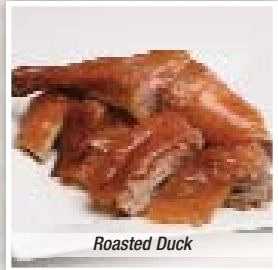




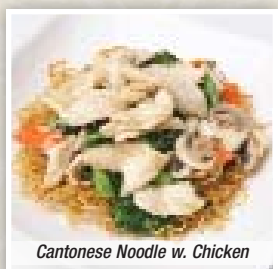
Roasted BBQ Pork



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



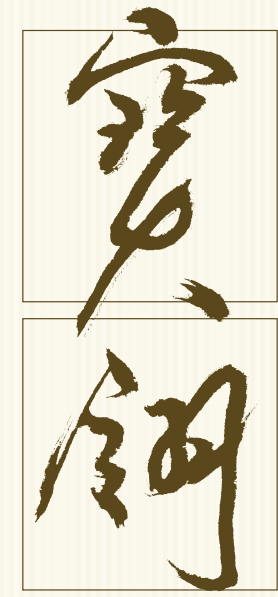
Gai Lan with Oyster Sauce



Bubble Tea



Chinese Tea Set



BOLINGS®
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DIM SUM MENU

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9055 METCALF AVE. OVERLAND PARK, KS 66212
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Table No

Person

【小點】 SMALL PLATE \$3.75

- A 1. 蠔油叉燒飽 Steamed Roasted Pork Buns
- A 2. 珍寶菜肉飽 Steamed Meat & Vegetable Buns
- A 3. 豉汁蒸肉排 Pork Ribs in Black Bean Sauce
- A 4. 腐皮牛肉球 Steamed Beef Meat Ball
- A 5. 薑蔥牛柏葉 Beef Tripe w/ Ginger & Onions
- A 6. 柱候汁牛肚 Stewed Beef Tripe
- A 7. 豉汁蒸鳳爪 Chicken Feet in Black Bean Sauce
- A 8. 焗叉燒餐飽 Baked Roasted Pork Buns
- A 9. 香煎蘿蔔糕 Pan Fried Turnip Cake
- A 10. 五香芋頭糕 Pan Fried Taro Cake
- A 11. 肉粒鹹水角 Shan Shui Gou (Fried Shrimp & Pork Pie)
- A 12. 蜂巢荔芋角 Fried Taro Pie
- A 13. 炸雞絲春卷 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. 香茜煎韭菜餃 Pan Fried Chive & Shrimp Dumpling
- C 2. 百花玉米蝦 Shrimp & Corn Cake
- C 3. 水晶韭菜餃 Steamed Chive & Shrimp Dumpling
- C 4. 鮮蝦炸吐司 Shrimp Toast
- C 5. 百花青紅椒 Stuffed Bell Peppers & Shrimp
- C 6. 煎蝦米腸粉 Pan Fried Shrimp Funn Roll
- C 7. 生煎包 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. 柱候牛仔筋 Stewed Beef Tendon
- B 2. 時菜蒸蝦球 Steamed Shrimp Ball
- B 3. 鮮蝦釀豆腐 Stuffed Tofu w/ Shrimp
- B 4. 水晶鮮蝦餃 Ha Gau (Shrimp Dumpling)
- B 5. 蟹黃蒸燒賣 Siu Mai (Shrimp & Pork Dumpling)
- B 6. 鮮大蝦燒賣 Shrimp Siu Mai
- B 7. 魚翅餃 Yu Chi Gau (Shark Fin Dumpling)
- B 8. 潮州蝦粉果 Fung Gor (Ham, Shrimp & Peanuts Dumpling)
- B 9. 珍珠糯米雞 Glutinous Rice in Lotus Leaf
- B 10. 鮮蝦仁腸粉 Shrimp Funn Roll
- B 11. 滑牛肉腸粉 Beef Funn Roll
- B 12. 叉燒肉腸粉 Roasted Pork Funn Roll
- B 13. 火腿蝦炒麵 Stir Fried Yellow Noodles
- B 14. 什錦炒米粉 Stir Fried Rice Noodles
- B 15. 香茜干貝餃 Scallop & Cilantro Dumpling
- B 16. 豉汁百花茄 Stuffed Chinese Eggplant w/ Shrimp
- B 17. 蠔油鮮竹卷 Tofu Skin Rolls in Oyster Sauce
- B 18. 黑椒牛仔骨 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. 百花釀蟹鉗 Stuffed Crab Claws
- D 2. 紅油抄手 Sichuan Dumpling
- D 3. 臘腸糯米飯 Glutinous Rice w/ Chinese Sausage
- D 4. 皮蛋瘦肉粥 Pork & Preserved Egg Porridge
- D 5. 酥脆炸蝦球 Crispy Shrimp Ball

【甜點】 DESSERT \$3.75

- E 1. 芒果凍布丁 Mango Pudding
- E 2. 蔗糖豆腐花 Soft Tofu in Ginger Syrup
- E 3. 奶油馬拉糕 Steamed Sponge Cake
- E 4. 豆沙芝麻堆 Sesame Ball w/ Red Bean Filling
- E 5. 豆沙芝麻餅 Red Bean Sesame Cake
- E 6. 椰汁凍果 Coconut Jelly
- E 7. 椰汁杏仁豆腐 Coconut Almond Jelly
- E 8. 焦糖布丁 Caramel Custard
- E 9. 椰絲糯米糍 Coconut & Red Bean in Sweet Rice Wrapped
- E 10. 奶黃菠蘿飽 Baked Custard Cream Buns
- E 11. 鮮蛋奶王飽 Steamed Sweet Cream Buns
- E 12. 椰蓉雞尾飽 Baked Coconut Bun
- E 13. 酥皮雞蛋撻 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. 金菇素腸粉 Funn Roll w/ Vegetable Filling
- F 2. 炸芋絲春卷 Taro Spring Rolls



Taro Spring Roll