



DIM SUM MENU 點心菜單

Table no. _____ People _____
台號: _____ 位數: _____

TEL: 604-207-9888

蒸蒸日上 STEAMED DIM SUM

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|-----|--|-----|
| A1 | 鮮肉小籠包 | L |
| | Shanghai Pork Dumplings | |
| A2 | 龍皇水晶蝦餃 | L |
| | Shrimp Dumplings | |
| A3 | 飛魚子燒賣皇 | L |
| | Steamed Pork Shao Mai w/ Fish Roe | |
| A4 | 原隻鮑魚灌湯餃 | SLK |
| | Abalone in Consomme Dumpling | |
| A5 | 西菜陳皮牛肉球 | M |
| | Steamed Beef Balls w/ Watercress & Preserved Orange Peel | |
| A6 | 豉汁金瓜蒸排骨 | L |
| | Steamed Spareribs with Pumpkin | |
| A7 | 金醬豉味蒸鳳爪 | M |
| | Chicken Feet in Black Bean Sauce | |
| A8 | 瑤柱野米糯米雞 | XL |
| | Lotus Leaf Sticky Rice Wrap | |
| A9 | 鴛鴦臘腸卷 | L |
| | Steamed 2 kinds of Chinese Sausages Buns | |
| A10 | 蠔皇叉燒包 | M |
| | B.B.Q. Pork Buns | |
| A11 | 黃金流沙包 | L |
| | Golden Creamy Custard Buns | |
| A12 | 黑松露香菇餃 | M |
| | Mushroom & Truffle Dumplings | |
| A13 | 金菇上湯鮮竹卷 | L |
| | Steamed Bean Curd Rolls | |
| A14 | 養生蟲草花餃 | L |
| | Steamed Pork Dumplings w/ Dried Cordyceps Flower | |
| A15 | 煉奶蒸銀絲卷 | S |
| | Steamed Silver Roll | |
| A16 | 沙嗲墨魚仔 | L |
| | Steamed Squid with Garlic | |

早上9時至11時 Daily 9am-11am

每款特價 **\$8.38** /EACH
SPECIAL PRICE

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|----|---|
| H1 | 咸魚肉餅飯 |
| | Salted Fish and Pork Rice in Hot Pot |
| H2 | 臘味排骨飯 |
| | Chinese Sausage and Ribs On Rice In Hot Pot |
| H3 | 皮蛋柴魚花生粥 |
| | Congee with Preserved Eggs and Peanut |
| H4 | 蠔豉咸香排骨粥 |
| | Congee with Pork Chop & Dried Oyster |

滋潤甜品 DESSERTS

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|-----|--|-----|
| E1 | 心太軟芒果凍布甸 (素) | L |
| | Mango Pudding | |
| E2 | 養顏薑汁糕 (素) | L |
| | Pan Fried Ginger Gelatin | |
| E3 | 黑糖馬拉糕 (素) | L |
| | Brown Sugar Sponge Cake | |
| E4 | 冰皮榴槤糯米糍 (素) | SLK |
| | Cold Sticky Rice Cake with Durian (4pc) | |
| E5 | 馳名豆沙城水粽 (素) | M |
| | Sticky Rice Wrap with Red Bean | |
| E6 | 杏香馬蹄手卷 (素) | L |
| | Chilled Water Chestnut Rolls with Almond | |
| E7 | 泡泡香芋糕 (素) | M |
| | Taro Cake | |
| E8 | 荔枝桂花糕 (素) | XL |
| | Lychee & Osmanthus Gelatin | |
| E9 | 首創薑汁撞奶 (素) (早上11點後供應) | L |
| | Ginger & Milk Custard (After 11am) | |
| E10 | 生磨芝麻糊 (素) (早上10點後供應) | M |
| | Black Sesame Soup (After 10am) | |
| E11 | 蛋白杏仁茶 (素) (早上10點後供應) | M |
| | Sweet Almond Tea with Egg White (After 10am) | |



S \$8.28 / M \$9.68 / L \$9.98 / XL \$10.98 / SL \$13.68 / SLK \$15.68 / SKK \$18.68 / SWK \$17.68

天天有驚喜 CHEF'S SPECIAL

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|-----|------------|--|
| H5 | 每隻\$8.50 | 頭抽珍寶老虎蝦 (兩隻起) |
| | Each | Pan Seared Jumbo Tiger Prawn (min 2pcs) |
| H6 | 每隻\$36.80 | 紅燒乳鴿皇 |
| | Each | Deep Fried Squab |
| H7 | 每位\$83.80 | 三頭澳洲青邊鮑魚 |
| | Per Person | Braised Australia Abalone |
| H8 | 每份\$18.80 | 咸菜胡椒豬肚 |
| | Each | Pork Belly w/ Preserved Vegetable & Black Pepper |
| H9 | 每份\$36.80 | 滋補醉雞煲 |
| | Each | Drunken Chicken Hot Pot |
| H10 | 每份\$20.80 | 麻辣水煮魚 |
| | Each | Sole Fillet in Spicy Soup |



金香煎炸 FRIED DIM SUM

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|-----|---|--------|
| B1 | 香煎魚蓉餅 | M |
| | Pan Fried Fish Cake | |
| B2 | 脆皮鮮蝦春卷 | M |
| | Deep Fried Shrimp Spring Rolls | |
| B3 | 安蝦菜脯咸水角 | SL |
| | Deep Fried Shrimp Pastries | |
| B4 | 豉汁煎釀茄子 | M |
| | Deep Fried Stuffed Egg Plant | |
| B5 | 脆皮素春卷 (素) | M |
| | Deep Fried Vegetarian Spring Rolls | |
| B6 | 荔蓉炸芋角 | M |
| | Deep Fried Taro Root and Pork Dumpling | |
| B7 | 香煎臘味蘿蔔糕 | S |
| | Pan-Fried Turnip Cakes | |
| B8 | 鮮蝦韭菜餅 (需半小時) | L |
| | Deep Fried Shrimp & Chives Dumplings (30mins Prep.Time) | |
| B9 | 煉奶炸銀絲卷 (素) | S |
| | Crispy Silver Roll | |
| B10 | 即叫即炸油條 | M |
| | Deep Fried Chinese Donut | \$4.75 |
| B11 | 金箔黑松露炸蝦餃 | M |
| | Deep Fried Shrimp Dumpling w/ Black Truffle | \$7.50 |
| B11 | 豆沙空心煎堆仔 (需半小時) | M |
| | Deep Fried Sesame Ball w/ Red Bean Filling (30mins Prep.Time) | \$9.98 |

御廚推薦 CHEF'S RECOMMENDATION

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|---|--------------------|-----|
| 原隻乾鮑瑤柱粽 | (需半小時) | SWK |
| Dried Abalone w/ Conpoy Rice Wrap | (30mins Prep.Time) | |
| 香煎乾鮑瑤柱粽 | (需半小時) | SWK |
| Pan-Fried Dried Abalone & Dried Scallop Rice Wrap | (30mins Prep.Time) | |

巧手腸粉 RICE ROLLS

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|----|---|---|----|
| C1 | 脆竹魚茸腸粉 | L | SL |
| | Steamed Rice Rolls w/ Fish Paste & Deep Fried Bean Curd | | |
| C2 | 黑松露雜菌腸粉 (素) | L | XL |
| | Steamed Rice Rolls w/ 3 Kinds of Mushroom | | |
| C3 | 絲苗淨齋腸粉 (素) | L | L |
| | Steamed Plain Rice Rolls | | |
| C4 | 翡翠叉燒腸粉 | L | XL |
| | Steamed Rice Rolls with BBQ Pork and Greens | | |
| C5 | 韭黃鮮蝦腸粉 | L | XL |
| | Steamed Rice Rolls with Shrimp and Chives | | |
| C6 | 香茜牛肉腸粉 | L | XL |
| | Steamed Rice Rolls with Beef & Cilantro | | |
| C7 | 蔥花蝦米腸粉 | M | XL |
| | Steamed Rice Rolls with Dried Shrimp and Green Onion | | |
| C8 | 豆苗皇帝子腸粉 | L | XL |
| | Steamed Rice Rolls with Peatips & Scallop | | |
| C9 | 蔥花榨菜炸兩腸粉 (素) | L | XL |
| | Deep Fried Chinese Donut Wrapped w/ Steamed Rice Rolls | | |

新鮮出爐 FRESHLY BAKED ITEMS

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|----|------------------------|-------|
| D1 | 酥皮雞蛋撻 | M |
| | Egg Custard Tarts | |
| D2 | 菠蘿叉燒餐包 | L |
| | Baked BBQ Pork Buns | |
| D3 | 蜜汁叉燒酥 | M |
| | Baked B.B.Q. Pork Pies | |
| XO | 名貴XO醬 | \$4.5 |
| | XO Sauce | |

FOOD ALLERGY NOTICE

如閣下有任何食物過敏或特殊要求, 請提前告知侍應生
否則本店不承擔任何責任。謝謝合作, 祝用餐愉快
If you have any food allergy or a special dietary requirement
Please inform a member staff or ask for more information.

FEB / 2024

炒粉·麵·飯 NOODLES & RICE

(粉、麵、飯、粥 · 早上十時後供應 Serve After 10am)

01	上海粗炒	26.98
Shanghai Fried Noodle		
02	金醬蝦乾炒新竹米粉	26.98
Stir Fried Vermicelli with House Special Sauce		
03	瑞士汁乾炒牛河	26.98
Fried Rice Noodle with Beef & Bean Sprouts in Soya Sauce		
04	鮮蝦星洲炒米	27.98
Fried Vermicelli in Singapore Style		
05	瑤柱三菇炆伊麵	26.98
Stewed E-Fu Noodle with Dried Scallop and Mushroom		
06	楊州炒飯	26.98
Yeung Chow Fried Rice		
07	滑蛋鮮帶子蝦球炒河	35.98
Stir Fried Rice Noodle w/ Shrimp, Scallop & Eggs		
08	榨菜三絲乾炒瀨粉	25.98
Fried Rice Spaghetti w/ 3 Kinds of Meat & Preserved Vegetable		
09	菜遠珍菌炒麵 (素)	24.98
Stir Fried Noodles with Mushroom and Vegetable		
10	豉油皇金菇炒河 (素)	21.98
Fried Rice Noodle with Enoki Mushroom		
11	芹香鮪魚珍珠蠔肉碎泡飯	29.98
Oysters, Tuna and Diced Pork with Rice in Soup		
12	金銀瑤柱蛋白炒飯	28.98
Conpoy and Egg White Fried Rice		
13	薑米咸魚雞粒炒飯	26.98
Fried Rice with Ginger, Chicken & Salted Fish		
14	福州瑤柱海皇飯	30.98
Foo-Chow Style Seafood Fried Rice		
15	味菜涼瓜豬頸脊煎米粉	29.98
Pan Fried Vermicelli w/ Preserved Veg, Bitter Melon & Pork Jowl		
16	潮州炒陳村粉	26.98
Chiu Chow Style Fried Rice Noodles w/ Pork & Preserved Vegetable		

生滾靚粥 CONGEE

	碗 Bowl	窩 Pot
01 游水原隻龍蝦粥		48.50
Lobster Congee		
02 游水象拔蚌粥	時價 Current Price	時價 Current Price
Fresh Sliced Geoduck Congee		
03 澳洲青邊鮑魚粥	24.50	45.00
Sliced Australian Abalone Congee		
04 生劏鱸魚片粥	16.50	28.75
Fresh Sliced Tilapia Congee		
05 桂花蚌粥	24.50	46.75
Sea Cucumber Intestine Congee		
06 魚片碎牛肉粥	16.00	28.00
Sliced Fish and Minced Beef Congee		
07 魚片滑牛肉粥	16.00	28.00
Sliced Fish and Sliced Beef Congee		
08 魚片肉丸粥	16.00	28.00
Sliced Fish and Meat Ball Congee		
09 三元及第粥	14.50	25.50
Assorted Meat Congee		
10 生滾碎牛肉粥	14.50	25.50
Minced Beef Congee		
11 皮蛋瘦肉粥	14.50	25.50
Preserved Duck Egg with Lean Pork Congee		
12 荔灣艇仔粥	14.50	25.50
Hong Kong Style Sampan Congee		
13 爽滑腰潤粥	14.50	25.50
Pork Kidney and Liver Congee		
14 薑蔥土雞粥	15.50	27.00
Chicken with Ginger & Green Onion Congee		
15 瑤柱白粥	6.75	11.75
Plain Congee with Dried Scallop		
NEW 16 淨手打福州包心魚丸湯	15.50	
Fish Balls with Pork Stuffing in Soup		
NEW 17 淨手打福州包心魚丸湯麵	15.50	
Fish Balls with Pork Stuffing Noodle in Soup		

正宗椰子燉雞窩 Whole Chicken in Coconut Soup



特價 Special Price
\$48.88

御廚小食 KITCHEN ITEMS

(早上十時後供應 Serve After 10am)

K1 辣椒膏爆老虎蝦	SWK	K20 彩椒味菜炒大腸	SKK
Fried Tiger Prawns with Chili Pepper Paste			
K2 蘿蔔牛筋腩肚煲	SWK	K21 酥炸魷魚鬚	SKK
Beef Brisket and Tendon in Hot Pot with Turnip			
K3 和風茄子牛柳粒	\$19.38	K22 啫啫豬潤排骨煎腸粉	SWK
Diced Beef Tenderloin with Eggplant			
K4 沙薑豬腳仔	SWK	K23 臘味炒台灣菜花	SWK
Braised Pig's Feet in Ginger Sauce			
K5 麻辣牛柏頁	SWK	K24 乾扁四季豆	SKK
Poached Beef Tripe in Spicy Sauce			
K6 竹筴炒上素 (素)	SLK	K25 避風塘雞中翼	SWK
Buddha's Feast			
K7 豉油皇腸粉 (素)	SL	K26 辣子炒雞丁	SWK
Pan Fried Rice Rolls			
K8 金沙玉子豆腐 (素)	SL	K27 蓮藕雲耳炒山藥 (素)	SKK
Deep Fried Egg Tofu			
K9 椒鹽小排骨	SWK	K28 魚腐浸菜苗 (素)	SWK
Deep Fried Spareribs with Salt and Pepper			
K10 薑酒炒油菜遠 (素)	SWK	K29 金菰腐皮球	SWK
Stir Fried Vegetables			
K11 白灼靚芥蘭 (素)	SKK	K30 椒鹽脆雞膝	SKK
Poached Chinese Gai Lan			
K12 海哲拼燻蹄	SWK	K31 京蔥頭抽哈利拔	SWK
Jelly Fish and Chilled Pork Hock			
K13 XO醬炒蘿蔔糕	SLK	K32 青瓜雲耳豬頸脊	SWK
Pan Fried Turnip Cake with XO Sauce			
K14 鮑汁扣鳳爪皇	SWK	K33 孜然爆羊肉	SKK
Chicken Feet in Abalone Sauce			
K15 金沙炸魚皮	SWK	K34 欖角生炒涼瓜 (素)	SWK
Crispy Fish Skin w/ Egg Yolk			
K16 頭抽沙鯪魚	SKK	K35 椒鹽多春魚	SWK
Leather Jacket Fish in Soy Sauce			
K17 麻辣鮮凍蝦	SWK	K36 椒鹽軟殼蟹	\$19.80
Chilled Spicy Prawns (Cold)			
K18 豬腳薑醋蛋	SWK	K37 豉汁炒聖子	\$18.95
Pork Hock in Vinegar and Ginger			
K19 豉椒炒大蜆	SWK	Stir Fried Razor Clam in Black Bean Sauce	



御廚推薦 Chef Recommended

加亮項目 恕無折扣 Discount does Not apply on Highlighted Items

為協助列治文市政府【關於禁止使用一次性塑料及其他物品10000號附例】
本餐廳將對外賣容器收取額外費用 · 每個外賣紙袋\$0.50加相關稅款。

Neptune Seafood Restaurant is required to abide by the City of Richmond
Bylaw 10000, and charge Paper Bag: \$0.50/ea+taxes

外賣盒每個 \$0.50 Take out box will be \$0.50 each