

Dim sum (点心, pronounced “diǎn xīn” in Mandarin and “dim sun” in Cantonese) refers to a special kind of Cantonese cuisine that comes with a wide variety of dumplings, pastries and other Cantonese delicacies, served with tea. It is a delightful way to get together with family and friends, drinking tea and tasting the dumplings while chatting away on a Sunday morning. The commonly served dim sum items include:

虾饺	xiājiǎo	steamed shrimp dumplings wrapped in thin, transparent rice flower skin
烧麦	shāomài	(siu maai in Cantonese) steamed meat dumplings wrapped in thin wheat flour skin
肠粉	chángfěn	steamed rice noodle rolls stuffed with shrimp or beef
粉果	fěnguǒ	steamed dumplings stuffed with pork, peanuts, dried shrimp and other spices
叉烧包	chāshāobāo	steamed barbecued pork buns
叉烧酥	chāshāosū	pastry filled with barbecued pork
糯米鸡	nuòmǐjī	sweet rice wrapped in lotus leaves, stuffed with dried shrimp, chicken and shiitake mushrooms
麻团	mátuán	deep-fried sweet pastry filled with red bean paste and rolled in sesame seeds
蛋挞	dàntǎ	egg custard tart
油条	yóutiáo	fried dough usually eaten with soy milk or rice porridge
豆浆	dòujiāng	soy milk
粥	zhōu	rice porridge that can be plain or flavored with seafood or meat, among other things
小笼包	xiǎolóngbāo	Shanghai-style steamed pork buns known for their small size and rich broth inside
锅贴	guōtiē	(pot stickers) pan-fried meat or vegetable dumplings
春卷	chūnjuǎn	(spring rolls) deep fried roll consisting of vegetables, meat, and eggs