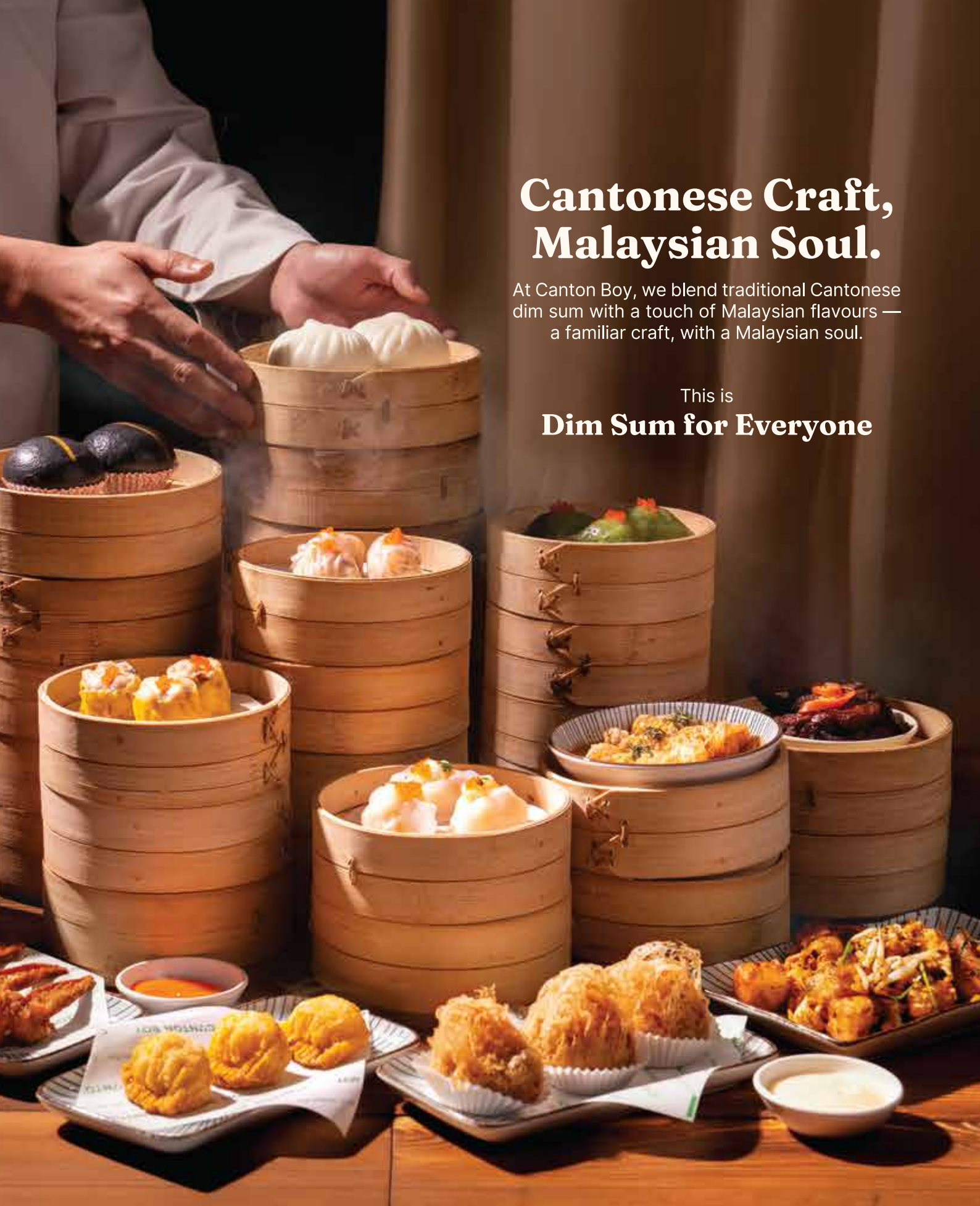


# CANTON BOY

dim sum ↘ chicken rice





# Cantonese Craft, Malaysian Soul.

At Canton Boy, we blend traditional Cantonese dim sum with a touch of Malaysian flavours — a familiar craft, with a Malaysian soul.

This is  
**Dim Sum for Everyone**

Halal Dim Sum  
of The Year 2025



Halal Dim Sum



**CANTON BOY**

dim sum ↘ chicken rice

# TOP 10

## SIGNATURES

Must try for first visit

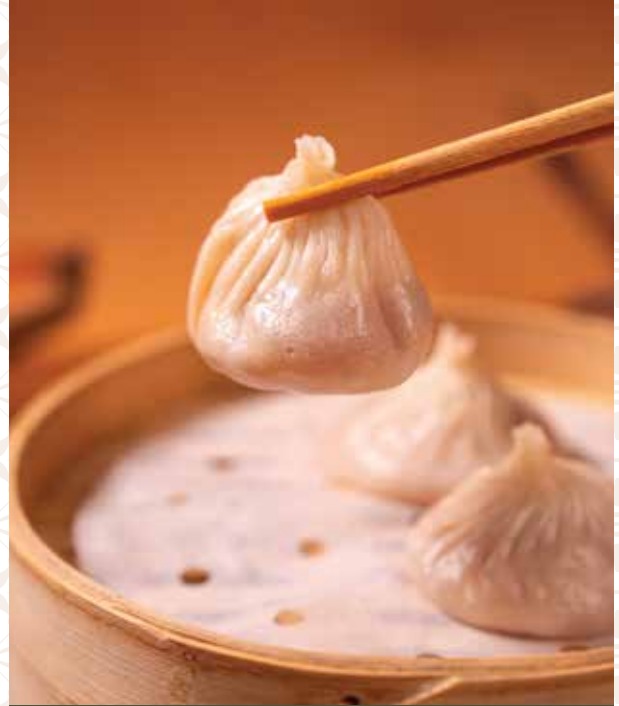
## CANTON BOY

dim sum ↘ chicken rice



NO. 1   
BEST SELLER  
人气推荐

A4. Siu Mai King 烧卖王 



A1. Shang Hai Xiao Long Bao 上海小笼包 



A2. Black Truffle Har Gow 黑松露虾饺皇 



A14. BBQ Chicken Bao 蜜汁烧鸡包 



C1. Crispy Prawn Ruby Rice Roll 红曲米脆虾肠粉 🍷



B1. Signature Yam Croquette 蜂巢炸芋角 🍷



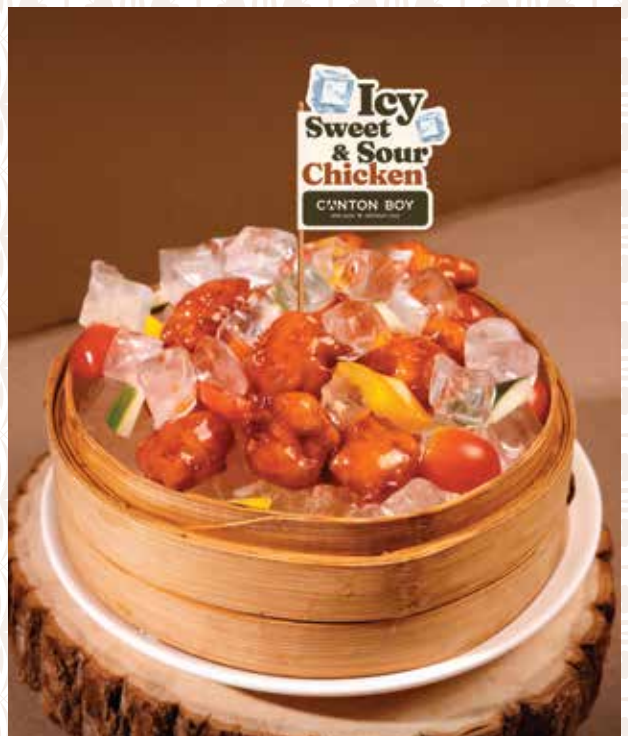
B4. Golden Prawn Paste Chicken Wing 虾饺酿鸡翼 🍷



D2. Penang Fried Kuey Teow 檳城炒粿条 🍷



B10. Signature Portuguese Egg Tart 招牌葡式蛋挞 🍷



F1. Icy Sweet & Sour Chicken 冰鎮酸甜咕魯雞 🍷

# Anak Malaysia Dim Sum

大马风味点心

*Kam Heong  
Crispy Glutinous Dumpling*

*Muhibbah  
Flavor*

*Peranakan Beancurd Roll*

**Laksa**  
Gravy  
Infused

**Fragrant  
Lemongrass  
Marinade**

*Serai Chicken Skewers*

# Cantonese Craft Malaysian Soul

广东手艺 | 大马匠心

*Bunga Telang Coconut Bun*



**Gula Melaka**  
→ Coconut Filling

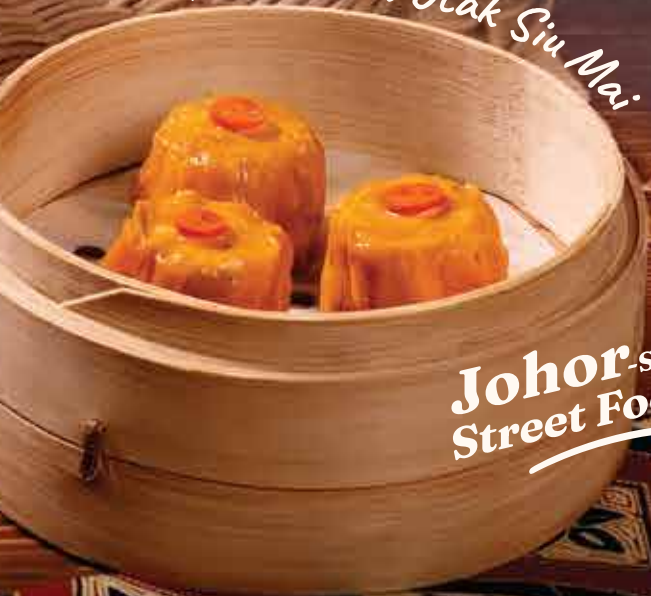


*Rendang Spice Filling*



*Beef Rendang Spring Roll*

*Muar Otak-Otak Siu Mai*



**Johor-Style Street Food**






# Steamed Dim Sum

手作蒸点

Soft, delicate, and made to comfort.  
Steamed to bring out the natural  
sweetness and freshness.



A1. **Shang Hai Xiao Long Bao**   
 上海小笼包   
*chicken dumplings filled with superior broth*

**Gentle Reminder**   
 Hot broth inside.  
 Best enjoyed with vinegar & ginger.



*Handcrafted  
 in every fold*



A2. **Black Truffle Har Gow**   
 黑松露虾饺皇   
*steamed prawn dumplings infused with black truffle in translucent skin*

A3. **Crystal Har Gow**  
 虾饺皇  
*steamed prawn dumplings in translucent skin*

A4. **Siu Mai King**   
 烧卖王   
*steamed siu mai with chicken, prawns & mushroom filling topped with ebiko*



**A5. Peranakan Beancurd Roll** 🌶️

🇲🇾 叻沙腐皮卷

steamed beancurd skin rolls with chicken filling served in thick coconut laksa broth

**A6. Muar Otak-Otak Siu Mai**

🇲🇾 麻坡乌达烧卖

steamed siu mai with chicken & otak-otak filling



**A7. Scallop Dumpling**

带子饺

steamed prawn dumplings with scallop



**A8. Crab Meat Spinach Dumpling**

菠菜蟹肉饺

spinach dumplings with prawns & crab meat

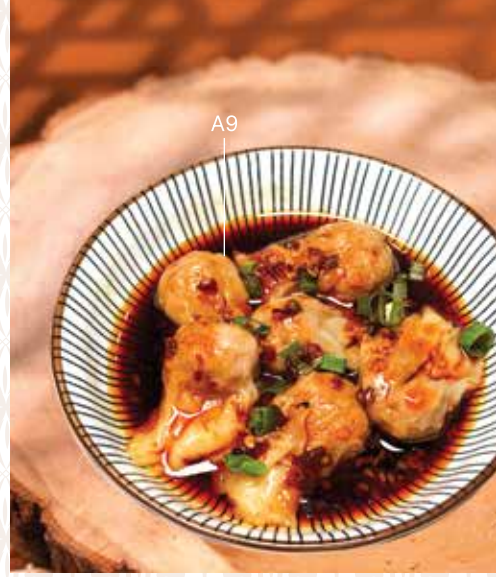


A10

**A9. Sze Chuan Spicy Wonton** 🌶️

红油辣炒手

chicken dumplings served in spicy & sour vinegar broth



A9

**A10. Glutinous Rice with Chicken**

家乡糯米鸡

steamed 'lo mai gai' topped with chicken & mushroom in dark soy sauce

**A11. Black Pepper Chicken Feet** 🌶️

黑椒蒸凤爪

hong kong-style steamed chicken feet in black pepper sauce



A11



Anak Malaysia Dim Sum CANTON BOY

A12

A13

A14



**A12. Bunga Telang Coconut Bun** 🌿

兰花椰丝包

steamed fluffy buns with gula melaka coconut filling

**A13. Salted Egg Lava Charcoal Bao** 🌿

竹炭流沙包

soft charcoal buns with flowy salted egg custard

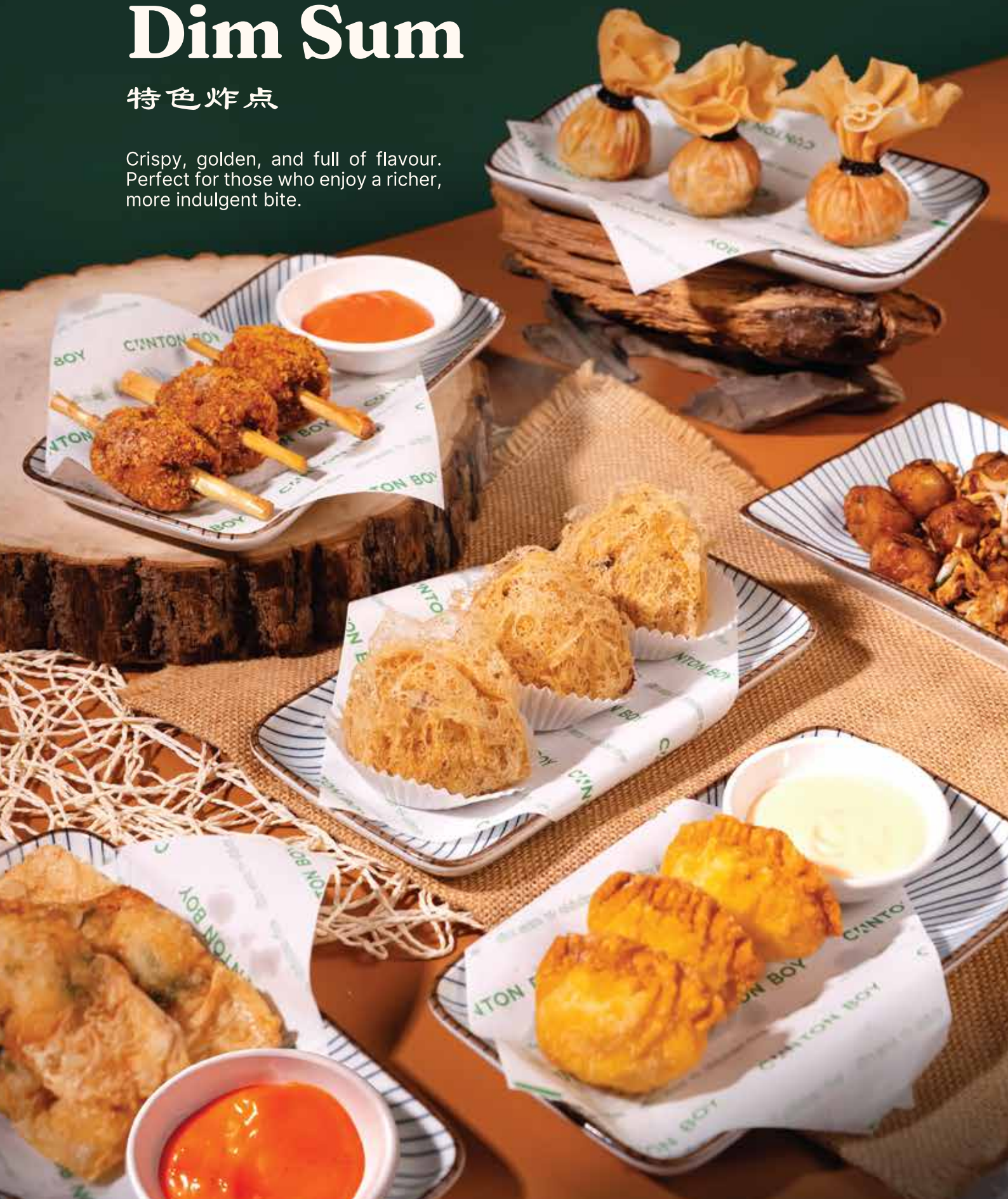
**A14. BBQ Chicken Bao** 🌶️ TOP 10

蜜汁烧鸡包  
steamed fluffy buns with signature honey bbq chicken filling

# Fried Dim Sum

## 特色炸点

Crispy, golden, and full of flavour. Perfect for those who enjoy a richer, more indulgent bite.





B1. **Signature Yam Croquette**  **TOP 10**  
**蜂巢炸芋角**  
*deep-fried mashed yam with bbq chicken filling*



B2. **Salad Prawn Dumpling**  
**沙律鲜虾角**  
*prawn dumplings served with mayonnaise dip*



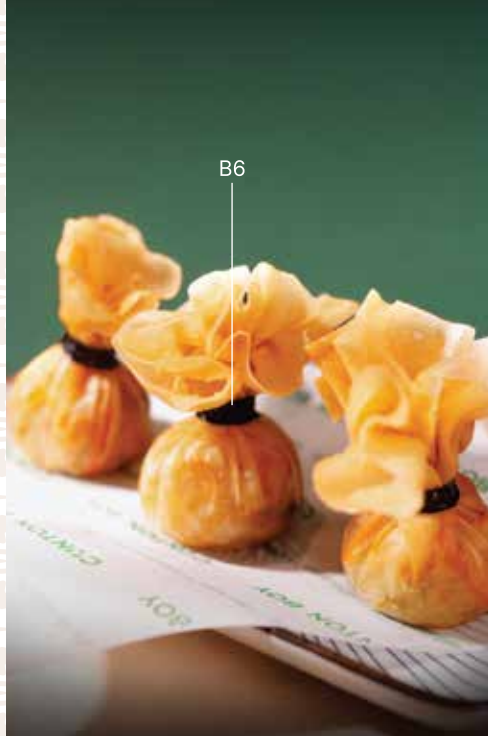
B3. **Stir-Fried Radish Cake**   
**生炒萝卜糕**  
*stir-fried turnip cubes with bean sprout, egg & chili oil. spicy!*



B4. **Golden Prawn Paste Chicken Wing**  **TOP 10**  
**虾饺酿鸡翼**  
*stuffed prawn paste chicken wings with mala mayonnaise dip*



B5



B6

**B5. Mala Crispy Beancurd Roll** 

麻辣香脆腐皮卷

*crispy beancurd skin rolls with chicken, prawn & mala mayonnaise dip*

**B6. Golden Money Bag** 

金钱袋

*deep-fried pouch-shaped dumplings with mixed vegetables & mushroom*



B8

B7

B9

**B7. Serai Chicken Skewers**

 香茅鸡串

*deep-fried chicken skewers with lemongrass & mala mayonnaise dip*

**B8. Kam Heong Crispy Glutinous Dumpling**

 甘香咸水角

*crispy glutinous dumplings with savoury kam heong chicken filling*

**B9. Beef Rendang Spring Roll** 

 仁当牛肉春卷

*deep-fried spring rolls with beef rendang*



B10. **Signature Portuguese Egg Tart**  

招牌葡式蛋挞

*crispy french butter pastry with house's melt-in-your-mouth custard*

B11. **Sesame Ball** 

芝麻枣

*deep-fried glutinous rice balls coated with sesame seed & filled with black sesame paste*



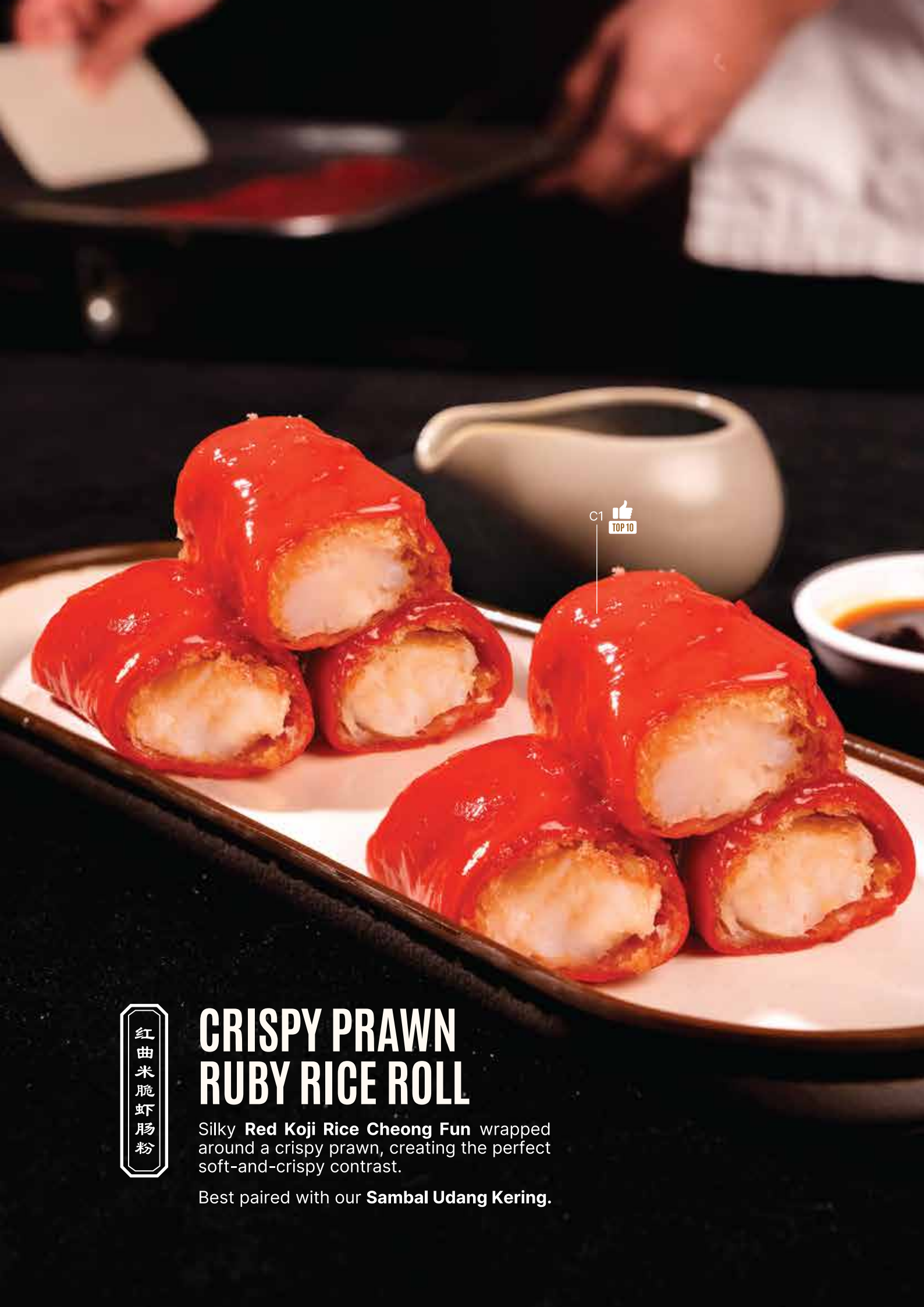
B12. **Sugar-Coated Egg Puff** 

糖沙翁

*deep-fried egg puffs coated with powdered sugar*

 12.30PM - 1.30PM

**MUST TRY SIGNATURE**  
人气推荐



C1   
TOP 10

红曲米脆虾肠粉

# CRISPY PRAWN RUBY RICE ROLL

Silky **Red Koji Rice Cheong Fun** wrapped around a crispy prawn, creating the perfect soft-and-crispy contrast.

Best paired with our **Sambal Udang Kering**.



# Rice Rolls & Porridge

## 肠粉、粥

**C1. Crispy Prawn Ruby Rice Roll**   
 红曲米脆虾肠粉  
*red koji rice rolls filled with crispy layer wrapped prawn, soy sauce & sambal udang kering*

**C2. Prawn Rice Roll**  
 鲜虾滑肠粉  
*rice rolls filled with prawn, soy sauce & sambal udang kering*

**C3. Honey-Glazed BBQ Chicken Rice Roll**  
 蜜汁鸡滑肠粉  
*rice rolls filled with minced bbq chicken, soy sauce & sambal udang kering*

**C4. Chicken Porridge with Century Egg**  
 皮蛋鸡粥  
*silky congee with chicken, century egg & spring onion*

**C5. Chicken Porridge with Salted Egg**  
 咸蛋鸡粥  
*silky congee with chicken, salted egg & spring onion*

D2



D4



D1



# Mains

## 主食

### D1. Roasted Chicken Rice

金牌烧鸡饭

single portion roasted chicken with signature oil rice, pickle, soup, chili & ginger sauce

### D2. Penang Fried Kuey Teow



檳城炒粿条

wok-fried kuey teow with prawns, fish cakes, egg & bean sprout

### D3. Cantonese Wat Tan Hor

广府滑蛋河

flat rice noodles fried to perfection in a silky & rich egg gravy served with prawns & squid

### D4. Seafood Fried Rice

海鲜炒饭

wok-fried rice with crab meat, prawns, squid, spring onion & egg

### D5. Yang Zhou Fried Rice

扬州炒饭

wok-fried rice with prawn, bbq chicken, long beans, spring onion & egg

### D6. Sambal Beef Fried Rice



叁巴牛肉炒饭

wok-fried rice with diced beef, long beans, spring onion, egg & sambal

# Vegetarian

## 素食

### E1. Vegetarian Fried Rice



时蔬炒饭

wok-fried rice with mixed vegetables & light soy sauce

### E2. Vegetarian Fried Kuey Teow



时蔬炒粿条

wok-fried kuey teow with mixed vegetables & light soy sauce

### E3. Stir-Fried Vege Hong Kong Sawi



清炒素菜心

stir-fried hong kong sawi with soy sauce

### E4. Stir-Fried Bean Sprout



清炒芽菜

stir-fried bean sprout with soy sauce

### B6. Golden Money Bag



金钱袋

deep-fried pouch-shaped dumplings with mixed vegetables & mushroom

# Wok Dishes

Ala Carte

锅气热炒



**MUST-TRY  
SIGNATURE**  
必点招牌



F1. **Icy Sweet & Sour Chicken** 

冰镇酸甜咕鲁鸡

*crispy and tender boneless chicken thighs with bell peppers & tomatoes, served over ice for a chilled exterior and warm centre*



F2. **Quarter Roasted Chicken**

金牌烧鸡

*quarter chicken roasted with star anise, cinnamon & assorted spices*

F3. **Marmite Chicken**

妈蜜鸡

*stir-fried boneless chicken thigh in thick, sticky & sweet marmite glaze*

F4. **Black Pepper Australian Beef**  

黑椒澳洲牛肉

*wok-fried striploin with black pepper, onion & bell peppers*

F5. **Sizzling Buttermilk Seafood**

奶油鲜鱿明虾

*squid and prawns coated with creamy buttermilk and curry leaves served in a hot plate*

F6. **Sizzling Nyonya Asam Seafood**

娘惹鲜鱿明虾

*stir-fried squid, prawns, eggplant & lady finger in aromatic nyonya sauce served in a hot plate*

F7. **Salted Egg Sotong**

酥炸咸蛋鲜鱿

*deep-fried squid coated with salted egg & curry leaves*

F8. **Stir-Fried Hong Kong Sawi**

清炒菜心

*stir-fried hong kong sawi with oyster sauce & garlic*

F9. **Stir-Fried Bean Sprout with Salted Fish**

芽菜炒咸鱼

*stir-fried bean sprout with savoury salted fish, fried shallot & soy sauce*

F10. **Hong Kong Omelette**

港式芙蓉蛋

*pan-fried omelette with bbq chicken, chili, onion*

F11. **Signature Oil Rice**

招牌油饭

*thai fragrant rice cook in chicken stock to perfection*

F12. **White Rice**

白饭

*thai fragrant rice*

# Sweet Bites

## 甜点

B10. **Signature Portuguese Egg Tart**   **TOP 10**

招牌葡式蛋挞

*crispy french butter pastry with house's melt-in-your-mouth custard*

A13. **Salted Egg Lava Charcoal Bao** 

竹炭流沙包

*soft charcoal buns with flowy salted egg custard*

B11. **Sesame Ball** 

芝麻枣

*deep-fried glutinous rice balls coated with sesame seed & filled with black sesame paste*

A14. **Bunga Telang Coconut Bun** 

兰花椰丝包

*steamed fluffy buns with gula melaka coconut filling*

B12. **Sugar-Coated Egg Puff** 

糖沙翁

*deep-fried egg puffs coated with powdered sugar*

 12.30PM - 1.30PM



# Desserts

甜品



## G1. Signature Cendol

传统燕蕊

shaved ice, green rice flavoured jelly, red bean, corn, fresh coconut milk & gula melaka

## G2. Longan and Sea Coconut Dessert

龙眼海底椰

chilled sea coconut with longan



## G3. Mango Pomelo Dessert

杨枝甘露

chilled cream of fresh mango with basil seed & pomelo



# Yum Cha

in Cantonese Chinese literally means "Drink Tea" (饮茶)

Cantonese often use the phrase "Yum Cha" instead of dim sum.

Dim sum refers to the small-dishes of food and desserts, whereas yum cha refers to the act of having a meal involving such dishes while drinking tea.

# Teapot

叹茶

Min. 2 Pax

## H1. Tie Guan Yin

铁观音

*origin : Fujian  
famous oolong tea complex and smooth,  
lasting floral aftertaste*

## H2. Xia Guan Pu-Er

熟普洱

*origin : Yunnan  
full bodied rich & smooth, aids digestion*

## H3. Jasmine Tea

香片

*green tea leaves scented with jasmine,  
refreshing & delicate*

## H4. Chrysanthemum Pu-Er

菊普

*blend of chrysanthemum & pu-er, the  
sweetness of the flower complements the  
dark earthy pu-er*

## H5. First Grade Liu Bao Tea

一级六堡茶

*origin: Wuzhou  
dark red color, floral scent, woody*

## H6. Aged Pu-Er

优选陈年普洱

*origin: Yunnan  
locally aged in Malaysia for more than  
10 years, dark yellow color with honey taste*



# Hainan Kopi Classic

海南咖啡茶档

J1. 海南茶

**Hainan Cham**

hainan coffee, black tea, condensed milk

J2. 海南咖啡

**Hainan Kopi**

hainan coffee (dark roasted), condensed milk

J3. 海南咖啡西

**Hainan Kopi C**

hainan coffee, evaporated milk

J4. 海南咖啡乌

**Hainan Kopi O**

hainan coffee, sugar

J5. 红茶

**Teh O**

black tea, sugar

J6. 拉茶

**Teh Tarik**

black tea, condensed milk

J7. 三色奶茶

**3 Layer Milk Tea**

black tea with evaporated milk sweetened with gula melaka



# Specialty Drinks

特调饮料

## Kid's Drinks

- |                               |     |
|-------------------------------|-----|
| L1. Fresh Apple Juice<br>鲜苹果汁 | 6.8 |
| L2. Fresh Orange Juice<br>鲜橙汁 | 6.8 |
| L3. Milo Dinosaur<br>美禄恐龙     | 6.8 |



K1. 鲜苹果酸梅汁

**Epal Asam Boi**

*fresh apple juice with asam boi, topped with asam powder and a hint of mint*



K2. 橙意满满

**Fresh Zesty Orange**

*freshly squeezed orange juice*

K3. 香茅柠檬气泡

**Lemongrass Asam Lemonade**

*refreshing lemongrass infused with soda and finished with asam powder*

K4. 巧克力美禄

**Double Choco Milo Crunch Ais**

*choco malt topped with choco crunch and hershey sauce*

K5. 黑加仑子  
龙眼气泡

**Sparkling Blackcurrant Lemonade**

*fizzy ribena mixed with soda, longan, lemon and a hint of mint*

K6. 仙草玫瑰奶

**Milky Bandung Cincau**

*pandan-infused rose syrup blended with fresh milk and cincau*

K7. 柠檬茶

**Refreshing Iced Lemon Tea**

*lemon extract shaken with black tea and a hint of mint*

K8. 蜂蜜柠檬

**Honey Lemon**

*a soothing mix honey and fresh lemon juice*

K9. 可乐

**Coke**

K10. 零卡可乐

**Coke Zero**

K11. 矿泉水

**Spritzer Natural Mineral Water (500ml)**

K12. 饮用水

**Filter Water**