



美味居

Dim Sum Menu

1291 Parkside Dr, Walnut Creek, CA 94596

(925) 256-6869

www.CreekHouseDimSum.com

Instagram: @CreekHouseDimSum

Facebook: facebook.com/CreekHouseDimSum/

Sun – Thu 10 AM - 3 PM | 4:30 PM - 8:30 PM

Closed Tuesdays

Fri – Sat 10 AM - 3 PM | 4:30 PM - 9 PM

Prices and items subject to change. \$1.88 tea charge per person. Pictures for reference only.
18% gratuity charged for dine-in party of 4 or more. \$2 service charge for each split check.

蒸 Steamed Dishes



美味蝦餃皇
Jumbo Shrimp Har Gaw
\$7.99 (4 Pcs)



豉汁蒸排骨
Spare Ribs in Black Bean
Sauce
\$6.75



香菇燒賣皇或黑松露燒賣皇
Jumbo Siu Mai or Truffle Siu
Mai
\$7.99 or \$11.25 (4 Pcs)



鮑汁鮮竹卷
Bean Curd Rolls
\$6.99 (3 Pcs)



晶瑩菲菜餃
Steamed Shrimp and Chives
Dumplings
\$7.99 (3 Pcs)



珍珠糯米雞
Sticky Rice Lotus Leaf Wraps
\$7.50 (2 Pcs)



上海小籠包
Shanghai Pork Soup
Dumplings
\$7.50 (4 Pcs)



蠔皇叉燒包
Steamed BBQ Pork Buns
\$6.50 (3 Pcs)



豆苗雜菌素餃
Pea Shoot Mushroom
Dumplings
\$7.50 (3 Pcs)



美味雞包
Steamed Chicken Buns
\$6.50 (3 Pcs)



潮州蒸粉粿
Chao-Zhou Style Dumplings
(Contains Peanuts)
\$6.95 (3 Pcs)



奶黃豬仔包
Piggy Egg Custard Buns
\$8.25 (3 Pcs)



山竹牛肉球
Supreme Beef Meatballs
\$6.75 (3 Pcs)



甘筍流沙包
Steamed Custard Lava Buns
\$7.75 (3 Pcs)



豉汁蒸鳳爪
Chicken Feet in Black
Bean Sauce
\$6.75



古法馬拉糕
Steamed Sponge Cake
\$6.50

煎炸焗 Baked and Fried Dishes



鮮蝦炸春卷
Crispy Shrimp Egg Rolls
\$8.50 (3 Pcs)



特色生煎包
Pan Fried Pork Buns
\$6.75 (3 Pcs)



齋春卷
Vegetarian Egg Rolls
\$5.50 (4 Pcs)



焗叉燒包
Baked BBQ Pork Buns
(Served Until 3 PM)
\$6.50 (3 Pcs)



酥炸明蝦角
Deep Fried Shrimp Dumplings
\$8.50 (4 Pcs)



香煎菲菜粿
Pan Fried Shrimp and Chives
Dumplings
\$7.99 (3 Pcs)



百花炸蝦丸
Crispy Shrimp Meatballs
\$8.50 (3 Pcs)



香煎蔥油餅
Flaky Scallion Pancakes
\$5.50 (3 Pcs)



香煎鍋貼
Pot Stickers
\$8.50 (6 Pcs)



炸蟹角
Crab Rangoon Puffs
\$7.75 (6 Pcs)



香煎蘿蔔糕
Pan Fried Daikon Cakes
\$6.75 (3 Pcs)



黃金油條
Deep Fried Chinese Donuts
\$5.50



家鄉鹹水角
Fried Glutinous "Football"
Dumplings
\$6.75 (3 Pcs)



蜂巢芋角
Fried Taro Pork Dumplings
(Served Until 3 PM)
\$6.95

腸粉 Rice Noodle Rolls



鮮蝦腸粉
Shrimp Rice Noodle Rolls
(Served Until 3 PM)
\$8.75



齋腸粉
Plain Rice Noodle Rolls
(Served Until 3 PM)
\$6.50



牛肉腸粉
Beef Rice Noodle Rolls
(Served Until 3 PM)
\$7.75



混醬腸粉
Mixed Sauce Rice Noodle Rolls
(Served Until 3 PM)
\$6.75



叉燒腸粉
BBQ Pork Rice Noodle Rolls
(Served Until 3 PM)
\$7.75



牛腩腸粉煲
Clay Pot Beef Stew Rice Noodle Rolls
\$14.75



炸兩
Chinese Donut Rice Noodle Rolls
(Served Until 3 PM)
\$7.75



XO 醬煎腸粉
Rice Noodle Rolls with XO Sauce
\$10.75

生滾粥 Congees



明火白粥
Plain Congee
\$5.50



生滾牛肉粥
Beef Congee
\$11.50



皮蛋瘦肉粥
Pork and Preserved Egg Congee
\$11.50



生滾魚片粥
Fish Fillet Congee
\$11.95



生滾滑雞粥
Chicken Congee
\$11.50



瑤柱腐竹白果粥
Dried Scallop, Ginkgo, and Yuba Congee
\$13.50

廚師推介 Chef's Recommendations



XO 醬炒蘿蔔糕
XO Sauce Pan Fried Daikon
Cakes
\$10.75



金沙南瓜
Fried Kabocha Squash with
Salted Egg Yolk
\$10.95



生炒糯米飯
Stir Fried sticky Rice
\$10.75



椒鹽豆腐
Salt and Pepper Crispy Tofu
\$10.95



豉油皇炒麵 (點心)
Supreme Soy Sauce Chow
Mein (Dim Sum Size)
\$10.75



椒鹽雞翼
Salt and Pepper Chicken
Wings
\$14.50



蠔油芥蘭 (點心)
Chinese Broccoli with Oyster
Sauce (Dim Sum Size)
\$10.95



椒鹽魷魚
Salt and Pepper Calamari
\$12.75



**銀杏枝竹浸 (菠菜或
豆苗) Ginkgo, Yuba, and
(Spinach or Pea Shoots) in
Broth
\$12.50 or \$14.50**



合桃明蝦 (點心)
Honey Glazed Walnut Shrimp
(Dim Sum Size)
\$14.75



椒鹽豆角茄子
Salt and Pepper String Beans
and Eggplants
\$10.75



白灼牛百葉
Poached Beef Tripe
\$12.75



乾扁四季豆 (點心)
Sautéed String Beans (Dim
Sum Size)
\$10.75



美味叉燒
BBQ Pork Slices
\$12.50



蘿蔔炆牛雜
Bovine Offal with Daikon
\$13.95



美味燒鴨 (點心)
Roast Duck (Dim Sum Size,
Quarter Duck)
\$12.75

甜點 Desserts



酥皮蛋撻
Baked Egg Tarts
(Served Until 3 PM)
\$6.50



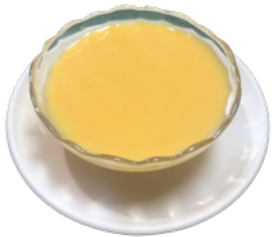
播沙湯圓
Chinese Sesame Soft Balls
\$7.50



芝麻煎堆球
Fried Sesame Balls
\$6.50



焗紫薯包
Baked Ube Buns
\$7.50



芒果布丁
Mango Pudding
\$5.25



菠蘿奶黃包
Crispy Custard Buns
\$7.50 (3 Pcs)

粉, 麵, 飯 Chow Fun, Noodles, and Rice (Entrée Sized)



乾炒河粉 (菜, 雞, 牛, 猪, 或叉燒)
Stir Fried Chow Fun
(Vegetable, Chicken, Beef,
Pork, or BBQ Pork)
\$19.50



滑蛋虾仁河粉
Shrimp Chow Fun with Egg
Gravy
\$22.50



濕炒河粉 (菜, 雞, 牛, 猪, 或叉燒)
Gravy Chow Fun (Vegetable,
Chicken, Beef, Pork, or BBQ
Pork)
\$20.50



雜錦炒粉
House Deluxe Chow Fun
\$22.50



豉椒排骨河粉
Spare Ribs Chow Fun in Black
Bean Sauce
\$21.50



**港式煎麵 (菜, 雞, 牛, 猪, 或叉
燒)**
Hong Kong Style Fried
Noodles (Vegetable, Chicken,
Beef, Pork, or BBQ Pork)
\$19.50



虾仁河粉
Shrimp Chow Fun
\$21.50



番茄牛煎麵
Tomato and Beef Fried
Noodles
\$22.50

粉, 麵, 飯 Chow Fun, Noodles, and Rice (Entrée Sized Continued)



芽菜肉絲煎面
Shredded Pork Bean Sprouts
Fried Noodles
\$20.50



雜錦炒麵
House Deluxe Chow Mein
\$20.50



港式海鮮煎麵
Hong Kong Style Seafood
Fried Noodles
\$23.50



大蒜麵
Garlic Noodles
\$17.50



蟹肉菲王伊麵
Crab Meat E-Fu Noodles
\$26.25



炒飯 (菜, 雞, 牛, 豬, 或叉燒)
Fried Rice (Vegetable,
Chicken, Beef, Pork, or BBQ
Pork)
\$18.50



豉油皇炒麵 (主菜)
Supreme Soy Sauce Chow
Mein (Entrée Size)
\$17.50



鹹魚雞粒炒飯
Salted Fish and Chicken Fried
Rice
\$21.50



星州炒米粉
Singapore Style Curry
Vermicelli Noodles
\$20.50



瑤柱蛋白炒飯
Dried Scallop Egg White Fried
Rice
\$21.50



炒米粉 (雞或豬)
Vermicelli Noodles (Chicken
or Pork)
\$19.50



蝦仁炒飯
Shrimp Fried Rice
\$19.50



炒麵 (菜, 雞, 牛, 豬, 或叉燒)
Chow Mein (Vegetable,
Chicken, Beef, Pork, or BBQ
Pork)
\$18.50



雜錦炒飯
House Deluxe Fried Rice
\$20.50



蝦仁炒麵
Shrimp Chow Mein
\$19.50



絲苗白飯(碗)
Jasmine Rice (Per Bowl)
\$2.25



Our STORY

Sheke and Connie Chow thought they were done with the restaurant industry after 40 years as the owners of Peking Boy (Pleasant Hill), Golden Anchor (Foster City), and Golden Wok (San Mateo). But frustrated by a lack of excellent dim sum options close to home, Sheke and Connie came out of retirement at age 70 and embarked on a quest to bring the beloved flavors of their Cantonese upbringing to Walnut Creek.

Touching the HEART

Sheke and Connie grew up in Hong Kong in the 1950s and moved to San Francisco Chinatown in the 1970s. Despite their many travels around the world and to each province of China, Cantonese cuisine has remained their favorite - especially dim sum, which means "touching the heart" in Chinese. With the best ingredients and chefs in the East Bay, they hope to touch the hearts of their guests with authentic recipes and authentic love, from dim sum to banquets and beyond.

