

菜谱

Dim Sum
@ Mandalay

Dim Sum & Chinese Specialities

NUSS
The Graduate Club



HANDMADE DIM SUM (LUNCH)

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



*Vegetarian Crystal Dumplings
with Yunnan Mushrooms*

匠心 蒸品

HANDMADE STEAMED DIM SUM

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

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Baked Barbecue Pork Buns

HANDMADE FRIED DIM SUM

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炸馒头	Fried Mantou (3 pcs)	\$3.00
蛋挞	Baked Mini Egg Tarts (3 pcs)	\$6.80
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

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

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



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

The background is a light beige color with a subtle, organic marbled pattern in shades of cream and light brown. In the four corners, there are decorative geometric patterns made of thin brown lines. The top-left and bottom-right corners feature a pattern of overlapping circles, while the top-right and bottom-left corners feature a pattern of overlapping squares.

HANDMADE DIM SUM (DINNER)

Dinner from 6pm to 10pm (Last order 9.30pm)



Shrimp and Pork Siew Mai

匠心 蒸品

HANDMADE STEAMED DIM SUM

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
👑🌿 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
上海小笼包	Pork Xiao Long Bao (3 pcs)	\$6.80

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

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Pan-fried Carrot Cake

HANDMADE FRIED DIM SUM

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炸馒头	Fried Mantou (3 pcs)	\$3.00
👑 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
叉烧酥	Barbecue Pork Pastries (3 pcs)	\$6.80
明虾饺	Fried Shrimp Dumplings (3 pcs)	\$6.80
🌶️ XO酱炒萝卜糕	XO Carrot Cake and Preserved Sausage (per portion)	\$9.80

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

2B IMAGES USED ARE FOR ILLUSTRATION PURPOSES ONLY • PREVAILING GST APPLIES



CHINESE SPECIALITIES (LUNCH & DINNER)

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

Dinner from 6pm to 10pm (Last order 9.30pm)



*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

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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 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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