



美味居

Entree 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

美味精選 Creek House Favorites



美味齒香雞 (一隻或半隻)
Poached Country Chicken
(Whole or Half)
\$36.99 or \$21.99



澳門脆皮咸豬手
Macao Style Pork Knuckle
\$24.95



北京片皮鴨
Peking Duck with Steamed
Buns
\$58.95



蒜香南乳五花肉
Garlic and Fermented Red
Bean Curd Pork Belly
\$23.95



美味燒鴨 (一隻或半隻)
Roast Duck (Whole or Half)
\$40.95 or \$24.95



美極老虎蝦
Tiger Shrimp Sauteed in
Maggi Sauce
\$29.95



燒汁什菌牛柳粒
Teriyaki Filet Steak
with Assorted Mushrooms
\$29.95



油泡海鮮
Sautéed Mixed Seafood
\$24.95



清湯牛腩
Beef Brisket with Daikon in
Clear Broth
\$35.95



龍利魚 (清蒸或乾煎)
Flounder (Steamed or Pan
Fried)
\$29.95



牛腩蘿蔔
Beef Stew with Daikon
\$24.95



石斑魚(清蒸, 紅燒, 或甜酸)
Grouper (Steamed, Braised,
or Sweet and Sour)
Seasonal Price



梅菜扣肉
Pork Belly with Preserved
Vegetables
\$24.95



蓮藕小炒皇
Sautéed Lotus Roots With
Preserved Pork
\$24.95



美味鹹魚蒸肉餅
Steamed Diced Salted Fish
Pork Patty
\$23.95



腊味台山菜花
Taishan Cauliflower with
Preserved Pork
\$22.95

美味精選 Creek House Favorites (Continued)



照燒原條茄子
Eggplant Stuffed with
Seafood Paté
\$24.95



XO 醬瑤柱炒粉絲
XO Sauce Fried Glass
Noodles with Dried Scallops
\$22.95



紅油抄手
Spicy Wontons in Chili Oil
\$15.95



鹹魚雞粒豆腐煲
Salted Fish, Chicken, and
Tofu Clay Pot
\$21.95

湯 Soups



蛋花湯
Egg Drop Soup
\$13.95



鍋巴海鮮湯
Sizzling Rice Seafood Soup
\$19.95



酸辣湯
Hot and Sour Soup
\$14.95



窩雲吞湯
Wor Wonton Soup
\$19.95



雲吞湯
Wonton Soup
\$15.95



蟹肉魚肚羹
Crab Meat Fish Maw Soup
\$22.95



雞蓉粟米湯
Sweet Corn Chicken Soup
\$16.95



海鮮豆腐湯
Seafood with Tofu Soup
\$19.95



西湖牛肉羹
West Lake Beef Soup
\$17.95



牛腩湯(河粉, 米粉, 或麵)
Beef Stew (Fun Noodles,
Vermicelli, or Egg Noodles)
\$20.95

家禽 Poultry



腰果雞球
Cashew Chicken
\$19.99



陳皮雞球
Orange Chicken
\$19.99



大蒜雞球
Garlic Chicken
\$19.99



甜酸雞球
Sweet and Sour Chicken
\$19.99



左宗棠雞
General Tso's Chicken
\$19.99



四季豆雞球
String Bean Chicken
\$19.99



宮保雞球
Kung Pao Chicken
\$19.99



西蘭雞球
Broccoli Chicken
\$19.99

豬肉 Pork



木須(豬 +\$1, 雞, 牛 + \$1, 或菜)
Mu Shu (Pork +\$1, Chicken,
Beef +\$1, or Vegetable)
(Inc. 4 pancakes. Extra 75¢.)
\$20.95



甜酸咕嚕肉
Sweet and Sour Pork
\$20.95



四季豆肉絲
Sautéed String Beans with
Pork
\$21.95



京都豬扒
Peking Style Pork Chops
\$21.95



魚香肉絲
Shredded Pork with Garlic
Sauce
\$21.95



椒鹽豬扒
Salt and Pepper Pork Chops
\$21.95

牛肉 Beef



黑椒牛柳粒
Black Pepper Filet Steak
Cubes
\$27.95



蒙古牛肉
Mongolian Beef
\$21.95



西蘭花牛肉
Broccoli Beef
\$21.95



四季豆牛肉
Sautéed String Beans with
Beef
\$21.95



中芥蘭牛肉
Chinese Broccoli Beef
\$22.95



芝麻牛肉
Sesame Beef
\$22.95

海鮮 Seafood



龍蝦
Lobster
Seasonal



珍寶蟹
Dungeness Crab
Seasonal



椒鹽魚片
Salt and Pepper Fish Fillet
\$22.95



椒鹽明蝦
Salt and Pepper Shrimp
\$22.95



豉汁魚片
Black Bean Sauce Fish Fillet
\$22.95



合桃明蝦球 (主菜)
Honey Glazed Walnut Shrimp
(Entrée Size)
\$23.95



宮保蝦球
Kung Pao Shrimp
\$23.95



甜酸蝦球
Sweet and Sour Shrimp
\$23.95

素菜, 豆腐 Vegetable and Tofu



蠔油芥蘭 (主菜)
Chinese Broccoli with Oyster
Sauce (Entrée Size)
\$20.95



什菌扒玉子豆腐
Braised Egg Tofu with
Assorted Mushrooms
\$22.95



蒜蓉豆苗
Sautéed Garlic Pea Shoots
\$24.95



瑤柱扒玉子豆腐
Braised Egg Tofu with Dried
Scallops
\$24.95



蒜蓉菠菜
Sautéed Spinach with Garlic
\$18.95



紅燒豆腐
Braised Tofu with Vegetables
\$20.95



蒜蓉白菜
Sautéed Bok Choy with Garlic
\$18.95



麻婆豆腐 (素或肉)
MaPo Tofu (Vegetarian or
Pork)
\$18.95 or \$19.95



乾扁四季豆 (主菜)
Sautéed String Beans (Entrée
Size)
\$18.95



川味豆腐茄子
Szechuan Tofu with Eggplants
\$19.95



素什錦
Mixed Deluxe Vegetables
\$19.95



魚香茄子
Eggplants in Spicy Garlic
Sauce
\$18.95



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.

