



In 2009, Chef Mak Kwai Pui, formerly of the prestigious 3 Michelin-starred Lung King Heen Restaurant Four Seasons Hotel, Hong Kong alongside Chef Leung Fai Keung, opened a 20-seater dim sum restaurant in Mong Kok, Hong Kong called Tim Ho Wan 添好運.

Tim Ho Wan's brand promise is to serve delicious, authentic and affordable Hong Kong dim sum.

In 2010, they would earn their first Michelin star, and maintains this award until today, for 11 consecutive years.

Currently, Tim Ho Wan has more than 50 stores world wide, in 13 countries and territories.





All prices shown are subjected to 5% service charge & 8% VAT. 以上价格另加5%服务费与8%增值税
Giá chưa bao gồm 5% phí dịch vụ và 8% thuế GTGT.

BIG 4 HEAVENLY KINGS / 四大天王

Simple Mouthfuls to Warm the Soul

香港味道



Bánh rán củ cải
Pan-fried radish cake

H2

香煎萝卜糕

VND 91'000



H4

Bánh hấp cuộn đậu hũ nhân tôm
Beancurd skin with pork & prawn

美味焖鲜竹卷 🍳

VND 108'000



H3

Bánh trứng mã lai
Steamed egg cake

香滑馬拉糕 🍳

VND 99'000



H1

Bánh nướng thịt BBQ /
Baked bun with BBQ pork

酥皮炮叉烧包 🍳

VND 116'000

🍳 Chef Recommended

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STEAMED / 蒸

Little Baskets of Flavour

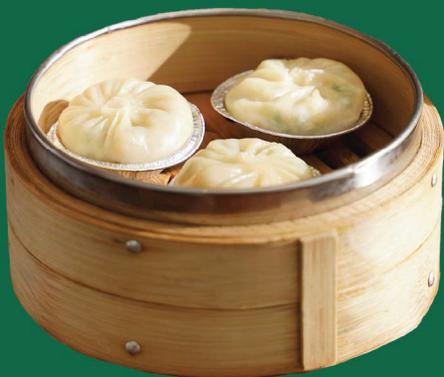
香港味道



58

Chân gà om sốt bào ngư / **Braised chicken feet with abalone sauce** / 鮑汁焗凤爪

VND 103'000



523

Thượng Hải Tiểu Long Bao
Shanghai soup dumplings (Xiao Long Bao)

上海小笼包

VND 108'000



57

Chân gà hấp Tàu xì
**Steamed chicken feet
with black bean sauce**
豉汁蒸凤爪

VND 103'000



S26

Há cảo tài lộc
"Ma La" dumpling

財祿餃

VND 108'000



S9

Há cảo tôm
Prawn dumpling

晶瑩鮮蝦餃



VND 116'000

STEAMED / 蒸

Little Baskets of Flavour



S15 Há cảo rau chân vịt và tôm
Spinach dumpling with prawn
鲜虾菠菜饺
VND 106'000



S11 Sườn heo sốt đậu đen
Pork rib with black bean sauce
豉汁蒸肉排
VND 103'000



S10 Xíu mại tôm và thịt heo
Pork dumpling with prawn
鲜虾烧买皇
VND 108'000



S14 Há cảo Quảng Đông
Cantonese dumplings
广东饺子
VND 103'000

VERMICELLI ROLL / 蒸

Simple Mouthfuls to Warm the Soul

香港味道



Bánh cuốn thịt BBQ
BBQ pork rice rolls
蜜味叉烧肠

VND 103'000

VERMICELLI ROLL / 蒸

Simple Mouthfuls to Warm the Soul

香港味道

V6

Bánh cuốn tôm
Shrimp rice rolls
非王鲜虾肠



VND 116'000



V7

Bánh cuốn sò điệp da giòn
Crispy Scallop Vermicelli Rolls
網皮帶子肠



VND 136'000



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NOODLE / 面

Something Extra



 **N29** Mỳ sườn non kho
Braised Pork Riblets Noodles
港式排骨面 / VND 133'000



 **N24** Mỳ bò hầm / **Hong Kong braise beef noodle** / 港式牛腩面
/ VND 156'000

CONGEE, SOUP, VEGETABLE / 粥品, 汤

Something Extra



 **V22** Cải thìa nấu Bạch Linh / Poached greens with abalone mushroom
百灵菇菜苗 / VND 115'000



 Súp hoành thánh
Prawn & black fungus dumplings soup
鲜虾水饺汤
VND 113'000

 Rau xà lách
Poached fresh lettuce
白灼清油菜
VND 106'000

 Cháo thịt, trứng bắc thảo, trứng muối
Congee with lean pork, century egg & salted egg
金银蛋瘦肉粥
VND 90'000

 Chef Recommended

RICE / 饭

Something Extra

香港味道



Xôi bát bửu bào ngư / **Eight - treasure glutinous rice with abalone** / 八宝鲍鱼罗米饭

VND 180'000

RICE / 饭

Something Extra

香港味道

R27

Cơm rang XO
XO sauce Luncheon
Meat fried rice with pork chop



XO 醬炒飯

VND 119'000



R25

Cơm rang sườn cốt lết
Hong Kong pork chop fried rice
豬扒蛋炒飯

VND 130'000



DEEP-FRIED / 煎炸

A Crunchy Bite of Comfort

香港味道

D14

Nem gà chiên giòn
Shredded chicken spring rolls

鸡丝炸春卷

VND 106'000



D18

Há cảo Wasabi
Wasabi prawn dumpling

青芥末明虾角

VND 106'000



D22

Cánh gà chiên sốt tôm
Deep fried crispy prawn paste chicken's wings

黄金虾酱鸡翅

VND 103'000



DEEP-FRIED / 煎炸

A Crunchy Bite of Comfort

香港味道

D15

Bánh kim sa
**Sesame ball
with molten salted egg**
流沙煎堆

VND 93'000



D16

Đậu hũ chiên giòn nhân tôm
Beancurd skin with prawn
鲜虾腐皮卷

VND 103'000

D23

Rong biển cuốn da giòn
**Crispy fried seaweed rolls
with shrimp**
酥炸紫菜卷

VND 160'000



D2

Bánh rán khoai lang
Pan - seared sweet potato wedges
香煎番薯角

VND 105'000

DESSERT / 甜点

香港味道

Something Sweet to Make Your Meal Complete



D26

Thạch hoa cúc
Chrysanthemum aloe vera jelly



菊花芦荟冻

VND 93'000

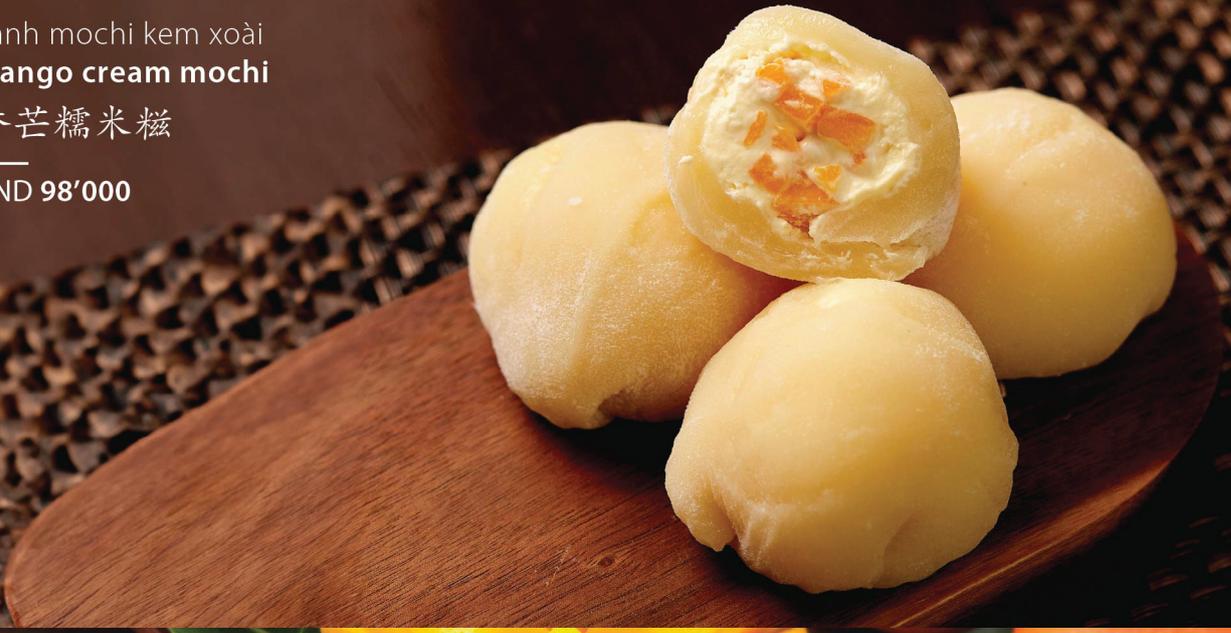
D27

Bánh mochi kem xoài
Mango cream mochi



香芒糯米糍

VND 98'000



D24

Chè trân châu xoài & bưởi
Mango pomelo sago



杨枝甘露

VND 105'000

DRINK MENU / 饮料菜单

香港味道

RED WINE

GLASS / BOTTLE

<i>Escudo Rojo, B.P De Rothschild, Cabernet Sauvignon & Carmenere, Maipo Valley, Chile</i>	270 / 1,300
<i>Cap Royal, Merlot Cabernet Sauvignon, Bordeaux, France</i>	210 / 1,000

WHITE WINE

<i>Allan Scott Sauvignon Blanc, Marlborough, New Zealand</i>	210 / 1,150
<i>Casillero Del Diablo Reserva Chardonnay, Casablanca Valley, Chile</i>	250 / 1,250

ROSÉ

<i>Gérard Bertrand, Gris blanc, France</i>	190 / 900
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BOTTLE BEER (LOCAL BEER)

Heineken Original	140
Heineken non alcohol	110
Tiger Regular	130
Hanoi, Saigon	110



DRAUGHT BEER

Tiger	110
Sapporo	130



KOREAN LIQUEUR

Chumchurum Soju	250
Soju zero sugar	380

*Wine corkage charge 900 / bottle (750 ml)
*Spirit corkage charge 1'200 / bottle (750 ml)

DRINK MENU / 饮料菜单

Refresh the Taste Buds

香港味道

FRESH JUICE

/ NƯỚC ÉP

Passion Fruit	90	Pineapple	90
<i>Chanh leo</i>		<i>Dứa</i>	
Watermelon	90	Orange	110
<i>Dưa hấu</i>		<i>Cam</i>	
Mango	90		
<i>Xoài</i>			



WATER / NƯỚC

Aquafina	60
(STILL / Nước khoáng)	
San Pellegrino	190
(SPARKLING / Nước khoáng có ga)	

SOFT DRINK / NƯỚC NGỌT CÓ GA

Pepsi	60
Pepsi light	60
Soda	60
7 up	60



DRINK MENU / 饮料菜单

Refresh the Taste Buds



ICED TEA

/ TRÀ

Green tea	50
<i>Trà xanh</i>	
Jasmine	50
<i>Trà nhài</i>	
Pandan green tea with Aloe	65
<i>Nha đam sâm dứa</i>	
Herbal tea	60
<i>Trà thảo mộc</i>	

LOOSE LEAF TEA

/ TRÀ

Chamomile	160
<i>Trà hoa cúc</i>	
Jasmine	160
<i>Trà nhài</i>	
Oolong	200
<i>Trà Ô Long</i>	
Tie Guan Yin Tea	215
<i>Trà Thiết Quan Âm</i>	
Pu'er Tea	215
<i>Trà Bưu Li</i>	



2009年麦桂培主厨，前香港四季酒店米其林三星餐馆龙景轩的主厨，与梁辉强主厨携手在香港旺角创立了一家只有二十个座位的餐馆添好運

一年后，添好運也被米其林评定为一星级，如今已持续拿了11年

添好運如今有50家餐馆在13个国家，包括中国特别行政区香港和澳门，並继续赢得各地美食评论家达人的热爱

