

# Margaret KUO'S

is pleased to introduce

## *a Dim Sum Extravaganza*



For decades Margaret has pioneered Chinese Dim Sum. Among other delectable dishes, she was credited with introducing PEKING SCALLION PANCAKE (Chinese Pizza), PEKING OPEN ENDED POT STICKER, and SHANGHAI SOUP BUN to the Philadelphia area.

This milestone Dim Sum menu she crafted is truly defining. To enjoy these offerings, one has to travel from Hong Kong to Shanghai, from Beijing to Taipei. Few, if any, can rival the breadth and the culinary sophistication offered.  
Bon appetite!

## *Menu*

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Margaret  
KUO'S

Select  
Hong Kong  
Style Dim Sum



001 | Hong Kong Crystal  
Shrimp Dumplings (4)  
港式水晶蝦餃 | \$6.5

Margaret  
KUO'S

Shanghai &  
Mandarin  
Dim Sum



101 | Steamed Pork Soup Buns |  
上海小籠包 | \$9 with Crabmeat  
蟹粉小籠包 | \$10



002 | Cantonese Sui Mai (4)  
廣式燒賣 | \$6.5



003 | Steamed Roast  
Pork Buns (3)  
叉燒包 | \$6.5



004 | Hong Kong Pan Fried  
Bao (3)  
港式生煎包 | \$6.5



102 | Pan-Seared Delicate  
Pork Buns (Sheng Jian Bao)  
沪上生煎包 | \$10



103 | Peking Style Open  
Ended Pot Stickers  
開口鍋貼 | \$8



104 | Vegetable Pot Stickers  
素鍋貼 | \$8



005 | Pork & Shrimp Rolled in  
Thin Tofu Wrapping (3)  
鮮竹卷 | \$7.5



006 | Chicken & Sweet Rice in  
Lotus Leaf Wrapping  
糯米雞 | \$6



007 | Jelloed Coconut Cake (3)  
椰子糕 | \$6



105 | Pan-Seared Spinach  
& Seafood Dumplings  
菠菜海鮮餃 | \$8



106 | Steamed Chicken or Beef  
Dumplings  
牛肉 或 鸡 蒸餃 | \$8



107 | Pan-Seared Pork & Chinese  
Leek Dumplings  
菲菜猪肉餃 | \$8



008 | Turnip Pastry  
蘿蔔糕 | \$6.5



009 | Baby Ribs in  
Black Bean Sauce  
豉汁排骨 | \$6



010 | Chicken Feet Appetizer  
in Black Bean Sauce  
豉椒鳳爪 | \$6



108 | Baked Turnip Pastries  
萝卜丝酥餅 | \$6



109 | Peking Scallion Pancake  
蔥油餅 | \$5



110 | Marinated Duck Tongue  
糟鴨舌 | \$8



# Margaret KUO'S

## Taiwanese Dim Sum Specialties



201 | *Steamed Soup Buns with  
Shrimp & Chinese Squash*  
虾仁丝瓜小笼包 | \$11



202 | *White Truffle  
Edamame Dumplings*  
松露毛豆餃 | \$10



203 | *Taiwanese Pork Roll in  
Thin-Skin Tofu Wrapping*  
台湾脊卷 | \$8



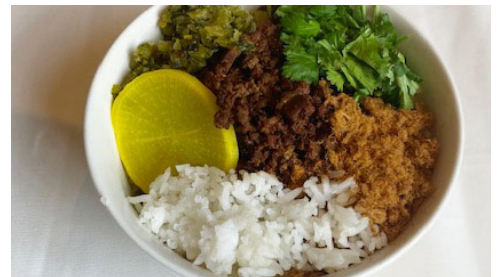
204 | *Calamari Potage*  
鱿鱼羹 | \$7



205 | *Taiwanese Style Szechuan  
Dumplings in Spicy Sauce*  
红油抄手 | \$7



206 | *Taiwanese Noodle in Beef  
Brisket Broth*  
桃源街牛腩面 | \$13



207 | *Taiwanese Rice Bowl  
with Minced Pork Sauce*  
卤肉饭 | \$7



208 | *Taiwanese Sausage  
Fried Rice*  
香肠炒饭 | \$13



209 | *Beef Sesame Pocket*  
牛肉夹饼 | \$10



210 | *Margaret Kuo's  
Signature Dan Dan Noodle*  
本樓擔擔麵 | \$7