

蒸 Steamed Dimsu



01筍尖鮮蝦餃 A○
Shrimp Dumplings/Ha Kao



02蟹皇蒸燒賣 A○
Siu Mai (4)



03豉汁蒸鳳爪 B○
Chicken Feet w/Black Bean Sauce



04豉汁蒸排骨 B○
Spareribs w/Black Bean Sauce



05陳皮牛肉丸 B○
Beef Balls



06蠔皇鮮竹卷 B○
Bean Curd Skin Roll in Oyster Sauce



07百花釀豆腐 A○
Bean Curd w/Shrimp Paste



08百花珍珠球 A○
Steam Shrimp Ball w/Sticky Rice



10金錢肚 A○
Braised Beef Tripe



11荷香糯米雞 A○
Sticky Rice in Lotus Leaf



12蠔皇叉燒包 B○
Steam BBQ Pork Buns



13鮮蝦韭菜餃 B○
Shrimp & Chive Dumpling



14黑金流沙包 A○
Charcoal Steam Bun With Salted Egg



15上海小籠包 B○
Shanghai Meat Dumpling



16薑蔥牛百葉 B○
Steam Beef Tripe



17三花奶皇包 B○
Egg Cream Buns



19鮑魚燒賣 \$19.95○
Abalone Siu Mai

焗 Baked



201奶白焗葡撻 A○
Portuguese Egg White Tarts



202酥皮焗蛋撻 A○
Egg Tarts



203香草焗叉燒包 B○
Crispy BBQ Pork Buns



204叉燒焗餐包 B○
Baked BBQ Buns



205菠蘿流沙包 A○
Pineapple Buns w/Salted Egg Yolk



206菠蘿奶皇包 B○
Pineapple Buns w/Egg Cream



207紫心薯茸包 B○
Yam Baked Bun

酥炸 Fried



301港式油炸鬼 D○
Bread Sticks



302百花炸蝦球 A○
Fried Shrimp Ball



303酥香腐皮卷 A○
Fried Seafood Roll



304安蝦咸水角 C○
Pork Dumplings



305家鄉釀茄子 A○
Eggplant Stuffed w/Shrimp Paste



306荔莆炸芋角 B○
Taro Gok



307沙律明蝦角 A○
Salad Prawn Gok



308香麻煎堆仔 C○
Sesame Balls



309炸榴蓮酥 T○
Crispy Durian Puff



310炸春卷 C○
Egg Roll



311家鄉咸雞籠 B○
Homestyle Pork Turnover



312雷沙湯丸 B○
Mochi w/Black Sesame

香煎 Pan Fried



401臘味蘿蔔糕 B○
Pan Fried Turnip Cake



402上海生煎包 B○
Shanghai Pan Fried Buns



403百花釀青椒 S○
Green Pepper Stuffed w/Shrimp paste



404菜肉鍋貼餃 B○
Pork w/Vegetable Potstickers

腸粉粥 Rice Roll-Congee



601叉燒腸粉 B○
Steam BBQ Pork Rice Roll



602牛肉香茜腸粉 B○
Steam Beef Rice Roll w/Parsley



603鮮蝦拉腸粉 A○
Steam Shrimp Rice Roll



604金莎蝦腸粉 \$13.50○
Steam Golden Shrimp Rice Roll



605大排檔炸兩 B○
Steam Rice Roll w/Bread Stick



606茼蒿拉腸粉 B○
Steam Parsley Rice Roll



607皮蛋瘦肉粥 T○
Preseved Egg & Pork Congee

甜品 Desserts



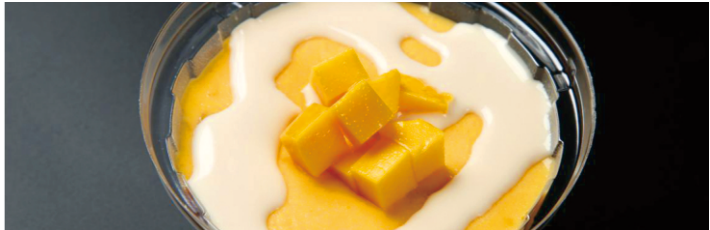
501馬蹄糕Water Chestnut Cake C



502家鄉焗軟餅 House Soft Cake C



503香芒糯米糍 Mango Custard Moochi C



504 芒果布甸Mango Pudding C

飲料酒 Drinks & Wine

Beer



Heineken \$6



Corona \$6



Sapporo \$6



Tsingtao \$7

Sake

Sho Chiku Bai Small \$8 Large \$12

Wine Kendall Jackson Cabernet Sauvignon Glass \$12 Bottle \$38

Kendall Jackson Merlot Glass \$12 Bottle \$38

Kendall Jackson Chardonnay Glass \$12 Bottle \$38

Empress Cabernet Sauvignon Glass \$15 Bottle \$128

Empress Chardonnay Glass \$12 Bottle \$85

Empress Estate reserved Pinot Noir Glass \$15 Bottle \$108

Drinks \$2.5 Coke Diet Coke Sprite Orange Soda

Dr Pepper Sparkling water Ice Tea

Juice Apple Juice \$3.5 Lemonade \$3.5 Bottled Water \$3.5

廚點 Kitchen



701沙薑白雲鳳爪 K Vinegrette Chicken Feet



703蠔油芥蘭 K Broccoli w/Oyster Sauce



705美極鴨下巴 T Duck Chin w/Superior Soy Sauce



708 核桃蝦 Honey Walnut Shrimp T



709臘味生炒糯米飯 K Fried Sticky Rice W/Chinese Sausage



711XO炒腸粉 K Rice Roll in XO Sauce



702柱候牛什 K Flavored Beef offal



704滷水豆腐 K Soya Tofu



706椒鹽雞翼(6) T Salt & Pepper Chicken Wings



710豉油皇炒麵 K Soy Sauce Chow Mein



712椒鹽脆鮮魷 T Salt & Pepper Squid



722 燒腩仔 T Crispy Skin Pork



715 明爐燒鴨 Roasted Duck K



716 金沙南瓜 T Golden Pumpkin w/Salted Egg



718 日式海草 A Seaweed Salad



720蜜汁叉燒 K Honey BBQ Pork



723貴妃雞Empress Chicken K



724黑椒牛仔骨 T Black Pepper Short Ribs



717排骨蒸腸粉 K Steam Spareribs w/Rice Roll



719 爽辣海蜇 K Spicy Jelly Fish



721 椒鹽中蝦 T Salt & Pepper Shrimp



粵煌
Yue Huang Dim Sum

臺號 _____

TABLE

人數 _____

NUMBER

www.yuehuangdimsum.com

D\$5.75 C\$6.50 B\$7.50 A\$8.50 S\$9.75 K\$10.95 T\$12.95

茶Tea:2.00/位(person) 自帶茶(Hot water):1.00/位(person)

OPEN HOURS

Mon-Fri 11:00am-9:00pm

Saturday- Sunday 10:00am-9:00pm

Dim Sum Hour Till 3:00pm

6人或6人以上收取18%服務費

18% gratuity may be added for six or more people

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圖片僅供參考, 出品以實物為準

All pictures are only for reference, please according to real object.