



狗不理

GOU BU LI

正宗北方料理 | 闻名天津小吃

“狗不理”始创于一八五八年，当时天津武清县有一户农家，四十岁喜得贵子，为求平安，取乳名叫“狗子”。狗子长到十四岁时，开始学手艺，在一家蒸食铺做小伙计。他发明了水馅、半发面的工艺，制作的包子口感柔软、鲜香不腻，包子外表如同一朵白菊花，色、香、味、形独具特色。吸引十里百里的人们都前来吃包子，狗子忙得顾不上说话，吃包子的人们都说“狗子卖包子不理人”。这样，天长日久，人们就叫他“狗不理”了。

袁世凯将“狗不理”包子带入宫中，敬献给慈禧太后。老佛爷吃完包子龙颜大悦，说：“山中走兽云中雁，腹地牛羊海底鲜，不及狗不理包子香矣，食之长寿也。”从此“狗不理”名声大振。

2016年，“狗不理”漂洋过海来到了加拿大，第一间门店落户在华人社区列治文山，为了让海外乡亲品尝到正宗的“狗不理”包子，总店派遣中国非物质文化遗产持有人“狗不理”第七代传人亲自主理。“狗不理”除了每日提供各式正宗现做包子外，还有北方正宗料理和闻名四海的天津小吃供海外乡亲品尝。



101

传统猪肉包

[猪肉, 大葱]

Traditional Steamed Pork Bao stuffed with
Ground Pork and Green Onion

7.00 [4pcs] | 11.00 [8pcs]



BÁO



102a

三鲜包

[猪肉, 虾仁, 木耳, 茴菜]

Steamed Bun stuffed with
Ground Pork, Shrimp, Black
Fungus and Chive

8.00 [4pcs]

13.00 [8pcs]

103a 韭菜鸡蛋虾皮粉丝包

Steamed Bun stuffed with
Chive, Egg, Dried Small Shrimp
and Vermicelli

8.00 [4pcs] | 13.00 [8pcs]

BAO
GOUBULI
STEAM BUN
包子

103b

什锦素包

[高丽菜, 胡萝卜, 粉丝, 木耳]

Steamed Bun stuffed with
Cabbage, Carrots, Black
Fungus and Vermicelli

6.00 [4pcs]

10.50 [8pcs]



104

百年酱肉包

[酱猪肉, 韭菜]

Steamed Bun stuffed
with Marinated Pork and
Chinese Chive

6.50 [4pcs]

12.00 [8pcs]





105

胡萝卜牛肉包

[牛肉, 胡萝卜]

Steamed Bun stuffed
with Ground Beef
and Carrots

7.00 [4pcs]

13.00 [8pcs]

106 香菇鸡肉包

[鸡肉, 香菇]

Steamed Bun stuffed with
Chicken and Mushroom

7.00 [4pcs] | 13.00 [8pcs]

107 小笼汤包

[猪肉]

Juicy Pork Bun

5.00 [4pcs] | 8.00 [8pcs]

108 小笼蟹粉汤包

[猪肉, 蟹肉]

Juicy Pork Bun with Crab Meat

7.00 [4pcs] | 13.00 [8pcs]

109a 麻辣火锅包

Spicy Hotpot Flavored Bun

7.00 [4pcs] | 13.00 [8pcs]



109b

麻辣小龙虾包

[猪肉 | 小龙虾]

Steamed Bun stuffed
with Pork and Crayfish

4.00 [each]

110

猪肉白菜水饺

Dumpling stuffed with
Ground Pork and Cabbage

11.00 [12pcs]



111

猪肉茴香水饺

Dumpling stuffed with
Ground Pork and Dill

11.00 [12pcs]



水饺

DUMPLINGS

112

猪肉酸菜水饺

Dumpling stuffed with Ground
Pork and Pickled Cabbage

11.00 [12pcs]



113

三鲜水饺

Dumpling stuffed with Ground
Pork, Chives, Scrambled Egg,
and Shrimp

13.00 [12pcs]



小吃

SNACKS

114

天津煎饼果子

[油条/薄脆]

Tianjin Saviar Crepe

9.00



115 特色火腿 | 12.00

煎饼果子 [猪肉/ 鸡肉]

Tianjin Saviar Crepe with Ham and Scrambled Egg
[Ppork or Chicken]

116 芝士肥牛 | 19.00

煎饼果子

Tianjin saviar crepe with Beef and Cheese

117 豆腐脑 | 7.00

Tianjin Salted Pudding

118 韭菜盒子 | 9.00 ^[2pcs]

Pan-fried Leek Dumplings

119 特色煎饺 | 14.00 ^[10pcs]

Pan Fried Dumplings with Ground Pork and Celery

120 牛肉馅饼 | 10.00 ^[3pcs]

Pan-fried Beef and Onion Pie

121 葱油饼 | 8.00

Scallion Pancake

122 家常饼 | 6.00

Homestyle Pancake

123 油条 | 3.00

Deep-fried Dough Sticks

124 烤冷面 | 11.00

Toasted Cold Noodle with Chicken and Sausage in Chinese Style

125

红油抄手

Wonton
in Chili Oil

9.00



126

天津特色
鸡汤馄饨

Pork
Wonton Soup

12.00



海鲜

SEAFOOD

213

葱烧海参

Braided
Sea Cucumber (per person)

19.00 [位]



214

香米扣鲍鱼

Brasied Abalone
with Rice (per person)

58.00 [位]



215

石锅葱烧海参

Braised Sea Cucumber
in Stone Pot

68.00



216

桂花鱼 (干烧 | 红烧)

Mandarin Fish
(Braised fish/ Chilli Sauce)

46.00



217

游水温哥华蟹

(蒜蓉蒸粉丝 | 姜葱 |
避风塘 | 姜葱粉丝煲+10)

Vancouver Crab
(Steamed with
Garlic | Ginger &
Green Onion |
Hong Kong Style |
Hotpot+10)

时价
[Seasonal Price]



218 鲜竹笋烧海参 | 48.00

Braised Sea Cucumber
with Fresh Bamboo

219 游水龙虾 | 时价 [Seasonal Price]

[蒜蓉蒸粉丝 | 姜葱 | 避风塘]

Lobster
(Steamed with Garlic | Ginger & Green
Onion | Hong Kong Style)

221b 鲜活响螺片 | 时价 [Seasonal Price]

[辣炒 | 油爆]

Conch

[Chili | Stir-fried]

220 游水青斑 | 时价 [Seasonal Price]

[清蒸 | 松鼠+10]

Live Silver Bass

[Steamed | Sweet & Sour Sauce +10]

221a 鲜活蛏子 | 时价 [Seasonal Price]

[蒜蓉蒸粉丝 | 辣炒 | 豉汁炒]

Razor clam

[Steamed | Chili | Black bean sauce]

请 老 外 必 点

MUST

ORDER



154

鲜果咕咾肉

Sweet Sour Pork
with Fruits

17.00



155

宫保虾球

Kung Pao
Tiger Shrimp

26.00



156

宫保鸡丁

Kung Pao
Chicken

17.00



157

黑蒜子牛肉粒

Diced Beef with
Black Pepper and
Garlic

23.00



140

特色北京烤鸭[两吃] | 68.00

[附赠鸭料一份和12张春饼]

鸭架加工(五选一)

椒盐 | 辣炒 | 姜葱炒 |

避风塘+\$5 | 鸭汤+\$5

Featured Peking Duck

Duck Bone (Choose 1 of the 5 options)

Salt & Pepper | Chilli | Ginger & Green Onion |

Hong Kong Style | Duck Soup

加春餅(6張) | 3.00

加小料醬 | 3.00

Add Spring Cake (6pcs) or Duck Sauce

GOUBULI'S

BEST SELLING

狗不理畅销榜

140b 特色酱鸭

Braised Duck with Brown Sauce

30.00^[Half] | 58.00^[Whole]

141

砂锅冬瓜丸子

Winter Melon with Meat Balls Soup

16.00^[S]

22.00^[L]



142

京酱肉丝

Salted Shredded Pork with Soybean Paste served with Tofu Sheets & Spring Cakes

19.00



143

三杯鸡

Taiwan Three-cup Chicken

19.00



144

狗不理椒麻鱼 

Goubuli Mandarin Fish with Chili Sauce Soup

22.00



145a

毛血旺 

Pork Blood Curd with Pork Intestine, Fish, Lunchmeat and Bean Sprouts with Chili Sauce

34.00



145b

老酒东坡肉

Braised Pork Blocks in Rice Wine Sauce

22.00



146

火爆黄喉 

Stir-fried Cow Throat and Chayote

19.00



147

炝锅腰花 

Pork Kidney with Chili Sauce

19.00



148

老爆三

Stir Fried Pork
With Pig Liver
And Kidney

19.00



149 新爆三 | 26.00

[鸡肉 | 鱿鱼 | 虾仁]

Stir-fried with Shrimp, Squid and Chicken

150 津门第一爆 | 24.00

[猪肉 | 百叶 | 羊肚]

Stir-fried with Pork, Beef Omasum and Lamb Tripe

经典天津菜

TIANJIN
CLASSIC
CUISINE

151

八珍豆腐

Stir-fried Mix Seafood with Tofu Stew and Veggies

23.00



152

芫爆肚丝

Stir-fried Pork Tripe with Cilantro

18.00



153

黄燜牛腩面筋

Beef Brisket and Gluten Bread with Soybean Sauce

24.00



凉菜

COLD
DISH



127

天津熏肉

[配家常饼]

Tianjin Smoked
Pork slice with
Home-style
Pancake and
Soybean Sauce

23.00

128

麻辣肚丝 

Pork Tripe in
Chilli Sauce

13.00



129

手撕鸡

[盐焗 | 麻辣] 

Hand pulled
Chicken
[Salted | Spicy]

16.00



130

疑难杂症 

Beef with Green
Pepper, Peanuts
and Cucumber in
Chilli Sauce

16.00





131

酸辣蕨根粉

Fern Root Noodles
in Dark Vinegar
with Chilli Sauce

13.00

132

擂椒皮蛋

Preserved Eggs with
Cooked Hot Peppers

13.00



133

拌茄子

Seasoned Eggplants

11.00



134

老醋海蜇头

Jellyfish
in Dark Vinegar

16.00



135

水爆毛肚丝

Shredded Beef Omasum with
Sesame Sauce

16.00



137

拌牛肉 

Sliced Braised Beef with Seasoning

18.00



137

老汤酱牛腱

Braised Beef Shank with
garlic Soy sauce

15.00



138

干捞豆腐丝

Shredded Tofu Sheets
with Special Sauce

11.00



139

狗不理秘制熏鸡

Goubuli Smoked
Chicken

16.00^[S]

28.00^[L]



砂锅

POTTERY
POT

161

砂锅猪肚鸡

Pork Stomach with
Chicken Stew

30.00 [S]

48.00 [L]



161b

砂锅羊腩煲

Lamb Brisket
Stew

68.00



160

砂锅番茄牛腩

Beef Brisket with
Tomato Stew

24.00



158

酸菜排骨煲

Pork Ribs with
Pickled Cabbage
Soup

21.00



159

榄菜排骨煲

Pork Ribs and
Chinese Olive
Hot Casserole

17.00



伴酒菜

DISHES

GO WITH
WINE

162

黄飞鸿鸡脆骨

Stir-fried Chicken Gristle
with Dry-hot Peppers

18.00

163

孜然小羊肉

Stir-fried Dice
Lamb with Cumin

25.00



164

炙烤小羊肉

Grilled Charcoal
Lamb with Onion

25.00



165

笑口常开[鱿鱼须|腰果]

Deep-fried Squid
Tentacles with Cashew

17.00



166

爆炒鱿鱼须

Stir-fried Squid Tentacles
with Chinese Chives

17.00



167

椒麻鸡

Spicy Chicken in
Chili Sauce

37.00

加面条 | 5.00

Add Noodle



168

水煮牛肉/水煮肉片

Sichuan Beef or Pork
in Chilli Broth

23.00



170

麻婆豆腐

Mapo Tofu with Beef

14.00



173

雪菜腌笋炒肉丝

Stir-fried Shredded Pork with Salted
Veggie and Pickled Bamboo Shoots

17.00



175

干锅肥肠

Stir-fried Pork Intestine and
Onion in Casserole

19.00



169

干锅千页豆腐

Stir-fried Chiba Tofu
with Pork and Chilli Pepper

16.00



172

客家小炒肉

Stir-fried Pork
with Green Chilli

17.00



174

鱼香肉丝

Stir-fried Shredded Pork and Assorted
Veggies with Fish Flavour

17.00



176

腊肉香干椰菜花

Dried Sausage with Spiced
Dried Bean Curd and Cauliflower

22.00



171 金沙蟹粉豆腐 | 19.00

Stew Tofu with Salted Duck
Egg, Crab Meat and Shrimp

178 水煮鱼 | 22.00

Marinated Fish Filets
in Hot Chili Oil

177 干锅椰菜花 | 15.00

Stir-fried Cauliflower with
Sliced Pork

干饭专区

FEAST

ZONE

蔬菜

VEGETABLE

- 178 干锅手撕包菜 | 14.00** Stir-fried Cabbage
- 179 酱爆高丽菜 | 16.00** Stir-fried Cabbage with Soybean Paste
- 180 家乡焰炒高丽菜 | 15.00** Homestyle Stir-fried Cabbage
- 181 樱花小炒土豆丝 | 15.00** Stir-fried Sliced Potato with Dried Small Shrimp
- 182 酸辣土豆丝 | 15.00** Stir-fried Sliced Potato with Hot Sour Flavour
- 183 葱爆秋耳 | 16.00** Stir-fried Black Fungus with Freen Onion
- 184 清炒菜心 | 16.00** Stir-fried Choi Sum
- 188 大豆苗 | 19.00**
(清炒 | 蒜蓉)
Stir-fried Snow Pea Sprout

185

家烧/鱼香茄子

Stir-fried Eggplants with Soy Flavour or Fish Flavour

15 .00

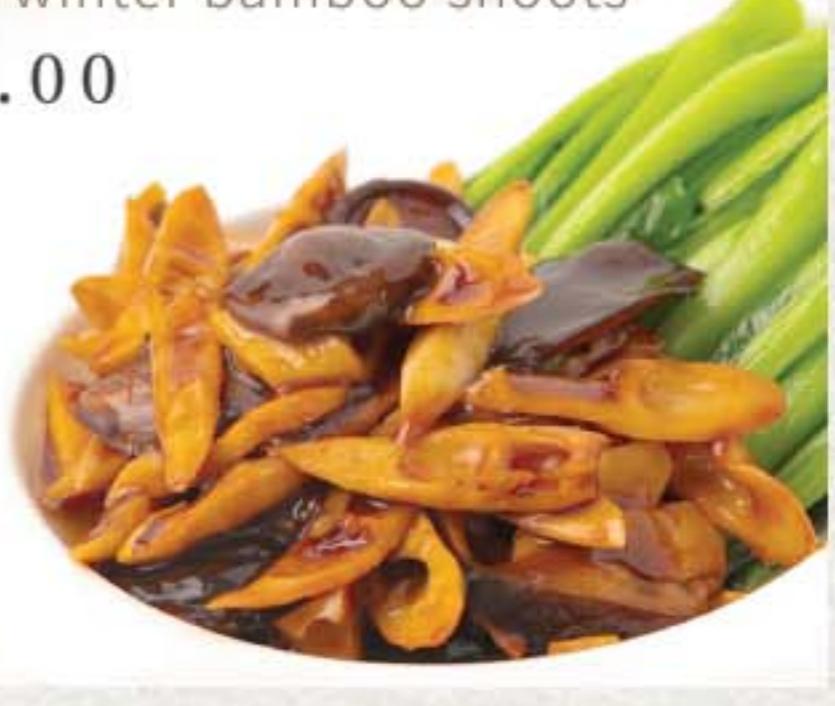


186

烧二冬(山菌 | 竹筒)

Stir-fried Braised mushroom and winter bamboo shoots

18.00



187

蒜蓉粉丝娃娃菜

Steamed Baby Cabbage with Vermicelli and Garlic

17.00



189

皇子菇大豆苗

Stir-fried Snow Pea Sprouts with Oyster Mushroom

23.00



190

金沙双味菇

Stir-fried Mushroom with Salted Duck Yolk

19.00



191

金沙板栗南瓜

Stir-fried Pumpkin and Crashed Chestnut with Salted Duck Yolk

19.00



192

食神炒饭

Fried Rice
with Sausage,
Shrimp, Egg and
Mix Veggie
(Fish Roe on top)

20.00



195

豇豆角酸菜
腊肉炒饭

Fried Rice with
Preserved pork,
Pickled Cabbage
and Long Beans

17.00



193

金钩荷叶饭

Sichuan beef in
chili broth

22.00



197 干炒牛河 | 20.00

Stir-fried Rice Noodles
with Beef and Scallion

194 炸酱面 | 17.00

Beijing Soya Bean
Paste Noodles

200 三鲜炒面 | 19.00

Seafood Fried Noodle

203 素炒面 | 15.00

Veggie Fried Noodle

201 西红柿打卤面 | 15.00

Noodle with Tomato Paste
or Tomato Soup

204 红烧牛肉面 | 17.00

Braised Beef Soup Noodles

205 白米饭 | 2.50

Steamed Rice

主
食

STAPLE

FOOD

汤羹

SOUP

- 207** 瑶柱花胶 | 9.00 [位]
土鸡汤
Scallop Fish with
Chicken Soup (per person)
- 208** 酸辣汤 | 15.00
Hot and Sour Soup
- 209** 西红柿
蛋花汤 | 11.00
Tomato and Egg Soup
- 210** 羊杂汤 | 16.00
Lamb Organ Soup
- 211** 虾皮疙瘩汤 | 14.00
Dough Drops Soup with
Dried Small Shrimp
- 212** 海皇鱼肚羹 | 19.00
Fish Maw with Assorted
Seafood Soup

甜品

DESSERT

- 222**
驴打滚
Rice Roll with Red Bean Paste
7.00 [3个]



- 223**
蛋黄酥
Egg Yolk Pastry
12.00 [3个]



- 224** 南瓜饼 | 9.00 [5pcs]
Pumpkin Pancake

- 225a** 酒酿小丸子 | 15.00
Little Glutinous Rice Ball in
Sweet Fermented with
Rice Sauce



225b
酒酿汤圆 (黑芝麻馅)
Glutinous Black Sesame Rice
Ball in Sweet Fermented
with Rice Wine Sauce

16.00