

MAYFLOWER RESTAURANT 五月花酒家

4086 Grafton Street, Dublin, CA 94568
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www.mayflowerdublin.com

檯號: _____ 人數: _____
Table No. No. of People

**OPEN 7 DAYS • Tea/Hot Water
Service \$1.50 per Person**

廚點精選 Kitchen Specials

- 2001. 話梅豬軟骨..... K____
Braised Pork Brisket w/Plum Sauce
- 2002. 蜜汁金沙骨..... K____
Spare Ribs in Orange Honey Sauce
- 2003. 清湯牛腩..... K____
Beef Brisket in Broth
- 2004. 白灼牛柏葉..... K____
Parboiled Beef Tripe
- 2005. 柱侯牛雜..... K____
Braised Beef Tripe w/Turnip
- 2006. X.O. 醬炒蘿蔔糕..... D____
Turnip Cake Sauteed in X.O.
Chili Sauce
- 2007. 豉椒炒大蜆..... K____
Manila Clam Sauteed w/Black
Bean Sauce
- 2008. 魚球腐竹浸菜苗..... K____
Fish Ball & Bean Curd Skin
w/Vegetable in Soup
- 2009. 銀杏腐皮浸豆苗..... K____
Pea Sprouts in Soup w/Bean Curd
Skin & Gingko
- 2010. 乾扁四季豆..... K____
Braised String Beans w/Spicy
Minced Pork
- 2011. 蠔油芥蘭..... K____
Chinese Broccoli in Oyster Sauce
- 2012. 生炒糯米飯..... C____
Sticky Rice Sauteed w/ Preserved Pork

- 2013. 豉油皇炒麵..... D____
Stir-Fried Noodle in Supreme
Soy Sauce
- 2014. 濃湯雜菌水餃..... K____
Shrimp Dumpling in Soup
w/Assorted Mushrooms
- 2015. 椒鹽豆腐粒..... D____
Salt & Pepper Fried Tofu
- 2016. 鹹蛋黃南瓜豆腐粒..... K____
Pumpkin & Tofu
Fried w/Salty Egg Yolk
- 2017. 椒鹽雞中翼..... K____
Salt & Pepper Fried Chicken
Wing Mid-Joint
- 2018. 椒鹽銀鱈魚..... K____
Salt & Pepper Fried Sea Bass
- 2019. 椒鹽鮮魷..... K____
Salt & Pepper Fried Calamari

蒸點 Steamed Dim Sum

- 101. 水晶蝦餃皇..... C____
Shrimp Dumpling (Har Gaw)
- 102. 帶子鳳眼餃..... C____
Scallop & Shrimp Dumpling
- 103. 鱈魚海皇餃..... C____
Sea Bass & Shrimp & Pork
Dumpling
- 104. 瑤柱豆苗蝦餃..... B____
Dried Scallop & Pea Sprout
Shrimp Dumpling
- 105. 金筍汁上素餃 (約等20分鐘)..... B____
Vegetarian Dumpling (20 min wait time)
- 106. 北菇燒賣..... B____
Shrimp & Pork Dumpling (Siu Mai)
- 107. 紫菜雞燒賣 (約等20分鐘)..... B____
Chicken Seaweed
Dumpling (20 min wait time)
- 108. 潮州蒸粉粿..... B____
Chao-Zhou Style Steamed
Dumpling
- 109. 冬菇帶子灌湯餃 (約等30分鐘)..... K____
Pork Shrimp Soupy Dumpling
w/Mushroom & Scallop (30 min wait time)
- 110. 豉汁蒸排骨..... B____
Steamed Spare Ribs in Black Bean Sauce
- 111. 豉汁蒸鳳爪..... B____
Steamed Chicken Feet in Black
Bean Sauce
- 112. 山竹牛肉球 (約等20分鐘)..... A____
Steamed Beef Ball (20 min wait time)

- 113. 薑蔥牛柏葉..... B____
Steamed Beef Tripe w/Ginger
& Green Onion
- 114. 笑口叉燒包..... A____
Steamed BBQ Pork Bun
- 115. 蠔皇鮮竹卷..... B____
Steamed Bean Curd Roll
w/Shrimp & Mushroom
- 116. 羅漢上素鮮竹卷..... B____
Steamed Bean Curd Roll w/
Vegetables & Mushroom
- 117. 臘腸卷..... B____
Steamed Chinese Sausage Bun
- 118. 臘味糯米卷..... B____
Sticky Rice Roll with Diced Chinese
Sausage
- 119. 荷葉糯米雞..... C____
Steamed Sticky Rice w/Meat
Wrapped in Lotus Leaf
- 120. 臘味蒸蘿蔔糕 (約等20分鐘)..... B____
Steamed Turnip Cake w/Diced
Chinese Sausage (20 min wait time)
- 121. 臘味蒸芋頭糕 (約等20分鐘)..... B____
Steamed Taro Cake w/Diced
Chinese Sausage (20 min wait time)

焗點 Baked Dim Sum

- 201. 焗叉燒餐包..... A____
Baked BBQ Pork Bun
 - 202. 菠蘿叉燒包..... B____
Baked BBQ Pork Bun w/Crispy Top
 - 203. 焗叉燒酥..... B____
Baked BBQ Pork Puff
 - 204. 飄香榴蓮酥..... C____
Baked Durian Puff
- ## 煎點 Pan-Fried Dim Sum
- 301. 鮮蝦煎韭菜粿..... C____
Pan-Fried Shrimp & Chive Dumpling
 - 302. 香煎蘿蔔糕..... B____
Pan-Fried Turnip Cake
 - 303. 順德煎魚餅..... B____
Pan-Fried Fish Cake
 - 304. 蛋花煎糯米雞..... D____
Stuffed Sticky Rice Pan-Fried w/Egg

炸點 Deep-Fried Dim Sum

- 401. 五香鹹水角..... A____
Fried Stuffed Dumpling w/Pork
- 402. 蜂巢芋角..... B____
Deep Fried Taro Dumpling w/Pork
- 403. 沙律明蝦角..... C____
Deep Fried Shrimp Dumpling
- 404. 雀巢蝦球..... C____
Deep Fried Shrimp Ball
- 405. 鮮蝦腐皮卷..... C____
Deep Fried Bean Curd Roll
w/Shrimp
- 406. 鮮蝦春卷..... C____
Shrimp Egg Roll
- 407. 脆皮素春卷..... B____
Vegetarian Egg Roll
- 408. 炸魚球..... B____
Deep Fried Fish Ball
- 409. 炸蟹鉗..... D____
Deep Fried Crab Claw w/
Shrimp Paste

腸粉 Rice Noodle Roll

- 501. 雜菌肥牛腸粉煲..... K____
Hot Pot w/Assorted Mushrooms,
Beef & Rice Noodle Roll
- 502. 牛肉腸粉..... C____
Beef Rice Noodle Roll
- 503. 鮮蝦腸粉..... C____
Shrimp Rice Noodle Roll
- 504. 叉燒腸粉..... C____
BBQ Pork Rice Noodle Roll
- 505. 路邊腸粉..... C____
Plain Rice Noodle Roll w/3 Sauces
- 506. 芫茜腸粉..... C____
Rice Noodle Roll w/Cilantro
- 507. 涼瓜雞絲腸粉..... K____
Rice Noodle Roll w/Shredded
Chicken & Bitter Melon
- 508. 豆苗金菇牛肉腸粉..... K____
Rice Noodle Roll w/Pea Sprout,
Enoki Mushroom & Beef

Price : A : \$3.00 B : \$4.80 C : \$5.80 D : \$6.80 K : \$8.00

以上點心即點即做，一旦落單恕不取消。Food items are made to order, and cannot be cancelled after order has been placed.

509. 芫茜魚片腸粉.....K____
Rice Noodle Roll w/Fish
Fillet & Cilantro

510. 羅漢齋腸粉.....K____
Rice Noodle Rolls w/Assorted
Vegetable

511. 攪鼓排骨蒸陳村粉.....K____
Steamed "Chen's Village" Rice
Noodle w/Preserved Olive Sauce

512. X.O. 醬煎腸粉.....K____
Rice Noodle Roll Pan-Fried in
X.O Chili Sauce

513. 港式炸兩.....C____
Fried Chinese Flour Crisp
Wrapped in Rice Noodle Roll

北方美點 Northern Chinese Dim Sum

601. 上海小籠包(5pcs).....\$7.50____
Steamed Shanghai Dumpling

602. 香煎蔥油餅.....D____
Green Onion Pancake

603. 豬肉鍋貼.....C____
Pork Pot Stickers

604. 雞肉鍋貼.....C____
Chicken Pot Stickers

烤滷味 B.B.Q/Marinated Dim Sum

701. 脆皮燒腩仔.....K____
Roasted Pork

702. 蜜汁叉燒.....K____
BBQ Pork

703. 掛爐燒鴨.....K____
Roasted Duck

704. 佛山燻蹄.....K____
Sliced Seasoned Pig Shank

705. 川醬牛腱.....K____
Sliced Seasoned Beef Shank

706. 白雲鳳爪.....D____
Marinated White Chicken Feet

707. 滷水鴨翼.....D____
Marinated Duck Wing

708. 鳳城鴨舌.....K____
Marinated Duck Tongue

709. 海藻八爪魚.....K____
Mini Japanese Octopus w/Seaweed

710. 爽脆海蜆.....K____
Marinated Jelly Fish

711. 滷水滑豆腐.....D____
Deep Fried Marinated Tofu

712. 上海素鵝.....K____
Shanghai Vegetarian Bean Curd Roll

粥 Congee

801. 貴妃蚌粥.....\$ 15.00____
Congee w/Giant Surf Clam

802. 魚片粥.....\$ 8.50____
Congee w/Fish Fillet

803. 黃毛雞粥.....\$ 8.50____
Congee w/Free Range Chicken

804. 生菜魚球粥.....\$ 8.50____
Congee w/Fish Ball & Lettuce

805. 皮蛋瘦肉粥.....D____
Congee w/Thousand Year Egg & Pork

806. 白粥.....C____
Plain Congee

807. 油條.....A____
Fried Chinese Flour Crisp

粉麵 Chow Fun & Noodle

901. 招牌煎麵.....\$ 18.00____
House Special Crispy Noodle
w/Assorted Seafood, BBQ Pork
& Tender Green

902. 四季雜菌肥牛煎麵.....\$ 18.00____
Crispy Noodle w/Beef, String
Beans & Assorted Mushrooms

903. 豉油皇海鮮炒麵.....\$ 18.00____
Stir-Fried Noodle w/Assorted
Seafood in Supreme Soy Sauce

904. 韭黃銀芽雞絲煎麵.....\$ 16.00____
Crispy Noodle w/Chicken, Bean
Sprouts & Yellow Chives

905. 油菜珍菌炆伊麵.....\$ 17.00____
Braised E-Fu Noodle
w/Assorted Mushrooms

906. 星洲炒貴刁.....\$ 16.00____
Singaporean Style "Chow Fun"
w/Shrimp, BBQ Pork & Bean Sprouts

907. 乾炒牛河.....\$ 16.00____
Chow Fun w/ Beef & Supreme Soy Sauce

908. 豉椒味菜雙貝濕炒河.....\$ 18.00____
"Chow Fun" w/Prawn, Scallop
& Preserved Mustard Green

909. 貴妃蚌煎米粉.....\$ 20.00____
Pan-Fried Rice Noodle w/Giant Surf Clam

910. 雪菜鴨絲炆米.....\$ 16.00____
Rice Noodle w/Roasted Duck Meat &
Preserved Vegetable

911. 星洲炒米.....\$ 16.00____
Singaporean Style Rice Noodle
w/Shrimp, BBQ Pork & Bean Sprouts

912. 泰式炒米.....\$ 16.00____
Thai Style Rice Noodle

913. 特色招牌炒粉絲.....\$ 18.00____
(蟹肉, 瑤柱, 銀芽, 粉絲)
House Special Stir-Fried Vermicelli w/
Crab Meat, Dried Scallop & Bean Sprout

炒飯 Fried Rice

1001. 芋頭臘味粒炒飯.....\$ 16.00____
Fried Rice w/ Chinese
Sausage & Taro

1002. 香茜瑤柱蛋白海鮮炒飯.....\$ 18.00____
Fried Rice w/Dried Scallop, Diced
Seafood, Egg White & Cilantro

1003. 福建炒飯.....\$ 18.00____
Fujian Style Fried Rice
w/Assorted Seafood

1004. 鹹魚雞粒炒飯.....\$ 17.00____
Fried Rice w/Salty Fish
& Diced Chicken

1005. 揚州炒飯.....\$ 16.00____
Yang Zhou Fried Rice

1006. 潮式香葉炒飯.....\$ 18.00____
Chao Zhou Style Fried Rice w/
Seafood, BBQ Pork & Assorted Herbs

甜點 Dessert

1101. 富貴芝麻球.....A____
Deep Fried Sesame Ball

1102. 酥皮蛋撻仔.....B____
Baked Egg Custard Tart

1103. 香蒸奶皇包.....B____
Steamed Egg Custard Bun

1104. 菠蘿奶黃包.....B____
Baked Egg Custard Bun

1105. 香蒸流沙包.....C____
Steamed Salty Egg Yolk Bun

1106. 芋蓉包.....B____
Steamed Taro Paste Bun

1107. 鬆化馬拉糕.....A____
Sponge Cake

1108. 馬蹄糕.....B____
Water Chestnut Cake

1109. 杞子桂花糕.....\$4.00____
Wolfberry/Osmanthus Jelly Cake

1110. 香滑馬拉卷.....B____
Layered Sponge Cake

1111. 花生煎薄蟻 (約等25分鐘).....C____
Pan-Fried Sweet Rice Cake w/Peanuts
(25 min wait time)

1112. 擂沙湯丸 (約等20分鐘).....B____
Sweet Dumpling w/Black Sesame
& Peanut Powder (20 min wait time)

1113. 綠茶豆沙湯丸.....B____
Fried Green Tea Sweet Dumpling

1114. 山水豆腐花.....A____
Sweet Tofu in Syrup

1115. 秘制龜苓膏.....\$4.00____
Special Dessert w/Chinese Herb In syrup

1116. 香芒凍布甸.....\$4.00____
Mango Pudding

1117. 香香炸鮮奶.....C____
Deep Fried Crispy Milk w/Almond

週末假日 Weekend Holiday Dim Sum

1201. 芥末鹹水角.....A____
Fried Stuffed Dumpling w/
Pork & Wasabi

1202. 釀茄子.....K____
Stuffed Eggplant

1203. 釀磨菇.....K____
Stuffed Mushroom

1204. 釀青椒.....K____
Stuffed Green Pepper

Price : A : \$3.00 B : \$4.80 C : \$5.80 D : \$6.80 K : \$8.00

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