

点 I BUNS





酥皮菠萝包 (NEW) 咖喱牛肉土豆包 Pineapple Custard Bun Steamed Curry Beef Potato Bun

\$10



肉松金柚包 Meat Floss Pomelo Bun

\$9 □

\$8 □

\$9 □

\$20

\$7 □

鲍汁叉烧包● \$9 □

\$9 □

Steamed BBQ Pork Bun 心美姜汁糕 🗒

\$9 □

SumMade's Ginger Rice Cake

密汁叉烧酥 Honey Glazed BBQ Pork Puff Pastries

流汁金沙包

Salted Egg Custard Bun

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

\$20 🗆

\$16 □

黄金脆皮油条

椒盐鱿鱼

Salt & Pepper Squid

Chinese-style Fried Dough Stick

蛋炒饭 Egg Fried Rice

Sweet & Sour Pork

咕噜肉

扬州炒饭 \$23

Yang Zhou Fried Rice

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

瑶柱蛋白炒饭 \$36 □

\$22 □

豉油皇炒面 🕡

\$23 □ Stir-Fried Noodles with Soy Sauce

捞起河粉(NEW) \$23 □ Lou Hei Rice Noodles

三丝炒米粉 \$25 Three Shredded Stir fried Rice Vermicell.

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



蒸品 | STEAMED DIM SUM

NEW 排骨蒸猪肠粉

Rice Noodle Rolls

滋味酸菜蒸肥肠

Savory Pickled Cabbage

黑松露菌皇饺 🕢

鲜虾韭菜饺

酱香蒸凤爪

姜葱牛柏叶

and Green Onion

鲜虾菠菜饺

Steamed Pork Intestines with

Steamed Pork Spareribs with

Steamed Fresh Mushrooms Dumpling with Black Truffle

Crystal Prawn Chive Dumplings

Steamed Chicken Feet in Sov

Steamed Beef Omasum with Ginger

Steamed Glutinous Rice with Pork &

Mushroom Filling Wrapped in Lotus Leaf

and Mild Spicy Sauce

荷香瑶柱糯米鸡

Steamed Prawn Dumpling with Spinach Jade Skin



海苔鸡肉蟹柳卷 Seaweed Crab Stick Chicken Roll

蚝油腐皮卷 \$9 □

\$10 🗆

\$10 □

\$10

Prawn Bean Curd Roll with Oyster Sauce

惹味金钱肚 Honecomb Tripe

黑椒汁蒸牛仔骨 🖲

Steamed Beef Spareribs with Black Pepper Sauce

陈皮牛肉球 \$10 🗆

Steamed Beef Ball with Dried Tangerine Peel

豉汁蒸排骨 \$10 Pork Sparerib with Fermented

Black Bean Sauce 剁椒蒸排骨

\$10 □ Steamed Spare Ribs with Pickled Chili and Sauce

\$10 沙茶酱牛筋 Steamed Beef Tendon with Satav Sauce

上海小笼包 Mini Shanghai Soup Dumpling

心美楼虾饺皇

Sum Made Superior

Prawn Dumpling

\$10 🗆



\$10 🗆

蟹籽烧麦皇€ Steamed Pork Dumplings with Shrimp & Crab Roe

\$10 □

Steamed Honeycomb



香蒸黄金糕

\$10 □

\$12

\$13 □

\$10 🗆

\$10 □

\$10 □

\$10 🗆

\$10

※ 放作 | PANFRIED/BAKED/DEEP FRIED DIM SUM ※



香煎虾米肠 Pan-Fried Rice Rolls with Shrimp

\$10 🗆

香糯芋丝糕 № Pan-Fried Mochi Taro Cake

\$10 □



三丝炸春卷 Crispy Three Shreds

Spring Roll \$7 □



酥炸鱿鱼

Salt & Pepper Deep Fried Squid Tentacles

\$16 □



芝麻球 🕡

Black Sesame Ball

叉烧梅菜生煎包 BBQ Pork Pan-Fried Buns with Preserved Vegetable

\$8 □ 粗粮黄金饼 (NEW)

\$12 Golden Fried Sweet Oatty Pancake

\$8□ 香煎腊味萝卜糕⊜ \$10 🗆

Pan-fried Turnip cake with Mushroom & Pork \$10

经典咸水角 \$8 🗆 Classic Fried Glutinous Rice Dumpling with Pork



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

\$10

粟米叉烧肠

\$10 Steam Rice Noodle Rolls with Pork & Mushroom Streamed Rice Noodle Rolls with BBO Pork & Corn

香茜牛肉肠

\$10 🗆 Steam Rice Noodle Rolls with Beef & Coriander

海苔罗汉上素肠 NEW 9 \$9 Steamed Seaweed Rice Noodle Rolls with Mixed

炖汤类I STEWED SOUP

海底椰炖走地鸡

\$18/ 位 □

Village Chicken Stewed with Sea Coconut

虫草花鱼胶炖鸡汤

\$28/位 [Chicken & Fish Maw Stewed with Cordyceps Flowers







Dried Scallop Fried Rice with Egg White

Wegan № New Dim Sum Sum Made Recommended



烧腊 | BARBECUED FAVORITIES



一食 I 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



心美黑叉烧⊜

Black BBQ Pork \$36 □

Sum Made's Secret Recipe

Signature Canton-Style Charcoal

Roasted Duck 古法手撕盐焗鸡

Hand-Shredded Salt-Baked Chicken

香烧脆皮鹌鹑

Crispy Roasted Quail in Salt



\$42 | \$78 |

\$28□



心美烧味拼盘



澳门烧腩肉

Macau-Style Roasted Pork Belly

SumMade's Assorted BBQ Mixed Platter

半只

Half

一只

Whole

\$36□

\$68 □

粥面 | CONGEE/NOODLE



牛腩面 Beef Brisket Noodle Soup \$15

云吞面

\$15 🗆

Prawn Wonton

Noodle Soup



爽滑鲮鱼面 Silky Dace Fish Noodles \$20



Century Egg and Pork

菜心粒牛肉粥 Beef Congee with Vege

生菜鱼片粥 Fish Congee with Lettuce \$16 □

\$15 🗆

\$15

风味IAPPETIZERS



心美泡椒凤爪 \$10 □ Chick Feet Marinated with Sum Made's Secret Recipe

金牌豉油皇凤爪

萝卜牛脑

椒盐鸡中翅

Xo炒萝卜糕

. Kg

Steamed Chicken Feet in Sov Sauce

Brasied Beef Brisket With Radish

Salt & Pepper Chicken Wings



青芥三文鱼挞 \$16 □ Salmon Tart with Wasabi Mayonnaise

\$12

\$16 □

\$18

\$12 🗆

\$16 □ 白灼西生菜 Scalded Lettuce \$16 □ 辣拌海蜇头 Spicy Jelly Fish Head 麻辣三宝 \$10 □

\$16 □

椒盐七味豆腐

Salt & Pepper Crispy Tofu

\$12 🗆

白灼菜心

Sum

Scalded Choy

\$10 🗆

山西枣皇糕 (NEW)

Spicy Trio Delight(Sichuan-Style) 香煎玉米鸡肉饼 \$8 □ Pan-Fried Chicken and Sweet Corn Patties

Stir-fried Radish Cake with XO Sauce





清香白糖糕 🕢 Traditional White Sugar Sponge Cake



\$9 □ 榴莲布丁NEW Durian Panna Cotta

Shanxi Date Cake \$7 □

椰林玉兔 Bunny Coconut Pudding



\$7 □ 顺德红豆双皮奶 Double-Layer Milk Pudding with Red Bean Topping

麦香甜薄撑(4ps) \$1 Deep-fried Mochi Rolls with Crushed Peanuts & Oats \$12 \$9 □



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



Fragrant Red Date Cake

Lively Swan Durian Puff

酥皮蛋挞仔

Baked Egg Tart

天鹅榴莲酥

\$16

\$9 □ \$8 □

鲜奶桂花糕

Osmanthus and Milk Pudding