



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]





102

三鲜包

[猪肉, 虾仁, 木耳, 韭菜]

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]



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]



水 饺

DUMPLINGS

114

天津煎饼果子

[油条/薄脆]

Tianjin Saviar
Crepe

9.00



小吃

SNACKS

115 特色火腿 | 12.00
煎饼果子 [猪肉/ 鸡肉]
Tianjin Saviar Crepe with
Ham and Scrambled Egg
[Pork 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 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]

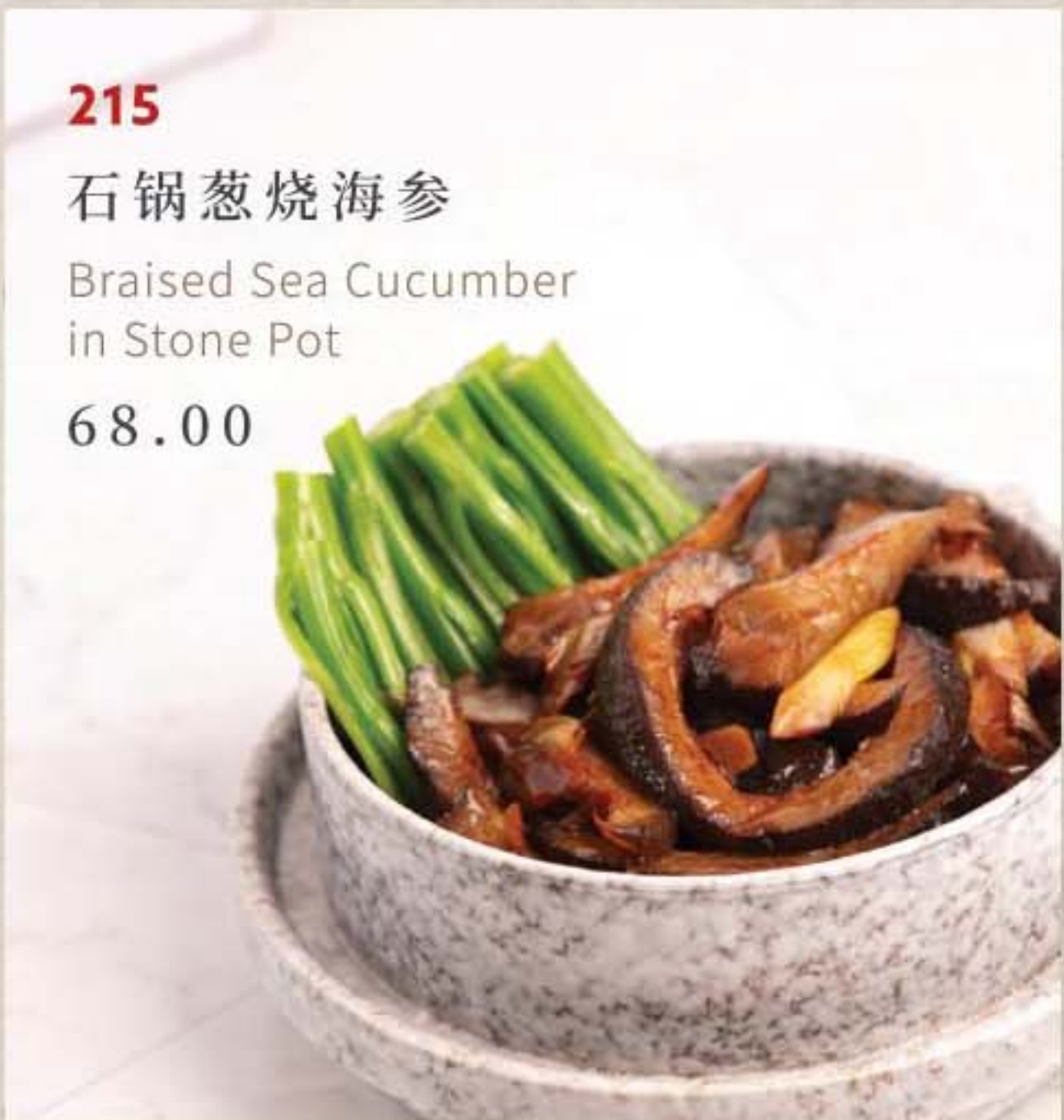


215

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张) | 3.00

加小料醬 | 3.00

Add Spring Cake (6pcs) or Duck Sauce

GOUBULI'S

BEST SELLING

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

狗不理
畅销榜

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

炆锅腰花

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



151

八珍豆腐

Stir-fried Mix
Seafood with Tofu
Stew and Veggies

23.00

经典天津菜

TIANJIN

CLASSIC

CUISINE

152

茺爆肚丝

Stir-fried Pork Tripe
with Cilantro

18.00



153

黄焖牛腩面筋

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 Rib with
Pickled Cabbage
Soup

21.00



159

榄菜排骨煲

Pork Rib with
Chinese Olive
Hot Casserole

17.00



伴酒菜

DISHES

GO WITH
WINE



162

黄飞鸿鸡脆骨

Stir-fried Chicken Gistle
with Dry-hot Peppers

18.00



163

孜然小羊肉

Stir-fried Diced
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

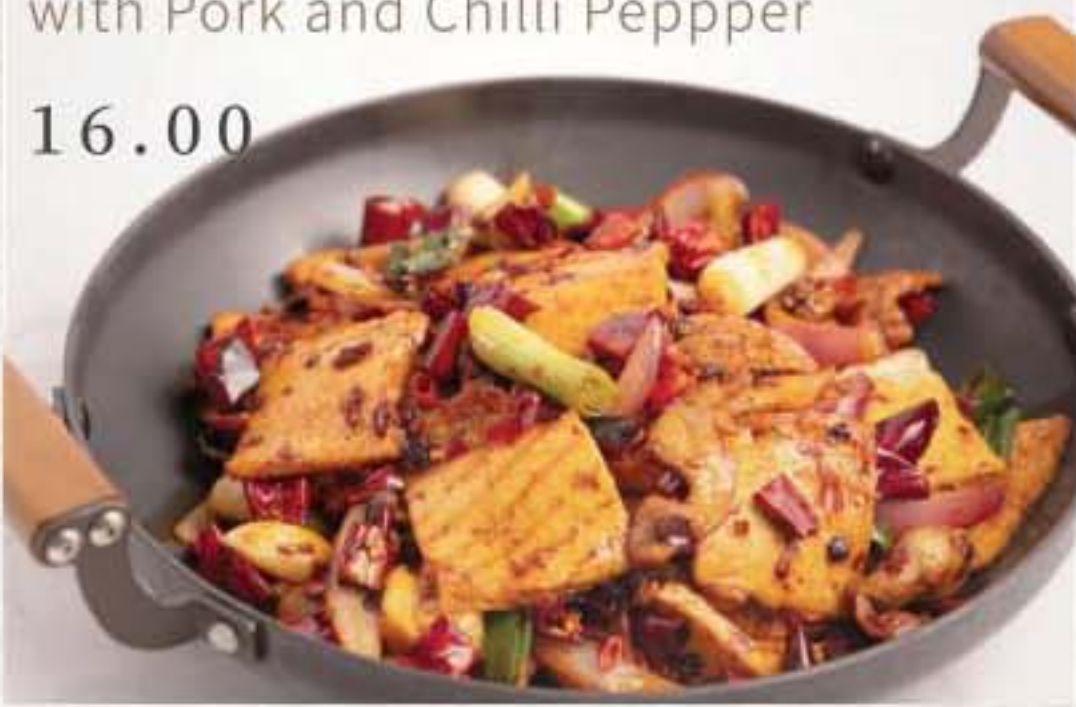


169

干锅千页豆腐

Stir-fried Chiba Tofu
with Pork and Chilli Peppper

16.00



170

麻婆豆腐

Mapo Tofu with Beef

14.00



172

客家小炒肉

Stir-fried Pork
with Green Chilli

17.00



173

雪菜腌笋炒肉丝

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

17.00



174

鱼香肉丝

Stir-fried Shredded Pork and Assorted
Veggies with Fish Flavour

17.00

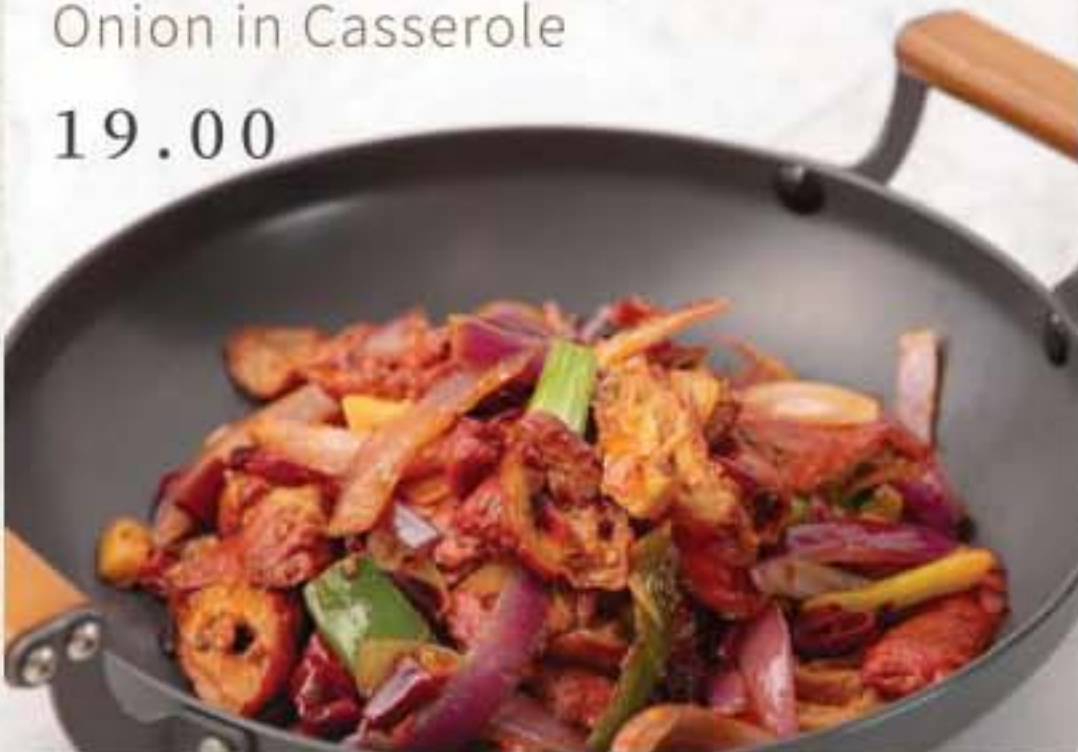


175

干锅肥肠

Stir-fried Pork Intestine and
Onion in Casserole

19.00



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

177 干锅富贵椰菜花 | 15.00

Stir-fried Cauliflower
with Sliced Pork

干饭专区

FEAST
ZONE

蔬菜

VEGETABLE

- 179

干锅手撕包菜 | 14.00

Stir-fried Cabbage
- 180

酱爆高丽菜 | 16.00

Stir-fried Cabbage with Soybean Paste
- 181

家乡炆炒高丽菜 | 15.00

Homestyle Stir-fried Cabbage
- 182

樱花小炒土豆丝 | 15.00

Stir-fried Sliced Potato with Dried Small Shrimp
- 183

酸辣土豆丝 | 15.00

Stir-fried Sliced Potato with Hot Sour Flavour
- 184

葱爆秋耳 | 16.00

Stir-fried Black Fungus with Freen Onion
- 185

清炒菜心 | 16.00

Stir-fried Choi Sum
- 189

大豆苗 (清炒 | 蒜蓉) | 19.00

Stir-fried Snow Pea Sprout

186

家烧/鱼香茄子

Stir-fried Eggplants with Soy Flavour or Fish Flavour

15.00



187

烧二冬 (山菌 | 竹筒)

Stir-fried Braised Mushroom and Winter Bamboo Shoots

18.00



188

蒜蓉粉丝娃娃菜

Steamed Baby Cabbage with Vermicelli and Garlic

17.00



190

皇子菇大豆苗

Stir-fried Snow Pea Sprout with Oyster Mushroom

23.00



191

金沙双味菇

Stir-fried Mushroom with Salted Duck Yolk

19.00



192

金沙板栗南瓜

Stir-fried Pumpkin and Crashed Chestnut with Salted Duck Yolk

19.00



193

食神炒饭

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

20.00



196

虹豆角酸菜
腊肉炒饭

Fried Rice with
Preserved pork,
Pickled Cabbage
and Long Beans

17.00



194 扬州炒饭 | 19.00

Fried Rice with Sausage,
Shrimp, Egg and Mixed Veggies

195 宫爆炒饭 | 17.00

(鸡肉|牛肉|虾仁)
Kung Pao Fried Rice with
Chicken or Beef or Shrimp

197 孜然鸡肉炒饭 | 17.00

Fried Rice with
Chicken and Cumin

198 干炒牛河 | 20.00

Stir-fried Rice Noodle
with Beef and Scallion

199 素炒河粉 | 15.00

Stir-fried Rice Noodle with
Mixed Veggies

200 泰式炒河粉 | 19.00

Pad Thai

201 三鲜炒面 | 19.00

Fried Noodle with Pork, Shrimp and
Mixed Veggies

202 素炒面 | 15.00

Veggie Fried Noodle

203 老北京炸酱面 | 15.00

Beijing Style Noodle with
Soybean Paste

204 西红柿打卤面/汤面 | 15.00

Noodle with Tomato Paste
or Tomato Soup

205 红烧牛肉面 | 17.00

Braised Beef Soup Noodles

206 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 | 11.00
蛋花汤
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