice with Chinese sausage, minced pork and dried shrimp



14 ✕ ♥ 淨腸粉 **\$3.50**
Plain Rice Rolls
Steamed rice flour noodles drizzled with sweet soy sauce



15 ✕ ♥ 芫茜蔥腸 **\$4.25**
Cilantro and Scallion Rice Rolls
Steamed rice flour noodles with cilantro and scallion, and sweet soy sauce



16 ✕ 蝦腸 **\$6.00**
Shrimp Rice Rolls
Steamed rice flour noodles with shrimp; sweet soy sauce drizzled on top



17 ✕ 牛肉腸 **\$5.50**
Beef Rice Rolls
Steamed rice flour noodles with minced beef; sweet soy sauce drizzled on top



18 排骨腸 **\$7.75**
Rice Roll with Spare Ribs
Steamed rice flour noodles topped with spare ribs in black bean sauce



19 ♥ 炸軌腸 **\$6.50**
Rice Roll with Fried Dough
Fried dough wrapped in rice noodles and drizzled with sweet soy sauce



20 鍋貼 **\$5.00**
Pan-Fried Pork Dumplings
Minced pork wrapped in wheat wrappers



21 ★ 煎水餃 **\$6.25**
House Special Pan-Fried Dumplings
Pork, shrimp, and mushroom-filled dumplings in homemade wheat wrappers



22 ★ 煎鸡餃 **\$6.25**
Pan-Fried Chicken and Cabbage Dumplings
Chicken and napa cabbage-filled dumplings in homemade wheat wrappers



23 九菜餃 **\$6.25**
Pan-Fried Shrimp and Chive Dumplings
Minced shrimp and chives in homemade tapioca starch wrappers



24 蘿蔔糕 **\$5.75**
Turnip Cakes
Grated turnip, dried shrimp and Chinese sausage; served with Hoisin sauce

點心 **DIM SUM**



25 ★ ♥ 蔥油餅
Scallion Pancakes
Wheat flour batter mixed with scallions, then pan-fried **\$5.00**



26 ★ 本樓香酥春捲
Original "OG" Egg Roll
Chicken, vegetables, and mushrooms rolled in egg crepe, fried with homemade batter **\$8.25**



27 ♥ 春捲
Spring Rolls
Mixed vegetables and mushrooms in thin flour wrapper **\$5.00**



28 ✕ 炸蝦丸
Fried Shrimp Balls
Fried minced shrimp balls **\$6.50**



29 ✕ 煙肉捲
Shrimp and Bacon Rolls
Minced shrimp wrapped with bacon, then deep fried **\$6.50**



30 ✕ 鮮蝦腐皮捲
Fried Shrimp with Bean Curd Skin
Minced shrimp and chopped celery wrapped in bean curd skin **\$6.50**



31 ✕ 釀茄子
Stuffed Eggplant
Eggplants and deep-fried shrimp paste; served with brown sauce and scallions **\$6.50**

廚師推介 **CHEF'S SPECIALS**



33 ★ 本樓湯餃
House Special Dumplings in Soup
Dumplings filled with pork, shrimp and mushrooms in chicken broth with vegetables **\$6.95**



34 ★ 本樓牛肉湯餃
Minced Beef Dumplings in Soup
Marinated minced beef dumplings in chicken broth with vegetables **\$6.95**



35 ★ 本樓鸡肉湯餃
Chicken and Cabbage Dumplings in Soup
Chicken and napa cabbage dumplings in chicken broth with vegetables **\$6.95**



36 ★ XO 醬炒蘿蔔糕
Turnip Cake with XO Sauce
Turnip cake stir-fried with chili peppers and XO sauce (contains pork, scallops, shrimp) **\$13.00**



37 椒盐大蝦
Salt and Pepper Shrimp
Unpeeled deep-fried shrimp seasoned with salt and pepper **\$15.50**



38 椒鹽骨
Salt and Pepper Pork Chops
Fried pork seasoned with salt and pepper **\$15.50**



39 京都骨
Sweet and Sour Pork Chops
Fried pork seasoned with A1 Steak Sauce and Worcestershire sauce **\$15.50**



40 ♥ 豉油皇炒麵
Pan-Fried Noodle in Superior Soy Sauce
Thin Chinese noodles stir-fried with scallions, onions, bean sprouts **\$13.00**

廚師推介 **CHEF'S SPECIALS**



41 ♥ 雞蛋炒飯
Egg-Fried Rice
Fried rice with scrambled eggs, peas, and scallions **\$12.00**



42 蝦仁蛋炒飯
Shrimp and Egg-Fried Rice
Fried rice with baby shrimp, scrambled eggs, peas and scallions **\$14.50**



43 ✕ ♥ 蠔油唐芥蘭
Chinese Broccoli in Oyster Sauce
Chinese broccoli blanched and served with oyster sauce **\$12.00**



44 ✕ ♥ 蠔油菜心
Chinese Greens in Oyster Sauce
Seasonal Chinese greens blanched and served with oyster sauce **\$12.00**

甜品 **DESSERTS**



45 ✕ ♥ 煎堆仔
Fried Sesame Balls with Lotus Paste
Lotus paste wrapped in rice flour dough, then rolled in sesame seeds **\$4.95**



46 ♥ 杏仁餅
Almond Cookie
Light cookie with shortbread-like texture **\$2.50**



47 ♥ 蓮蓉包
Steamed Lotus Buns
Lotus paste in steamed buns **\$4.95**



48 ♥ 流沙包
Steamed Phoenix Buns
Yolk-filled buns, delivering a flavor profile of both sweet and salty **\$4.95**



49 ♥ 紅豆包
Steamed Red Bean Buns
Red bean paste encased in steamed buns **\$4.95**

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★ 必須一試特有傳統點心 Nom Wah exclusive

✕ 麵筋 Gluten-free*

♥ 齋菜 Vegetarian

NOTE : Cash and American Express are the only accepted methods of payment.

Please let your server know of dietary restrictions or 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.