

廚師推薦
CHEF RECOMMENDED



精選自然脆皮鴨
北京烤鴨



SOUP汤类

- | | | |
|-----|--------------------------------------------------|---------------|
| A1. | Winter Melon Vermicelli Meatball Soup
冬瓜丸子粉丝汤 | 15 |
| A2. | West Lake Beef Soup
西湖牛肉羹 | 13 |
| A3. | Tomato Egg Drop Soup
蕃茄蛋花汤 | 8 |
| A4. | Seaweed Egg Drop Soup
紫菜蛋花汤 | 8 |
| A5. | Seaweed, Shrimp, Tofu Soup
紫菜鲜虾豆腐汤 | 8 |
| A6. | Vegetable Hot & Sour Soup
素酸辣汤 | (S) 4 / (L) 7 |
| A7. | Chicken Wonton Soup
鸡肉云吞汤 | (S) 4 / (L) 7 |
| A8. | Seaweed Shrimp Wonton Soup
紫菜鲜虾云吞汤 | (S) 4 / (L) 7 |

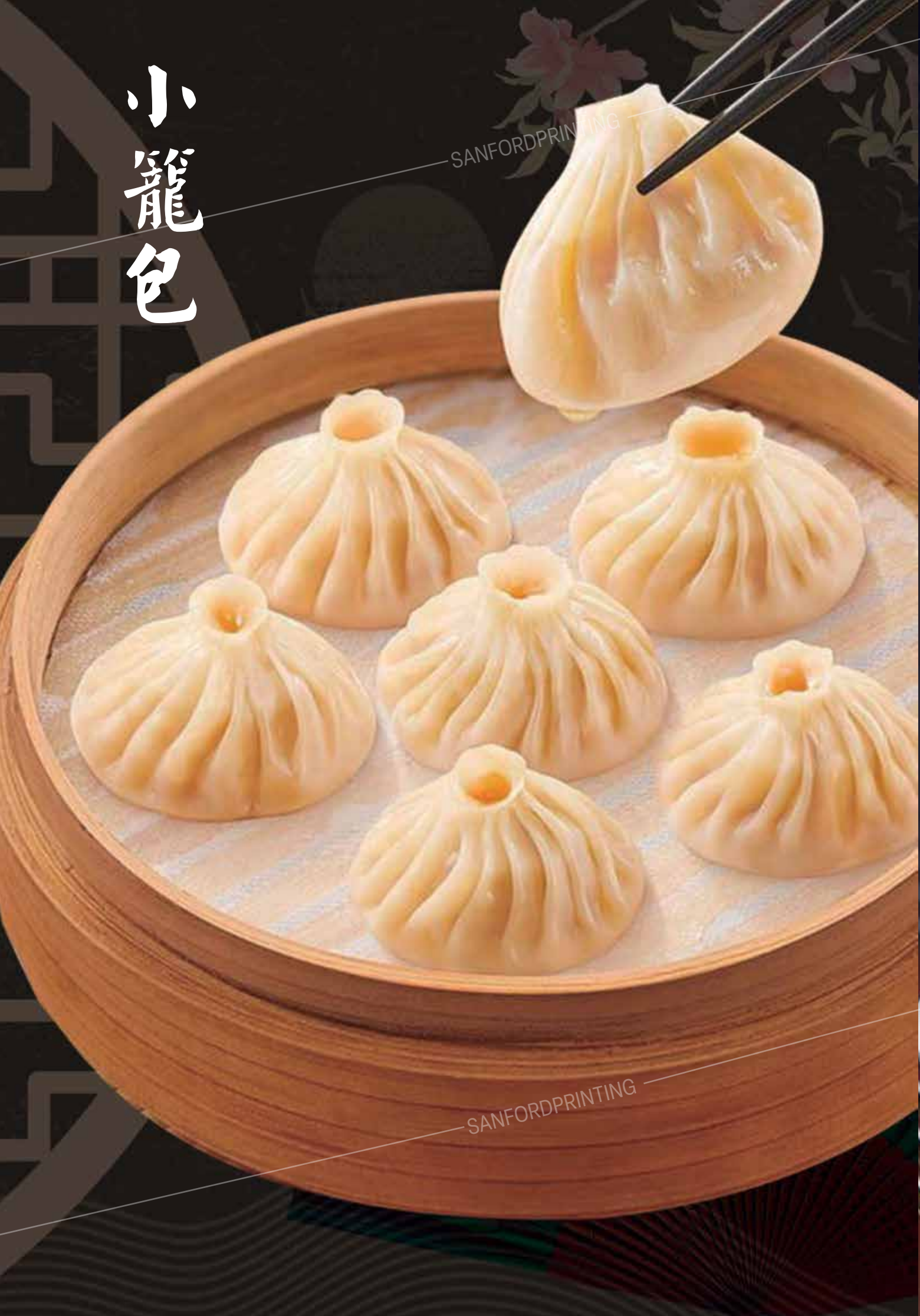


COLD DISH 精选凉拌菜

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|------|-------------------------------------------------------------------------------------------|----|
| B1. | Cucumber Mixed w. Jellyfish
黄瓜拌海蜇丝 | 12 |
| B2. | Jellyfish with Vinegar
老醋蜇头 | 12 |
| B3. | Dried Shredded Tofu
拌干豆腐丝 | 9 |
| B4. | Northeast Tossed Mung
Clear Noodles in Sauce
东北大拉皮 | 15 |
| B5. | Spinach with Nuts
果仁拌菠菜 | 10 |
| B6. | Fungus with Vinegar
老醋木耳 | 10 |
| B7. | Tofu with Preserved Eggs
川式皮蛋豆腐 | 9 |
| B8. | Boiled Chicken Leg in Minced
Ginger & Scallion Sauce
葱油鸡 | 8 |
| B9. | Boiled Chicken Leg in Spicy Sauce
口水鸡 | 8 |
| B10. | Roasted Beef in Spicy Sauce
秘制酱牛肉 | 14 |
| B11. | Roasted Beef & Beef Tripe
in Spicy Garlic Sauce
夫妻肺片
Served with roasted peanuts | 14 |
| B12. | Cucumber Mixed with Pig's Ear
黄瓜拌猪耳 | 10 |
| B13. | Pork Tripe Silk with Spicy Sauce
红油猪肚丝 | 12 |
| B14. | Beef Trip w. Shredded White Radish
in Sweet and Spicy Sauce
爽口百叶萝卜丝 | 12 |



小籠包



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APPETIZER 精选小吃

- C2. Vegetable Spring Roll (4)
素春卷 4
- C3. Fried Whole Wings (3)
香酥全翅 9
- C4. Steamed or Fried Homemade Pork Dumplings (6)
水饺 6
- C5. Dan Dan Mian
担担面 7
Boiled plain noodles in mala spicy sauce
- C6. Steam Mini Soupy Pork Bun (6)
小笼包 9
- C7. Scallion Pancake
葱油饼 4
- C8. Peking Duck Burg (3)
鸭汉堡 15
- C9. Fried Pumpkin Pie (6)
酥炸南瓜饼 8
- C10. Boiled Flat Dumplings in Sesame Spicy Sauce (5)
钟水饺 6
- C11. Tofu Salad
脆皮玉子豆腐 8
- C12. Duck blood and Vermicelli Soup
鸭血粉丝汤 15
- C13. Fried Glutinous Rice Cake (w. Brown Sugar and Soy Powder) (6)
手工糍粑 6



重慶辣子雞



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CHICKEN 鸡肉类

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|------------|----|------------|----|
| D1. 川府香辣翅中 | 18 | D12. 芝麻鸡 | 15 |
| D2. 干锅手撕鸡 | 16 | D13. 左宗鸡 | 16 |
| D5. 重庆辣子鸡 | 18 | D14. 有骨辣子鸡 | 18 |
| D6. 茄子鸡片 | 15 | D15. 蘑菇鸡片 | 18 |
| D7. 大盘鸡 | 16 | | |
| D8. 板栗烧鸡 | 16 | | |
| D9. 宫保鸡丁 | 16 | | |
| D10. 小鸡炖蘑菇 | 22 | | |





PORK猪肉类

E1.	Braised Chop w. Ribs 海带炖排骨	15	E11. ///	Boiled Pig Feet in Mala Spicy Broth 水煮蹄花	18
E2.	Stewed Trotter w. Chestnut 板栗猪手煲	18	E12.	Pork Rib Tips in the Sweet Vinegar Sauce 糖醋排骨粒	16
E3.	Shredded Pork w. Celery & Bean Curd 芹菜香干肉丝	16	E13. ///	Fried Liver w. Green Hot Pepper 溜肝尖	15
E4.	Kidney Bean w. Ribs 排骨炖油豆角	18	E14.	Braised Tripe w. Mushroom and Garlic 金蒜子菌菇烧肚条	18
E5. ///	Garlic Pork Ribs 蒜香排骨粒	18	E15. ///	Shredded Pork in Spicy Garlic Sauce 鱼香肉丝	16
E6. ///	Liu Rou Duan 溜肉段	20	E16. ///	Dry-pot Trotters 香锅猪手	20
E7.	Soft-Fried Pork Tenderloin 软炸里脊	20	E18. ///	Stir Fried Kidney 火爆腰花	18
E8.	Boiled Pork Belly in the Brown Duck Broth w. Clear Noodles 猪肉炖粉条	16	E19.	Pork Belly w. Potato in Brown Sauce 红烧肉土豆	16
E9.	Pickled Chinese Cabbage w. Sliced Pork 酸菜白肉	16	E21.	Pork Ribs in BBQ Sauce 酱烧小排	18
E10. ///	Dry-fried Pork Intestines 干煸肥肠	18	E22. ///	Sliced Pork in Spicy Sauce 湖南小炒肉	18



BEEF LAMB 牛羊类



F1. Beef in Homemade Soy Sauce 20
酱焖黄牛肉

F2. Fried Shredded Beef with Hot Pepper 18
干煸牛肉丝

F3. Stewed Beef Brisket with Tomato and Potato 20
蕃茄土豆炖牛腩

F4. Tomatoes Beef Pot 20
蕃茄肥牛堡

F6. Cumin Lamb 18
孜然羊肉

F7. Stir Fried Lamb with Scallions 18
葱爆羊肉

F8. Sliced Beef Boiled in the Spicy Mala Broth 18
水煮牛

F9. Sliced Fresh Beef w. Soft Tofu
in Spicy Mala Sauce 18
豆花肥牛

F10. Eggplant with Beef 18
茄子牛肉堡

F11. Shredded Beef with Hot Green Pepper 18
小椒牛肉丝

F12. Mushrooms with Beef 18
王子菇牛柳

F13. Beef with Broccoli 16
芥兰牛

F14. Beef Brisket with Radish 19
萝卜牛腩煲

F16. Beef Tendon in Homemade Soy Sauce 18
酱焖牛蹄筋

F17. Beef, Beef Tendon and Potato in Spicy Sauce 18
麻辣筋头巴脑



VEGETABLES 素食主义

- G1. Eggplant in Homemade Soy Sauce 15
东北酱茄子
- G2. Snow Pea Leaves in Duck Broth 16
上汤豆苗
- G3. // Dry Pot Spicy Cauliflower 16
干锅花菜
- G4. // Eggplant, Potatoes & Green Pepper
in Garlic Sauce 14
地三鲜
- G6. // Dried Tofu with Green Hot Pepper 14
尖椒干豆腐
- G7. // Stir-Fried String Bean 13
干煸四季豆
- G8. // Mapo Tofu 13
麻婆豆腐
- G9. Baby Bak Choy with Fungus 13
木耳小青菜
- G10. Snow Pea Leaves in Fresh Garlic Sauce 16
蒜蓉豆苗
- G11., Shredded Potatoes with Hot Green Pepper 12
酸辣土豆丝
- G12. Broccoli with Fresh Garlic Sauce 14
蒜蓉西兰花
- G13. Dace and Leaf Lettuce with Black Bean Sauce 16
豆豉鲮鱼油麦菜
- G14. Scrambled Egg with Tomato 15
番茄炒蛋
- G15. Spanich in Garlic Sauce 14
蒜蓉菠菜
- G16. Eggplant with String Bean in White Sauce 15
茄子四季豆
- G17. Cabbage with Bean Curd 14
白菜烧油豆腐



北京烤鴨

精選自然脆皮鴨



CHEF'S RECOMMENDATION

主厨推荐

- M1. Peking Duck 68
正宗北京烤鸭
It comes with cucumbers, scallions, sauce, pancakes & free duck soup
- M2. Half Peking Duck 38
半只北京烤鸭
It comes with cucumbers, scallions, sauce, pancakes & free duck soup
- M3. // Grilled Boneless Lamb Leg 58
西域烤羊腿
in the cumin sauce top on the sizzling hot platter
- M4. Fried Soft-shell Crab in Spicy Sauce 18
香辣软壳蟹
- M5. // Lamb Pot 30
一品壮羊锅
Boiled lamb meat with spicy sauce
- M6. // Grilled Lamb Shanks in the Cumin Spicy Sauce 32
风味羊腱 (2 pcs)
served with scallion pancake
- M7. Grilled Lamb Shanks in the Black Pepper Sauce 32
黑椒羊腱 (2 pcs)
served with scallion pancake
- M8. // Fresh Beef w. Homemade Pickle in Duck Broth 22
酸汤肥牛
served with clear noodles and fresh mushrooms
- M9. // Crispy Beef Granules with Dry Hot Peppers 20
香酥牛肉粒
- M10. Baby Napa in Duck Broth 15
浓汤娃娃菜
with aged duck egg, shrimp, tofu
- M11. // Lamb Chops in Spicy Sauce 40
天山羊排
- M12. // Pork Intestine with Duck Blood in Spicy Sauce 20
麻辣肥肠鸭血煲
- M13. // Whole Fish Made in Spicy Sauce 35
香辣烤鱼



SEAFOOD 优品海鲜



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|---------|------------------------------------------------------------------------|----|
| K1. | Fried Little Yellow Croaker
酥炸小黄鱼 | 18 |
| K2. // | Spicy Clams
辣炒花蛤 | 18 |
| K3. // | Fried Mackerel Pick
香煎带鱼 | 20 |
| K4. | Scrambled Eggs w.
Chinese Chives & Razor Clam
韭菜鸡蛋炒海蛭 | 18 |
| K5. // | Fried Shredded Squid with Hot Peppers
干煸鱿鱼须 | 22 |
| K6. | Fried Squid
椒盐鱿鱼 | 16 |
| K7. // | Crispy River Eel with Dry Hot Pepper
干煸鳝柳 | 20 |
| K8. // | Boiled Sliced Fish
酸菜鱼片
with homemade spicy pickle in duck broth | 20 |
| K9. | Shrimp Hong Kong Style
避风塘大虾 | 22 |
| K10. // | Boiled Sliced Fish and Soft Tofu
豆花鱼
in spicy mala sauce | 20 |
| K11. // | Boiled Fish in Hot Spicy Broth
沸腾水煮鱼 | 25 |
| K13. // | Fried Shrimps in Hot Spicy Sauce
川府香辣大虾 | 20 |
| K14. | Fried Shrimps with Salt and Shrimp Chips
椒盐大虾 | 20 |
| K15. | Steam Whole Fish with Soy Sauce
清蒸鲈鱼 | 28 |





MALA TANG 麻辣烫

- | | | | | | |
|--------|------------------------------------------------------------|----|--------|------------------------------------------------------|----|
| L1. // | Beef Mala Tang
肥牛麻辣烫 | 18 | L5. // | Veg. Mala Tang
全素麻辣烫 | 16 |
| L2. // | Fish Mala Tang
鱼片麻辣烫 | 18 | L6. // | Mala Xiang Guo
牛羊麻辣香锅 | 28 |
| L3. // | Chicken Mala Tang
鸡肉麻辣烫 | 16 | | Lamb, beef and mixed vegetables in mala sauce | |
| L4. // | Seafood Mala Tang
三鲜麻辣烫
Shrimp, squid and crab stick | 18 | L7. // | Seafood Mala Xiang Guo
鲜虾鱿鱼香锅 | 28 |
| | | | | Squid with shrimp and mixed vegetables in mala sauce | |



RICE & NOODLES 主食

- P1. Shrimp w. Baby Bak Choy and Noodles in Soy Sauce 12
淮南阳春面
- P2. Beef Brisket with Noodles 15
牛腩面
- P3. Pork Belly w. Quial Egg and Bak Choy in Brown Sauce w. Rice in the Bottom 15
招牌卤肉饭
- P4. Fried Fish with Steamed Rice in the Bottom 14
鳗汁炸鱼柳拌饭
- P5. Fried Chicken with Steamed Rice in the Bottom 12
炸鸡拌饭
- P6. Beef with Steamed Rice 15
蚝汁肥牛饭
- P7. Shredded Pork with Preserved Mustard Noodles 12
榨菜肉丝面
- P8. Spicy Beef with Noodles 15
红烧牛肉面
- P9. Beef with Noodles in Homemade Spicy Pickle Broth 15
老坛酸菜肥牛面



RICE & NOODLES 主食

P10.	Pork Lo Mein 猪肉炒面	12
P11.	Chicken Lo Mein 鸡肉炒面	12
P12.	Beef Lo Mein 牛肉炒面	12
P13.	Shrimp Lo Mein 虾仁炒面	12
P14.	Vegetable Lo Mein 蔬菜炒面	12
P15.	Pork Fried Rice 猪肉炒饭	10
P16.	Beef Fried Rice 牛肉炒饭	10
P17.	Chicken Fried Rice 鸡肉炒饭	10
P18.	Shrimp Fried Rice 虾仁炒饭	10
P19.	Yangzhou Fried Rice 扬州炒饭	11
P20.	Vegetable Fried Rice 蔬菜炒饭	10
P21.	Steamed Rice 国宝米饭	1.25





FRIED SKEWER 美味炸串

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|-----------------------------|---|-------------------------------|---|
| N1. Slice Beef
牛肉串 | 2 | N9. Tenpura
甜不辣 | 2 |
| N2. Chicken
鸡肉串 | 2 | N10. Cantonese Sausage
广东肠 | 2 |
| N3. Pork Belly
五花肉 | 2 | N11. Fish Tofu
鱼豆腐 | 2 |
| N4. Lamb
羊肉 | 2 | N12. Oily Bean Curd
油豆腐 | 1 |
| N5. Lobster Ball
龙虾丸 | 2 | N13. Potato
土豆 | 1 |
| N6. Fish Ball
鱼丸 | 2 | N14. Green Hot Pepper
牛角椒 | 1 |
| N7. Beef Tendon Ball
牛筋丸 | 2 | N15. Garlic
大蒜 | 1 |
| N8. Small Sausage
亲亲肠 | 2 | | |

