

## Steamed Dumplings 蒸點心

Dumplings are made of translucent wheat starch skin with yummy stuffing. Chinese have been perfecting these since the Sung Dynasty (960–1279). You get wisdom wrapped to perfection!



**Har Kau Prawn Dumplings**  
 筍尖鮮蝦餃  
 Shun zim Sin haa gau  
 Succulent prawns wrapped in signature translucent dim sum pastry



**Dumplings in Hot Sauce**  
 辣汁水餃  
 Lart zap Shui gau  
 Prawn dumplings, fried, then steamed in a bowl of spicy soup



**Pork & Prawn Dumplings**  
 干蒸燒賣  
 Gong zing Siu mai  
 Together with Har Kau, these pork and prawn dumplings are synonymous with dim sum



**Crab Meat Dumpling with Soup**  
 蟹肉灌湯餃  
 Hai yuk Gwan tong gau  
 A single, large crab meat dumpling served in soup



**Prawn & Yu Chi Dumplings**  
 香茜魚翅餃  
 Heung sai Yu chi gau  
 Filled with minced prawn, carrot, Chinese mushroom and bamboo shoot



**Vegetarian Dumplings** ✓  
 齋菜餃  
 Zai choi gau  
 Filled with a variety of shredded mushrooms, carrot and bamboo shoot



**Prawn Dumplings with Chives**  
 鮮蝦韭菜餃  
 Sin ha Gau choi gau  
 Freshly chopped chives add a kick  
**ALSO TRY:**  
 Half Moon Shaped Prawn Dumplings  
 鮮蝦粉果 Sin ha Fun gwo  
 Same but without chives



**Chiu Chow Prawn Dumplings**  
 潮州粉果  
 Chiu chow Fun gwo  
 Bursting with intense flavours of dried shrimp, chilli and peanut



*Dim sum – ‘To touch your heart’, as it is literally translated, is an apt description of the delicate, hand-made dumplings, buns and other items that make up the dim sum menu. The unique culinary art from Canton in southern China grew out of the tradition of ‘yum cha’, or tea drinking, practised at way stations for travellers who liked light, pick-me-up snacking. The meals are often varied, with the addition of plates of fried noodles, ho fun or rice. Enjoy!*

## Cheung Fun 腸粉

These are wide rice noodles rolled like the Italian cannelloni and are steamed and then sprinkled with sesame seeds and a lightly sweetened soy sauce.



**Vegetarian Cheung Fun** ✓ 羅漢齋腸粉 Lo hong zai Cheung fun

**Prawn Cheung Fun** 鮮蝦腸粉 Sin ha Cheung fun

**Beef Cheung Fun** 牛肉腸粉 Ngau yuk Cheung fun

**Cha Siu Cheung Fun** 叉燒腸粉 Cha siu Cheung fun

**Fried Dough Stick Cheung Fun** ✓ 香葱炸兩 Heung chong Za leung

*Yum cha – One does not speak of having dim sum so much as going to ‘yum cha’, which for Chinese is always a relaxed and social occasion in the morning and afternoon.*

## Ribs & Beef 排骨牛肉

These dishes are hearty and warming.



**Spare Ribs in Black Bean Sauce**  
 豉汁蒸排骨  
 Si zap Zing Pai gwut  
 Steamed ribs marinated in black bean sauce



**Beef Balls with Vegetables**  
 西菜牛肉  
 Sai choi Ngau yuk  
 Steamed spiced meat balls

*Opened by Peter Lee and partners in 1982, Charlie Chan is still run by the Lee family, making it one of the oldest restaurants in the city. It's named after the first chef.*

# Charlie Chan

LOUNGE • RESTAURANT 萬里雲

## Lotus Leaf & Steamed Rice Dishes 山形糰 / 蒸飯

Glutinous rice is wrapped in a lotus leaf into a triangular or rectangular shape. The ingredients are steamed with the rice and although the leaf is not eaten, its flavour is infused during the steaming. This makes the rice very fragrant with a slightly smoky flavour.



**Glutinous Rice with Mixed Meat**  
 山形糯米雞  
 San ying Lo may gai  
 A sticky rice parcel filled with minced pork, dried shrimp, chicken and Chinese sausage and wrapped in a lotus leaf



**Rice Pot with Chinese Sausage and Chicken**  
 臘腸雞飯  
 Lup cheung Gai Fan  
 Bowls of rice steamed with meat for extra flavour  
**ALSO TRY:** Rice Pot with Spare Ribs in Black Bean Sauce  
 豉汁排骨飯 Si zap Pai Gwut Fan

## Buns 肉飽

These fluffy buns made from wheat flour have a soft breadly covering with flavourful fillings that make for a delightful discovery in the mouth.



**Grilled Pork Buns**  
 香煎菜肉飽  
 Heung zin Choi yuk bau  
 Our popular Chinese pork buns steamed, then sprinkled with sesame seeds and toasted



**Chinese Pork Buns**  
 菜肉飽  
 Choi yut bau  
 Filled with minced pork, Chinese cabbage, and mildly flavoured with ginger and spring onion



**Char Siu Pork Buns**  
 蠔皇叉燒飽  
 Ho wong Cha siu bau  
 Filled with our own slightly sweet roasted char siu pork



**Shanghai Pork Buns**  
 上海小籠飽  
 Sheung hoi Siu lung bau  
 A Shanghainese delicacy – minced pork with a hint of ginger



*The Blue Lagoon Lounge – Upstairs at Charlie Chan couldn't be more different to the restaurant below. With low lights, finely laid large tables and an elegant bar, the lounge is suitable for formal dining and occasions calling for something special, particularly a little romance. Live jazz is played on Friday and Saturday evenings from 8 to 11.30pm, with dancing on a proper dance floor. Come and enjoy this hidden gem on our first floor.*

## Chinese Favourites 親惜菜

These firm favourites with our Chinese diners are considered delicacies among the dim sum menu items.



**Stewed Duck's Tongue Szechuan Style**  
 四川鴨利  
 Say tsun Ap lei  
 Marinated and cooked with spicy Szechuan-style sauce and served cold



**Chicken Feet in Wine Sauce**  
 女兒紅鳳爪  
 Lui yi hung Fung zau  
 Soaked in Chinese rice wine and served cold



**Steamed Beef Tripe**  
 薑蔥牛柏葉  
 Geung chong Ngau park ip  
 Tripe, steamed in ginger and spring onion  
**ALSO TRY:**  
 Ox Stomach in Hot Sauce  
 香辣金錢肚 Heung lart Gum chin tou  
 Tripe with hot sauce



**Chicken Feet in Black Bean Sauce**  
 豉汁鳳爪  
 Si zap Fung zau  
 Deep fried, boiled, marinated in a black bean sauce and then steamed

## Fried Cakes & Wrapped Items 煎炸

Various delicacies deep fried for crispness.



**Savoury Meat Croquettes**  
 家鄉咸水角  
 Ga heung ham shui got  
 A thin, crispy but chewy shell with a minced pork filling



**Taro Paste Croquettes** ✓  
 蜂巢芋角  
 Fung chow Wu got  
 A wonderfully intricate crispy outer shell filled with minced pork flavoured with dried shrimp



**Fried Cuttle Fish Cakes**  
 酥炸墨魚餅  
 So za Mug yu ben  
 Made with cuttle fish and prawns and with the consistency of fish balls – compact and chewy



**Prawn Dumplings with Salad Cream**  
 沙律明蝦角  
 Sa luk Main ha got  
 Crispy prawn dumplings served with salad cream dip



**Wafer Paper Wrapped Prawns**  
 威化紙包蝦  
 Wai fa zi bau ha  
 Prawns wrapped in wafer-thin rice paper then deep fried  
**ALSO TRY:** Beancurd Skin Cakes  
 腐皮百花餅 Fu pei Bat fa ben  
 Rolls of minced prawn in beancurd skin wraps



**Turnip Paste**  
 臘味蘿蔔糕  
 Lup may Lo bat go  
 Made from shredded mooli (daikon raddish) and flavoured with Chinese sausage, then lightly fried

*Customs – To give the appearance of a seasoned connoisseur of ‘yum cha’, observe these simple customs. As soon as your dining partners’ tea cups are empty, fill them with tea. Always fill theirs before your own. When your cup is filled, lightly tap your index and middle fingers together on the table. This gesture thanks the pourer.*

## Spring Rolls 春卷

Spring rolls consist of stuffing rolled inside a thin flour skin and deep fried.



**Vegetarian Beancurd Rolls** ✓  
 腐皮齋卷  
 Fu pei Zai gyun  
 Shredded mushrooms, carrot and bamboo shoot wrapped in tofu skin



**Vietnamese Spring Rolls**  
 越南春卷  
 Yuet nan Chun Gyun  
 Chopped prawns and pork, wrapped in Vietnamese rice paper, then fried

## Sweet or Semi-sweet 甜和苦甜

Usually ordered together with savoury items, these can be eaten with or after the rest of the meal.



**Ma Lai Sponge Cake** ✓  
 攪仁馬拉糕  
 Lam yan Ma lai go  
 An exceptionally light, steamed sponge cake flavoured with molasses



**Stuffed Pancakes with Red Bean** ✓  
 豆沙煎軟餅  
 Dau saa Zin Yun ben  
 Made with glutinous rice, stuffed with red bean paste, topped with sesame seeds and toasted



**Beancurd Dessert with Mixed Fruits** ✓  
 什果豆腐花  
 Zap gwo Dau fu fa  
 Cold almond-flavoured sweet tofu served with fruit salad



**Egg Tarts** ✓  
 蛋撻  
 Dan tat  
 Flakely puff pastry tarts filled with an egg custard and baked to perfection



**Sweet Dew of Sago with Yam** ✓  
 香芋西米露  
 Heung wu Sai may lo  
 Sweet coconut milk with sago pearls and diced yam



**Steamed Cream Custard Buns** ✓  
 香滑奶皇飽  
 Heung wat Nai wong bau  
 Light, fluffy buns with a sweet custard paste



**Mango Pudding** ✓  
 芒果布甸  
 Mon gwo Pu din  
 Blancmange-like dessert made with mango pulp



**Fried Crispy Cream Custard Buns** ✓  
 酥炸奶黃飽  
 So za Nai wong bau  
 After steaming, these are fried to give a crispy outer shell

**Ordering:** Using the order form provided, write the number of portions for each item you wish to order in the box to the left of the item

Charlie Chan 14 Regent Street, Cambridge CB2 1DB • T: 01223 359336