

Soup

汤

S1. **Double-Boiled Morel Mushroom, Scallop, & Chinese Yam Soup**

羊肚菌干贝淮山汤

traditionally prized for supporting vitality and overall wellness

S2. **Double-Boiled Cordyceps Flower & Chicken Soup**

虫草花炖鸡汤

traditionally valued for its nourishing and digestive-supporting properties.

S3. **Sze Chuan Hot & Sour Broth**

四川酸辣羹

traditionally enjoyed for its bold, tangy flavors and warming properties



S1

S2



11.30AM - 2.30PM | 5.30PM - 9.30PM

Australian Mud Crab

澳洲大青蟹

(min. 2pcs)

M1. Chili Crab 🍴

辣子

tangy, spicy & flavorful tomato-based sauce with egg

M2. Kam Heong

甘香

stir-fried in a fragrant Kam Heong sauce with a rich, savoury finish

M3. Black Pepper 🍴

黑胡椒

stir-fried in a bold aromatic black pepper sauce

M4. Salted Egg

咸蛋

coated in a creamy salted egg sauce with butter, garlic & aromatic spices

M5. Butter Cream

奶油

served in a rich, buttery cream sauce

M6. Fried Mantou

炸馒头

golden-fried fluffy bun

M1



Fish

鱼

Tiger Grouper 龙虎斑

- W1. **Steamed Thai-style** 🍷
泰式蒸
steamed with lemongrass, garlic & lime
- W2. **Steamed Premium Soy Sauce**
清蒸
premium soy sauce, garnished with fried ginger strips & scallion
- W3. **Deep-fried Nyonya-style**
娘惹炸
aromatic nyonya sauce blend with eggplant, ladies finger & tomato
- W4. **Deep-fried Sweet & Sour Sauce** 🍷
酸甜炸
deep-fried and coated in a sweet, tangy & sticky sauce, served with bell peppers, tomatoes & onion
- W5. **Deep-fried Red Curry**
咖喱
rich & aromatic red curry with coconut milk & herbs



Siakap 金目鲈鱼

- W6. **Steamed Thai-style**
泰式蒸
steamed with lemongrass, garlic & lime
- W7. **Deep-fried Premium Soy Sauce**
油浸
premium soy sauce garnish with fried ginger strip & scallion
- W8. **Deep-fried Nyonya-style**
娘惹炸
aromatic nyonya sauce blend with eggplant, ladies finger, & tomato
- W9. **Deep-fried Red Curry**
咖喱
rich & aromatic red curry with coconut milk & herbs

11.30AM - 2.30PM | 5.30PM - 9.30PM



River Prawn

大河生虾皇

(min. 2pcs)

R1. Cheesy Baked 🍷

芝士奶油焗

baked with butter and cheese until golden for a rich, savoury finish

R2. Stir-fried Soy Sauce

士油皇

sauteéd with ginger, chili & premium soy sauce

11.30AM - 2.30PM | 5.30PM - 9.30PM

Prawn & Squid

明虾鲜鱿

P1. Cereal Butter Prawn

麦片明虾

battered prawn stir-fried with butter, chili, curry leaf & cereal

P2. Stir-fried Prawn Soy Sauce

士油皇明虾

sauteéd with ginger, chili & premium soy sauce

P3. Thai Steamed Two Treasures

泰式蒸鲜鱿明虾

thai style steamed prawns & squid steamed with lemongrass, garlic & lime

P4. Claypot Buttermilk Seafood 🍲

奶油鲜鱿明虾

squid and prawns coated with creamy buttermilk and curry leaves in a claypot

P5. Salted Egg Squid

咸蛋鲜鱿

deep-fried squid coated with salted egg & curry leaf



P3



P4

Clam

沙白

N1. Stir-fried Kam Heong 🍲

甘香

stir-fried in a fragrant Kam Heong sauce with a rich, savoury finish

🍲 Chef Specialty



N1

11.30AM - 2.30PM | 5.30PM - 9.30PM

Chicken

鸡

T1. Boneless Kampung Steamed Chicken 🍴

无骨菜园鸡

poached boneless tender kampung chicken served after ice-cold bath

- a. Half 半只
- b. Whole 整只

T2. Roasted Chicken 🍴

金牌脆烧鸡

roasted chicken with star anise, cinnamon & assorted spices

- a. Quarter 一只
- b. Half 半只
- c. Whole 整只



11.30AM - 2.30PM | 5.30PM - 9.30PM

T3. Marmite Fried Chicken

妈蜜鸡

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

T4. Claypot Three Cup Chicken

三杯鸡

braised chicken in three special sauces, topped with basil in claypot

T5. Kung Po Chicken

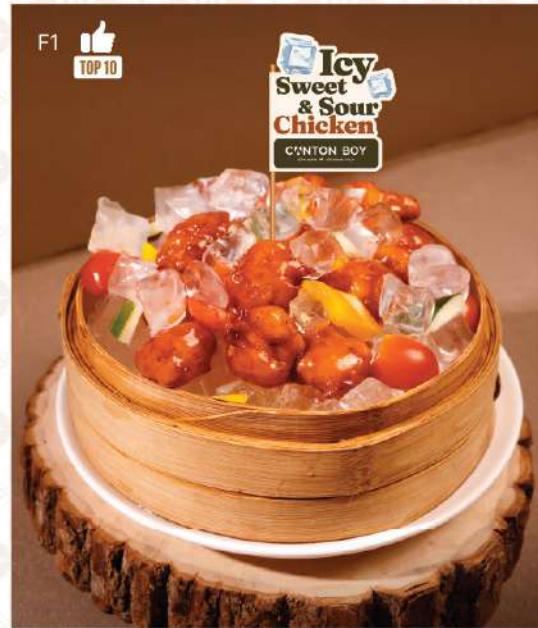
宫保鸡丁

stir-fried diced chicken in a sweet & spicy savoury sauce

T6. Sweet & Sour Chicken

酸甜咕嚕鸡

juicy chicken coated in a sweet, tangy & sticky sauce stir-fried with bell pepper, tomato & onion



F1. Icy Sweet & Sour Chicken

冰镇酸甜咕嚕鸡

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



T4

11.30AM - 2.30PM | 5.30PM - 9.30PM

Beef

牛

Miyazaki Wagyu Beef 和牛

(minimum order 200g)

O1a. **Black Pepper** 🍷 🐮

黑胡椒

stir-fried wagyu beef with black pepper, oyster sauce, , pepper chili & onion

O1b. **Ginger & Spring Onion** 🐮

葱爆

stir-fried wagyu beef with oyster sauce, ginger, sesame oil & spring onion



O1a

Australian Beef 澳洲牛

O2a. **Black Pepper** 🐮

黑胡椒

stir-fried beef with black pepper, oyster sauce, pepper chili & onion

O2b. **Ginger & Spring Onion** 🐮

葱爆

stir-fried sliced beef with oyster sauce, ginger, sesame oil & spring



11.30AM - 2.30PM | 5.30PM - 9.30PM

Vegetable

蔬菜

- Q1. **French Bean with Salted Egg** 
咸蛋桂豆苗
crunchy french beans coated with aromatic & flavorful salted egg sauce
- Q2. **Stir-Fried Choy Sum** 
清炒菜苣
stir-fried choy sum with oyster sauce & garlic
- Q3. **Claypot Eggplant with Salted Fish**
咸鱼茄子煲
stir-fried eggplant with salted fish & spring onion
- Q4. **Four Heavenly Kings**
四大天王
stir-fried mixed vegetable with homemade chili prawn paste



Q3

Tofu

豆腐

- X1. **Mapo Tofu** 
麻婆豆腐
tofu braised in rich spicy, minced beef and savory sauce



X1

Egg

蛋

- U1. **Oyster Omelette**
炸蚝蛋
stir-fried taiwan style omelette with oyster
- U2. **Hong Kong Omelette**
芙蓉蛋
pan-fried omelette with bbq chicken, shrimp, chili & onion

U1



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 Vegetarian  Beef



D2



D1



D5



D10

Rice & Noodle

饭 & 面

D1. Roasted Chicken Rice (10.30AM till 5PM)

金牌烧鸡饭


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

 Single

D4. Seafood Fried Rice

海鲜炒饭

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

a.  Single

b.  Sharing

D5. Yang Zhou Fried Rice

扬州炒饭

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

a.  Single

b.  Sharing

D6. Sambal Beef Fried Rice

参巴牛肉炒饭

wok-fried rice with diced beef, egg & sambal


a.  Single

b.  Sharing

D7. Signature Fried Rice

虾米酱炒饭

stir-fried rice with prawn, carrot, shrimp paste, spring onion & egg


a.  Single

b.  Sharing

D2. Penang Fried Kuey Teow

檳城炒粿条

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

 Single

D8. 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

 Sharing

D9. Beef Wat Tan Hor

姜葱滑蛋牛肉河


cantonese style flat rice noodle stir-fried in silky & rich egg gravy served with sliced beef, ginger & spring onion

 Sharing

D10. Signature Hokkien Mee

招牌福建面

stir-fried thick noodle braised in dark soy sauce with prawn, squid, chicken & cabbage

 Sharing

D11. Signature Oil Rice

招牌油饭

thai fragrant rice cook in chicken soup stock to perfection

D12. White Rice

白饭

thai fragrant rice

11.30AM - 2.30PM | 5.30PM - 9.30PM

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** 
清炒菜心
stir-fried hong kong sawi
- E4. **Stir-Fried Bean Sprout** 
清炒芽菜
stir-fried bean sprout with chili
- B6. **Golden Money Bag** 
金钱袋
deep-fried pouch-shaped dumplings with mixed vegetables & mushroom

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 Vegetarian



 **Halal Dim Sum
of The Year 2025** 

 **Food & Travel
MAGAZINE**

 **Halal Dim Sum** 

 **WORLDGOURMET***
世界美食



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

TOP 10

SIGNATURES

Must try for first visit

CANTON BOY

dim sum ↘ chicken rice



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



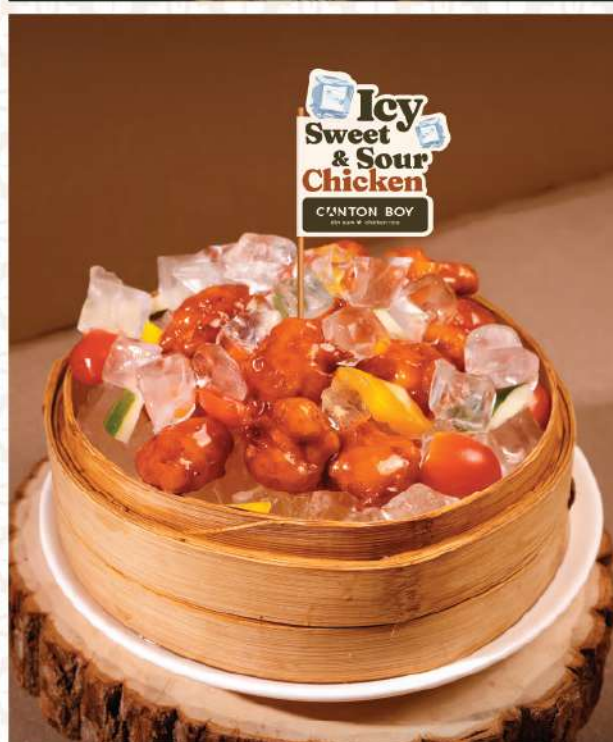
B4. Golden Prawn Paste Chicken Wing 虾饺酿鸡翼



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 冰镇酸甜咕鲁鸡

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

A15. Black Truffle Siu Mai

黑金烧卖

surprise siu mai with a hidden quail egg topped with black truffle



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** 🌶️
紅油辣炒手
chicken dumplings served in spicy & sour vinegar broth

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



A9



A11



Anak
Malaysia
Dim Sum
 CANTON BOY
 2015-2016

A13

A12

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** 🍗
蜜汁烧鸡包 **TOP 10**
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 
 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



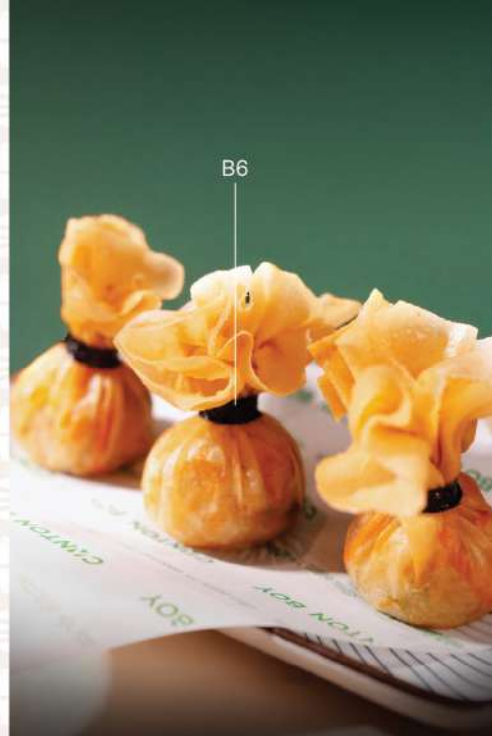
B3. Stir-Fried Radish Cake 
 生炒萝卜糕
 stir-fried turnip cubes with bean sprout,
 egg & chili oil. spicy!



B4. Golden Prawn Paste Chicken Wing  
 虾胶酿鸡翼 
 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

1 pc

2 pcs

B11. **Sesame Ball** 

芝麻枣

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



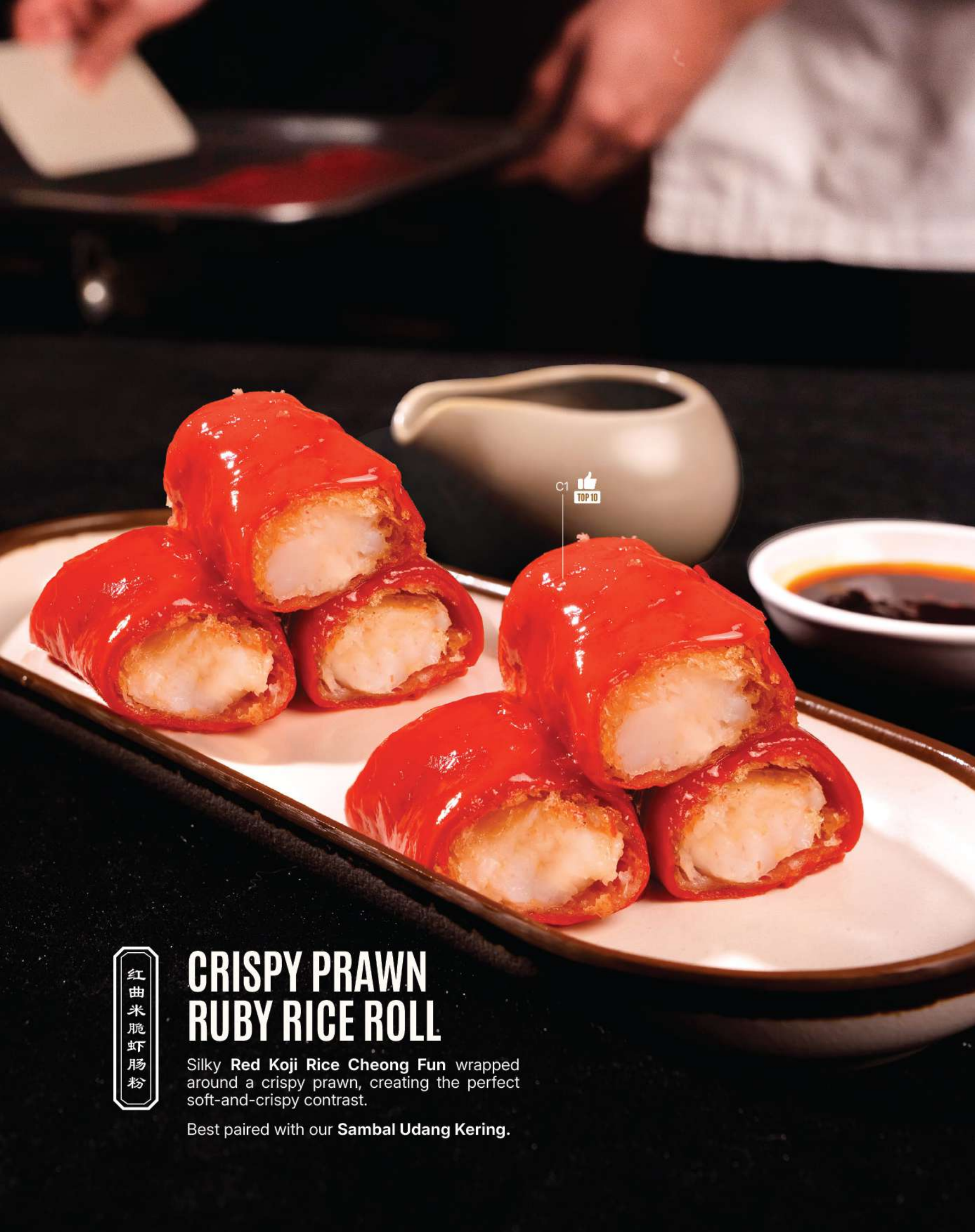
B12. **Sugar-Coated Egg Puff** 

(12.30AM till 1.30PM)

糖沙翁

deep-fried egg puffs coated with powdered sugar

MUST TRY SIGNATURE
人气推荐



C1 
TOP 10

紅
曲
米
脆
蝦
腸
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

Sweet Bites

甜点

B10. **Signature Portuguese Egg Tart**   **招牌葡式蛋挞**
crispy french butter pastry with house's melt-in-your-mouth custard

1 pc

2 pcs

TOP 10

A12. **Bunga Telang Coconut Bun**   **兰花椰丝包**
steamed fluffy buns with gula melaka coconut filling

B11. **Sesame Ball**  **芝麻枣**
deep-fried glutinous rice balls coated with sesame seed & filled with black sesame paste

A13. **Salted Egg Lava Charcoal Bao**  **竹炭流沙包**
soft charcoal buns with flowy salted egg custard

B12. **Sugar-Coated Egg Puff**  **糖沙翁**
deep-fried egg puffs coated with powdered sugar
(12.30AM till 1.30PM)



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 Vegetarian

 **TOP 10** Signature

Desserts

甜品



G1. **Signature Cendol**

传统煎蕊

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, refresh-
ing & delicate

H4. Chrysanthemum Pu-Er

菊普

blend of chrysanthemum & pu-er, the sweet-
ness 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 🔥❄️

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Specialty Drinks

特调饮料



Kid's Drinks

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

- | | | |
|------------------|---|------|
| K1. 鲜苹果酸梅汁 | Epal Asam Boi
<i>fresh apple juice with asam boi, topped with asam powder and a hint of mint</i> | 🔥 ❄️ |
| K2. 橙意满满 | Fresh Zesty Orange
<i>freshly squeezed orange juice</i> | 🔥 ❄️ |
| K3. 香茅柠檬气泡 | Lemongrass Asam Lemonade
<i>refreshing lemongrass infused with soda and finished with asam powder</i> | 🔥 ❄️ |
| K4. 巧克力美禄 | Double Choco Milo Crunch Ais
<i>choco malt topped with choco crunch and hershey sauce</i> | 🔥 ❄️ |
| K5. 黑加仑子
龙眼气泡 | Sparkling Blackcurrant Lemonade
<i>fizzy ribena mixed with soda, longan, lemon and a hint of mint</i> | 🔥 ❄️ |
| K6. 仙草玫瑰奶 | Milky Bandung Cincau
<i>pandan-infused rose syrup blended with fresh milk and cincau</i> | 🔥 ❄️ |
| K7. 柠檬茶 | Refreshing Iced Lemon Tea
<i>lemon extract shaken with black tea and a hint of mint</i> | 🔥 ❄️ |
| K8. 蜂蜜柠檬 | Honey Lemon
<i>a soothing mix honey and fresh lemon juice</i> | 🔥 ❄️ |
| 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 | |