

菜谱

Dim Sum
@ Mandalay

NUSS
The Graduate Club



*Vegetarian Crystal Dumplings
with Yunnan Mushrooms*

匠心蒸品

HANDMADE STEAMED DIM SUM

Available for lunch 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 Dumplings 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 1A



Shrimp and Pork Siew Mai

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HANDMADE STEAMED DIM SUM

Available for dinner from 6pm to 10pm (Last order 9.30pm)

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
👨🍳🌿 云南香菇水晶饺	Vegetarian Crystal Dumplings with Yunnan Mushrooms (3 pcs)	\$5.80
蒸虾猪肉烧卖	Shrimp and Pork Siew Mai (3 pcs)	\$6.80
🌶️ 红油抄手	Hot and Sour Shrimp Dumplings (5 pcs)	\$6.80

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Baked Barbecue Pork Buns

HANDMADE FRIED DIM SUM

Available for lunch 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

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Pan-fried Carrot Cake

HANDMADE FRIED DIM SUM

Available for dinner from 6pm to 10pm (Last order 9.30pm)

👑 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
香煎萝卜糕	Pan-fried Carrot Cake (3 pcs)	\$6.80

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Century Egg Congee with Minced Pork

米香滋味

CONGEE AND CHEONG FUN

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

		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 Mushrooms	\$9.80



Curry Fish Head

WOK-FRIED SPECIALITIES

香
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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

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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 pax
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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