

四川菜 (Sichuan Style)

1. 豆腐鱼	Spicy Boiled Whole Fish with Bean Curd	16 ²³
2. 干烧鱼	'Dry-fried' Whole Fish in Spicy Brown Sauce	15 ²³
3. 红烧全鱼	Stir-fried Whole Fish	15 ²²
4. 四川豆瓣鱼	Fried Whole Fish, Sichuan Style	15 ²²
5. 四川干烧虾	Fried Shrimp, Sichuan Style	8 ²³
6. 红烧海参	Sizzling Stir-fried Sea Cucumbers	12 ²³
7. 扣肉	Steamed Pork Shoulder	8 ²²
8. 回锅肉	Double Cooked Pork (Boiled and Stir-fried)	7 ²²
9. 生爆盐煎肉	Stir-fried Pork with House Spicy Sauce	7 ²²
10. 蚂蚁上树	Bean Starch Noodle with Pork	7 ²²
11. 麻婆豆腐	Ma-Po Tofu	6 ²³
12. 水煮牛肉	Steamed Beef with Hot Sauce, Sichuan Style	8 ²²
13. 粉蒸牛肉	Glutinous Rice Beef (Pork or Beef)	8 ²²
14. 干煸牛肉丝	'Dry-fried' Thin-sliced Beef	8 ²²
15. 干煸鸡丁	'Dry-fried' Spicy Chicken, Sichuan Style	7 ²²
16. 家庭贵州鸡	Family Style Spicy Chicken	7 ²²
17. 醋溜鸡丁	Stir-fried Chicken with Vinegar	7 ²²
18. 小椒牛肉丝	Shredded Beef with Hot Pepper	8 ²²
19. 四川酸菜鱼	Whole Fish with Chinese Pickled Vegetable	15 ²²
20. 樟茶鸭	Tea-smoked Duck	10 ²²
21. 泡豇豆肉末	Ground Pork with Chinese Pickled Long Bean	8 ²²
22. 醋溜土豆丝	Hot and Sour Sliced Potato with Chile Peppers	6 ²²

南北菜式 (North-South Style)

N1. 西湖醋鱼	Whole Fish with Chinese Sour Sauce	13.9
N2. 无锡小排骨	Chopped Pork Ribs with House Spécial Sauce	8.9
N3. 鳝鱼糊	Shanghai Style Eel	9.9
N4. 糟溜鱼片	Marinated Boneless Sliced Fish	8.9
N5. 珍珠丸子	Hubei Style Sweet Rice Pork	7.9
N6. 口磨老豆腐	Frozen Bean Curd with mushroom	6.9
N7. 京式木须	Mu-shu, Beijing Style	6.9
N8. 芫爆肚丝	Tripe with Cilantro	8.9
N9. 芫爆肉丝	Pork with Cilantro	8.9
N10. 酱爆鸡丁	Diced Chicken, Beijing Style	7.9
N11. 葱爆羊肉	Lamb with Scallions	9.9
N12. 红烧带鱼	Homestyle Stir-fried Belt Fish	8.9
N13. 醋熘白菜	Stir-fried Chinese Cabbage	6.9
N14. 炒各式青菜	Stir-fried Vegetables of the Day (豇苗, 芥菜, 油菜苗, 空心菜等)	7.9
N15. 砂锅鱼头	Fish Head Cooked in Clay Pot	7.9
N16. 砂锅狮子头	Lions-head Pork Meatballs in Clay Pot	7.9
N17. 过油肉	Shredded Pork with Sea Cucumber	9.9
N18. 苦瓜肉丝	Shredded Pork with Bitter Melon	8.9
N19. 自然羊肉	Lamb with Cumin and spicy sauce	11.9
N20. 西芹百荷	Stir-fried Lotus Seed with Celery Slices	7.9
N21. 椒盐鱿鱼	Squid with Salt and Pepper	8.9

家常小吃 (Family Style)

F1.	夫妻肺片	Tripe with Beef Strips (Cold)	62
F2.	蒜泥白肉	Garlic White Pork (Cold)	42
F3.	紅油牛肉丁	Spicy Beef Nuggets (Cold)	62
F4.	紅油肚絲	Spicy Pork Tripe (Cold)	42
F5.	紅油耳絲	Spicy Sichuan Style Pig Ears (Cold)	42
F6.	紅油水餃	Spicy Pork & Vegetable Dumplings	32
F7.	熏魚	Smoked Fish (Cold)	62
F8.	醉雞	Drunken Chicken	42
F9.	凉拌海蜇	Cold Jellyfish	52
F10.	素鴨	Vegetarian Duck (Made with Tofu Crepe)	42
F11.	麻辣鴨掌	Duck Feet, Mala Style (Cold & Spicy)	52
F12.	芥末鴨掌	Mustard Duck Feet (Cold)	52
F13.	怪味雞絲	Special Mystery-flavored Chicken	52
F14.	川北涼粉	Sichuan Green Bean Tofu	32
F15.	雞絲拉皮	Chicken with Sheet Jelly	42
F16.	肉皮冻	Meat Jelly	32
F17.	辣白菜	Spicy White Chinese Cabbage (Cold & Sweet)	22
F18.	辣黃瓜	Spicy Cucumber (Cold)	22
F19.	皮蛋豆腐	Tofu with Hundred Years Egg (Preserved Duck Egg)	22
F20.	炸藕合	Fried Lotus Root with Pork Meat	52
F21.	甜酸辣藕	Sweet and Sour Lotus Root (Cold)	32
F22.	中式凉拌菜	Chinese Salad	52
F23.	酸辣粉	Bean Starch Noodle with Hot and Sour Sauce	32
F24.	凉拌海帶	Seaweed Salad (Cold)	32
F25.	老虎菜	Spicy Cilantro and Scallion Salad (Cold)	32
F26.	豆魚	Vegetarian Fish (Fish-flavored bean curd roll with mushrooms and assorted vegetables)	42

1.	油条	Chinese Fried Dough	1 ⁰⁰
2.	甜豆浆	Soybean Milk (Sweet)	1 ⁰⁰
3.	咸豆浆	Soybean Milk (Salty)	1 ⁵⁰
4.	烧饼	Shao-Bing (Pan-fried Sesame Bun)	1 ⁷⁵
5.	烧饼夹肉	Shao-Bing with Five Spice Beef Sandwich	3 ⁰⁰
6.	韭菜合子	Chive Pie (2)	3 ⁰⁰
7.	小笼包	Small Steamed Pork Bun (6)	4 ⁰⁰
8.	生煎包	Pan Fried Pork Bun (5)	4 ⁰⁰
9.	豆沙包	Steamed Sweet Red Bean Bun (4)	3 ⁰⁰
10.	银丝卷	Steamed Chinese Dinner Roll	1 ⁰⁰
11.	醉鸡	Drunken Chicken	4 ⁵⁰
12.	麻辣鸭掌	Duck Feet, Ma-La Sichuan Style (Cold & Spicy)	5 ⁰⁰
13.	芥末鸭掌	Mustard Duck Feet (Cold)	5 ⁰⁰
14.	怪味鸡丝	Special Mystery-flavored Chicken	5 ⁰⁰
15.	辣白菜	Spicy White Chinese Cabbage (Cold & Sweet)	2 ⁰⁰
16.	辣黄瓜	Spicy Cucumber (Cold)	2 ⁰⁰
17.	担担面	Dan Dan Noodles with Minced Pork and Vinaigrette	3 ⁰⁰

冷 面	Chilled Noodles with Sesame Vinaigrette	325
炸藕合	Fried Lotus Root with Pork Meat	525
甜酸辣藕	Sweet and Sour Lotus Root (Cold)	350
蒜泥白肉	Garlic White Pork (Cold)	425
红油肚丝	Spicy Pork Tripe (Cold)	450
红油耳丝	Spicy Sichuan Style Pig Ears (Cold)	450
红油水饺	Spicy Dumplings with Pork & Vegetable	350
熏 鱼	Smoked Fish (Cold)	625
五香牛肉	Five Spice Flavored Beef	525
素 鸭	Vegetarian Duck (Bean curd roll with mushrooms and assorted vegetables)	450
凉拌海蜇	Cold Jellyfish	525
29. 肉皮冻	Chinese Pork Meat Pudding (cold)	322
30. 皮蛋豆腐	Tofu with Hundred Years Egg (Preserved Duck Egg)	225
31. 夫妻肺片	Tripe with Beef Strips (cold)	625
32. 小米粥	Millet Gruel	122
33. 川北凉粉	Sichuan Green Bean Tofu	322
34. 鸡丝拉皮	Chicken with Green Bean Noodles	422
35. 五香牛肉面	Spicy Stewed Beef Noodle Soup	622
36. 榨菜肉丝面	Chinese Pickle Noodle Soup	522
37. 北京炸酱面	Beijing Noodles	422
38. 葱油饼	Scallion Pancake	322
39. 凉拌菜	Chinese Salad	322
40. 红油牛肉丁	Spicy Beef with Tofu and Peanuts (Cold)	622

火锅菜码 (Hot Pot)



(*2人起涮，每人\$15.⁰⁰，包括以下菜各一份。加菜另算钱)

(Minimum two persons, \$15.⁰⁰ per person. Includes the list of meats and vegetables H1-H12. Additional plates of ingredients are available.)

Cost/additional plate

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H1.	羊肉	Sliced Lamb		5 ⁰⁰
H2.	大虾	Jumbo Shrimp		4 ⁰⁰
H3.	牛百页	Beef Tripe		3 ⁰⁰
H4.	鱼丸	Fish Balls		3 ⁰⁰
H5.	金针菇	Enoki Mushroom		4 ⁰⁰
H6.	粉条	Green Bean Noodle		0 ⁰⁰
H7.	白菜	Chinese Cabbage		0 ⁰⁰
H8.	豆腐	Tofu		0 ⁰⁰
	(冻豆腐)	(or Frozen Tofu)		0 ⁰⁰
H9.	土豆	Sliced Potato		1 ⁰⁰
H10.	火烧	Pan Fried Sesame Bun		0 ⁰⁰
H11.	面条	Vegetable Wheat Noodle		1 ⁰⁰
H12.	调料	Hot-Pot Dipping Sauce		

甜点 Desserts



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| D1. 锅挑豆沙饼 | Red Bean Paste Sweet Roll | 产 |
| D2. 八宝饭 | Sweet Sticky Rice with Red Bean Paste | 产 |
| D3. 炸冰激凌 | Fried Vanilla Ice Cream | 产 |
| D4. 鲜姜冰激凌 | Fresh Ginger Ice Cream | 产 |