

SUM YI TAI
DIMSUM LUNCH

❖ DIM SUM 小点 ❖

晶莹蒸虾饺 Har Gow	4.8
特色 Otah 烧卖 Otah Siew Mai	4.8
水晶素菜饺 Vegetable Crystal Dumpling	4.8
豉汁蒸排骨 Steamed Pork Ribs with Black Beans	4.8
素春卷 Vegetarian Spring Rolls	3.8
皮蛋瘦肉粥 Pork and Preserved Egg Congee	4.8
鲜滑牛肉粥 Beef Congee	4.8

❖ DIM SUM 中点 ❖

水晶虾韭菜 Prawn & Chives Crystal Dumpling	5.8
芋角 Yam Pastry with Char Siew	5.8
虾韭菜付疲倦 Prawn & Chives Beancurd Roll	5.8
荷叶糯米饭 Lotus Leaf Rice	5.8
炸云吞 Deep Fried Wanton	5.8
咸蛋王流沙包 Liu Sha Pau	5.8
蠔油菜心 Oyster Sauce Choy Sum	6.8

❖ DIM SUM 大点 ❖

咖喱魚丸 Hong Kong Style Curry Fishballs	8
蝦醬雞中翼 Chicken Wings with Preserved Shrimp Paste	8
麻婆炸豆腐粒 Fried Tofu with Szechuan Ma Po Dipping Sauce	8
四川辣子白飯魚 White Bait in Szechuan Peppercorn	8
XO 醬香炒蘿卜糕	12
Sum Yi Tai's Signature XO Carrot Cake	12
椒鹽魷魚鬚 Chilli Garlic Squid Tentacles	15
大蝦雲吞紅油抄手 King Prawn Wonton Tossed in Chili	15
香橙柚子大蝦球 Signature Salad King Prawns	15

❖ ROAST MEATS ❖

炭燒蜜汁叉燒 Maple Honey Glazed Char Siew	12
脆皮燒肉 Crispy Roast Pork	12
燒鴨 Roast Duck	12

双拼 Double Platter 16 三拼 Triple Platter 20

❖ RICE • NOODLES • LAMIEN ❖

炭燒蜜汁叉燒飯 / 麵 Maple Honey Glazed Char Siew Rice / Noodles 双拼 Double Meat Add 2	8
脆皮燒肉飯 / 麵 Crispy Roast Pork Rice / Noodles 双拼 Double Meat Add 2	8
燒鴨飯 / 麵 Roast Duck Rice / Noodles 双拼 Double Meat Add 2	8
咖喱豬扒飯 / 麵 Cantonese-Style Curry Pork Chop Rice / Noodles	8
炸醬肉碎拉麵 Zha Jiang Lamien	8
雪菜肉絲拉麵 Sliced Pork with Preserved Vegetable Lamien	8
川味剝椒蒸深海鱸魚拉麵 Steamed Burrumundi Spicy Pickled Chili Lamien	12
大蝦云吞蝦子麵 Large Wantons Noodles	12
原汁牛筋腩面 Braised Beef Brisket Noodles	12
特色星州炒飯 Singapore Fried Rice	15
乾炒牛肉河粉 Angus Beef Fried Hor Fu	18

❖ DESSERTS ❖

薑茶黑芝麻湯丸 Glutinous Sesame Rice Dumpling with Ginger Tea	6
香芋什果凍 Chilled Lemongrass Jelly with Mixed Fruits	6
芒果布丁 Mango Pudding	6

❖ DRINKS ❖

Beer On Tap / Wine	10
Soft Drinks / Juices	4
Coffee	4
Chinese Tea	1

COMPLETE YOUR LUNCH

CHOOSE ANY
RICE • NOODLES • LAMIEN

Add \$2 for choice of soft drinks / juices / coffee

or

Add \$5 for half-pint of Asahi Super Dry Beer

Add \$3 for choice of dessert

All mains are served with complimentary
Cantonese Soup of the day