

MENÚ (PAGE 1)

BEST DIM SUM PLACE IN CHARLESTON

APPETIZER

- Q1 Scallion Pancake ★ V \$7.5
Thin and crispy pancake made with flour, chopped scallions, and a hint of sesame oil
- Q2 Crab Rangoon (3) \$6.5
Crispy wonton wrappers filled with a creamy blend of crab meat, cream cheese, and scallions, served with sweet and sour sauce.
- Q3 Shanghai Spring Roll (3) V \$6
Crispy fried rolls stuffed with a savory mix of shredded cabbage, carrots, and vermicelli
- Q4 Cucumber Salad ★ V \$8.5
Fresh cucumber slices tossed with garlic, soy sauce, rice vinegar, and a touch of sesame oil
- Q5 Xi'an Braised Pork Naan ★ \$9
Flaky Naan Topped with tender, seasoned pork belly, slow-cooked with aromatic spices
- Q6 Cold Marinated Beef \$12.5
Thinly sliced braised beef, marinated in soy sauce and aromatic spices, served cold
- Q7 House Chicken Wings 🌶️🌶️🌶️ \$9.5
Juicy chicken wings marinated in a smoky-sweet Southern-style seasoning, grilled to perfection
- Q8 Five-Spice Drumstick ★ \$9.5
Crispy fried chicken drumsticks marinated in a blend of Chinese spices
- Q9 Golden Tempura Mushroom V \$9.5
Bite-sized mushroom delights are coated in a light, crispy batter and seasoned with a fragrant blend of spices

SOUP

- ~~S1 Lotus Blossom Tofu Soup w/Scallop \$20~~
Delicate strands of silken tofu paired with fresh scallops in a light, clear broth, garnished with shiitake mushrooms
- S2 Pork Wonton Soup (3) \$8
Handmade pork wontons in a clear, savory broth, top with scallion
- S3 Egg Drop Soup \$5
Silky strands of beaten egg swirled in a light chicken broth, garnished with scallions and a touch of sesame oil
- S4 Hot & Sour Soup ★🌶️ \$6
A flavorful broth with tofu, bamboo shoots, wood ear mushrooms, and a hint of white pepper and vinegar.

SIGNATURE DIM SUM

- D1 Pork Soup Dumplings(5) ★ \$10.5
Steamed dumplings filled with juicy pork and rich broth, bursting with flavor in every bite
- D2 Chicken Soup Dumplings(5) \$10.5
Tender dumplings filled with seasoned chicken and savory broth, steamed to perfection
- D3 Pork tomato Soup Dumplings(5) \$11
Delicate dumplings filled with juicy pork and a hint of tomato-infused broth
- D4 Truffle Pork Soup Dumplings(5) \$16.5
A luxurious take on the classic, filled with tender pork, rich broth, and a touch of black truffle
- D5 Sichuan Chili Wonton(6) ★🌶️🌶️ \$11
Pork-filled wontons served in a spicy Sichuan-style chili oil and peanutbutter sauce
- D6 HK Style Shumai(3)★ \$10
HongKong Classic Dim Sum, open-faced dumplings filled with a savory mix of chopped pork and shrimp
- D7 HK Style Shrimp HarGow(4) \$9
HongKong Classic Dim Sum, translucent dumplings filled with juicy shrimp wrapped in a delicate crystal wrapper
- D8 Pan Seared Pork Dumplings(5)★ \$9.5
Crispy-bottomed dumplings with an open sides, filled with a savory blend of pork
- D9 Steamed Chicken Dumplings(5) \$9.5
Tender dumplings filled with chopped chicken, napa cabbage, and a hint of garlic
- D10 Vegetable Dumplings(5)★V \$10.5
Delicate dumplings filled with finely chopped mustard green, vermicell, and Shiitake mushrooms
- D11 Fried Sticky Rice w/ Brown Sugar V \$8.5
Traditional Chinese Dessert, Fried Golden rice cakes drizzled with caramelized brown sugar syrup
- D12 HK Style Chicken Feet \$10.5
Chicken feet braised to perfection, absorbing a rich blend of black bean sauce and aromatic seasonings.
- D13 HK Style LoMai Gai \$8.5
HongKong Classic Dim Sum, literally 'glutinous rice chicken' wrapped by lotus leaf. one serving

★:Signature Dish V: Vegetarian Dish
 (VO): Vegetarian Option available 🌶️: Spicy Dish

MENÚ (PAGE 2)

BEST DIM SUM PLACE IN CHARLESTON

ENTRÉE

- P1 Peking Roast Duck w. Bun ★ \$22
Crispy roasted duck served with soft steamed buns, sweet bean sauce, and thinly sliced scallions & cucumber
- P2 Chef Loong Beef ★ \$20
Tender slices of beef stir-fried with caramelized onions and scallions, coated in a rich sweet sauce
- P3 Mogolian Beef 🌶️ \$19
Juicy beef slices quickly stir-fried with fresh Onion and garlic in a savory soy-based sauce
- P4 Beef With Broccoli \$19
Tender beef strips stir-fried with crisp broccoli florets in a savory brown sauce
- P5 Sesame Chicken \$17
Crispy fried chicken pieces tossed in a sweet and savory glaze, topped with toasted sesame seeds
- P6 Gernal Tsao Chicken 🌶️ \$17
Crispy chicken chunks coated in a tangy-sweet sauce with pineapple, bell peppers, and a hint of spice
- P7 Laziji-Chili Chicken ★🌶️🌶️🌶️ \$18
Crispy chicken cubes stir-fried with dried red chillies, Sichuan peppercorns, garlic, and scallions
- P8 Three Cups Chicken ★🌶️ \$18
Tender chicken simmered in a fragrant sauce made from soy, sesame oil, and wine. (basil, fried garlic & ginger)
- P9 Mustard Dressing Jumbo Shrimp★\$22
Crispy Jumbo shrimp tossed in a creamy mayo mustard sauce with fresh lime slices
- P10 Shrimp With Broccoli \$19
Succulent shrimp stir-fried with tender broccoli in a light brown sauce
- P12 Twice-Cooked Pork ★🌶️ \$18
Sichuan flavor, tender pork belly slices first simmered and then stir-fried with chopped leeks
- P13 MAPO Tofu 🌶️🌶️ (VO) \$16
Silky tofu cubes simmered in a spicy, numbing Sichuan peppercorn sauce with garlic, and chili bean paste

DRINK

- D1 Pepsi Fountain Drink (free refill) \$2.5
- D2 Iced Plum Flavor Drink \$3.5
- D3 Iced Jasmine Honey Tea \$3.5
- D4 Iced Unsweetened Tea \$3.5
- D5 Hot Tea Pot (Jasmine Leaf & Flower)\$5

ENTRÉE(V)

- V1 Choy Sum w. Oyster Sauce \$15
Fresh choy sum stir-fried and drizzled with a rich oyster sauce, highlighting the natural sweetness of the vegetables
- V2 Sautéed Shanghai Bok Choy ★V \$15
Baby bok choy stir-fried with fragrant garlic in a light white sauce, enhancing the natural flavors
- V3 Buddha Tofu Delight V \$15
A comforting and flavorful vegetarian dish featuring tofu, shiitake mushrooms, bell peppers, and carrots.
- V4 Eggplant w. Garlic Sauce ★V \$16
Stir-fried eggplant in a flavorful garlic sauce with a balance of sweet, sour, and spicy notes
- V5 String Bean w. Garlic V \$16
Wok-seared green beans are dry-fried to perfection with chopped garlic and special spice.

NOODLE & RICE

- N1 Dan Dan Noodle ★🌶️🌶️(VO) \$12
Wheat noodles topped with a spicy, savory sauce made from Sichuan peppercorns, chili oil, and sesame-peanut paste
- N2 Braised Beef Noodle Soup★ \$16
Tender braised beef and hand-pulled noodles served in a rich, aromatic broth, accompanied by bok choy
- N3 Taiwan style Braised Pork over Rice \$14
Minced pork belly slow-cooked in a savory soy sauce with spices, served with Takuan, broccoli and white rice
- N4 Shanghai Stir-Fried Udon ★V \$14
(VEGETABLE/BEEF(+3)/SHRIMP(+3))
- N5 Yangzhou Fried Rice \$16
Classic fried rice with fluffy jasmine rice, diced ham, shrimp and scrambled egg
- N6 Curry Fried Rice \$14
(VEGETABLE/Chicken(+2)/Beef(+3)/Shrimp(+3))
- N7 Singapore Noodle \$16
Thin rice vermicelli stir-fried with shrimp, chicken, bell peppers, and onions, tossed in a fragrant curry
- N8 White Rice \$1.5
- N9 White Lotus Leaf Bun \$1.5

3% service fee will be added to all credit card payment to help cover employee benefit.

Entrées do not come with white rice. Our Premium grains rice are available for purchase separately. Thank you for your understanding!