

Appetizer 前菜



A1
Cucumber in Spicy Sauce
手拍黃瓜

Soup 湯類



S02
Braised Beef Brisket with Thin Rice Noodles in Soup
牛腩湯米粉



S03
*Wonton Noodle Soup
雲吞麵

Tim Ho Wan 添好運 香港味道

DIM SUM SPECIALISTS

Steamed 蒸點



S1
Steamed Beef Balls with Bean Curd Skin
陳皮牛肉球



S2
*Steamed Dumplings with Shrimp and Chives
鮮蝦韭菜餃



S3
Steamed Pork Spare Rib with Black Bean Sauce
豉汁蒸排骨



S4
Sticky Rice in Lotus Leaf
古法糯米雞



S5
*Steamed Bean Curd with Shrimp, Meat and Vegetable
美味炆鮮竹卷



S10
*Steamed Egg Cake
香滑馬拉糕

Steamed 蒸點



S6
*Steamed Shrimp Dumplings (Har Gow)
晶瑩鮮蝦餃

Baked 焗點



B1
*Baked BBQ Pork Buns (3 pieces)
酥皮焗叉燒包 3個

Steamed 蒸點



S7
*Steamed Pork Dumplings with Shrimp (Siu Mai)
鮮蝦燒賣皇

Congee 粥品



C1
*Congee with Pork and Preserved Egg
金銀蛋瘦肉粥

Blanched 白灼



BL1
Blanched Lettuce
白灼生菜



BL2
Blanched Chinese Broccoli with Fried Garlic
蒜蓉芥蘭

Deep Fried 煎炸點



F1
*Deep Fried Dumplings with Pork and Dried Shrimp
家鄉鹹水角



F2
*Deep Fried Spring Roll with Egg White and Shrimp
蛋白蝦春卷



F3
*Deep Fried Eggplant with Shrimp
百花煎釀茄子

Dessert 甜品



D1
Sweet Osmanthus Jelly with Goji Berries
杞子桂花糕



D6
*Lava Custard Sesame Ball
流沙奶皇煎堆



D7
*Sweet Taro Cream with Coconut and Sago
香芋西米露

S13



S13
*Wontons in Hot and Spicy Sauce
紅油抄手

Braised 燜品



BR1
*Braised Chicken Feet with Abalone Sauce and Peanut
美味鮑汁鳳爪



BR3
Braised Beef Brisket with Turnip (Daikon)
柱侯蘿蔔牛坑腩

Steamed Rice Roll 腸粉



RR1
Steamed Rice Roll with BBQ Pork
蜜味叉燒腸



RR2
Steamed Rice Roll with Minced Beef
免治牛肉腸



RR3
*Steamed Rice Roll with Shrimp and Chinese Chives
韭黃鮮蝦腸

Pan Fried 煎點



PF1
*Pan Fried Turnip Cake
香煎臘味蘿蔔糕



PF2
Pan Fried Noodles
豉油皇炒麵



PF5
*Fried Rice with BBQ Pork and Shrimp
鮮蝦揚州炒飯



PF6
Pan Fried Noodles with BBQ Pork
豉油皇叉燒炒麵

Steamed Rice 盅頭飯點



R3
*Steamed Rice with Minced Beef and Pan Fried Egg
煎蛋牛肉飯



R6
Steamed Rice with Chicken, Shiitake Mushroom and Sausage
臘腸北菇雞飯

Katy

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V = Vegetarian Option

Please advise your server if you have any food allergy. Items with asterisk (*) contain one or more of the following ingredients: Dairy product, Peanut and/or Shrimp. We prepare and serve products that may contain milk, eggs, soybeans, wheat or other allergens. While a particular food may not contain one of these allergens, we cannot guarantee that any of our products are free from cross contact with allergens as our products may be prepared on the same equipment and in the same kitchen area as those that do.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

An 18% gratuity is suggested for parties of 6 or more

Beverage Menu 飲料

Beer		Specialties <small>*non-alcoholic</small>	
Bottled		Tim Ho Wan Mango Slush	\$6
Tsingtao	\$6	Coconut Red Beans Slush	\$6
Corona	\$6	Hong Kong Milk Tea (Iced)	\$6
Sapporo	\$6	Hong Kong Coffee Milk Tea (Iced)	\$6
Shiner Bock	\$6	Honey Lemon Tea (Iced)	\$6
Bud Light	\$5	Honey Chrysanthemum Tea (Iced)	\$6
Draft		Other Non-alcoholic Beverages	
Kirin	\$6	Soda (Coke, Diet Coke, Sprite, Dr. Pepper, Root Beer)	\$2.5
ZiegenBock	\$6	Lemonade	\$2.5
Stella	\$6	Iced Tea	\$2.5
Michelob Ultra	\$5	Bottled Water	\$2
Sake		Sparkling Water (San Pellegrino, Topo Chico)	\$5
Sake (Hot / Cold)	\$6	Hot Tea <small>*served in a pot</small>	
Nigori (375ml)	(bottle) \$20	House Tea	
Junmai Daiginjo (300ml)	(bottle) \$38	Pu-Erh (普洱茶)	\$2.5 / person
Cocktail		Premium Tea	
Sake Bomb	\$5	Jasmine Tea (茉莉花茶)	\$7 / pot
Wine / Plum Wine		Green Tea (綠茶)	\$7 / pot
Red		Oolong Tea (烏龍茶)	\$7 / pot
Cabernet Sauvignon	(glass) \$8, (bottle) \$28	Chrysanthemum Tea (菊花茶) <small>*naturally caffeine-free</small>	\$7 / pot
Merlot	(glass) \$8, (bottle) \$28		
White			
Chardonnay	(glass) \$8, (bottle) \$28		
Sauvignon Blanc	(glass) \$8, (bottle) \$28		
Plum Wine			
Plum Wine	(glass) \$8, (bottle) \$28		

