

田媽

Tien Ma's

Taiwanese Cuisine





# AUTHENTIC TAIWANESE XIAO LONG BAO

Tien Liyuan (Tien Ma) was born in 1932 in Fang-shan township, P'ing-tung county, Taiwan. She spent her childhood in coastal southern Taiwan helping her mother cook and prepare meals for her younger siblings for their lunch boxes to school. She moved to Zhongshan District in Taipei as a young adult and perfected her Xiao Long Bao recipe while working in the kitchen at a local high school. She then opened her own stalls selling her legendary Xiao Long Bao in the night markets of Taipei. She has then retired and has passed on her secret recipe to bring the best and most authentic Xiao Long Bao to us in Manila.



Pure Quality Ingredients,  
No Meat Extenders



Secret Broth Recipe  
from the Tien Family



Homemade Dumpling  
Wrapper. Never Pre-made  
from Suppliers



Always Fresh



THE PROPER WAY TO EAT

# Xiao Long Bao



STEP 1

Prepare your black  
vinegar dipping sauce



STEP 2

Take hold of it  
using chopsticks



STEP 3

Bite a tiny hole  
on the side of it



STEP 4

Allow the soup to  
transfer to soup spoon



STEP 5

Sip the soup broth



STEP 6

Dip the Xiao Long Bao  
in the dipping sauce

STEP 7

*Enjoy!*



# APPETIZER 開胃菜



A01

Tofu with Century Egg  
皮蛋豆腐

Reg.  
P159



A02

Beef Cold Cuts  
滷牛腱

Solo  
P159



A03

Pork Siomai (4pcs.)  
豬肉燒賣

Reg.  
P99



A04

Hakaw (4 pcs.)  
蝦餃

Reg.  
P120

# APPETIZER 開胃菜



A05

Siopao Asado (2 pcs.)  
燒烤豬肉包子

Reg.  
P89



A06

Fried Radish Cake (3 pcs.)  
菜頭粿

Reg.  
P145



A013

Siopao Bolabola (2pcs.)  
豬肉包子

Reg.  
P89



A010

Oyster Cake  
牡蠣蛋糕

Reg.  
P249



A07/  
A08

Shanghai Spring Rolls  
上海春卷

8pcs.  
P160

12pcs.  
P225



# SOUP 湯類



S01

Hot and Sour Soup  
酸辣湯

Lrg.  
P239



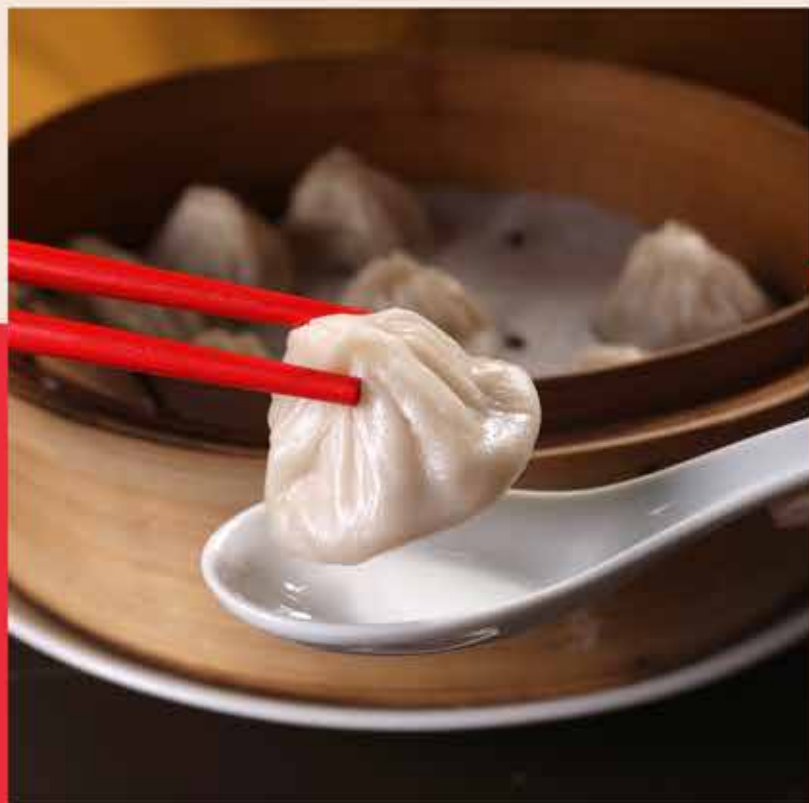
S02

Chicken and Corn Soup  
雞蓉玉米湯

Lrg.  
P239



# DUMPLINGS 饺子



D01

Xiao Long Bao  
小籠湯包

Reg.  
P230



D02

Black Mushroom w/ Truffle Oil XLB  
香菇佐黑松露小籠包

Reg.  
P270



D03

Cheese Xiao Long Bao  
起司小籠包

Reg.  
P245



D04

Assorted Xiao Long Bao  
(Original, Black Mushroom, Cheese)

Reg.  
P270



# DUMPLINGS 饺子



D06 Hand Made Pork Dumplings  
手工猪肉水饺 (w/ Kutchay or Cabbage)

Reg.  
P190



D07 Pan Fried Pork & Shrimp Dumplings  
蝦肉煎餃

Reg.  
P240



D08 Man Tou (Steamed or Fried)  
饅頭

Reg.  
P170



D10 Cua Pao  
割包

Reg.  
P170



# CONGEE 稀饭



C01

Pork and Century Egg Congee  
豬肉和世紀蛋粥

Reg.  
P175



C03

Pork Floss and Century Egg Congee  
豬肉肉鬆和世紀蛋粥

Reg.  
P175



C02

Fish Fillet and Century Egg Congee  
魚和世紀蛋粥

Reg.  
P185



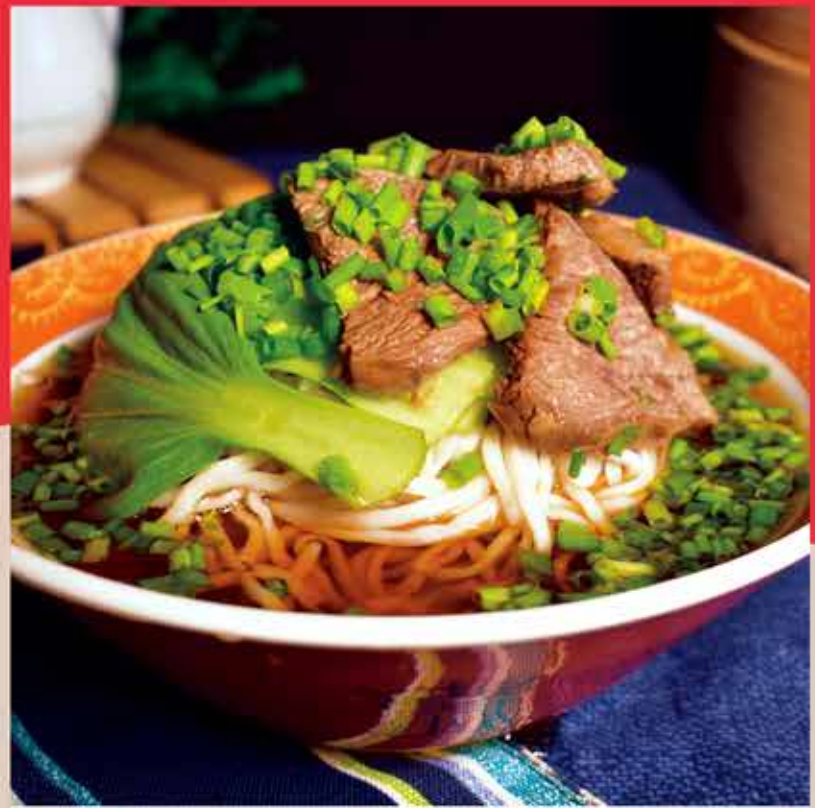
# NOODLE SOUP 炒麵



N01

Misua Soup  
台式麵線

Reg.  
P80



N02

Taiwan Style Beef Noodle Soup  
紅燒牛肉麵

Reg.  
P239



N13

Spicy Beef Noodle Soup  
香辣牛肉汤

Reg.  
P239



N04

Wonton Noodle Soup  
餛飩麵

Reg.  
P239

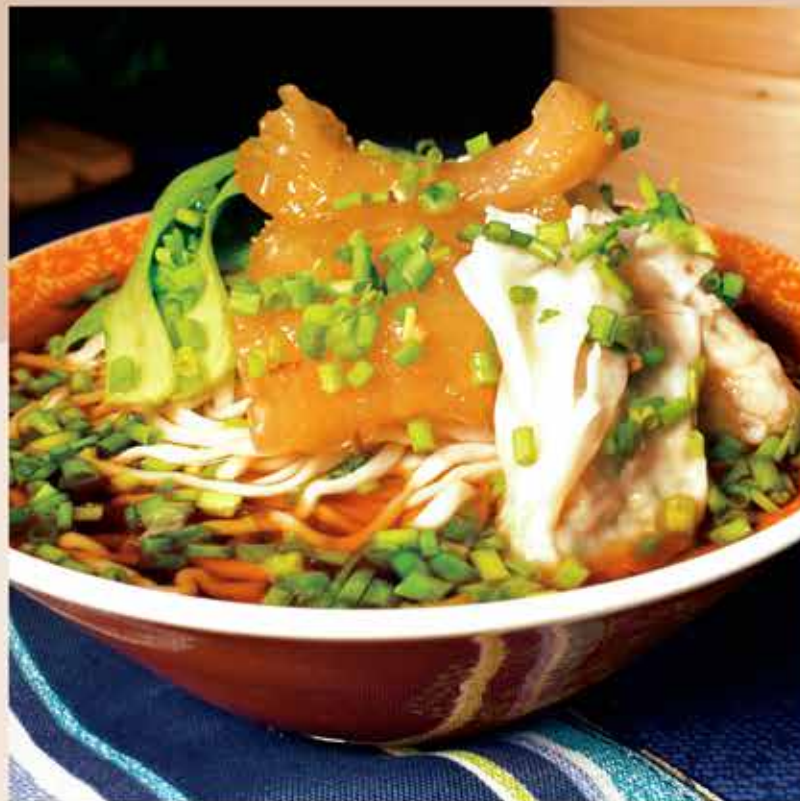
# NOODLE SOUP 炒麵



N05

Beef Brisket & Wonton Noodles  
牛肉餛飩麵

Reg.  
P249



N06

Beef Tendon & Wonton Noodles  
牛筋餛飩麵

Reg.  
P249



N07

Beef Brisket & Tendon Noodles  
牛筋牛肉麵

Reg.  
P249



N08

Laksa Noodle Soup  
叻沙湯麵

Reg.  
P260



# NOODLES 炒麵

FOR SHARING



N10

Beef Hofan  
牛肉河粉

Reg.  
P259

Lrg.  
P466



N03

Seafood Fried Noodles  
海鮮炒麵

Reg.  
P240

Lrg.  
P399



N12

Mixed Special Misua  
麵線

Reg.  
P240

# NOODLES 炒麵

FOR SHARING



NT1

Crispy Seafood Noodles  
炒海鮮麵條

Reg.  
P240



MV02

Stir-fried Sotanghon (mild Spicy)  
螞蟻上樹

Reg.  
P240

Lrg.  
P399



MS07

Sotanghon with Suahe  
沙蝦粉絲煲

Reg.  
P240



MAIN DISH  
**CHICKEN** 主菜



MC01

Three Cup Chicken  
三杯雞

Reg.  
P240

Lrg.  
P435



MC06/  
MC07

Tainan Fried Chicken  
台南炸雞

Half  
P235

Whole  
P365



MC10

Mandarin Orange Chicken  
橙汁雞

Reg.  
P240

Lrg.  
P435

MAIN DISH  
**CHICKEN 主菜**



MC09

Popcorn Chicken w/ Basil  
九层塔鸡丁

Reg.  
P240

Lrg.  
P435



A012

Chicken Feet  
雞腳

Reg.  
P110



MC11

Chicken Wings in Special BBQ Sauce  
特制烤肉酱鸡翅

Reg.  
P240

Lrg.  
P435



MAIN DISH  
**PORK** 主菜



MP01

Stir-Fried Pork w/ Onion  
洋蔥豬排

Reg.  
P240 Lrg.  
P435



MP03

Lucky Spareribs Adobo  
高升排骨

Reg.  
P240 Lrg.  
P435



MP05

Deep-fried Intestine  
九轉肥腸

Reg.  
P275 Lrg.  
P495



MP06

Fried Pork Chop  
排骨

2 pcs.  
P225 4 pcs.  
P405



MAIN DISH  
**PORK 主菜**



MP07

Salt & Pepper Spareribs  
椒鹽排骨

Reg.  
P240

Lrg.  
P435



MP08

Sweet & Sour Pork  
糖醋豬肉

Reg.  
P240

Lrg.  
P435



MP10

Fried Beancurd Roll with Minced Pork  
甜不辣

Reg.  
P210



MAIN DISH  
**BEEF** 主菜



MB09

Stir-fried Tendon with Leeks  
肌肉炒蒜苗

Reg. P245 Lrg. P440



MB02

Stir-fried Beef with Scallions  
蔥爆牛肉片

Reg. P245 Lrg. P440

MAIN DISH  
**BEEF** 主菜



MB08

Keelung Crispy Beef Strips  
脆皮牛肉条

Reg.  
P245

Lrg.  
P440



MB05

Auntie's Beef Stew Clay Pot  
阿姨的燉牛肉

Reg.  
P245



MB04

Stir-fried Beef w/ Broccoli  
花椰菜炒牛肉

Reg.  
P245

Lrg.  
P440



MAIN DISH

# SEAFOOD 主菜



MS01

Three Cup Squid  
三杯花枝

Reg.  
P275

Lrg.  
P495



MS02

Seafood Tofu Pot  
海鮮豆腐煲

Reg.  
P240

Lrg.  
P435



MS03

Steamed Lapu Lapu in Soy Sauce  
清蒸魚片

Reg.  
P370

Lrg.  
P650



MS04

Sweet and Sour Fish Fillet  
糖醋魚片

Reg.  
P265

Lrg.  
P475

MAIN DISH

# SEAFOOD 主菜



MS05

Tausi Clams  
豆豉炒海瓜子

Reg.  
P240

Lrg.  
P435



MS06

Kung Pao Shrimp  
宮保蝦球

Reg.  
P240

Lrg.  
P435



MS08

Hot Prawn Salad  
熱沙拉蝦

Reg.  
P240

Lrg.  
P435



MS09

Fish Fillet in Black Bean Sauce  
豆豉魚片

Reg.  
P240

Lrg.  
P435



MAIN DISH

# SEAFOOD 主菜



MS12

Salted Egg Prawn  
滑蛋蝦仁

Reg.  
P350

Lrg.  
P630



MST1

Salt & Pepper Squid  
椒鹽花枝

Reg.  
P275

Lrg.  
P495



MS10

Crispy Pepper Shrimp  
胡椒蝦

Reg.  
P240

Lrg.  
P435

MAIN DISH

# CRABS GALORE 主菜



MS13

Crab in Saté Sotanghon  
沙嗲麵佐螃蟹

**P199**  
per 100g



MS14

Fried Chili and Garlic Crab  
蒜辣螃蟹

**P199**  
per 100g



MS15

Salted Egg Crab  
鹹蛋螃蟹

**P199**  
per 100g



MS16

Singaporean Chili Crab  
新加坡辣炒螃蟹

**P199**  
per 100g



MAIN DISH

# VEGETABLES 主菜



MV01

Eggplant w/ Special Sauce  
魚香茄子

Reg.  
P230

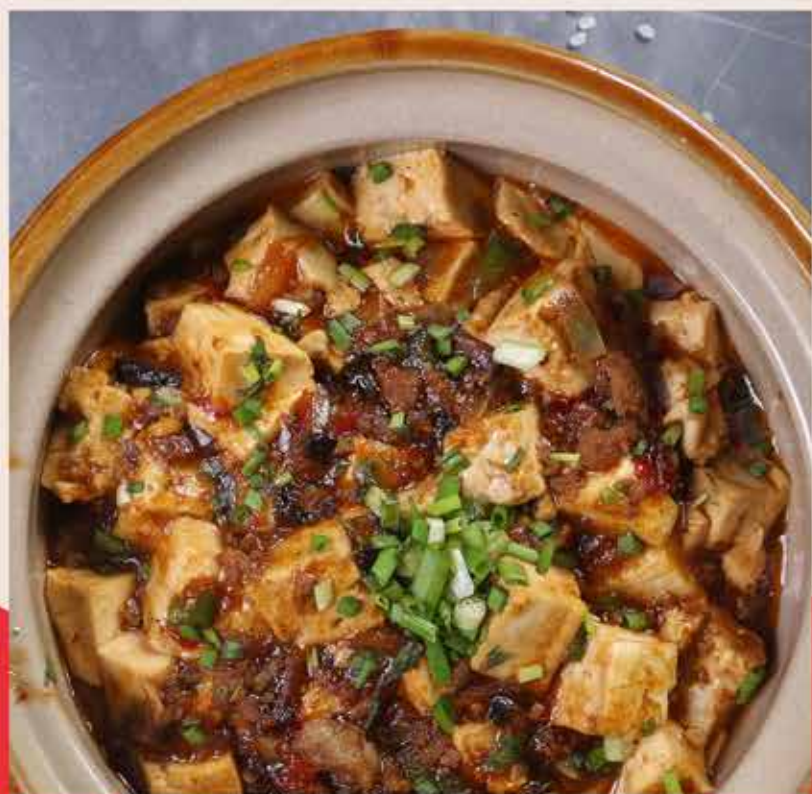


MV03

Tofu Stew  
紅燒豆腐

Reg.  
P230

Lrg.  
P405



MV04

Mapo Tofu  
麻婆豆腐

Reg.  
P240



MV05

Deep-fried Stinky Tofu  
酥炸臭豆腐

Reg.  
P215

Lrg.  
P387



MAIN DISH

# VEGETABLES 主菜



MV07

Garlic Vegetables

蒜蓉時蔬 (Broccoli, Taiwan Petchay, Polonchay)

Reg.  
P210

Lrg.  
P350



MV10

Stir-fried Water Spinach

炒菠菜

Reg.  
P215

Lrg.  
P350



MV12

Stir-fried Spinach

熱沙拉蝦

Reg.  
P225

Lrg.  
P365



MV13

Stir-fried Green Beans with Minced Pork

豆角炒肉末

Reg.  
P225

Lrg.  
P365



# RICE 炒飯



R02

Taiwan Style Fried Rice  
台式炒飯

Reg.  
P235

Lrg.  
P396



R03

Minced Pork Rice  
滷肉飯

Reg.  
P80



R01

Pineapple Fried Rice w/ Pork Floss  
鳳梨炒飯

Reg.  
P235

Lrg.  
P396



R05

Plain Rice  
香米白飯

Reg.  
P40



R04

Salted Fish Fried Rice  
鹹魚炒飯

Reg.  
P235

Lrg.  
P396

# DESSERTS 甜點



T02

Coffee Jelly  
咖啡冻

Reg.  
P75



T03

Mango Sago  
芒果西米露

Reg.  
P75



T04

Melon Sago  
香瓜西米露

Reg.  
P75



T05

Almond Jelly w/ Lychee  
荔枝杏仁豆腐

Reg.  
P75



# DESSERTS 甜點



T06

Salted Egg Custard Bun (2 pcs)  
鹹蛋卡仕

Reg.  
P85



T15

Belgian Chocolate Xiao Long Bao (3pcs)  
比利時巧克力小籠包

Reg.  
P110



T07

Buchi (3 pcs)  
芝麻球

Reg.  
P85



T17

Taiwanese Ice Cream Roll with Peanut Shavings  
花生冰淇淋春捲

Reg.  
P135



T08

Chilled Taho  
豆花木薯

Reg.  
P85

# BEVERAGES 飯料



<b>B01</b>	Soft Drinks In Can 罐裝汽水	<b>P55</b>
<b>B02</b>	Bottled Water 500ml 礦泉水	<b>P40</b>
<b>B03</b>	San Mig Light or Pale Pilsen 啤酒	<b>P65</b>
<b>B04</b>	Alishan Drip Coffee 阿里山手冲咖啡	<b>P110</b>
<b>B05</b>	Fresh Juices (Glass) 新鮮果汁 (melon, pineapple, watermelon, mango, orange, apple)	<b>P90</b>
<b>B06</b>	Fresh Fruit Shake (Glass) 果汁冰沙 (melon, pineapple, watermelon, mango, orange, apple)	<b>P95</b>
<b>B07</b>	Brewed Peach Iced Tea (Glass) 冰紅茶	<b>P55</b>
<b>B08</b>	Fresh Juices Pitcher	<b>P220</b>
<b>B09</b>	Fresh Fruit Shake Pitcher	<b>P220</b>
<b>B10</b>	Brewed Peach Iced Tea	<b>P200</b>
<b>B11</b>	Cold Soybean Milk	<b>P90</b>



# Milk Tea Series

B13  
Taro Milk Tea  
芋頭奶茶  
PHP 110



B15  
Roasted Milk Tea  
w/ Salted Cream Cheese  
奶蓋烤奶茶  
PHP 110



B14  
Wintermelon Milk Tea  
w/ Salted Cream Cheese  
奶蓋冬瓜茶  
PHP 110





# Tien Ma's

Taiwanese Cuisine

## P135

FOR  
DELIVERY  
ONLY

## LITTLE TIEN'S LUNCH BOX 便當

- **Three Cup Chicken** with Side Dish
- **Fried Pork Chop** with Side Dish
- **Sweet and Sour Fish Fillet** with Side Dish
- **Salt and Pepper Spareribs** with Side Dish
- **Slice Pork With Onion** with Side Dish
- **Fish Fillet in Black Bean Sauce** with Side Dish



\*Inclusive of  
12 oz. Brewed Peach Iced Tea



## WE DELIVER!

### WE ALSO ACCEPT FUNCTION & CATERING

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 www.tienmas.com

Thai Fried Spring Rolls  
泰式炸春捲



P220

Fresh Vegetarian Spring Rolls  
越式生菜春捲



P190

Chicken Chow Mein Noodles  
雞肉炒麵

P240





Taiwanese Beef Gyoza  
台灣牛肉鍋貼

P220



Steamed Hainan Chicken  
with Yin and Yang Sauces  
海南雞肉飯佐陰陽雙醬



REG  
P240

LRG  
P435