

菜谱

Dim Sum
@ Mandalay

NUSS
The Graduate Club



*Vegetarian Crystal Dumplings
with Yunnan Mushrooms*

匠心 蒸品

HANDMADE STEAMED DIM SUM

Available from 11am to 3pm (Last order 2.30pm)

| | | |
|------------|---|--------|
| 馒头 | Mantou (3 pcs) | \$3.00 |
| 奶皇流沙包 | Salted Egg Custard Buns (3 pcs) | \$5.80 |
| 蚝皇蜜汁叉烧包 | Barbecue Pork Buns (3 pcs) | \$5.80 |
| 豉汁蒸排骨 | Pork Ribs in Black Bean Sauce (per portion) | \$5.80 |
| 桂林酱蒸凤爪 | Phoenix Claw with Gui Lin Chilli Sauce (per portion) | \$5.80 |
| 👑🌿 鲜竹卷 | Vegetarian Bean Curd Skin Rolls with Fungus (3 pcs) | \$5.80 |
| 👑🌿 云南香菇水晶饺 | Vegetarian Crystal Dumplings with Yunnan Mushrooms (3 pcs) | \$5.80 |
| 🌿 素粉果 | Vegetarian Dumplings (3 pcs) | \$5.80 |
| 水晶鲜虾饺 | Shrimp Har Kau (3 pcs) | \$6.80 |
| 蒸虾猪肉烧卖 | Shrimp and Pork Siew Mai (3 pcs) | \$6.80 |
| 上海小笼包 | Pork Xiao Long Bao (3 pcs) | \$6.80 |
| 🌶️ 红油抄手 | Hot and Sour Shrimp Dumplings (5 pcs) | \$6.80 |
| 荷香珍珠鸡 | Glutinous Rice Dumpling with Salted Egg Yolk and Chicken in Lotus Leaf (2 pcs) | \$6.80 |

👑 厨师推荐, CHEF'S RECOMMENDATION 🌶️ 辣, SPICY 🌿 素, VEGETARIAN

IMAGES USED ARE FOR ILLUSTRATION PURPOSES ONLY • PREVAILING GST APPLIES 1



Baked Barbecue Pork Buns

HANDMADE FRIED DIM SUM

Available from 11am to 3pm (Last order 2.30pm)

| | | |
|------------|--|--------|
| 蛋挞 | Baked Mini Egg Tarts with Pear (3 pcs) | \$5.80 |
| 叉烧酥 | Barbecue Pork Pastries (3 pcs) | \$6.80 |
| 👑 鲜虾腐皮卷 | Crispy Bean Curd Skin Rolls with Prawn (3 pcs) | \$6.80 |
| 🌿 小春卷 | Vegetarian Fried Spring Rolls (6 pcs) | \$6.80 |
| 明虾饺 | Fried Shrimp Dumplings (3 pcs) | \$6.80 |
| 香煎萝卜糕 | Pan-fried Carrot Cake (3 pcs) | \$6.80 |
| 👑 叉烧脆皮包 | Baked Barbecue Pork Buns (3 pcs) | \$8.80 |
| 🌶️ XO酱炒萝卜糕 | XO Carrot Cake and Preserved Sausage (per portion) | \$9.80 |

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🌿 素, VEGETARIAN 🌶️ 辣, SPICY 👑 厨师推荐, CHEF'S RECOMMENDATION



Century Egg Congee with Minced Pork

米香滋味

CONGEE AND CHEONG FUN

| | | Per portion |
|--------|-------------------------------------|---------------|
| 瑶柱白粥 | Dried Scallop Congee | \$5.80 |
| 皮蛋瘦肉粥 | Century Egg Congee with Minced Pork | \$6.80 |
| 鱼片粥 | Fish Congee | \$7.20 |
| 香滑鲜虾肠粉 | Prawn Cheong Fun | \$6.80 |
| 叉烧肠粉 | Barbecue Pork Cheong Fun | \$6.80 |



*Double-boiled Chicken Soup
with Tea Tree Mushroom*

汤羹类

SOUP

| | | Per pax |
|------------|---|---------------|
| 🌿 玉米羹 | Sweet Corn Soup | \$6.00 |
| 🌿 鸡茸玉米羹 | Minced Chicken and Sweet Corn Soup | \$7.00 |
| 🌿 鹿茸菇菜胆豆腐汤 | Bean Curd with Tea Tree Mushrooms and Vegetables Soup | \$8.00 |
| 🌿 三丝豆腐羹 | Three-shredded Tofu Soup | \$8.00 |
| 🌿 海味鱼瓢羹 | Braised Fish Maw Soup with Sea Treasures | \$9.80 |
| 👑 鹿茸菇菜胆鸡片汤 | Double-boiled Chicken Soup with Tea Tree Mushroom | \$9.80 |



Curry Fish Head

WOK-FRIED SPECIALITIES

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| | | |
|----------------------|---|---------|
| 蒜香青龙菜 | Stir-fry Green Dragon Chives with Garlic | \$14.00 |
| 田园时蔬 (芥兰/西兰花/白菜苗) | Seasonal Vegetables Hong Kong Kai Lan / Broccoli / Chinese Cabbage | \$14.00 |
| 黑椒豆腐 | Stir-fried Bean Curd with Black Pepper Sauce | \$14.00 |
| 干烧榄菜四季豆 | Stir-fried French Bean with Olive Vegetables | \$14.00 |
| 渔香茄子煲 | Braised Eggplant with Plant-based Meat in Spicy Sauce | \$16.00 |
| 麻婆豆腐 | Braised Bean Curd with Minced Pork in Spicy Sauce | \$16.00 |
| 渔香茄子煲 | Braised Eggplant with Minced Pork and Salted Fish | \$16.00 |
| XO酱四季豆 | XO Stir-fried French Bean with Minced Pork | \$16.00 |
| 咕噜肉 | Sweet and Sour Pork with Mixed Capsicum | \$16.00 |
| 咕噜素肉 | Sweet and Sour Plant-based Meat with Mixed Capsicum | \$18.00 |
| 公保鸡丁 | Kung Pao Chicken with Dried Chilli | \$18.00 |
| 麦香虾 | Cereal Prawns | \$22.00 |
| 鹿茸菇炒鱼片 | Stir-fried Fish Fillet with Seasonal Greens and Tea Tree Mushrooms | \$26.00 |
| 姜葱牛肉片 | Sliced Beef with Ginger and Scallions | \$26.00 |
| 鱼瓢海味豆腐 | Braised Fish Maw with Sea Treasures and Bean Curd | \$28.00 |
| 沙煲蒜子焖鱼头 | Braised Fish Head with Garlic and Bean Curd | \$38.80 |
| 咖喱鱼头 | Curry Fish Head | \$38.80 |

👨‍🍳 厨师推荐, CHEF'S RECOMMENDATION 🌶️ 辣, SPICY 🌿 素, VEGETARIAN

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Egg Noodles Soup with Shrimp Wanton

饭及面类

RICE AND NOODLES

| | | |
|--------------|--|---------|
| 白饭 | Steamed Rice (per bowl) | \$1.50 |
| 海南猪扒 | Hainanese Pork Chop with Jasmine Rice | \$13.00 |
| 云吞面 (干/汤) | Egg Noodles Soup with Shrimp Wanton (Dry / Soup) | \$13.00 |
| 🌶️ 叻沙 | Club Laksa | \$13.00 |
| 牛腩面 | Braised Egg Noodles with Beef Brisket | \$14.00 |
| 扬州炒饭 | Yangzhou Fried Rice | \$14.00 |
| 檳城炒河粉 | Penang-style Stir-fried Hor Fun | \$16.00 |
| 福建虾炒面 | Hokkien Prawn Mee | \$16.00 |
| 菜脯炒粿条 | Fried Kway Teow with Chai Po and Prawns | \$16.00 |
| 🌶️👨🍳 XO酱海鲜炒饭 | XO Fried Rice with Assorted Seafood | \$18.00 |
| 滑蛋海鲜河粉 | Stir-fried Hor Fun with Seafood in Egg Sauce | \$18.00 |



Mango Pomelo Sago

TEAS AND TREATS

茶餘小品

| | | Per pot |
|------|-----------------------|---------|
| 普洱茶 | Pu Er Tea (Black Tea) | \$1.80 |
| 菊花茶 | Chrysanthemum Tea | \$1.80 |
| 铁观音茶 | Tie Guan Yin Tea | \$1.80 |
| 茉莉花茶 | Jasmine Tea | \$1.80 |

| | | Per portion |
|----------|--|-------------|
| 腌芒果片 | Pickled Mangoes | \$2.50 |
| 清汤 (冷/热) | Cheng Tng (Cold / Hot) | \$7.00 |
| 养颜自制龟苓膏 | Chilled Herbal Jelly served with Honey Syrup | \$7.00 |
| 枸杞桂花糕 | Wolfberry Osmanthus Jelly (3 pcs) | \$7.00 |
| 炸香蕉蜂蜜冰淇淋 | Banana Fritters with Honey and Ice Cream | \$7.00 |
| 🍵 杨枝甘露 | Mango Pomelo Sago | \$7.80 |

| | | Single scoop | Double scoop |
|------------|---|--------------|--------------|
| 意式冰淇淋 | Ice Cream | \$5.00 | \$9.00 |
| 巧克力/香草/咸焦糖 | Chocolate chip / Vanilla / Salted caramel | | |

BRING YOUR OWN BOTTLE*

Hard Liquor Corkage Fee at \$40 per bottle (500ml - 750ml)

*Strictly at Dim Sum @ Mandalay only.

🍵 厨师推荐, CHEF'S RECOMMENDATION

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