

A P P E T I Z E R

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| Three Variety Hot & Cold Combination 冷熱三拼盤 | Regular | Php 1,250 |
| Assorted Barbeque Platter 中式燒味拼 | Regular | Php 1,480 |
| Spicy Cold Chicken "Szechuan" Style 四川冷雞拼 | Regular | Php 585 |
| Prawn Salad with Fruits 虾仁水果沙拉 | Regular | Php 1,320 |
| Century Egg with Jelly Fish 海蜇拼皮蛋 | Regular | Php 830 |
| Jelly Fish with Asado 海蜇拼叉燒 | Regular | Php 705 |

S O U P

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| Dried Scallop Chicken Soup 干貝鸡汤 | Php 570 |
| Dried Scallop with Green Vegetables Soup 干貝碧綠羹 | Php 615 |
| Double Boiled Dried Scallop and Fish Maw Soup 菜膽燉魚肚 | Php 755 |
| Hot and Sour Szechuan Style Soup 四川酸辣湯 | Php 260 |
| Wonton with Black Mushroom Soup 香菇雲吞湯 | Php 335 |
| Shredded Scallop with Seafood Soup 干貝海皇豆腐羹 | Php 630 |
| Golden Soup with Crabmeat and Dried Scallop Soup 金湯蚧肉干貝羹 | Php 335 |
| Beef Tendon with Mushroom Soup 蹄筋冬菇湯 | Php 335 |

TIN GOW

ABALONE

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| Braised Whole Abalone with Oyster Sauce 蠔皇原粒鮑魚 | Php 4,350 |
| Braised Abalone with Mushroom 北菇扒鮑片 | Php 4,780 |
| Braised Abalone and Seaweed with Bean Curd 紫菜豆付扣鮑魚 | Php 4,480 |
| Stewed Thick Sliced Abalone with Dried Seafood 一品鮑魚煲 | Php 5,960 |
| Braised Sliced Abalone Kirin Style 麒麟式鮑片 | Php 4,560 |
| Braised Sliced Abalone with Black Mushroom and Sea Cucumber 海參燴鮑魚 | Php 5,280 |
| Abalone with Pork Tendon in Clay Pot 蹄筋鮑魚煲 | Php 9,380 |

FISH FILLET

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| Deep-fried Fish Fillet with Sambal Sauce 油炸魚片配鮮辣醬 | Medium | Php 1,650 |
| Sweet and Sour Fish Fillet 西湖炸魚片 | Medium | Php 1,450 |
| Fish Fillet with Black Bean Sauce 豉椒炒魚片 | Medium | Php 1,880 |
| Fish Fillet with X.O. Sauce X.O.炒魚片 | Medium | Php 1,745 |

*Prices are inclusive of all government taxes.

TIN GOW

P R A W N

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|---|--------|-----------|
| Deep-fried Skinless Prawns with Chilli Sauce 辣醬干炸蝦仁 | Medium | Php 2,230 |
| Stir-fried Skinless Prawns with XO Sauce 干炒蝦仁配XO醬 | Medium | Php 2,625 |
| Steamed Prawn with Garlic and Plum Sauce 清蒸蒜蓉蝦配梅子醬 | Medium | Php 2,100 |
| Steamed Prawn with Shaoshing Wine and Kietchie 紹興酒蒸大蝦 | Medium | Php 2,170 |
| Sizzling Prawn with Satay Sauce 鐵板沙爹蝦 | Medium | Php 1,980 |

S C A L L O P & S Q U I D

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| Sautéed Scallops 油泡炒帶子 | Medium | Php 1,560 |
| Stir-fried Scallop in X.O. Sauce X.O.醬帶子 | Medium | Php 1,530 |
| Deep-fried Squid with Salt and Pepper 椒鹽焗鮮魷 | Medium | Php 1,390 |
| Squid with Butter 黃油魷魚 | Medium | Php 1,880 |
| Sautéed Sliced Squid with Broccoli 花枝炒西蘭花 | Medium | Php 1,570 |

LIVE FISH

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|---|----------|-----|-----|
| Steamed Garoupa with Garlic Sauce 蒜茸蒸生石斑 | Per 100g | Php | 420 |
| Steamed Live Garoupa with Black Bean Sauce 豉汁蒸生石斑 | Per 100g | Php | 415 |
| Deep-fried Garoupa with Sweet and Sour Sauce 酸甜炸活石斑 | Per 100g | Php | 460 |

DRIED SEAFOOD

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| Dried Sea Cucumber with Mushroom 海參扣北菇 | Php | 2,100 |
| Braised Supreme Dried Seafood in Clay Pot 海皇一品煲 | Php | 1,860 |

TIN GOW

MEAT

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|---|--------|-----------|
| Sautéed Sliced Beef with Spring Onion and Ginger 薑蔥炒牛肉 | Medium | Php 1,680 |
| Stir-fried Sliced Beef with Green Pepper 青椒炒牛肉 | Medium | Php 1,830 |
| Sizzling Beef with Oyster Sauce 鐵板牛肉片 | Medium | Php 1,810 |
| Beef Brisket with Bamboo Shoot and Radish in Hot Pot 牛腩萝卜竹笋火锅 | Large | Php 1,990 |
| Beef Brisket with Tendon and Black Mushroom in Hot Pot 牛腱蘑菇煲 | Large | Php 1,730 |
| Stir-fried Beef with Three Kinds of Mushroom 三菇炆牛肉 | Medium | Php 1,950 |
| Sizzling Goat with Bean Sauce 鐵板燒羊腩 | Medium | Php 1,900 |
| Braised Goat with Mushroom and Bamboo Shoot 雙冬炆羊腩 | Medium | Php 2,150 |
| Deep-fried Pork with Sweet and Sour Sauce 酸甜脆肉片 | Medium | Php 965 |
| Deep-fried Spareribs with Honey Sauce 蜜汁煎香骨 | Medium | Php 1,220 |
| Deep-fried Spareribs with Salt and Pepper 蒜茸椒鹽排骨 | Medium | Php 1,200 |
| Deep-fried Spareribs with Orange Sauce 橙子醬炸排骨 | Medium | Php 1,380 |
| Deep-fried Pork with Kimto Sauce 京都香炸骨 | Medium | Php 1,150 |
| Steamed Pork Belly with Szechuan Vegetables 四川菜蒸腩肉 | Medium | Php 810 |

BEANCURD

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|--|---------|-----|-------|
| Tin Gow Homemade Seafood Bean Curd 海鮮豆腐煲 | Medium | Php | 1,560 |
| Braised Homemade Bean Curd with Three Kinds of Mushroom 紅燒三菇豆腐 | Medium | Php | 670 |
| Steamed Bean Curd with Prawns 鮮蝦蒸豆腐 | Medium | Php | 1,670 |
| Deep-fried Bean Curd with Salt and Pepper 椒鹽焗豆腐 | Medium | Php | 590 |
| Deep-fried Bean Curd with Minced Pork and Sesame Oil 香油肉末油炸豆腐 | Medium | Php | 765 |
| Deep-fried Bean Curd with Crabmeat and Squash Sauce 油炸豆腐配南瓜醬 | Medium | Php | 670 |
| Stir-fried Bean Curd with Minced Pork in Clay Pot 麻婆豆腐煲 | Medium | Php | 795 |
| Sizzling Bean Curd with Minced Pork 鐵板煎豆腐 | Regular | Php | 750 |
| Braised Bean Curd with Sea Cucumber and Pork Tendon 蹄筋海參豆腐煲 | Medium | Php | 1,720 |

VEGETABLES

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|---|--------|-----|-------|
| Supreme Mixed Vegetables - Lo Han Chai 羅漢上齋 | Medium | Php | 720 |
| Seasonal Vegetables with Two Kinds of Egg 金銀蛋時菜 | Medium | Php | 930 |
| Stewed Seasonal Vegetables with Black Mushrooms in Oyster Sauce 香菇燴時蔬 | Medium | Php | 890 |
| Sautéed Seasonal Vegetables with Minced Garlic 蒜茸燴時蔬 | Medium | Php | 600 |
| Stir-fried Asparagus with Chicken Cubes 芦笋炒鸡块 | Medium | Php | 880 |
| Sautéed Kangkong with White Preserved Bean Curd Paste 腐乳椒絲炒通菜 | Medium | Php | 450 |
| Eggplant with Minced Pork 魚香茄子煲 | Medium | Php | 765 |
| Stir-fried Baguio Beans with Minced Pork 肉絲炒四季豆 | Medium | Php | 610 |
| Steamed Black Mushrooms with Shrimps and Minced Pork 百花釀冬菇 | Medium | Php | 1,050 |

POULTRY

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| Whole Roasted Peking Duck (Two Way) 北京片皮鴨 (二吃) | Whole | Php | 5,500 |
| Tin Gow Roasted Duck 天九掛爐鴨 | Whole | Php | 5,000 |
| | Half | Php | 2,750 |
| Deep-fried Chicken with Honey and Ginger 蜜汁薑芽雞 | Medium | Php | 820 |
| Stir-fried Chicken with Walnuts in Spicy Kimtu Sauce 煸炒鸡肉核桃仁配甜辣醬 | Medium | Php | 785 |
| Hainanese Steamed Chicken 海南蒸鸡 | Half | Php | 1,180 |
| Deep-fried Pigeon 油炸乳鸽 | Per piece | Php | 1,480 |
| Stir-fried Pigeon with Lettuce 干炒乳鸽配生菜 | Per piece | Php | 1,650 |
| Buttered Chicken 黄油鸡 | Medium | Php | 750 |

RICE AND NOODLES

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| Tin Gow Fried Kway Teow 馬式炒河粉 | Small | Php | 1,100 |
| Fried Kway Teow Cantonese Style 中式炒河粉 | Small | Php | 995 |
| Stir-fried Kway Teow with Beef in Black Bean Sauce 豉汁炒河粉 | Small | Php | 890 |
| Tin Gow Fried Egg Noodle 港式炒生麵 | Small | Php | 680 |
| Szechuan Egg Noodle 四川炸醬麵 | Small | Php | 550 |
| Seafood Noodle Soup 海鮮清湯麵 | Small | Php | 1,130 |
| Sliced Beef with Udon Noodle Soup 烏冬牛肉湯麵 | Small | Php | 820 |
| Egg Noodle with Shredded Chicken and Mushroom 香菇雞絲撈麵 | Small | Php | 490 |
| Yong Chow Fried Rice 揚洲炒香飯 | Medium | Php | 845 |
| Fried Rice with Chicken, Anchovy and Salted Fish 香炒雞粒鹽魚飯 | Medium | Php | 805 |
| Pineapple Fried Rice 鳳梨香炒飯 | Medium | Php | 595 |
| Birthday Noodles with Eggs 雞蛋生日面 | Medium | Php | 1,080 |
| Fresh Scallop Fried Rice with White Egg 扇貝蛋燒飯 | Medium | Php | 1,350 |
| Tomato Fried Rice with Seafood 海鮮西红柿炒飯 | Medium | Php | 1,370 |
| Steamed Plain Rice 白飯 | Per cup | Php | 110 |

TIN GOW

DESSERT

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| Sweetened Mango Cream Sago 芒果西米露 | Php 160 |
| Sweetened Hot Almond Cream 家鄉杏仁露 | Php 195 |
| Hot Red Bean Cream with Sago 西米紅豆沙 | Php 135 |
| Crispy Banana with Ice Cream 脆口炸香蕉 | Php 245 |
| Deep-fried Chinese Pancake with Ice Cream 香脆煎鍋餅 | Php 215 |
| Mixed Fruit Platter 時日生果盤 | Php 350 |

DIMSUM

(Ala carte menu available during lunch time only)

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| Meat Dumpling 肉饺子 | Php | 330 |
| Shrimp Dumpling 虾饺子 | Php | 340 |
| Prawn Dumpling 大虾饺子 | Php | 295 |
| Deep-fried Prawn Roll 油炸虾卷 | Php | 435 |
| Deep-fried Salad Prawn 油炸虾沙拉 | Php | 155 |
| Deep-fried Squid Roll 炸鱿鱼卷 | Php | 215 |
| Deep-fried Bean Curd Skin Roll 炸豆腐皮卷 | Php | 285 |
| Fried Bean Curd Skin 炸豆腐皮 | Php | 185 |
| Shrimp Rice Roll 虾稻卷 | Php | 340 |
| Pork Rice Roll 猪肉饭卷 | Php | 220 |
| Spring Roll 春卷 | Php | 240 |
| Spare Ribs 排骨 | Php | 175 |
| Siew Mai 烧卖 | Php | 365 |
| Seafood Siew Mai 海鲜烧卖 | Php | 375 |
| Chicken Feet 鸡爪 | Php | 180 |
| Taro 芋头 | Php | 345 |
| Taro Prawn 芋头虾 | Php | 365 |
| Sesame Ball Ube 宇部芝麻球 | Php | 130 |
| Steamed Squid Ball 蒸鱿鱼丸 | Php | 195 |
| Red Bean Bun 红豆包子 | Php | 125 |
| Stuffed Eggplant 酿茄子 | Php | 185 |
| Glutinous Rice 糯米 | Php | 195 |
| Pork Congee 猪肉粥 | Php | 145 |
| Chicken Congee 鸡粥 | Php | 125 |
| Fish Congee 鱼粥 | Php | 145 |
| Beef Congee 牛肉粥 | Php | 135 |
| Radish Cake 萝卜糕 | Php | 165 |
| Ham Sue Kok 咸淑国 | Php | 205 |
| Siopao Asado 猪肉包子 | Php | 140 |
| Shanghai Mini Bun 上海小馒头 | Php | 330 |
| Lotus Bun 莲花馒头 | Php | 140 |
| Custard Bun 蛋奶馒头 | Php | 140 |
| Bean Curd Fruit Sauce 豆腐果酱 | Php | 130 |
| X. O. Sauce 辣椒 | Php | 335 |

DIMSUM PLATTER

Regular Php 2,545

comes with Deep-fried Prawn Roll, Siew Mai,
Spring Roll, Shrimp Dumpling
(附炸虾卷、烧麦、春卷、虾饺)

TIN GOW

Set Menu

(Good for 5 persons)

Set Menu A ----- PHP 5,650

- Salad Prawn and Deep-fried Spring Roll
- Golden Soup with Crabmeat
- Steamed Fish Fillet in Garlic Sauce
- Deep-fried Pork in Sweet and Sour Sauce
- Braised Beancurd with Cube Chicken in Claypot
- Fried Rice with Shrimp
- Fresh Fruit Platter

Set Menu B ----- PHP 6,250

- Spicy Cold Chicken and Taro Puff
- Hot and Sour Soup
- Deep-fried Fresh Garoupa "Szechuan" Style
- Sautéed Sliced Beef with Bitter Melon in Claypot
- Deep-fried Spareribs in Salt & Pepper
- Stir-fried Egg Noodle "Szechuan" Style
- Fresh Fruit Platter

Set Menu C ----- PHP 5,480

- Dimsum Platter (shrimp Dumpling, Siomai and Deep-fried Prawn Roll)
- Fishlip with Chicken Soup
- Stir-fried Prawns in Chili Sauce
- Deep-fried Fish Fillet in Lemon Sauce
- Sautéed Taiwan Petchay & Broccoli in Garlic
- Fried Rice with Cube Chicken in Tomato Sauce
- Fresh Fruit Platter

Set Menu D ----- PHP 7,450

- Pork Asado and Roasted Chicken
- Fish with Tomato and Beancurd
- Steamed Fresh Garoupa in Soy Sauce
- Sautéed Sliced Beef in Black Pepper
- Braised Beancurd with Minced Pork
- Fried Rice with Green Vegetables
- Fresh Fruit Platter

Set Menu E ----- PHP 6,880

- Deep-fried Spring Roll and Jellyfish
- Shredded Beef Westlake Soup
- Deep-fried Fresh Garoupa in Ginger & Soy Sauce
- Deep-fried Spareribs in Honey Sauce
- Braised Beancurd with Taiwan Petchay & Black Mushroom
- Yang Chow Fried Rice
- Fresh Fruit Platter

Set Menu F ----- PHP 8,650

- Taro Ring with Cube Chicken in Black Bean Sauce
- Wonton Beancurd Soup
- Deep-fried Garoupa in Thai Sauce
- Sautéed Sliced Beef in Claypot
- Deep-fried Prawns in Butter
- Deep-fried Squid in Salt & Pepper
- Fried Rice "Fokkien" Style
- Fresh Fruit Platter

Set Menu

(Good for 10 persons)

Set Menu A ----- PHP 11,670

- Taro Ring
- Fishlip with Chicken Soup
- Deep-fried Garoupa with Ginger and Soya Sauce
- Deep-fried Pork with Sweet and Sour Sauce
- Steamed Chicken with Tong Kwai and Kieche Herbs
- Braised Beancurd with Black Mushroom
- Ampalaya with Three Kinds of Meat
- Tomato Beef Fried Rice
- Chinese Pancake with Watermelon

Set Menu B ----- PHP 10,880

- Two Variety Hot and Cold Appetizer
- Sweet Corn Soup
- Deep-fried Fish Fillet with Sweet and Sour Sauce
- Stir-fried Beef with Siakoy
- Braised Beancurd with Shrimp
- Deep-fried Spareribs with Plum Sauce
- Stir-fried Chicken with Garlic and Onions in Black Bean Sauce
- Chicken Shang Hai Fried Rice
- Sesame Balls with Watermelon

Set Menu C ----- PHP 17,880

- Dimsum Platter (Three items)
- Dried Scallop with Chicken & Crabmeat Soup
- Steamed Live Garoupa with Soya Sauce
- Sautéed Seasonal Vegetable in X.O. Sauce
- Braised Pork in Shanghai Style with Cua Pao
- Tin Gow Roasted Chicken
- Braised Abalone with Mushroom in Oyster Sauce
- Stir-fried Prawns in Tomato Sauce
- Fried Rice with Seafoods
- Fresh Fruit Platter

Set Menu D ----- PHP 21,880

- Prawn Salad
- Fresh Scallop with Seafood Soup
- Homemade Steamed Live Garoupa
- Braised Abalone with Tendon and Mushroom
- Stir-fried Beef with Black Pepper
- Deep-fried Chicken with Crispy Onions in Kimtu Sauce (Two Way)
- Deep-fried Beancurd with Fruit Sauce
- Tin Gow Fried Rice
- Fresh Fruit Platter
- Sesame Ball