



美味居

## Entree Menu

1291 Parkside Dr, Walnut Creek, CA 94596

(925) 256-6869

[www.CreekHouseDimSum.com](http://www.CreekHouseDimSum.com)

Instagram: @CreekHouseDimSum

Facebook: [facebook.com/CreekHouseDimSum/](https://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



**貴妃黃毛雞 (一隻或半隻)**  
Poached Country Chicken  
(Whole or Half)  
\$34.95 or \$20.95



**美味炒蜆**  
Live Manila Clams  
\$29.25



**北京片皮鴨**  
Peking Duck with Steamed  
Buns  
\$56.75



**油泡海鮮**  
Sautéed Mixed Seafood  
\$24.25



**美味燒鴨 (一隻或半隻)**  
Roast Duck (Whole or Half)  
\$39.25 or \$23.25



**龍利魚 (清蒸或乾煎)**  
Flounder (Steamed or Pan  
Fried)  
\$29.75



**牛腩蘿蔔煲**  
Beef Stew with Daikon  
\$23.25



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



**澳門脆皮咸豬手**  
Macao Style Pork Knuckle  
\$23.25



**蓮藕小炒皇**  
Sautéed Lotus Roots With  
Preserved Pork  
\$23.25



**梅菜扣肉**  
Pork Belly with Preserved  
Vegetables  
\$23.25



**鹹魚雞粒豆腐煲**  
Salted Fish, Chicken, and Tofu  
Clay Pot  
\$21.25



**紅燒獅子頭**  
Braised Shanghai Style  
Meatballs  
\$21.25



**紅油抄手**  
Spicy Wontons in Chili Oil  
\$15.25



**美味鹹魚蒸肉餅**  
Steamed Diced Salted Fish  
Pork Patty  
\$22.25



**照燒原條茄子**  
Eggplant Stuffed with  
Seafood Paté  
\$24.25

## 湯 Soups



**蛋花湯**  
Egg Drop Soup  
\$13.50



**鍋巴海鮮湯**  
Sizzling Rice Seafood Soup  
\$18.50



**酸辣湯**  
Hot and Sour Soup  
\$13.50



**窩雲吞湯**  
Wor Wonton Soup  
\$18.50



**雲吞湯**  
Wonton Soup  
\$14.50



**蟹肉魚肚羹**  
Crab Meat Fish Maw Soup  
\$21.50



**雞蓉粟米湯**  
Sweet Corn Chicken Soup  
\$15.50



**海鮮豆腐湯**  
Seafood with Tofu Soup  
\$18.50



**西湖牛肉羹**  
West Lake Beef Soup  
\$16.50



**牛腩湯(河粉, 米粉, 或麵)**  
Beef Stew (Fun Noodles,  
Vermicelli, or Egg Noodles)  
\$19.50

## 家禽 Poultry



**腰果雞球**  
Cashew Chicken  
\$18.25



**陳皮雞球**  
Orange Chicken  
\$18.25



**大蒜雞球**  
Garlic Chicken  
\$18.25



**甜酸雞球**  
Sweet and Sour Chicken  
\$18.25



**左宗棠雞**  
General Tso's Chicken  
\$18.25



**四季豆雞球**  
String Bean Chicken  
\$18.25



**宮保雞球**  
Kung Pao Chicken  
\$18.25



**西蘭雞球**  
Broccoli Chicken  
\$18.25

## 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¢.)  
\$19.25



**甜酸咕嚕肉**  
Sweet and Sour Pork  
\$19.25



**四季豆肉絲**  
Sautéed String Beans with  
Pork  
\$20.25



**京都豬扒**  
Peking Style Pork Chops  
\$20.25



**魚香肉絲**  
Shredded Pork with Garlic  
Sauce  
\$20.25



**椒鹽豬扒**  
Salt and Pepper Pork Chops  
\$20.25

## 牛肉 Beef



**黑椒牛柳粒**  
Black Pepper Rib Eye Steak  
Cubes  
\$26.25



**蒙古牛肉**  
Mongolian Beef  
\$20.25



**西蘭花牛肉**  
Broccoli Beef  
\$20.25



**四季豆牛肉**  
Sautéed String Beans with  
Beef  
\$20.25



**中芥蘭牛肉**  
Chinese Broccoli Beef  
\$21.25



**芝麻牛肉**  
Sesame Beef  
\$21.25

## 海鮮 Seafood



**龍蝦**  
Lobster  
Seasonal



**珍寶蟹**  
Dungeness Crab  
Seasonal



**椒鹽魚片**  
Salt and Pepper Fish Fillet  
\$21.25



**椒鹽明蝦**  
Salt and Pepper Shrimp  
\$21.25



**豉汁魚片**  
Black Bean Sauce Fish Fillet  
\$21.25



**合桃明蝦球 (主菜)**  
Honey Glazed Walnut Shrimp  
(Entrée Size)  
\$22.25



**宮保蝦球**  
Kung Pao Shrimp  
\$22.25



**甜酸蝦球**  
Sweet and Sour Shrimp  
\$22.25

## 素菜, 豆腐 Vegetable and Tofu



**蠔油芥蘭 (主菜)**  
Chinese Broccoli with Oyster  
Sauce (Entrée Size)  
\$19.25



**麻婆豆腐 (素或肉)**  
MaPo Tofu (Vegetarian or  
Pork)  
\$17.25 or \$18.25



**蒜蓉豆苗**  
Sautéed Garlic Pea Shoots  
\$23.75



**紅燒豆腐**  
Braised Tofu with Vegetables  
\$19.25



**蒜蓉菠菜**  
Sautéed Spinach with Garlic  
\$17.25



**川味豆腐茄子**  
Szechuan Tofu with Eggplants  
\$18.25



**蒜蓉白菜**  
Sautéed Bok Choy with Garlic  
\$17.25



**魚香茄子**  
Eggplants in Spicy Garlic  
Sauce  
\$17.25



**乾扁四季豆 (主菜)**  
Sautéed String Beans (Entrée  
Size)  
\$17.25



**素什錦**  
Mixed Deluxe Vegetables  
\$18.25



## *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.

