

TimHoWan



添好運 香港味道

TimHoWan



添好運

Since its founding in 2009, Tim Ho Wan has brought together a team of talented chefs whose craftsmanship and artistry in dim sum have earned the restaurant a prestigious reputation for authentic Hong Kong flavours. Tim Ho Wan's excellence has been recognised with multiple Michelin star accolades.

Tim Ho Wan is now dedicated to bringing the flavours of Hong Kong to the world, so that diners everywhere can experience Hong Kong's unique culinary heritage.

添好运自2009年起成立至今,历经多位港式名厨的匠心巧手,

让添好运以香港味道享誉盛名,并屡获米其林星级荣誉。

添好运现致力于将香港风味传递至全球,

让世界各地的食客在添好运的餐桌上,细品香港。

添好運點心專門店

號地下
com.hk

熱線 2

277030

信泰地產歡迎



The Flavours of Hong Kong

From delicate dim sum to expertly wok-fried dishes, reflect the heart and soul of the city. Each creation is a testament to the dedication and expertise of Hong Kong's chefs, showcasing the cultural essence of this vibrant city and inviting diners to savour its spirit.

香港味道

从香气四溢的点心到镬气十足的港式小炒，
皆汇聚了香港厨师经年累月的心血与智慧，
深刻体现这片土地的文化精髓，
让食客从中感受这座城市的灵魂与热情。



Signature Dishes

招牌菜

Shrimp Dumplings

晶莹鲜虾饺

\$8.9



Signature Baked
Barbecue Pork Buns

酥皮焗叉烧包

\$9.5



Barbecue Spanish Pork

蜜汁叉烧

\$21.9



Steamed Minced Pork Patty
with Salted Fish

咸鱼蒸肉饼

\$22.9



Wok-fried Spicy
Radish Cake with Shrimp
香辣虾仁炒萝卜糕

\$14.9



Hong Kong Braised
Beef Noodle
港式牛腩面

\$16.5

Crispy Shrimp Red
Rice Rolls with Roselle Sauce
洛神花脆虾红米肠粉

\$11.3



Signature Tim Ho Wan
Mixed Stir-fry
招牌添好运小炒王

\$18.9

SIGNATURE

Hong Kong Roast

招牌港式烧味

1 Signature Barbecue Spanish Pork

\$21.9

招牌蜜汁叉烧



Our signature Barbecue Pork, made with the finest Spanish pork shoulder, is marinated to perfection with our handcrafted secret recipe. Roasted at over 350 degrees, the pork emerges tender and juicy, with a caramelized honey glaze that's slightly charred for the perfect smoky touch, making every bite a testament to the meticulous craftsmanship of our chef team.

我们的招牌蜜汁叉烧采用优质西班牙猪肩肉精制而成，经过秘制手工腌料完美腌制，以超过350度的高温烤制，使得猪肉外焦里嫩，鲜美多汁，搭配微微焦糖化的蜂蜜酱汁，增添一丝烟熏香气。每一口都体现出我们厨师团队对烹饪工艺的极致追求与精湛技艺。



Visuals are for illustration purposes only. Prices are subjected to prevailing GST & Service Charge

图片仅作为参考。价格不包括消费税和服务费。

3

Signature Roast Duo Platter

\$34.9

Includes Two Signature HK Roasts

烧味双拼



2

Royal Empress Chicken

御凤贵妃鸡

REGULAR / 例 - \$18.9

HALF / 半 - \$29.9



SIGNATURE

Dim Sum

招牌点心



4

Signature Baked Barbecue Pork Buns

招牌酥皮焗叉烧包

\$9.5

3pcs 件

Tim Ho Wan's signature BBQ Pork Buns feature a delicate, golden-crust pastry filled with juicy, savory-sweet char siu, offering the perfect balance of crisp texture and rich flavor in every bite.

添好运招牌叉烧包, 外皮酥脆金黄, 内馅饱满多汁, 甜香叉烧与松软口感完美融合, 每一口都满载风味。

STEAMED

Dim Sum

蒸點心

5 Spinach Dumplings
with Enoki Mushroom

金菇菠菜餃

\$7.9

3pcs 件



6 Pork & Shrimp
Dumplings

鮮蝦燒賣皇

\$8.5

3pcs 件



7 Shrimp Dumplings

晶瑩鮮蝦餃

\$8.9

3pcs 件



8

Morel Mushroom &
Cabbage Crystal Dumplings

羊肚菌水晶饺

\$8.5

3pcs 件

新 NEW

9

Pork Ribs with
Black Bean Sauce

豉汁蒸排骨

\$9.3

新 NEW

10

Steamed Chicken Feet
with Black Bean Sauce

豉汁蒸凤爪

\$8.5

11

Beancurd Skin
with Pork & Shrimp

蚝皇鲜竹卷

\$8.5

3pcs 件



12 Steamed Golden Lava
Salted Egg Buns

黄金流沙包(蒸)

\$8.5

3pcs 件



13 Steamed
Sponge Cake

香滑马来糕

\$6.9



14 Glutinous Rice wrapped
in Lotus Leaf

古法糯米鸡

\$9.9

1pc 件



FRIED & BAKED

Dim Sum

煎炸点心

15

Egg White Spring Roll
with Shrimp

蛋白芙蓉虾仁春卷

\$8.5

3pcs 件



16

Pan-Fried
Radish Cake

香煎萝卜糕

\$7.9

3pcs 件



17

Fried Beancurd Skin
with Shrimp

鲜虾腐皮卷

\$9.5

3pcs 件



18

Fried Taro Dumpling with
Chicken

家乡炸芋角

\$9.5

3pcs 件



19

Hong Kong-style
Egg Tarts

港式黄金蛋挞

\$6.3

3pcs 件



20

Fried Golden Lava
Salted Egg Buns

黄金流沙包 (炸)

\$8.5

3pcs 件



Rice Rolls

肠粉

21 Shrimp Rice Rolls

韭黄鲜虾肠粉

\$10.3

3pcs 件



22 Barbecue Pork Rice Rolls

蜜味叉烧肠粉

\$9.3

3pcs 件



23 Stir-Fried Rice Rolls
with XO Sauce

XO酱炒肠粉

\$10.3

新 NEW

24 Crispy Shrimp Red Rice Rolls
with Roselle Sauce

洛神花脆虾红米肠粉

\$11.3

6pcs 件



Soups & Sides

汤与小点

25

Braised Phoenix Claw
in Abalone Sauce

鲍汁焖凤爪

\$9.5



26

Wok-fried Spicy Radish Cake
with Shrimp

香辣虾仁炒萝卜糕

\$14.9



27

Pork & Shrimp Dumplings
in Spicy Sauce

秘制红油抄手

\$10.3

6pcs 件



28

Double-boiled
Black Chicken Soup
with Black Garlic

黑蒜乌鸡汤

\$13.9

SERVES 1 PAX 单人份



29

Lotus Root
Pork Rib Soup

莲藕排骨汤

\$10.3

SERVES 1 PAX 单人份



30

Shrimp Wonton Soup
鲜虾净云吞

\$15.5

6pcs 件



31

Salt & Pepper Fried
Tofu with Pork Floss

椒盐肉松豆腐

\$12.9



32

Prawn Paste Chicken Mid-joint
虾酱鸡中翅

\$13.9

5pcs 件

新 NEW



33

Salt and Pepper
Squid Tentacles

椒盐鱿鱼须

\$14.9



新 NEW

MEAT

Mains

主食肉类



34

Szechuan Spicy Chicken
with Caramelized Walnut

琥珀核桃辣子鸡

\$24.9

35

Steamed Minced Pork
Patty with Salted Fish

咸鱼蒸肉饼

\$22.9



36

Sweet & Sour Pork
with Peach & Ginger

酸甜咕噜肉

\$22.9



37

Stir-fried Beef
with Black Pepper
& Capsicum

黑胡椒炒肥牛

\$28.9



38

Braised Beef Brisket &
Tendon with Radish

柱候萝卜焖牛腩

\$24.9



39

Stir-fried Wagyu Beef
with Snow Pea

澳洲和牛炒甜豆

\$32.9

新 NEW



SEAFOOD

Mains

主食海鲜



新 NEW

40

Crisp-fried Mayonnaise
Prawn with Fruits

香脆沙律水果虾

\$31.9



新 NEW

41

Steamed Barramundi
Fish Fillet with Ginger
& Scallion Sauce

姜蓉蒸金目鲈鱼

\$26.9



42

Hong Kong Style
Scrambled Eggs
with Prawn

港式滑蛋虾

\$22.9

SEASONAL
Vegetables
时令蔬菜

43

Signature Tim Ho Wan
Mixed Stir-fry
(HK Style Young Chives with
Cuttle Fish & Cashew Nuts)

招牌添好运小炒王
(鱿鱼腰果炒韭菜)

\$18.9



44

Poached Seasonal Vegetables
in Superior Broth

上汤蒜子浸时蔬

\$18.9

新 NEW



45

Stir-fried Broccoli
with Black Fungus
& Lily Bulb

西兰花炒黑木耳

\$18.9



46

Stir-fried French Bean
with Minced Pork &
Preserved Olive Leaves

橄榄菜干煸四季豆

\$18.9



Congee, Rice & Noodles

粥饭与面条

47

Pork Congee with
Century & Salted Eggs

皮蛋瘦肉粥

\$10.9



48

Hong Kong-style
Braised Beef Noodle

港式牛腩面

\$16.5

Soup 汤 | Dry 干



49

Shrimp Wonton Noodle Soup

鲜虾云吞面

\$14.5

4pcs 件



50

Spicy Dumplings with Noodles

秘制红油抄手拌面

\$14.5

4pcs 件



51

Spanish Barbecue
Pork Noodles

蜜汁叉烧面

\$15.5

Dry 干



新 NEW

52

Spanish Barbecue Pork Rice

蜜汁叉烧饭

\$16.5

新 NEW



53

Yangzhou Fried Rice with Shrimp

扬州虾仁炒饭

\$18.9



54

Fried Rice with Crab Meat and Tobiko

蟹肉飞鱼籽炒饭

\$22.9



55

Prawn & Scallop Crispy Noodles in Abalone Sauce

海皇鲍汁脆生面

\$22.9



56

Wok-fried Beef with Flat Rice Noodles

干炒牛河

\$24.9



57

Fragrant White Rice 香米饭 \$2.3

Desserts

甜点



58

Osmanthus Jelly
with Goji Berries

杞子桂花糕

\$4.5

3pcs 件



60

Red Bean Soup with
Tangerine Peel &
Glutinous Rice Ball

陈皮红豆汤加汤圆

\$4.9

59

Mango Pomelo with
Popping Boba

爆珠杨枝甘露

\$4.9



61

Peach Gum, Goji Berries &
Coconut Dessert

桃胶杞子椰奶露

\$4.9



Premium Chinese Tea

精品茶

HOT / 热

COLD BREW / 冷萃



\$5.0

PER PAX 每位

REFILLABLE 可续杯



\$8.0

PER BOTTLE 每瓶

DINE-IN 堂食



\$4.0

PER BOTTLE 每瓶

TAKEAWAY 外带

62

White Peach Oolong 白桃乌龙

A delightful blend of dried white peach and oolong tea, offering gentle fruity sweetness with an elegant, aromatic finish, perfect enjoyed hot or cold.

白桃乌龙茶将干白桃与乌龙茶结合，带来甜美的风味，同时展现乌龙茶细腻优雅的香气。

63

Rose Lychee Black 瑰荔堂煌

A harmonious blend of fragrant French rose and full-bodied lychee black tea, offering a sweet, floral aroma with a smooth and rich balanced taste.

玫瑰荔枝红茶融合了法国玫瑰与荔枝红茶的独特风味。每一口都散发出浓郁的玫瑰香气，有助于缓解压力、平静心神，并调节能量。

64

Ginseng Oolong 人参乌龙

A smooth and gently sweet oolong with a rich, lingering ginseng fragrance, offering a refined aroma and a satisfying finish ideal after meals.

人参乌龙茶口感顺滑，天然甘甜，带有细腻悠长的清香和醇厚而微妙的茶香。它有助于消化和促进新陈代谢，是餐前或餐后享用的理想选择。

65

Moonlight White 月光白 (白茶)

Rare Yunnan white tea with silvery, needle-like buds that shimmer like moonlight, earning the name "Moonlight Beauty."

月光白采用云南大叶种白茶，有别于常见的白牡丹，芽头及叶身一般较大，银白嫩芽布满毫毛，形状尖锐如针头。

66

Rainflower Green 雨花茶 (绿茶)

Pan-fried green tea with a delicate needle-like form, offering a fragrant floral aroma, fresh sweetness, and a silky texture crafted through traditional roasting techniques.

精采芽叶，轻度萎凋，高温杀青，适度揉捻，整形干燥，复杂手工程序及季节限制，每一道工序皆需匠心独运。

67

Only available in Hot. 只有热饮

Supreme Pu-erh 高级普洱

A robust Yunnan dark tea made from large-leaf varieties, offering a full-bodied, smooth taste that aids digestion and remains rich and flavorful through multiple infusions.

普洱茶采用优质云南大叶茶制成，以其醇厚的风味而闻名。其口感饱满、顺滑，带有浓郁的泥土香气，随着每次冲泡逐渐升华。

Beverages

饮品



68 Black & White
Hong Kong Milk Tea
黑白港式奶茶
\$4.9 Hot 热 | \$5.3 Cold 冷



69 Hong Kong
Yuen Yeung
港式鸳鸯
\$5.9 Hot 热 | \$6.3 Cold 冷



70 Sea Salt Cream Cap
Almond Milk Tea
海盐奶盖杏仁奶茶
\$5.9 Hot 热 | \$6.3 Cold 冷



71 Homemade
Lemon Tea
自制柠檬茶
\$4.9 Hot 热 | \$5.3 Cold 冷

72 Coke with Lemon
柠檬可乐
\$4.5 Cold 冷

73 Salty Lemon Sprite
咸柠七
\$4.5 Cold 冷

74 Soursop Juice
酸甜番荔枝
\$5.0 Cold 冷

75 Homemade Barley
自制薏米水
\$4.9 Warm 温 | \$5.3 Cold 冷

76 Coke
可口可乐
\$4.5

77 Coke Zero
可口可乐无糖
\$4.5

78 Sprite
雪碧
\$4.5

79 Qoo White Grape
Qoo白葡萄
\$4.5

80 Bottled Sparkling Water
天然有气矿泉水
\$5.0

81 Bottled Drinking Water
瓶装食用水
\$3.0