

DIM SUM BRUNCH

Saturday & Sunday 11:30 a.m. - 3 p.m.

#1 BBQ Pork Buns
叉烧饱 (3)
\$4.50



#2 Red Bean Sesame Balls
煎堆 (3) \$4.50



#3 Shrimp Rice Rolls 腸粉 (2)
\$5



#4 Beef Short Ribs w/
Black Pepper Sauce
黑椒牛仔骨 \$6



#5 Xia Long Bao
小笼饱 (3) \$5



#6 Shrimp Dumplings
虾饺 (3) \$4.95



#7 Spring Rolls
(Beef or Veggie)
春卷 (3) \$4.50



#8 Chicken & Rice
Wrapped in
Lotus Leaves
珍珠鸡 (2) \$5



#9 Sweet Cream
Buns 奶皇饱
(3) \$4.50



#10 Pan Fried Pork &
Veggie Dumplings
生煎菜肉饱
(3) \$4.95



#11 Shaomai
with Tobiko
魚子烧卖 (3)
\$4.95



#12 Congee Pork
and Fermented
Egg 粥 \$5



#13 Pan Fried Turnip
Cakes 萝卜糕
(3) \$4.95



#14 Edamame 毛豆
\$4.50



#15 Scallion Pancakes
葱油饼 \$4.95



#16 Chive Pockets
韭菜盒子 (2)
\$4.50



#17 Congee with
Fish and Veggie
粥 \$5.50



#18 Fried Rice Buns
炸花卷 (3)
\$4.50



#19 Chinese Crullers
油条 (2) \$4



#20 Crispy Chicken
Dumplings
鸡肉煎饺 (6)
\$5.95



#21 Treasure Sweet
Rice 八宝饭
\$6



#22 Pork Ribs
豆豉排骨 \$4.95



#23 Phoenix Claw
凤爪 \$4.95



#24 Spicy Jelly Fish
凉拌海蜇皮
\$5.50



#25 Stir Fried Baby
Bok Choy
清炒青江菜 \$7



#26 Chinese Broccoli
in Oyster Sauce
蚝油芥蓝 \$8



#27 Salt and
Pepper Shrimp
椒盐大虾 \$12



#28 Chow Fun Rice
Noodles with Beef
干炒牛河 \$10



#29 Seafood Pan
Fried Noodles
海鲜两面黄 \$12



#30 Singapore
Rice Noodles
Pork & Shrimp
星洲米粉 \$10



#31 Koi Fried Rice
扬州炒饭 \$10



#32 Shanghai
Rice Cake
上海炒年糕 \$10



#33 Roasted Duck in
Bone 烧鸭 \$9



#34 Bao Buns (Pork
Belly or Peking
Duck) 挂包 \$12



#35 Egg Tart 蛋挞
\$4.95



ORGANIC TEA SELECTIONS

HARVEST CRAN APPLE TEA 6
Scented, naturally caffeine free with blend of cranberries and apples.

JASMINE GREEN TEA 7
Green tea and Jasmine flowers hand-tied with a single silk thread.

RASPBERRY GREEN TEA 5
Scented with sweet, rich, tart & succulent raspberries.

CHINA BREAKFAST 5
Scented in rich and malty with subtle notes of chocolate.

JADE OLOONG 5
Brisk flavor, smooth body and fruity finish. Fujian, China

GENMAICHA 5
Organic green tea blend with roasted rice gives its smooth, mild, warming & toasty aroma. Japan

SERENE DREAM DECAF 5
Scented in botanicals and aromatic flowers with smooth body.

TANGERINE GINGER DECAF 5
Scented, Complex of array of sweet, spicy, tart and fruity.

DRAGON WELL GREEN TEA 7
Pan fired, flat fried by hand with mellow, smooth and a fresh bittersweet finish, roasted with chestnut aroma.

TIE QUAN YIN OOLONG 6
Delicate fruit flavor and a heady, floral aroma. Legendary for its dark leaves.

PU-ERH 5
Full of bitter chocolate, stone fruit and sweet soil.

DIM SUM YUM CHA

is the unique culinary art in the Cantonese provinces of southern China. A longstanding tradition, families and travelers gather in the tea house early to socialize and begin the day with rest. Dim Sum is most commonly referred to in China as **Yum Cha** – going to tea – **Dim Sum** translates to “**Touch the heart**”. Traditionally Dim Sum is served on small plates with numerous menu options.



Koi welcomes you to enjoy the culinary delights. We do not reinvent, we use traditional recipes! Indulgence starts with a good brunch and top quality tea selections.



8 Distinct Regional Cuisines of China

KOÍ

