Margaret Muo's presents



Dim Sum, Small Plates, and Light Fare

Hello, this is Margaret Kuo. Roughly fifteen years ago, the New York Times food columnist praised the Shanghai Steamed Soup Bun as a rare ethnic Chinese delicacy which can be equally appreciated by the Western taste buds.

Not to be outdone by New York epicures, soon afterwards my restaurants were the first ones to introduce this delightful specialty to Philadelphia area diners. Along with this I presented other Shanghai and Mandarin dim sum dishes as well as small plate delicacies, to be enjoyed as lunch items, weekend brunch or a light meal. Just as appropriately, we offer them as appetizers to be enjoyed as a prelude to your dinner entrees.

Margaret Lei

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Shanghai Steamed Soup Bun (6)

Dim Sum

| 上海小籠湯包 | 1. Shanghai Steamed Soup Bun (Xiao long Bao) (6) | \$ 7 |
|---------|----------------------------------------------------------------|------|
| 上海生煎包 | 2. Shanghai Pan Seared Soup Bun (Sheng Jian Bao) (4) | \$7 |
| 上海素菜大包 | 3. Steamed Vegetable Bun (2) | \$5 |
| 上海菜肉餛飩 | 4. Shanghai Wonton Soup (6) | \$6 |
| 台式魚丸湯 | 5. Taiwanese Fish Ball Soup | \$6 |
| 當歸鴨蛊 | 6. Dongquai Duck Soup (Nourishing & Therapeutic Herb Dongquai) | \$9 |
| 酥炸蟹肉餛飩 | 7. Fried Crabmeat Wonton (4) | \$7 |
| 粉茏排骨/牛肉 | 8 Rice Powder Coated Spare Ribs or Reef in Mini Steamer | \$ 8 |



Yangtze Delta Drunken Chicken

Small Plates (Served Cold)

| 上海辣白菜 | 9. Pickled Napa Cabbage Shanghai Style (Mildly Spicy) | \$4 |
|--------------|-------------------------------------------------------------------------|-----|
| 蒜蓉海带 | 10. Seaweed Salad with Crushed Garlic Dressing | \$5 |
| 工南醉鷄 | 11. Yangtze Delta Drunken Chicken | \$7 |
| 这油蜇皮 | 12. Jelly Fish Salad | \$6 |
| 上海糟鴨舌 | 13. Duck Tongue Marinated in Rice Wine | \$8 |
| E宗夫妻肺片 | 14. Chengdu Lovers' Beef Plate (Beef, Tongue, Tripe and Tendon) (Spicy) | \$8 |
| 工陵鹽水鴨 | 15. Marinated Duck Nanjing Style | \$9 |



Chengdu Dan Dan Noodle

Rice and Noodle

| 成都擔擔面 | 16. Chengdu Dan Dan Noodle | \$6 |
|--------|---------------------------------------------------------------|---------|
| 台式魯肉飯 | 17. Taiwanese Night Market Rice Bowl with Minced Pork Sauce | \$ 6.50 |
| 台北排骨飯 | 18. Pork Chop over Rice Taipei Style | \$ 12 |
| 日式茄哩鷄飯 | 19 Curry Chicken over Rice | \$ 10 |
| 紅燒牛肉鈑 | 20. Braised Beef over Rice | \$ 10 |
| 台式牛肉麵 | 21. Taiwanese Noodle in Beef Brisket Broth | \$ 12 |
| 雪萊肉絲麵 | 22. Shanghai Noodle in Pork and Marinated Mustard Green Broth | \$11 |