

Dim Sum And Then Sum

A selection of Dim Sum inspired items ideal for sharing

Dim Sum is a Cantonese term, literally translated as dot heart or order heart, meaning order to one's heart's content. It is also translated as touch the heart, dotted heart, or snack; or it may be derived from yat dim sum yi, meaning a "little token". Though the English word "dim sum" refers to the Cantonese variety, the idea of a wide variety of small dishes for lunch also holds for other regions of China.

At the Hotel Grand Pacific we are preparing these dishes from scratch using local ingredients and changing our offerings seasonally.

BBQ Duck Spring Roll

sweet red onion
& birds eye chilli coulis

Wild Tiger Prawn & Wood Fungus Egg Purse

shitake & goji berry sauce

Shanghai Bok Choy

steamed or Canton style

Steamed Pork Dumpling

water chestnut & shitake mushroom
black vinegar and soy

Stuffed Chinese Steamed Bun (Bau)

soy braised pork shoulder and fresh soybean

Warm Coconut Tarts

Chinese-style Sesame Doughnuts

five spice sugar

Each Dim Sum Item \$7

Executive Chef

Rick Choy

The Mark & The Pacific Chef

Michael Minshull

11:30 am to 3:00 pm

Saturday and Sunday

Loose Leaf Tea

Organic Jin Zhu Mao Jian

Consists of top leaf and bud and makes a delicate, slightly peachy, fairly light white tea.

2 brews

Pear Tree Green

Estate China green tea, perfumed ripe pears. Crisp.

3 brews

Genmai Cha

Japan's famous popcorn tea. Nutty flavour of toasted rice & barley combine with refreshing green tea.

3 brews

Sencha Fukujyu Cha

Estate green tea. One of Japan's most popular natural leaf teas, known for its refreshing sweet and grassy taste. Sencha is grown in full sunlight, and accounts for the largest portion of Japan's tea production.

4 brews

Gyokuro Asahi

A very refined Japanese tea. Only the most tender, top-most leaves are harvested, producing a pale green liquor with a smooth and lingering taste.

3 brews

Osmanthus Flower Oolong

Top-grade oolong tea from Formosa scented with Osmanthus flowers.

4 brews

Jasmine Pearl

Fragrant leaves are rolled into a tight pearl, sealing in the scent of Jasmine.

3 brews

Pu-Erh

These teas are named after the town of Pu-Erh in the province where the style originated. Produced from large-leaf Yunnan teas, Pu-Erh teas have a strong, earthy flavour and aroma due to a double fermentation.

4 brews

Lung Ching

This tea comes from the Hangzhou region in Zhejiang province and has flat, long and vibrant green leaves.

Hand fired in a large wok.

3 brews

Organic Darjeeling

Plucked at the higher elevations of the garden on the morning of the Full

Moon. Biodynamic.

4 brews

Depending on the variety, each serving is good for 2 to 4 brews.

Pot of Tea \$5

11:30 am to 3:00 pm
Saturday and Sunday