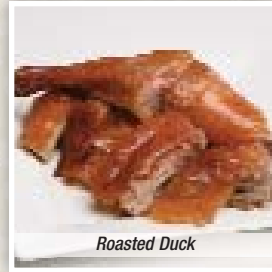




Roasted BBQ Pork



Roasted Duck



Crispy Shrimp



Cantonese Noodle w. Chicken



Beef Chow Fun

【小菜】SPECIAL PLATE \$7.55

- G 1. 叉燒 Roasted B.B.Q. Pork
- G 2. 燒鴨 Roasted Duck
- G 3. 蠔油芥蘭 Gai Lan w/ Oyster Sauce
- G 4. 椒鹽帶頭蝦 Crispy Shrimp
- G 5. 素八仙 Chef's Special Mix Vegetables
- G 6. 海藻沙拉 Seaweed Salad
- G 7. 脆炸鮮魷 Crispy Calamari
- G 8. 拌黃瓜 Garlic Cucumber
- G 9. 陳醋木耳拌白菜 Tree Ear Mushroom and Cabbage
- G10. 花生香菜拌符竹 Tofu Skin and Peanut

【麵】NOODLE

- H 1. 海鮮炒麵 Cantonese Noodle w/ Seafood 16.95
- H 2. 肉絲炒麵 Cantonese Noodle w/ Pork 13.95
- H 3. 素菜炒麵 Cantonese Noodle w/ Vegetable 12.95

【粉】FUNN (RICENOODLE)

- J 1. 干炒牛河 Beef Chow Funn 13.95
- J 2. 豉汁牛河 Beef Chow Funn in Black Bean Sauce 13.95
- J 3. 素菜炒河粉 Vegetable Chow Funn 12.95
- J 4. 星州炒米粉 Singapore Noodle w/ Shrimp, Pork & Curry 13.95

【珍珠飲料】BOBA DRINKS \$4.25

- L 1. 珍珠木瓜 Bubble Papaya
- L 2. 珍珠哈密瓜 Bubble Honeydew
- L 3. 珍珠芋頭 Bubble Taro
- L 4. 珍珠西瓜 Bubble Watermelon
- L 5. 珍珠原味 Bubble Milk Tea
- L 6. 珍珠百香果 Bubble Passion Fruit
- L 7. 珍珠芒果 Bubble Mango
- L 8. 珍珠士多啤 Bubble Strawberry
- L 9. 珍珠綠茶 Bubble Jasmine Green Tea
- L10. 珍珠杏仁 Bubble Almond
- L11. 珍珠椰子 Bubble Coconut
- L12. 珍珠桃 Bubble Peach

【茶】TEA \$2.25/PERSON

- M 1. 普洱 Pu-Er
- M 2. 香片 Jasmine
- M 3. 烏龍 Oolong
- M 4. 菊花 Chrysanthemum Tea



Tofu with Peanut



Chef's Mix Veggie



Gai Lan with Oyster Sauce



Bubble Tea



Chinese Tea Set



BOLINGS[®]
chinese please!

DIM SUM MENU

4701 JEFFERSON STREET, KANSAS CITY, MO 64112

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9055 METCALF AVE. OVERLAND PARK, KS 66212

T: (913) 341-1718

Served Sat. & Sun.: 11:00 am – 3:00 pm

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Table No

Person

【小點】 SMALL PLATE \$3.75

- A 1. Steamed Roasted Pork Buns
- A 2. Steamed Meat & Vegetable Buns
- A 3. Pork Ribs in Black Bean Sauce
- A 4. Steamed Beef Meat Ball
- A 5. Beef Tripe w/ Ginger & Onions
- A 6. Stewed Beef Tripe
- A 7. Chicken Feet in Black Bean Sauce
- A 8. Baked Roasted Pork Buns
- A 9. Pan Fried Turnip Cake
- A 10. Pan Fried Taro Cake
- A 11. Shan Shui Gou (Fried Shrimp & Pork Pie)
- A 12. Fried Taro Pie
- A 13. Chicken Spring Roll



Steamed Roast Pork Bun



Stuffed Eggplant with Shrimp



Chicken Feet in Black Bean Sauce



Tofu Skin Roll in Oyster Sauce



Pan Fried Taro Cake



Shrimp & Corn Cake

【大點】 LARGE PLATE \$4.75

- C 1. Pan Fried Chive & Shrimp Dumpling
- C 2. Shrimp & Corn Cake
- C 3. Steamed Chive & Shrimp Dumpling
- C 4. Shrimp Toast
- C 5. Stuffed Bell Peppers & Shrimp
- C 6. Pan Fried Shrimp Funn Roll
- C 7. Pan-Fried Pork Bun



Ha Gau (Shrimp Dumplings)



Siu Mai (Shrimp & Pork Dumpling)



Pan Fried Shrimp & Chives

【大點】 MEDIUM PLATE \$3.95

- B 1. Stewed Beef Tendon
- B 2. Steamed Shrimp Ball
- B 3. Stuffed Tofu w/ Shrimp
- B 4. Ha Gau (Shrimp Dumpling)
- B 5. Siu Mai (Shrimp & Pork Dumpling)
- B 6. Shrimp Siu Mai
- B 7. Yu Chi Gau (Shark Fin Dumpling)
- B 8. Fung Gor (Ham, Shrimp & Peanuts Dumpling)
- B 9. Glutinous Rice in Lotus Leaf
- B 10. Shrimp Funn Roll
- B 11. Beef Funn Roll
- B 12. Roasted Pork Funn Roll
- B 13. Stir Fried Yellow Noodles
- B 14. Stir Fried Rice Noodles
- B 15. Scallop & Cilantro Dumpling
- B 16. Stuffed Chinese Eggplant w/ Shrimp
- B 17. Tofu Skin Rolls in Oyster Sauce
- B 18. Beef Short Ribs in Black Pepper Sauce



Stuffed Crab Claws



Shrimp Toast



Pan Fried Funn Roll

【特點/粥】 EXTRA LARGE PLATE & PORRIDGE \$5.25

- D 1. Stuffed Crab Claws
- D 2. Sichuan Dumpling
- D 3. Glutinous Rice w/ Chinese Sausage
- D 4. Pork & Preserved Egg Porridge
- D 5. Crispy Shrimp Ball

【甜點】 DESSERT \$3.75

- E 1. Mango Pudding
- E 2. Soft Tofu in Ginger Syrup
- E 3. Steamed Sponge Cake
- E 4. Sesame Ball w/ Red Bean Filling
- E 5. Red Bean Sesame Cake
- E 6. Coconut Jelly
- E 7. Coconut Almond Jelly
- E 8. Caramel Custard
- E 9. Coconut & Red Bean in Sweet Rice Wrapped
- E 10. Baked Custard Cream Buns
- E 11. Steamed Sweet Cream Buns
- E 12. Baked Coconut Bun
- E 13. Egg Custard Tart



Caramel Custard



Baked Custard Cream Bun



Egg Custard Tart



Baked Roast Pork Bun



Sesame Ball



Sweet Tofu

【素點心】 VEGETARIAN PLATE \$4.75

- F 1. Funn Roll w/ Vegetable Filling
- F 2. Taro Spring Rolls



Taro Spring Roll