

包点 | BUNS



酥皮菠萝包
Pineapple Custard Bun
\$9 □□



鲜奶香芋包
Fresh Milk Infused
Fragrant Taro Bun
\$9 □□



心美姜汁糕
SumMade's Ginger
Rice Cake
\$9 □□

鲍汁叉烧包
Steamed BBQ Pork Bun
\$9 □□

蜜汁叉烧酥
Honey Glazed BBQ Pork Puff Pastries
\$8 □□

叉烧焗餐包
Baked BBQ Pork Bun
\$9 □□

流汁金沙包
Salted Egg Custard Bun
\$9 □□

午市推荐 | LUNCH SPECIAL

不定期更新, 更多选择请咨询服务员

干煸四季豆
Dry-fried String Beans
\$16 □□

椒盐鱿鱼
Salt & Pepper Squid
\$20 □□

咕嚕肉
Sweet & Sour Pork
\$20 □□

港式焗生蚝 (3PS)
HK Style Oyster Rockefeller(3PS)
\$25 □□

椒盐虾球
Salt & Pepper Prawn
\$25 □□

蛋炒饭
Egg Fried Rice
\$22 □□

豉油皇炒面
Stir-Fried Noodles with Soy Sauce
\$23 □□

扬州炒饭
Yang Zhou Fried Rice
\$23 □□

海鲜炒面
Seafood Fried Noodle
\$36 □□

咸鱼鸡粒炒饭
Brined Fish & Diced Chicken Fried Rice
\$25 □□

三丝炒米粉
Three Shredded Stir fried Rice Vermicelli
\$25 □□

瑶柱蛋白炒饭
Dried Scallop Fried Rice with Egg White
\$36 □□

干炒牛河
Stir-fried Rice Noodles with Beef
\$28 □□

蒸品 | STEAMED DIM SUM



滋味酸菜蒸肥肠
Steamed Pork Intestines with
Savory Pickled Cabbage
\$12 □□

蚝油腐皮卷
Prawn Bean Curd Roll
with Oyster Sauce
\$9 □□

古法马拉糕
Brown Sugar Mala Cake
\$9 □□

惹味金钱肚
Honeycomb Tripe
\$10 □□

黑椒汁蒸牛仔骨
Steamed Beef Spareribs with
Black Pepper Sauce
\$10 □□

陈皮牛肉球
Steamed Beef Ball with Dried
Tangerine Peel
\$10 □□

豉汁蒸排骨
Pork Sparerib with Fermented
Black Bean Sauce
\$10 □□

剁椒蒸排骨
Steamed Spare Ribs with Pickled
Chili and Sauce
\$10 □□



心美楼虾饺皇
Sum Made Superior
Prawn Dumpling
\$10 □□



蟹籽烧麦皇
Steamed Pork Dumplings with
Shrimp & Crab Roe
\$10 □□



芝士焗糯米鸡
Cheese-Baked Glutinous
Rice Chicken Roll
\$13 □□



海参鱼翅饺
Sea Treasure Steamed Dumplings
\$16 □□

潮州粉果
Glutinous Dumpling with Shallot
and Dried Shrimp
\$10 □□

上海小笼包
Mini Shanghai Soup Dumpling
\$10 □□

鲜虾韭菜饺
Crystal Prawn Chive Dupling
\$10 □□

酱香蒸凤爪
Steamed Chicken Feet in Soy
and Mild Spicy Sauce
\$10 □□

姜葱牛柏叶
Steamed Beef Omasum with Ginger
and Green Onion
\$10 □□

荷香瑶柱糯米鸡
Steamed Glutinous Rice with Pork &
Mushroom Filling Wrapped in Lotus Leaf
\$10 □□

煎炸 | PANFRIED/BAKED/DEEP FRIED DIM SUM



香煎虾米肠
Pan-Fried Rice Rolls
with Shrimp
\$10 □□



杏香紫菜角
Fried Dumplings
with Almond Flakes
& Seaweed
\$16 □□



鸡仔芝味角
Chicken-Shaped Fried
Dumplings with
Cheese Fillings
\$9 □□



酥炸鱿鱼
Salt & Pepper
Deep Fried Squid
Tentacles
\$16 □□

广式菠菜生煎包
Canton Style Spinach Pan-Fried Buns
\$8 □□

香煎韭菜饺
Pan-fried Chive Dumpling
\$8 □□

香煎腊味萝卜糕
Pan-fried Turnip cake with Mushroom & Pork
\$10 □□

芝麻球
Black Sesame Ball
\$8 □□

三丝炸春卷
Crispy Three Shreds Spring Rolls
\$7 □□

脆皮红豆糕 (4PS)
Crispy Red Bean Cake
\$9 □□

香煎农家芋头糕
Pan-fried Taro Cake
\$9 □□

肠粉 | RICE NOODLE ROLLS



蛋黄鲜虾肠
Steamed Rice Noodle Rolls
with Fresh Shrimp & Egg Yolk
\$10 □□



红米脆皮鲜虾肠
Crispy Red Rice and
Fresh Shrimp Roll
\$16 □□

冬菇猪肉肠
Steam Rice Noodle Rolls with Pork & Mushroom
\$10 □□

粟米叉烧肠
Streamed Rice Noodle Rolls with BBQ Pork & Corn
\$10 □□

香茜牛肉肠
Steam Rice Noodle Rolls with Beef & Coriander
\$10 □□

香葱芝麻滑肠粉
Steam Rice Noodle Rolls with Scallion and Sesame
\$8 □□

炖汤类 | STEWED SOUP

海底椰炖走地鸡
Village Chicken Stewed with Sea Coconut
\$18/位 □□

花旗参炖乌鸡
American Ginseng Stewed with Silkie Chicken
\$25/位 □□

养生菌炖花胶
Fish Maw Stewed with Medicinal Mushrooms
\$28/位 □□



烧腊 | BARBECUED FAVORITIES

广式片皮鸭

Canton-Style Crispy Roast Duck

一食 | Course \$88 □

Skin Wrapped by Pan Cake

二食 Two Courses \$98 □

Minced Meat Wrapped by
Lettuce or Salt & Pepper Bone

三食 Three Courses \$118 □

Soup with Duck's Bone and
Vegetables



例牌
Small

半只
Half

一只
Whole

半只
Half

一只
Whole

秘制脆皮灌汤烧鸭 \$18 □ \$35 □ \$68 □

Signature Canton-Style Charcoal
Roasted Duck

心美贵妃鸡 \$36 □ \$68 □

SumMade's Braised Tender
Chicken with Scallions

古法手撕盐焗鸡 \$42 □ \$78 □

Hand-Shredded Salt-Baked Chicken

澳门烧腩肉 \$32 □

Macau-Style Roasted Pork Belly

香烧脆皮鹌鹑 \$20 □

Crispy Roasted Quail in Salt



心美黑叉烧

Sum Made's Secret Recipe
Black BBQ Pork

\$36 □



心美烧味拼盘

SumMade's Assorted BBQ
Mixed Platter

\$68 □

粥面 | CONGEE/NOODLE



牛腩面

Beef Brisket
Noodle Soup

\$15 □ □



NEW 菜干咸骨粥

Salted Pork Bone
Congee with
Preserved Vegetable

\$15 □ □



云吞面

Prawn Wonton
Noodle Soup

\$15 □ □

皮蛋肉丝粥

Century Egg and Pork

\$15 □ □

菜心粒肉丸粥

Meatball Congee with Vege

\$15 □ □

菜心粒牛肉粥

Beef Congee with Vege

\$15 □ □

风味 | APPETIZERS



NEW 金牌豉油皇凤爪

Steamed Chicken Feet
in Soy Sauce



NEW 甜姜醋溜肥肠

Sweet Ginger Vinegar
Sautéed Pork Intestines

NEW 椒盐七味豆腐

Salt & Pepper
Crispy Tofu

\$12 □ □



白灼菜心

Scalded Choy
Sum

\$16 □ □



避风塘虾饺

Friedi Prawn Dumpling Crispy Garlic & Dried Chilli

单加
\$15 □ □

萝卜牛腩

Brasied Beef Brisket With Radish

\$16 □ □

Xo炒萝卜糕

Stir-fried Radish Cake with XO Sauce

\$12 □ □

香煎虾饼(4PS)

Pan-Seared Shrimp Patties

\$12 □ □

白灼西生菜

Scalded Lettuce

单加
\$16 □ □

椒盐鸡中翅

Salt & Pepper Chicken Wings

\$18 □ □

辣拌海蜇头

Spicy Jelly Fish Head

\$16 □ □

麻辣三宝

Spicy Trio Delight(Sichuan-Style)

\$10 □ □

甜品 | DESSERTS



酥皮蛋挞仔

Baked Egg Tart

\$8 □ □

NEW 咖啡浓香蛋挞

Rich Fragrant Coffee Tart

\$10 □ □

顺德红豆双皮奶

Double-Layer Milk Pudding
with Red Bean Topping

\$7 □ □

叉烧眉豆薄撑(6PS)

Barbecued Pork & Black
Eye Bean Crepe

\$12 □ □

清香红枣糕

Fragrant Red Date Cake

\$9 □ □

SUM MADE
心美二楼



TABLE: #OF GUEST:

T 09 626 6866

A 11 Davies Drive, Albany, Auckland

添加客服微信 便捷订位 了解更多新品与优惠

