

TimHoWan



添好運

香港味道

*Hong Kong's most famous
Michelin Star
Dimsum Restaurant*

also available
GrabFood

NOODLE 面条

F8 Chow Mien
Stir Fried Noodle
鼓油皇炒面
¥ 155



N2 Fishball
Noodle Soup
鱼丸面汤
¥170



N3 Beef Brisket Tendon
Noodle (dry)
牛腩筋汤面 (干)
¥298



N4 Beef Brisket Tendon
Noodle (soup)
牛腩筋汤面 (汤)
¥298



N5 Hong Kong Wonton
Noodles (dry)
香港云吞面 (干)
¥225



N6 Hong Kong Wonton
Noodles (soup)
香港云吞面 (汤)
¥225

SIGNATURE 招牌



H1 Baked Buns with BBQ Pork (3pcs)
酥皮焗叉烧包
¥ 170



SOUP 湯



S22 Jade Wonton Soup
菜肉雲吞湯
¥ 195

S23 Braised Soup HK Style with
Shredded Chicken and Mushroom
港式碗仔翅
¥ 175



CONGEE 粥品

C16 Congee with Lean Pork,
Century Egg and Salted Egg
金银蛋瘦肉粥
¥ 165



VEGETABLE 菜

V25 Poached Fresh Greens with Oyster Sauce
蠔油芥蘭
¥ 198



V24 Poached Fresh Seasonal Vegetable
时日令菜
¥ 155



RICE 飯



R27 Glutinous Rice with Lotus Leaf
古法糯米飯
¥ 210



R26 Chicken Sausage and Mushroom Rice
臘腸北菇雞飯
¥ 188



R28 Minced Beef and Fried Egg Rice
煎蛋牛肉飯
¥ 198



R29 Spareribs Rice
鼓汁排骨飯
¥ 188

VERMICELLI ROLL 腸粉

- V5 Vermicelli Roll with BBQ Pork ¥ 188
蜜味叉燒腸
- V6 Vermicelli Roll with Shrimp ¥ 245
鮮蝦蒸腸粉
- V7 Vermicelli Roll with Sweet and Sesame Sauce ¥ 155
大排檔腸粉



DESSERT 甜点



D31 Coconut Milk with Sago
香芋西米露
¥ 135



D32 Mango Pomelo Sago
楊枝甘露
¥ 150



D33 Salted Egg Yolk Custard Bun (steamed)
咸蛋奶皇包(蒸)
¥ 150



D34 Salted Egg Yolk Custard Bun (fried)
咸蛋奶皇包(炸)
¥ 150

BEVERAGES 飲料



- B33 Iced Tea 冰茶 ¥ 70
- B34 Hot Barley 熱蕙米水 ¥ 68
- B35 Cold Barley 冷蕙米水 ¥ 68
- B36 Sodas in Can 罐裝汽水 ¥ 88
- B37 Mineral Water 礦泉水 ¥ 45
- B38 Jasmine Tea 茉莉花茶 ¥ 68 / pot
- B39 OoLong Tea 烏龍茶 ¥ 68 / pot
- B40 HK Milk Tea 香港奶茶 ¥ 108

CHEF'S BASKET



₱ 2,090

CHEF'S BASKET A

(good for 6)

- Baked Buns with BBQ Pork
- Chow Mien Stir Fried Noodles
- Beancurd Skin Roll with Shrimp
- Pork and Shrimp Dumpling
- Spring Rolls with Egg White
- Prawn Sauce Fried Chicken Wing



₱ 3,630

CHEF'S BASKET B

(good for 10)

- Baked Buns with BBQ Pork
- Chow Mien Stir Fried Noodles
- Tofu with Pork Floss
- Spring Rolls with Egg White
- Pork and Shrimp Dumpling
- Pork Ribs with Black Bean Sauce



₱ 3,960

CHEF'S BASKET C

(good for 10)

- Baked Buns with BBQ Pork
- Glutinous Rice with Lotus Leaf
- Beancurd Skin Roll with Shrimp
- Prawn Sauce Fried Chicken Wings
- Pork Ribs with Black Bean Sauce
- Pork and Shrimp Dumpling

STEAMED 蒸



S10 Pork and Shrimp
Dumpling (4pcs)
鲜蝦燒賣皇
₱ 180

- S9 Prawn Dumpling (4pcs)
晶瑩鮮蝦餃 ₱ 190
- S11 Pork Ribs with Black Bean Sauce
豉汁蒸排骨 ₱ 145
- S12 Beef Ball w/ Beancurd Skin (3pcs)
陳皮牛肉球 ₱ 135
- S13 Steamed Spinach Dumpling
with Shrimp
鮮蝦菠菜餃 ₱ 145
- S14 Dumpling with Spicy Sauce
辣汁餃子 ₱ 188
- S15 Braised Chicken Feet
with Abalone Sauce
鮑汁爛鳳爪 ₱ 155



H3 Steamed
Egg Cake
(1pc)
香滑馬來糕
₱ 90



H4 Beancurd
Skin Roll
with
Pork and Shrimp
美味焗鮮竹卷
₱ 190



DEEP FRIED 煎炸



D17 Beancurd Skin
Roll with Shrimp
(3pcs)
鮮蝦腐皮卷
₱ 200



D18 Spring Roll with
Egg White
(3pcs)
賽螃蟹春卷
₱ 155



D19 Wasabi Salad
Prawn Dumpling
(3pcs)
芥末沙拉蝦餃
₱ 190



D20 Tofu with
Pork Floss
肉鬆金磚脆豆腐
₱ 145



D21 Prawn Sauce
Fried Chicken Wings
蝦醬炸雞中翼
₱ 155



H2 Pan Fried Radish Cake
(3pcs)
香煎羅白糕
₱ 155