

Drinks

Dolly Mocktails

Lemongrass-infused Jasmine Iced Tea
Pomegranate-infused Jasmine Iced Tea
Fresh Watermelon with Lychee Munchies
Apple Mint Fizzy Cooler
Tropical Orange Fizzy Cooler
Fresh Mango Juice with Honey and Fresh Lime
Coconut Sea Salt Matcha Shake
Fresh Soya Bean (Hot / Cold)

Other Drinks Selection

Ice Lemon Tea
Coke / Coke Zero / Sprite
Evian Mineral Water Still (500 ml)

Fresh Juices

Apple / Orange / Watermelon

Coffee Selection

Black Coffee / Iced Coffee
Cappuccino / Iced Cappuccino
Caffe Latte / Iced Latte
Espresso
Double Espresso

Chinese Teas

Fermented Tea

普洱 Puer

Earthy and balanced flavour, aids digestion

宫廷普洱 Gong Ting Puer

Full bodied, rich and smooth. "Gong Ting" means Imperial Court, referring to this exceptional grade of Puer

Semi-fermented Oolong Tea

水仙 Shui Xian

One of the darker Oolongs, full-bodied with floral undertones

贵品铁观音 Gui Bing Tie Guan Yin

This famous Oolong tea is complex and smooth with lasting floral aftertaste

七里香 Qi Li Xiang

Bright, buttery aroma with high notes of floral honey flavour

世博兰花香 Expo Lan Hua Xiang

Full bodied bouquet with rich, creamy undertone and tinge of tangerine peel, another "Tea Expo" award winner

Flower-based Tea

菊花 Ju Hua

Chrysanthemum flower taste, light and floral with cooling properties

菊宝 Ju Bao

Blend of Chrysanthemum and Puer - the sweetness of the flowers complements the dark earthy Puer

Green Tea

香片 Jasmine

Green tea leaves scented with Jasmine, refreshing and delicate

茉莉龙珠 Pearl Jasmine

High grade green tea scented with Jasmine, whose leaves are then hand-rolled into pearl-shaped balls

Steamed 精美蒸点

鱼子蒸烧卖 Siew Mai Dumpling

Tender chicken and prawn "Siew Mai" steamed with mushroom

白玉翠虾饺 Har Gao Dumpling

Classic prawn "Har Gao" dumpling

青蒜蒸鸡翼 Steamed Chicken Wings

Steamed with fragrant garlic oil and leek

蜜汁鸡叉烧包 Roasted BBQ Bun

White fluffy buns with Dolly's signature honey BBQ meat filling

蒸鱼卖 Homemade Fish Ball

Steamed fresh fish balls

四川饺子 Szechuan Dumpling (4 pcs)

Prawn dumpling drizzled in a spicy tangy sauce

古法糯米鸡 Glutinous Rice Parcel Loh Mai Gai

With chicken char siu, mushrooms and sliced abalone

普皇蒸凤爪 Spicy Chicken Feet (Seasonal Item)

Braised chicken feet marinated in a delicious spicy sauce and topped with goji berries

Steamed 精美蒸点

水晶韭菜饺 **Crystal Prawn Dumpling**

Prawns and chives wrapped in translucent dumpling skin

酸甜鲜竹卷 **Sweet and Sour Beancurd Skin Roll**

Served in a delicious plum sauce with black fungus and prawn filling

鲜竹牛肉丸 **Steamed Beef Ball**

Freshly ground beef balls with aged mandarin peel

泰式生根球 **Thai-Style Prawn Parcel**

Served in a sweet and spicy Thai chili sauce

虾酱蒸鲜鱿 **Squid in Seafood Sauce**

Freshly sliced squid in a homemade seafood sauce

金黄流沙包 **Signature Egg Custard Bun**

Steamed white buns with flowing salted egg yolk caramel

Fried 精选炸点

沙律明虾角 **Salad Prawn Dumpling**

Served with a sweet mayonnaise-lemon dip

芝士焗皮卷 **Dolly Mozza Roll**

Beancurd skin rolls stuffed with prawn and melted mozzarella

蜂巢蒜茸芋角 **Yam Croquette**

Filled with diced flavoured meat, mushrooms and peas

香脆素春卷 **Vegetarian Spring Roll**

Filled with finely-sliced cabbage, mushrooms and carrots

黄金咸水角 **Chewy Meat Croquette**

Meat-filled glutinous dumplings with chewy skin

蒜香炸鸡翅 **Dolly's Fried Chicken Wings**

Delicious chicken wings marinated with garlic and fried till golden brown

多利炸鱼饼 **Golden Fish Cracker**

Fish paste with cheese spread in between cream crackers with salted egg yolk

Baked, Panfried 精选烘/煎点

香煎瑤柱萝卜糕 **Panfried Radish Cake**

With sun-dried shrimp and dried scallop

椰丝菠萝包 **Baked 'Bo Lo' Butter Coconut Bun**

Dolly's interpretation of Hong Kong's most popular 'pineapple' dim sum bun

马六甲椰糖蛋挞 **Pandan Gula Melaka Egg Tart**

Classic egg tarts with a twist - light flaky pastry with Pandan Gula Melaka flavoured custard topped with shredded coconut

Congee 粥

Silken congee cooked with imported pearl rice, topped with sliced ginger and scallions

皮蛋鸡丝粥 **Century Egg and Shredded Chicken**

咸蛋鸡丝粥 **Salted Egg and Shredded Chicken**

Cheong Fun 精选肠粉

Delicate rice rolls steamed to perfection and served with our homemade "belacan"

鲜虾滑肠粉 **Prawn Cheong Fun**

灯笼带子肠粉 **Scallop Cheong Fun**
Scallop and capsicum filling

香茜叉烧肠粉 **BBQ Chicken Cheong Fun**

香脆炸肠粉 **Crispy Shrimp Cheong Fun**
Shrimp and turnip filling double wrapped in a crispy cheong fun skin topped with chicken floss

Rice & Noodles 饭/面

黄金炒饭 **Royal Golden Fried Rice**

Fried rice with prawns and omega egg topped with ebiko

泰式香辣炒饭 **Thai-Style Fried Rice**

Fried rice in piquant Thai sauce with prawns, squid and chicken

咸鱼炒饭 **Salted Fish Fried Rice**

Fried rice with long beans, salted fish and chicken

江南生面 **Crispy Egg Noodles**

Deep fried shang mee with red snapper, chicken, mushroom and sweet peas

广府鸳鸯炒 **Cantonese-Style Yin-Yang Noodles**

Vermicelli and "Hor Fun" noodles cooked with egg gravy served with prawns, squid, fish balls and wawa cabbage

干炒牛河 **Wok-Fried Beef Kway Teow**

Wok-fried flat noodles served with premium Australian ribeye

Wok Specials 厨师推介

咸蛋虾 Salted Egg Prawn

Sea prawns coated with salted egg and stir-fried with curry leaves

炒萝卜糕 Fried Radish Cake with Prawns

A wok favourite of fried prawns, radish cake, egg, beansprouts, chives and belacan. Spicy!

火龙果伴酸甜鸡 Sweet & Sour Chicken (Seasonal Item)

Tender battered chicken in a sweet and sour sauce with pineapple, kyuri, onion

香茅爆酱鸡 Lemongrass Chicken

Lemongrass chicken stir-fried with onion and capsicums (contains dried shrimps)