



bun with Cantonese barbeque-flavoured pork meat and onions inside

# 叉燒包

“cha siu baau”  
barbeque pork bun



wide rice noodle that are steamed, filled with shrimp, then rolled

# 蝦腸粉

“xia cháng fěn”

shrimp rice noodle rolls



delicate steamed dumpling with whole or chopped shrimp filling and thin rice-flour skin

# 蝦餃

“xia gao”  
shrimp dumpling



small steamed dumplings with pork inside a thin wheat flour wrapper

# 烧卖

“shāo mǎi”  
pork dumplings



vegetables such as carrot, cabbage, mushroom, and sometimes meat,  
are rolled inside a thin flour skin and deep fried

# 春卷

“chūn juǎn”  
spring rolls



finely ground beef is shaped into balls and then steamed

# 牛肉球

“neo rho wan”  
steamed meat balls



a slightly bitter vegetable featuring thick, flat, glossy blue-green leaves with thick stems

# 芥兰

“jiè lán”  
Chinese broccoli



flaky outer crust with a middle filled with egg custard which is then baked

# 蛋挞

“dàn tà”  
egg tart



steamed buns with milk custard filling

# 奶皇包

“naai wong bao”  
sweet cream buns



doughy bread filled with red bean paste, rolled in sesame seeds, and deep fried

# 麻糰

“má tuǎn”  
sesame seed balls



a "true" tea that has undergone minimal oxidation during processing

# 綠茶

"Lù Chá"  
green tea