

APPETIZER

Three Variety Hot & Cold Combination 冷熱三拼盤	Regular	Php 1,250
Assorted Barbeque and Soya 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

SOUP

Dried Scallops Chicken Soup 干貝鸡汤	Php 570
Dried Scallops with Green Vegetables Soup 干貝碧綠羹	Php 615
Double Boiled Dried Scallops 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 Scallops with Seafood Soup 干貝海皇豆腐羹	Php 630
Golden Soup with Crabmeat and Dried Scallops Soup 金湯蚵肉干貝羹	Php 335
Beef Tendon with Mushroom Soup 蹄筋冬菇湯	Php 335



TIN GOW



ABALONE

Braised Whole Abalone with Oyster Sauce 蠔皇原粒鮑魚	Php 4,350
Braised Whole Abalone with Mushroom 北菇扒鮑片	Php 4,780
Stewed Thick Sliced Abalone with Dried Seafood 一品鮑魚煲	Php 5,960
Braised Sliced Abalone with Black Mushroom and Sea Cucumber 海參燴鮑魚	Php 5,280

FISH FILLET

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.*



P R A W N

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 Prawns with Garlic and Plum Sauce 清蒸蒜蓉蝦配梅子醬	Medium	Php 2,100
Sizzling Prawns with Satay Sauce 鐵板沙爹蝦	Medium	Php 1,980

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

Sautéed Scallops 油泡炒帶子	Medium	Php 1,560
Stir-fried Scallops 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

FISH

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

DRIED SEAFOOD

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

MEAT

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 Shoots and Radish in Hot Pot 牛腩萝卜竹笋火锅	Large	Php 1,990
Stir-fried Beef with Three Kinds of Mushroom 三菇炆牛肉	Medium	Php 1,950
Deep-fried Pork in Sweet and Sour Sauce 酸甜脆肉片	Medium	Php 965
Deep-fried Spareribs in Honey Sauce 蜜汁煎香骨	Medium	Php 1,220
Deep-fried Spareribs in Salt and Pepper 蒜茸椒鹽排骨	Medium	Php 1,200
Deep-fried Spareribs in Orange Sauce 橙子醬炸排骨	Medium	Php 1,380
Deep-fried Pork in 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



TIN GOW



BEANCURD

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



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VEGETABLES

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	610
Steamed Black Mushroom with Shrimps and Minced Pork 百花釀冬菇	Medium	Php	1,050

POULTRY

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
Buttered Chicken 黄油鸡	Medium	Php 750

RICE AND NOODLES

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 Noodles 港式炒生麵	Small	Php	680
Szechuan Egg Noodles 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	1,400
Steamed Plain Rice 白飯	Per cup	Php	110

DESSERT

Sweetened Mango Cream Sago 芒果西米露	Php 195
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)

- 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 195
- 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

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

Regular Php 2,545

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 Scallops with Chicken & Crabmeat Soup
- Steamed Garoupa with Soya Sauce
- Sautéed Seasonal Vegetables 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 Scallops with Seafood Soup
- Homemade Steamed 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

