BĀO

狗不理

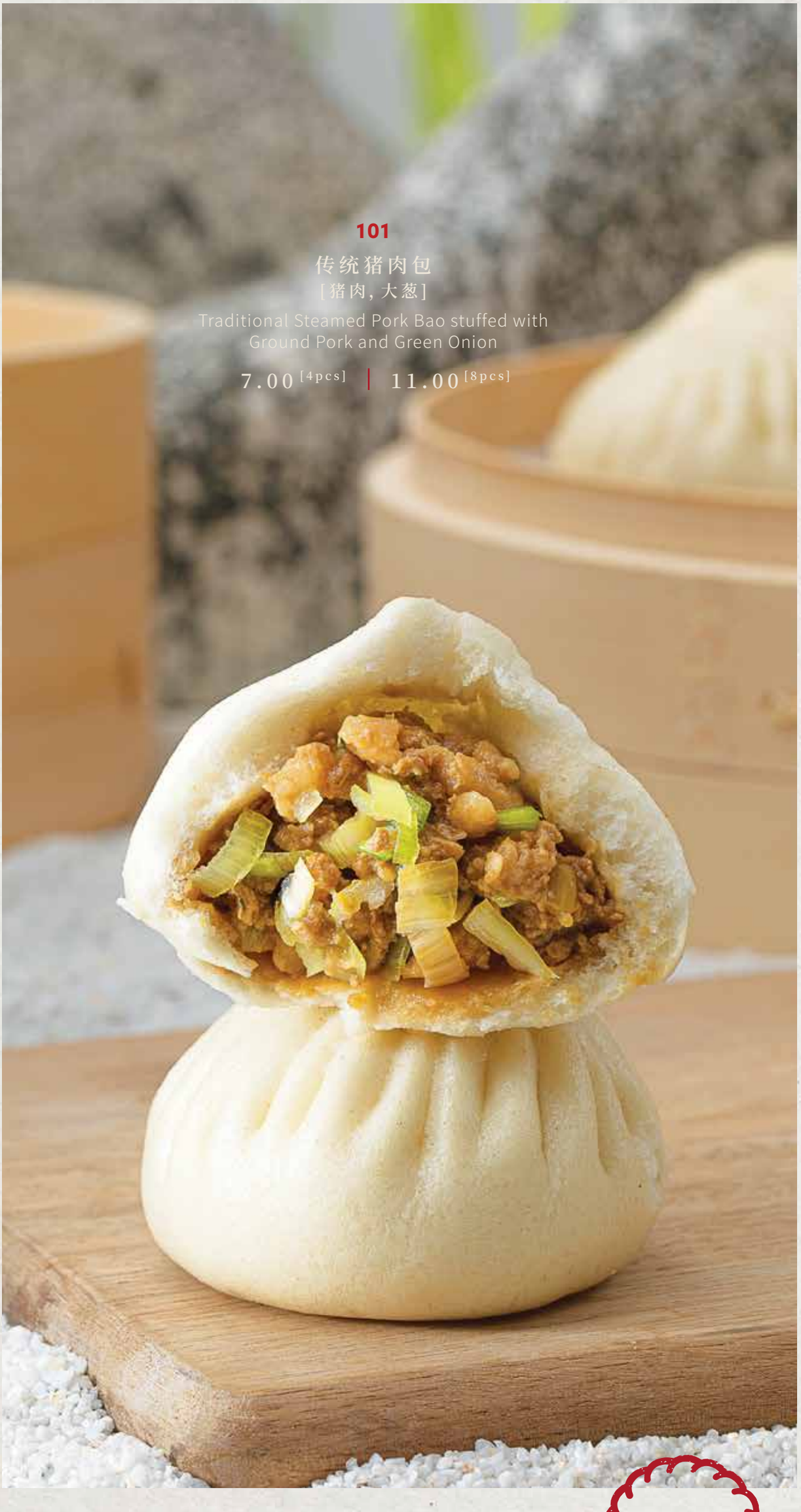
GOU BU LI

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]

BĀO

102
猪肉芹菜包
[猪肉, 芹菜]
Steamed Bao stuffed with Ground Pork Minced Celery
7.00 [4pcs]
11.00 [8pcs]

包子
BAO
GOUBULI
STEAM BUN

103 小笼汤包 Juicy Pork Dumplings
5.00 [4pcs] | 8.00 [8pcs]

104 小笼蟹粉汤包
Juicy Crab Meat Dumplings
7.00 [4pcs] | 11.00 [8pcs]

105 什锦素包 Mixed vegetable buns
5.00 [4pcs] | 8.00 [8pcs]

106
猪肉茴香包
[猪肉, 芹菜]
Steamed Bao stuffed with Ground Pork Minced Celery
5.50 [4pcs]
9.50 [8pcs]

107
猪肉东北酸菜包
Steamed Bao stuffed with Ground Pork, pickled cabbage
5.50 [4pcs]
9.50 [8pcs]

108
猪肉木耳豆角包
Steamed Bao stuffed with Ground Pork,Fungus, stringbean
5.50 [4pcs]
9.50 [8pcs]

109

酱肉辣白菜包

Steamed Bao stuffed with Ancient Recipe Marinated Ground Pork and Kimchi

6.50 [4pcs]

10.50 [8pcs]

105

什锦素包

[木耳, 高丽菜, 胡萝卜, 豆干, 粉丝]

Steamed Bao stuffed with Ground Pork Minced Celery

5.00 [4pcs]

8.00 [8pcs]

110

百年酱肉包

[酱猪肉, 韭菜]

Steamed Bao stuffed with Ancient Recipe Marinated Ground Pork and Chinese Chive

6.50 [4pcs]

10.50 [8pcs]

111

胡萝卜牛肉包

[牛肉, 胡萝卜]

Steamed Bao stuffed with Ground Beef and Carrots

8.00 [4pcs]

12.00 [8pcs]

112

小龙虾包

Steamed Bao stuffed with Crayfish

4.00 [each]

113

羊肉大葱包

Traditional Steamed Pork Bao stuffed with Ground lamb and Green Onion

8.00 [4pcs]

12.00 [8pcs]

114

三鲜包

Steamed Bao stuffed with Ground pork shrimp black fungus and Sea Cucumber

9.00 [4pcs]

13.00 [8pcs]

水饺
DUMPLINGS

115
猪肉白菜
Dumpling stuffed with
Ground Pork and Cabbage
11.00 [12pcs]

116
猪肉茴香
Dumpling stuffed with
Ground Pork and Dill
11.00 [12pcs]

117
三鲜
Dampling stuffed with Chives,
Scrambled Eggs, and Shrimps
13.00 [12pcs]

118
猪肉酸菜
Dumpling stuffed with Ground
Pork and pickled cabbage
11.00 [12pcs]

小吃

SNACKS

120 芝士肥牛煎饼果子 | 19.00
Tianjin savior crepe with beef and cheese

121 生煎包 | 13.00
Pan fried Bun

122 韭菜盒子 | 8.00 [2pcs]
Pan fried leek dumplings

123 煎饺 | 14.00
Pan Fried Dumpling [ground pork & cabbage]

124 牛肉馅饼 | 9.00
Beef Pie

125 葱油饼 | 8.00 [5pcs]
Scallion Pancake

126 家常饼 | 5.00
Home special pancake

127 油条 | 2.50
Deep-fried Dough Sticks

128 豆腐脑 | 5.00
Bean curd in soup

129 烧饼 | 5.00 [2pcs]
Sesamed cake

130 红油抄手 | 7.00
Spicy wontons in chili oil

海鲜
SEAFOOD

401
辽参
Liao sea cucumber
38.00 [位]

402
香米扣鲍鱼
Brasied abalone
58.00

403
爆炒鱿鱼须
Stir-fired Squid
17.00

404
干烧 | 红烧 桂花鱼
Mandarin Fish
(chilli Sauce/Braised)
33.00 [红烧]
38.00 [干烧]

405
石锅海参
Sea Cucumber
in Stone Pot
58.00

406
妙手粉丝姜葱蟹
Sea Cucumber in
Stone Pot
时价
[Seasonal Price]

407
麻婆豆腐双龙虾
Spicy Bean Curd
and Lobster
时价
[Seasonal Price]

408 皇帝蟹 | 时价 [Seasonal Price]
[蒜蓉蒸 | 美极头爪 | 蟹膏炒饭]
Kingcrab [Steamed with minced garlic | Deep fried crabs legs with maggie sauce | Crab roe fried rice]

409 金多宝 | 时价 [Seasonal Price]
[清蒸 | 干烧]
Gold turbot [Steamed | Dry fried]

410 象拔蚌 | 时价 [Seasonal Price]
[刺身 | 堂灼 | 汤泡饭]
Gold turbot [Steamed | Dry fried]

411 特色麻辣 | 时价 [Seasonal Price]
龙虾铜锅
Special spicy lobsterin copper hot pot

412 游水财神斑 | 时价 [Seasonal Price]
[清蒸 | 麻椒活鱼 | 炒球]
Abyssal fishes [Steamed | Spicy live fish | Deep fried fish ball]

413 鲜活蛏子 | 时价 [Seasonal Price]
[辣炒 | 豉汁炒]
Razor clam
[Spicy sauce | Black bean sauce]

请老外必点

MUST
ORDER

213
鲜果咕咾肉
Sweet sour pork with fruits
17.00

214
老酒东坡肉
Braised pork blocks in rice wine sauce
19.00

215
宫保鸡丁
Kung Pao Chicken
17.00

216
三杯鸡
Taiwan three cup sauce sauted chicken
16.00

201
特色北京烤鸭[两吃] | 58.00
椒盐 | 辣炒 | 姜葱炒 |
避风塘+$5 | 鸭汤+$5
Featured Peking Duck

加小料酱 | 3.00
Add Sauce

狗不理畅销榜

GOUBULI'S
BEST SELLING
TOP 5

202
砂锅冬瓜丸子
Winter melon with
meat balls soup
14.00[小]
20.00[大]

203
京酱肉丝
Sauted shredded pork with
soy bean paste served with
dry tofu sheets
19.00

204
黑蒜子牛肉粒
Diced beef with black
pepper and garlic
19.00

205

不理椒麻鱼

Goubuli Spicy Fish in Chili Sauce

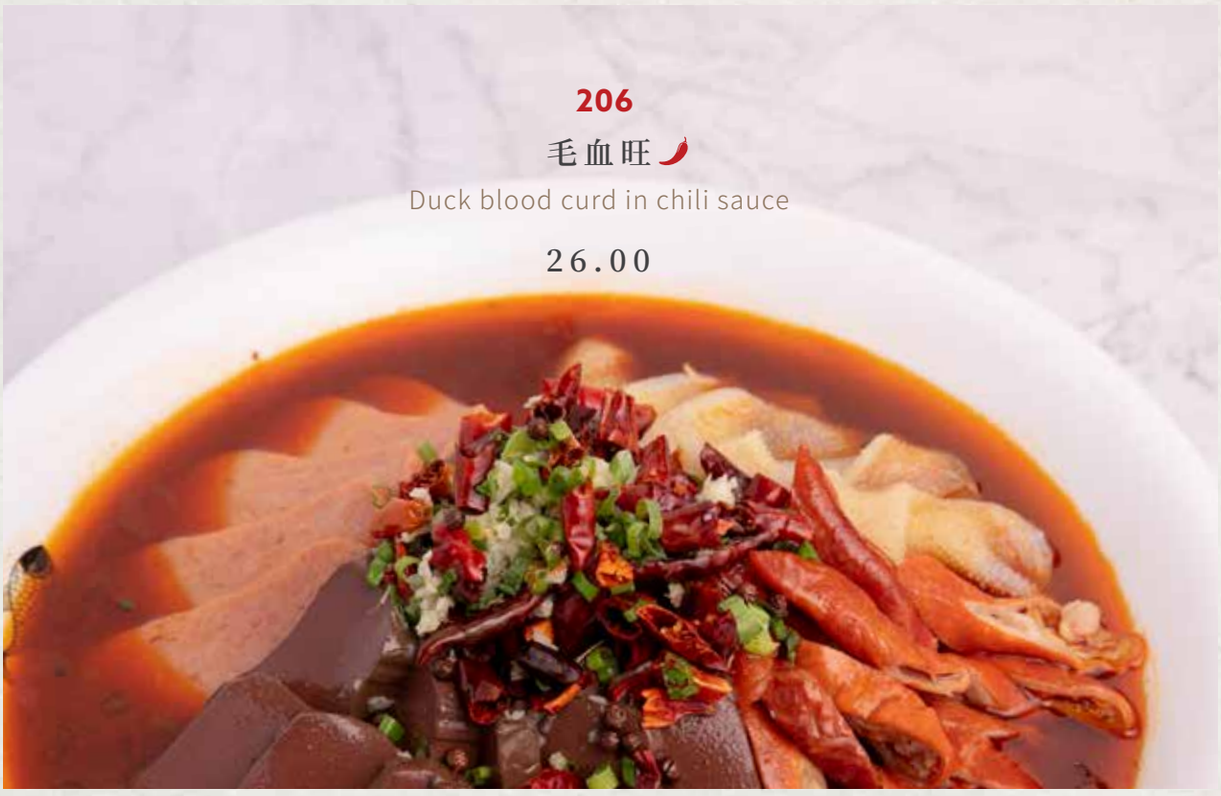
17.00

206

毛血旺

Duck blood curd in chili sauce

26.00



207

火爆黄喉

Stir fried cow throat

19.00

208

炝锅腰花

Stir-fried pork kidney

19.00

209

宫保虾球

Kung Pao
Shrimp ball

22.00

210

海鲜豆腐煲

Seafood Toufu
Stew

19.00

211

老爆三

Stir Fried Pork
With Pig Liver
And Kidney

17.00

212

芫爆肚丝

Shredded Pork
Tripe in Soybean
Sauce

18.00

经典天津菜

CLASSIC
TIANJIN
CUISINE

凉菜

COLD DISH

301

天津熏肉

[配家常饼]

Tianjin Smoked Pork slice with Crispy Pan fried Crepe and Soybean Sauce

17.00

302

麻辣肚丝

Shredded pork tripe in chili sauce

13.00

303

水晶肘花

Jellied pork leg meat

16.00

304

手撕鸡

[盐焗|麻辣]

Hand pulled Braised Chicken [Spicy | Salted]

16.00

305

疑难杂症

Bresid beet green pepper flavored peanuts and cucumbers in chilli sauce

15.00

306

酸辣蕨根粉

Spicy fern root noodles in dark vinegar

11.00

307

烧椒皮蛋

Preserved Eggs with Cooked Peppers

12.00

308

拌茄子

Seasoned Eggplants

11.00

309

老醋海蜇头

Jellyfish with Cucumber in Dark Vinegar

14.00

310

水爆百叶丝

Shredded beef omasum with sesame Sauce

13.00

311

拌牛肉

Sliced Braised Beef with Seasoning

18.00

312

老汤酱牛腱

Braised Beef Shank with galic Soy sauce

14.00

313

狗不理熏鸡

Goubuli Smoked Chicken

16.00[half]

28.00[whole]

314

捞汁小海鲜

Assorted Seafood in Seasoned Sauce

17.00

砂锅

POTTERY POT

217

酸菜排骨

Pork Ribs
with Pickled
Vegetables

19.00

218

榄菜排骨煲

Pork Rib and chinese
olive in hot casserole

17.00

219

黄焖牛腩面筋

Beef Brisket and
gluten bread with
Soybean Sauce

20.00

220

贴饽饽鳌鱼

Stewed Cod with
Pancakes

33.00

221

砂锅番茄牛腩

Beef brisket with
tomato stew

20.00

伴酒菜

DISHES GO WITH WINE

222
黄飞鸿鸡脆骨
Huang Feihong Chicken Cartilage
18.00

223
孜然小羊肉
Deep fry diced lamb with cumin
19.00

224
炙烤小羊肉
Grilled diced lamb with cumin
19.00

225
笑口常开[腰果鱿鱼]
Cashewnuts and squid
17.00

226
香辣土豆排骨
Spicy potato and pork ribs
17.00

227
椒麻鸡
Spicy Chicken in chili sauce
28.00

加面条 | 5.00
Add Noodle

228

水煮牛肉

Sichuan beef in chili broth

18.00

229

干锅千页豆腐

Tripe and Tofu Sauted in Casserole

14.00

230

麻婆豆腐

Mapou tofu

13.00

231

水煮鱼

Mandarin fish filets in hot chili oil

18.00

232

雪菜腌笋炒肉丝

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

16.00

233

鱼香肉丝

shredded pork with assorted vegetable sauted with fish flavour

16.00

234

干锅肥肠

Pork intestine and green pepper sauted in casserole

18.00

235

腊肉香干椰菜花

Dried Bacon with Spiced Dried Bean Curd and Sauteed Cauliflower

17.00

干饭专区

FEAST ZONE

蔬菜 VEGETABLE

501 小炒椰菜花 | 14.00
Stir-fried Cauliflower

502 清炒菜心 | 16.00
Stir-fried Choi Sum

503
家烧/鱼香茄子
Soy flavored / fish-flavored eggplant
14.00

504
小炒淮山
Stir-fried Chinese Yam
16.00

505
松仁小玉米白玉菇
Stir-fried pine nuts, baby corn and white mushroom
16.00

506
山菌烧竹筒
Braised mushroom and winter bamboo shoots stir fry
16.00

507
蒜蓉粉丝蒸娃娃菜
Steamed Baby Cabbage with Garlic and Vermicelli
15.00

508
清炒蒜蓉 | 蒜蓉豆苗皇子菇
Stir-fried Pea Sprouts
16.00

509
金沙双味菇
Double-flavored mushroom with salted duck yolk
16.00

510
金沙板栗南瓜
Crashed chestnut and pumpkin stir fried with duck yolk
16.00

601
食神炒饭
Braised Beef Noodles
15.00

602
虹豆角酸菜腊肉炒饭
Preserved pork, cabbage and long beans fried rice
16.00

603
金钩荷叶饭
Sichuan beef in chili broth
22.00

604 干炒牛河 | 17.00
Stir fried rice noodles with beef and scallion

605 炸酱面 | 13.00
Beijing soya bean paste noodles

606 西红柿打卤面 | 13.00
Soya bean paste and tomatoes with noodles

607 红烧牛肉面 | 14.00
Braised beef noodles

608 三鲜炒面 | 14.00
Seafood fried noodle

609 素炒面 | 12.00
Vege fried noodle

610 米饭 | 2.00
Steamed rice

主食
STAPLE FOOD

汤羹
SOUP

701 瑶柱花胶 | 9.00 [位]
土鸡汤
Braised chicken soup

702 羊肉羊杂汤 | 16.00
Mutton soup

703 酸辣汤 | 14.00 [窝]
Spicy sour soup

704 西红柿蛋花汤 | 11.00
Tomato egg drop soup

705 虾皮疙瘩汤 | 14.00
Dough drop soup with dried shrimp

706 海皇鱼肚羹 | 19.00
Fish maw with assorted seafood soup

甜品
DESSERT

801 小猪包 | 2.50
Red bean steamed bun

802 南瓜饼 | 9.00 [5pcs]
Pumpkin Pancake

803 八宝饭 | 10.00
Chinese Rick Pudding with Red Dates, Dried Longans, and Red Bean Paste

804
蛋黄酥
Egg yolk pastry
3.00 [个]

805
驴打滚
Rice roll with red bean paste
2.50 [个]

806
酒酿小丸子
Little Glutinous Rice Balls in Sweet Fermented Rick Wine
12.00