

In 2009, Chef Mak Kwai Pui, formerly of the prestigious 3 Michelin-starred Lung King Heen restaurant in Four Seasons Hotel, Hong Kong, alongside Chef Leung Fai Keung, opened a 20 seater dim sum restaurant in Mong Kok, Hong Kong called Tim Ho Wan 添好運.

Tim Ho Wan's brand promise is to serve delicious, authentic, and affordable Hong Kong dim sum.

In 2010, they would earn their one Michelin star, and maintains this award until today.

Currently, Tim Ho Wan has more than 50 stores world wide.





1. Baked BBQ Pork Buns (3pcs) | \$7.00 酥皮焗叉烧包 攣



2. Shrimp Dumplings (3pcs) | \$6.00 晶莹鲜虾饺☺

STEAMED DISHES Little Baskets of Flavour



3. Pork & Shrimp Dumplings 鲜虾烧卖皇 (3pcs) \$5.50



4. Spinach Dumplings with Shrimp 鲜虾菠菜饺 (3pcs) \$5.50



5. Beancurd Skin with Pork & Shrimp 美味焖鲜竹卷 📦 (3pcs) \$6.50



6. Pork Rib with Yam & Black Bean 豉汁蒸肉排芋头 \$6.00



7. Steamed Sponge Cake 香滑马来糕 ♀ ❤ \$5.50

8. BBQ Pork Rice Rolls (3pcs) | \$6.50 蜜味叉烧蒸肠粉 攣







11. Glutinous Rice Wrapped in Lotus Leaf | \$7.00 古法糯米鸡 ☺

RICE & CONGEE Simple Mouthfuls to Warm the Soul



12. Pork Congee with Century Egg & Salted Egg 金银蛋瘦肉粥 \$6.50



13. Special Hong Kong Congee (Contain Peanuts) 港式艇仔粥 \$7.00



14. Yangzhou Fried Rice 扬州炒饭 \$9.50



15. Vegetable Fried Rice 素炒饭 (含鸡蛋和蒜蓉)❤️ \$8.50



16. Rice with Chicken, Cordycep Flower & Mushroom 虫草花北菇鸡饭 \$7.50



17. Rice with Pork Spare Ribs, Yam & Black Bean 喷香排骨芋头饭 \$7.50



18. Hong Kong Braised Beef Soup Noodle | \$10.50 港式牛腩汤面 ੰ

NOODLES & SIDE DISHES Something Extra



19. Hong Kong Wonton Soup Noodle 港式云吞汤面 \$8.00



20. Spicy BBQ Pork Stew Noodle 香辣叉烧焖伊面 \$7.00



21. Braised Phoenix Claw in Abalone Sauce 鲍汁焖凤爪 \$6.00



22. Shrimp, Bamboo Shoot and Black Fungus Dumpling Soup 鲜虾水饺汤 (4pcs) \$7.00



23. Poached Fresh Lettuce 白灼油生菜 ❤ \$6.50



24. Seasonal Vegetable 白灼时菜 平 \$6.50



25. Pork Dumplings in Hot and Spicy Sauce (4pcs) | \$7.00 顶级红油抄手 🍙



26. Pan-Fried Radish Cake 香煎萝卜糕 🖫 (3pcs) \$6.00



27. Fried Beancurd Skin with Shrimp 鲜虾腐皮卷 (3pcs) \$7.00



28. Shredded Chicken **Spring Roll** 鸡丝炸春卷 (3pcs) \$6.00



29. Taro with Chicken **Dumplings** 家乡炸芋角 (3pcs) \$6.00



30. Shrimp with Chives in Filo Pastry 韭菜鲜虾酥皮卷 (3pcs) \$6.00





32. Chrysanthemum Aloe Vera Jelly 菊花芦荟冻 ❤ \$5.00



33. Sesame Balls with Molten Salted Egg 流沙煎堆 ❤ (3pcs) \$5.00

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34. Mango Sago 香芒西米露 ❤ \$5.50



35. Deep Fried Milk Custard 脆皮鲜奶卷 罕 (3pcs) \$5.00



36. Osmanthus Jelly 杞子桂花糕 ❤ (3pcs) \$4.00



37. Hong Kong Style Milk Tea 港式奶茶 \$4.00



38. Soursop Juice 酸甜番荔枝 \$4.00



39. Barley with Winter Melon 冬瓜薏米水 \$3.00



40. Herbal Flower Tea 清凉五花茶 \$3.00

41. Soft Drinks (Coke, Coke Light, Sprite) 汽水 \$3.50

42. Tiger Beer 啤酒

\$11.00

44. Heaven and Earth Iced Lemon Tea 冰柠茶 \$4.00

45. Pu-er Tea 普洱茶

\$2.00

46. Minute Maid Orange Pulpy 果粒橙 \$3.50

47. Bottled Water 瓶装水 \$2.50

43. Water 白开水

\$1.00

2009年麦桂培主厨,前香港四季酒店米其林三星级餐馆龙景轩的主厨,与梁辉强主厨携手在香港旺角创立了一家只有二十个座位的餐馆添好運。添好運的品牌承诺的是提供美味,正宗,和实惠的香港点心。

一年后,添好運也被米其林评定为一星级。添好運如今有50家餐馆在八个国家,包括中国特别行政区香港和澳门,並继续赢得各地美食评论家和达人的热爱。



