

MAYFLOWER RESTAURANT

五月花酒家

4086 Grafton Street, Dublin, CA 94568
Tel: (925) 551-8088
www.mayflowerdublin.com

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

OPEN 7 DAYS • Tea \$1.50 Per Person
Hot Water \$0.50 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 _____
Daikon Cake Sauteed in X.O. Chili Sauce
- 2007. 潮式炒芋頭糕..... D _____
Taro Cake Sauteed Chao Zhou Style
- 2008. 鮮果合桃大蝦..... K _____
Prawns with Honey Glazed Walnuts & Fruit
- 2009. 豉椒炒大蜆..... K _____
Manila Clam Sauteed w/Black Bean Sauce
- 2010. 魚球腐竹浸菜苗..... K _____
Fish Ball & Bean Curd Skin w/Vegetable in Soup
- 2011. 銀杏腐皮浸豆苗..... K _____
Pea Sprouts in Soup w/Bean Curd Skin & Gingko
- 2012. 乾扁四季豆..... K _____
Braised String Beans w/Spicy Minced Pork
- 2013. 蠔油芥蘭..... K _____
Chinese Broccoli in Oyster Sauce
- 2014. 生炒糯米飯..... C _____
Sticky Rice Sauteed w/Preserved Pork

- 2015. 豉油皇炒麵..... D _____
Stir-Fried Noodle in Supreme Soy Sauce
- 2016. 濃湯雜菌水餃..... K _____
Shrimp Dumpling in Soup w/ Assorted Mushrooms
- 2017. 椒鹽豆腐粒..... D _____
Salt & Pepper Fried Tofu
- 2018. 鹹蛋黃南瓜豆腐粒..... K _____
Pumpkin & Tofu Fried w/Salty Egg Yolk
- 2019. 椒鹽雞中翼..... K _____
Salt & Pepper Fried Chicken Wing Mid-Joint
- 2020. 椒鹽銀鱈魚..... K _____
Salt & Pepper Fried Sea Bass
- 2021. 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..... C _____
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 Daikon 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..... B _____
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 Daikon Cake
- 303. 順德煎魚餅..... C _____
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..... C _____
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
- 509. 芫茜魚片腸粉..... K _____
Rice Noodle Roll w/Fish Fillet & Cilantro
- 510. 羅漢齋腸粉..... D _____
Rice Noodle Roll w/Assorted Vegetable
- 511. 攪豉排骨蒸陳村粉..... K _____
Steamed "Chen's Village" Rice Noodle w/Preserved Olive Sauce

Price : A : \$3.25 B : \$4.95 C : \$5.95 D : \$6.95 K : \$8.25

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.

512. X.O. 醬煎腸粉.....D
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).....K
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. 川醬牛腩.....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.....\$ 16.00
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.....B
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. 四季豆雜菌肥牛煎麵.....\$ 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.....\$ 17.00
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.....\$ 17.00
Singaporean Style "Chow Fun" w/Shrimp, BBQ Pork & Bean Sprouts

907. 乾炒牛河.....\$ 17.00
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.....\$ 22.00
Pan-Fried Rice Noodle w/Giant Surf Clam

910. 雪菜鴨絲炆米.....\$ 17.00
Rice Noodle w/Roasted Duck Meat & Preserved Vegetable

911. 星洲炒米.....\$ 17.00
Singaporean Style Rice Noodle w/Shrimp, BBQ Pork & Bean Sprouts

912. 泰式炒米.....\$ 17.00
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.....\$ 17.00
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.....\$ 17.00
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.....B
Deep Fried Sesame Ball

1102. 酥皮蛋撻仔.....A
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. 擂沙湯丸 (約等20分鐘).....B
Sweet Dumpling w/Black Sesame & Peanut Powder (20 min wait time)

1112. 綠茶豆沙湯丸.....B
Fried Green Tea Sweet Dumpling

1113. 山水豆腐花.....A
Sweet Tofu in Syrup

1114. 秘制龜苓膏.....\$4.00
Special Dessert w/Chinese Herb in Syrup

1115. 香芒凍布甸.....\$4.00
Mango Pudding

1116. 香杏炸鮮奶.....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 : \$3.25 B : \$4.95 C : \$5.95 D : \$6.95 K : \$8.25

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