



有間麵館



GO NOODLE HOUSE



三鮮湯米線

The History of San Xian Tang Mi Xian

The history of Chinese Imperial Food dates back to the 17th century when it was the staple for emperors and their royal families, according to official records kept during the Qing Dynasty.

Dishes and delicacies, cooked by commoners, were refined by imperial chefs to give a unique taste and touch to tantalise the tastebuds of the royals, especially the Emperors.

As the story goes, Emperor Kangxi was visiting the Southern province when he came across a shed by the lakeside that housed several villagers who were sumptuously feasting on bowls of noodles.

Intrigued by the sight and curious to know what the bowl of noodles tasted like, the Emperor sat down with the ordinary men to have a bowl with a bottle of Chinese Rice Wine (花雕酒).

The emperor was amazed by the taste and asked the chef what made the bowl of noodle extremely tasty, to which, Chef Chan beamed with a smile and answered Shan Xian Noodle (山鮮麵).

The chef went on to explain that the ingredients used in the broth were freshly sourced from the nearby mountain range everyday.

Fascinated with the story, the Emperor decided to come up with his own distinctly improved version of the bowl of noodles by giving it an extra touch for a notch up.

He added Chinese Rice Wine (花雕酒) to his bowl of noodles.

The addition, was obviously, the best combination and a sound decision, which the emperor did not regret.

He was extremely happy with his recipe and subsequently called it Three Fresh Noodles (三鮮麵) to emphasise the ingredients that consisted of freshly made noodles, fresh fish and spring water from the mountain range.

He even conferred his recipe "Best Noodles in the World" (天下第一麵).

The noodles became an integral part of the imperial cuisine and Chef Chan soon became part of the Imperial Chefs in the palace.

All good things should come to an end and the same was expected when the Qing Dynasty fell. But this, however, was not the case for this delicious bowl of noodles.

Chefs from the palace went to different villages following the fall of Qing Dynasty to make a living and by that, included, selling the Emperor's unique bowl of noodles.

The recipe spread outside the empire and across the country as it was passed down from one generation to another.

And this is how the recipe finally came to us - GO Noodle House (有間麵館) - an inheritance that will forever be cherished.

相傳康熙皇帝南下訪察民情，一天中午，來到他邊一家小酒店，點了“一碗湯麵，一壺花雕黃酒”。食後，感覺味美鮮甜，問到：“店家，此麵何名？”陳姓廚子答曰：“山鮮湯麵。”原來此麵鮮湯取水于山間溪水，配與溪中鮮魚烹調，故得此名。康熙一時興起，把少許花雕黃酒倒入湯麵品嚐，甚覺清香可口，更把山鮮更名三鮮，謂鮮湯，鮮麵和鮮魚，更揮筆給店家寫了“天下第一面”五個大字，落款為“玄燁”。回宮不久後，更對昔日嘗過的湯麵念念不忘，便下旨召陳姓廚子進宮，讓他在御膳房專煮湯麵。據說1912年清王朝覆滅，宮庭御廚們也各奔東西，有的流落到其他城市，為了謀求生計，便開設專門經營宮庭菜點的酒樓食店。於是，這一古老秘製皇宮湯麵，得以流傳民間。

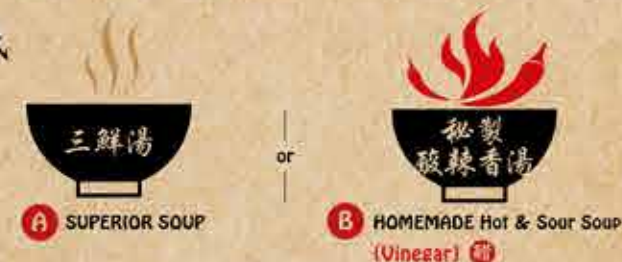
(有間麵館)更有幸親授自陳姓御廚，傳承正宗昔日宮庭湯麵。



How to order your favourite bowl of noodle 如何選擇你喜歡的麵條

Step 1 Choose Your Dish 配料 (100 - 122)

Step 2 Choose Your Soup 湯底



Step 3 Choose Your Noodle 麵類



Step 4 Choose your Add On (Optional) 可選加料

Protein / Vegetables / Extras



Step 5 Recommended!

推薦 紹興花雕酒

(Must be above 18 years old to order)

- | | | |
|-----|--|------|
| W3 | 3 year old Rice Wine Shot 3年花雕酒 (1份) | 1.00 |
| W5 | 5 year old Rice Wine Shot 5年花雕酒 (1份) | 2.00 |
| W10 | 10 year old Rice Wine Shot 10年花雕酒 (1份) | 4.00 |



湯麵

Soup Noodle

至尊

107A Superior Soup Slow Cooked Pork Belly Slice
三鮮湯慢煮花肉片

全民推介



112A Superior Soup Clams
三鮮湯蜆蜆



101B Superior Soup Pork Ball
三鮮湯豬肉丸

SOUP CONTAINS COOKING WINE
* Images are for illustration purpose only



SUPERIOR SOUP
三鮮湯 A



HOMEMADE HOT & SOUR SOUP
(Vinegar)
秘製酸辣香湯 B 醋

Fish Ball with Roe

魚包蛋 [CAUTION: HOT FILLINGS / 警告: 熱餡]

100A 14.80

100B 15.80

Pork Ball

豬肉丸

101A 13.80

101B 14.80

West Saury Fish Ball

西刀魚丸

正宗西刀魚肉打成丸, 香甜彈牙爽口!

102A 13.80

102B 14.80

Squid Ball

墨魚丸

103A 13.80

103B 14.80

Bursting Meatball

醬爆丸 [CAUTION: HOT FILLINGS / 警告: 熱餡]

超乎想像的醬爆口感, 吃了肯定停不了口!

104A 13.80

104B 14.80



Homemade Fish Dumplings

手打自製魚滑

每日手打的新鮮膠魚肉, 口感細嫩爽脆。

105A 13.80

105B 14.80

Bitter Melon & Homemade Fish Dumplings

苦瓜魚滑

106A 13.80

106B 14.80



Slow Cooked Pork Belly Slice

慢煮花肉片

特選花肉, 白脂分布均勻, 肥而不膩。

107A 13.80

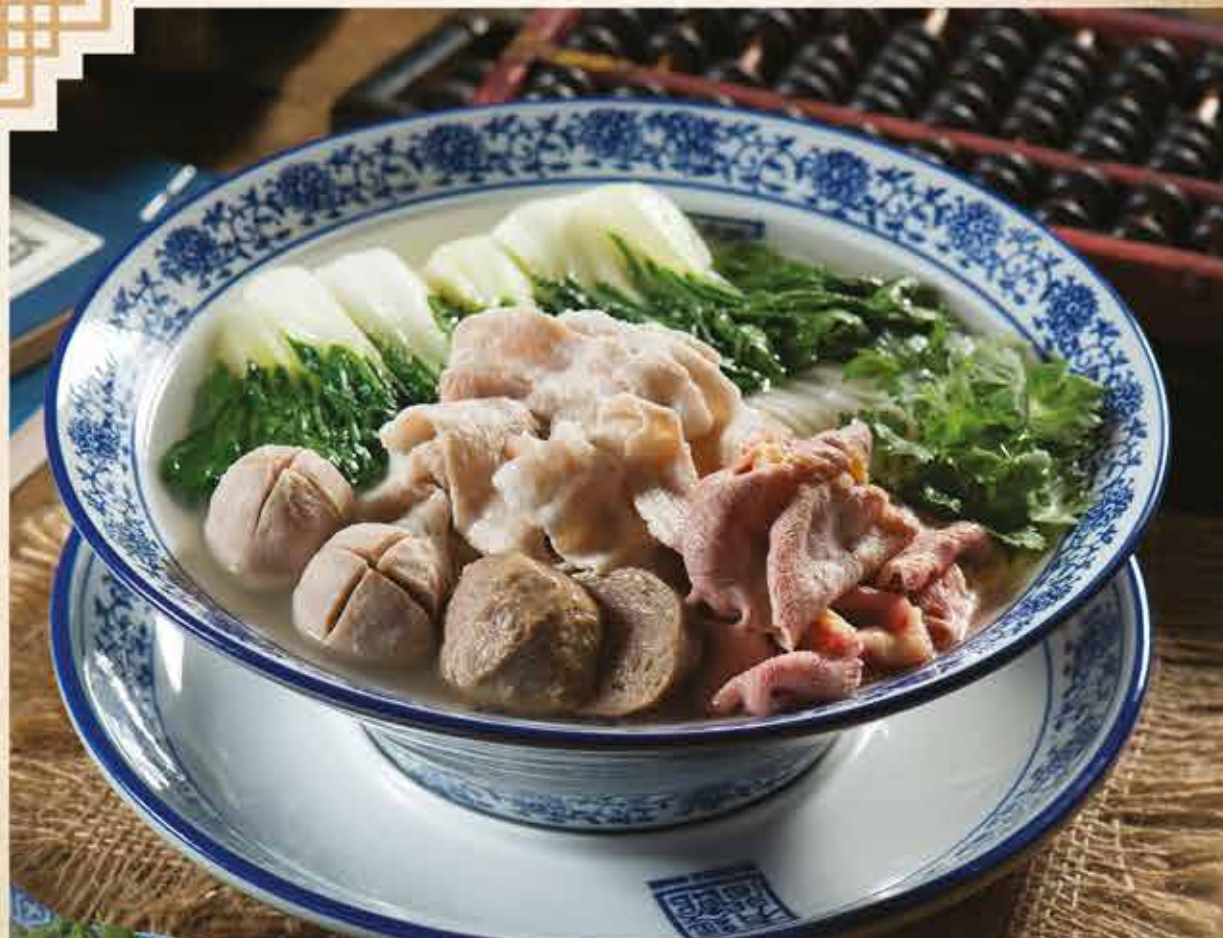
107B 14.80



106A Superior Soup Bitter Melon & Homemade Fish Dumplings
三鮮湯苦瓜魚滑



103B Homemade Hot & Sour Soup Squid Ball
秘製酸辣香湯墨魚丸



119A Superior Soup Beef & Pork Combo
三鲜汤猪牛合并



113A Superior Soup Cooked Prawn
三鲜汤鲜蝦



116A Superior Soup Scallop
三鲜汤鲜貝



117A Superior Soup Grouper Fish Slice
三鲜汤石斑魚片

SOUP CONTAINS COOKING WINE
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SUPERIOR SOUP
三鲜汤 **A**



HOMEMADE HOT & SOUR SOUP
秘製酸辣香湯 **B** **醋**



Slow Cooked Premium Beef Slice

慢煮特級肥牛片

精選澳洲/紐西蘭牛肉，肉質鮮美，嫩滑可口

108A 14.80

108B 15.80

Premium Beef Ball

特級牛肉丸

109A 13.80

109B 14.80

Stuffed Chillies

煎釀辣椒

110A 13.80

110B 14.80



Grouper Fish Slice

石斑魚片

鮮味觸動味蕾，入口滑嫩。

111A 16.80

111B 17.80

Clams 啦啦

112A 13.80

112B 14.80

Cooked Prawn 鮮蝦

113A 17.80

113B 18.80



Mixed Mushrooms (with Truffle Oil)

松露油雜菇

114A 13.80

114B 14.80

Slow Cooked Beef & Tomatoes

慢煮牛肉番茄

解暑清血，肉質鮮嫩。

115A 14.80

115B 15.80

Scallop 鮮貝

116A 16.80

116B 17.80

Green Mussel 青口

117A 13.80

117B 14.80



Seafood Combination

(Fish Slice, Clam, Prawn, Scallop, Mussel)

四海昇平

118A 14.80

118B 15.80



Beef & Pork Combo 猪牛合并

119A 14.80

119B 15.80

The Emperor's Bowl 天子御麵

120A 18.80

120B 19.80

Random Secret Bowl “麵”藏天機

121A 14.80

121B 14.80

GNH Challenge (Beef & Pork)

WE DARE YOU!

有間麵館極限挑戰

122A 48.80

122B 49.80

Free if you can finish in 30 mins! * Ask our staff for current rules



108A Superior Soup Premium Beef Ball
三鲜汤特級牛肉丸



114A Superior Soup Mixed Mushrooms (with Truffle Oil)
三鲜汤松露油雜菇



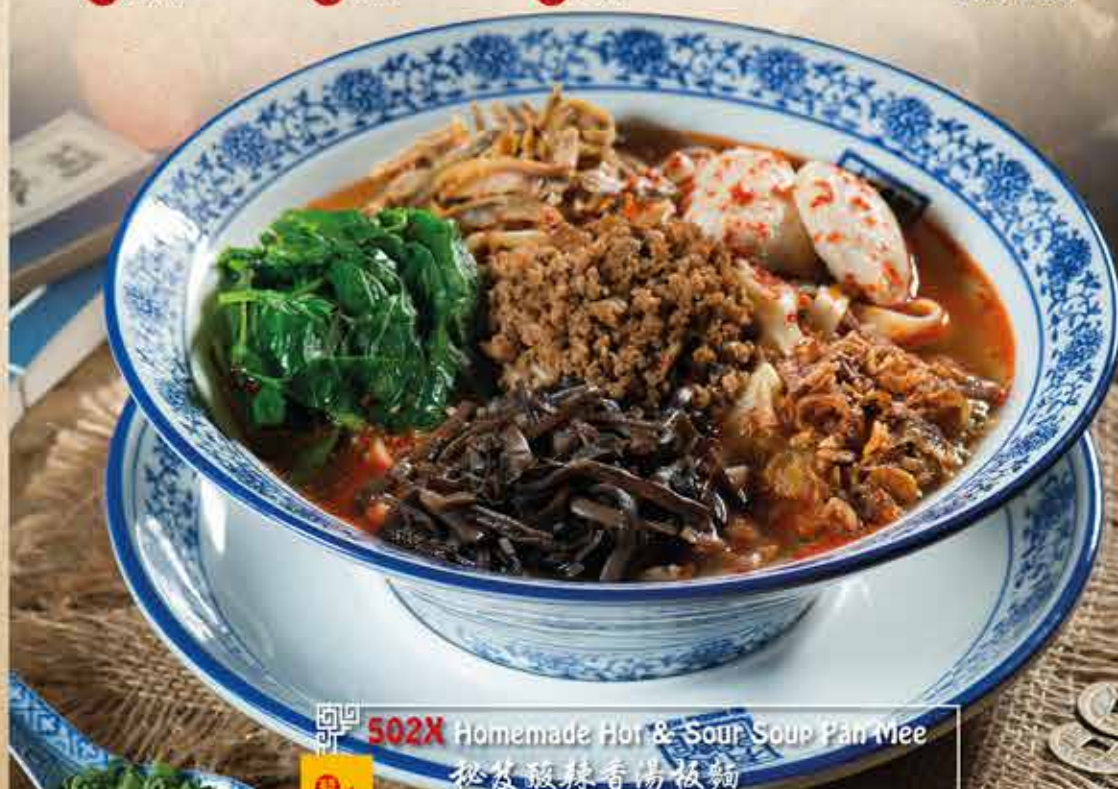
How to order your favourite bowl of noodle 如何選擇你喜歡的麵條

Step 1 Choose your soup or sauce 湯底或醬料 (501- 504)

Step 2 Choose your noodle 麵類



Step 3
Choose add on
(optional)
可選



502X Homemade Hot & Sour Soup Pan Mee
秘製酸辣香湯板麵

* Images are for illustration purpose only



501X Superior Soup Pan Mee 三鮮湯板麵

SOUP CONTAINS COOKING WINE

501 Superior Soup
三鮮湯
13.80
手打板麵的絕佳配搭。

502 Homemade Hot & Sour Soup (Vinegar)
秘製酸辣香湯 醋
14.80

503 Special Dark Sauce
祖傳鮮油乾撈
13.80
祖傳秘方，鮮而不膩。

504 Special Spicy Dark Sauce
鮮油辣乾撈
14.80



CONDIMENT
Add On 加料

PM 01 Minced Pork 豬肉碎 2.00
PM 02 Fried Anchovies 江魚仔 2.00
PM 03 Fried Shallots 炸蔥 1.00
PM 04 Mushrooms 黑木耳 2.00

503X Trio Special Dark Sauce
Pan Mee + Onsen Egg (AD15)
祖傳鮮油乾撈板麵
加溫泉蛋 (AD15)
2.00

三鮮湯 單點 Ala Carte



600 Superior Soup Fish Ball with Roe 三鮮湯魚包蛋



612 Superior Soup Cooked Prawns 三鮮湯鮮蝦

SOUP CONTAINS COOKING WINE
* Images are for illustration purpose only

- | | | |
|---|---|-------|
|  | 600 Fish Ball with Roe
魚包蛋 [CAUTION: HOT FILLINGS / 警告: 熱餡] | 16.80 |
| | 601 Pork Ball
豬肉丸 | 15.80 |
| | 602 West Saury Fish Balls
西刀魚丸
正宗西刀魚肉打成丸, 香甜彈牙爽口! | 14.80 |
| | 603 Squid Ball
墨魚丸 | 14.80 |
| | 604 Bursting Meat Balls [CAUTION: HOT FILLINGS / 警告: 熱餡]
醬爆丸
出乎意料的頭爆口感, 肯定要你一粒再一粒。 | 14.80 |
|  | 605 Homemade Fish Dumplings
手打自製魚滑
每日手打的新鮮膠魚肉, 口感細嫩爽脆。 | 14.80 |
|  | 606 Slow Cooked Pork Belly Slice
慢煮花肉片
精選花肉, 白脂分布均勻, 肥而不膩。 | 14.80 |
|  | 607 Slow Cooked Premium Beef Slice
慢煮特級肥牛片
精選澳洲/紐西蘭牛肉, 肉質鮮美, 嫩滑可口。 | 15.80 |
| | 608 Premium Beef Ball
特級牛肉丸 | 14.80 |
|  | 609 Stuffed Chillies
蔥釀辣椒 | 14.80 |
| | 610 Grouper Fish Slice
石斑魚片
鮮味滿動味蕾, 入口滑嫩。 | 17.80 |
| | 611 Clams
啦啦 | 14.80 |

- | | | |
|---|---|-------|
| 612 Cooked Prawns
鮮蝦 | 18.80 | |
|  | 613 Mixed Mushroom with Truffle Oil
松露油雜菇 | 13.80 |
| 614 Fish Maw
魚鰾 | 15.80 | |
| 615 Scallop
鮮貝 | 17.80 | |
| 616 Green Mussel
青口 | 14.80 | |
| 617 Japanese Dwarf Bok Choy
日本矮腳白菜 | 9.80 | |
| 618 Spinach
莧菜 | 9.80 | |
| 619 Plain Mi Xian (Soup)
淨米線(湯) | 9.80 | |
| 620 Plain Udon (Soup)
淨烏冬(湯) | 9.80 | |



(REPLACE)
HOMEMADE HOT & SOUR SOUP
(Vinegar)

607 Superior Soup Premium Beef Ball 三鮮湯特級牛肉丸



616 Superior Soup Green Mussel 三鮮湯青口



特色小菜 Snacks

706 Nine Dragon Balls 九龍吐珠

700 Trio Platter 三品細味

- 700 Trio Platter**
(Porky Fries, Crispy Beancurd Skin & Chinese Donut)
三品細味 14.80
鎮館三寶，老饕首選。
- 701 Fish Cake**
炸魚餅 6.80
- 702 Porky Fries**
炸午餐肉薯條 7.80
- 703 Crispy Beancurd Skin**
脆香腐竹 6.80
意料之外的香脆可口。
- 704 Taiwanese Sausages**
台灣香腸 8.80
- 705 Gold Coin - Pork**
金錢肉乾 8.80
- 706 Nine Dragon Balls (707, 708, 709)**
九龍吐珠 9.80
龍珠現世，食客相爭。
- 707 Hong Kong Style Fried Fish Ball**
港式炸魚旦 5.80
旺角街頭，港味十足。
- 708 Hong Kong Style Fried Cuttlefish Ball**
港式墨魚丸 6.80
- 709 Fried Chicken Ball**
黃金炸雞球 6.80
- 710 GNH Style Yee Sang Salad**
七彩余生 (without salmon) 11.80
- 710F (with raw salmon)** 14.80
- 711 Grilled Beef Skewer (each)**
牛肉烤串 2.80
- 712 Grilled Pork Belly Skewer (each)**
花肉烤串 2.80
- 713 Grilled Salmon Skewer (each)**
三文魚烤串 3.80
- 714 Crispy Fish Skin**
香脆魚皮 6.80
- 715 Fried Fish Dumpling Crackers**
(Keropok Lekor - Malaysian Delicacy)
炸魚條 6.80

* Images are for illustration purpose only



開胃清腎
溫中散寒
文冬薑茶

910 Bentong Ginger Tea

908 Dates Wolfberry Tea

健脾胃
明目養顏
養血安神
紅棗杞茶



- 905** GO Snow Pear 雪梨水 4.80
- 906** GO Kum Quat 金橘水 4.80
- 907** GO Passion Fruit 百香果蘆薈 4.80

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飲料 Beverage



甜品 Dessert

- 900** Coke 可口可樂 3.80
- 901** Coke No Sugar 無糖可樂 3.80
- 902** Sprite 雪碧 3.80
- 903** Pocari Sweat 寶礦力水特 3.80
- 904** Lipton Ice Lemon Tea 立頓檸檬茶 4.20

冷 COLD **C** | 熱 HOT **H**

- 908** Dates Wolfberry Tea 紅棗枸杞茶 2.50
健脾益胃，明目養顏，養血安神。
- 909** In House Pu Er Tea 糯米香普洱 2.00
寧心安神，消暑降脂。
- 910** Bentong Ginger Tea **H** 文冬薑茶 3.80
溫中散寒，開胃清腎。
- 911** White Coffee 白咖啡 4.50
- 912** Milk Tea 奶茶 4.50
- 913** Spring Water 礦泉水 3.50
- 914** Sparkling Water 氣泡水 3.50
- 915** Tsing Tao 青島 6.80
- 916** Tiger 老虎牌 6.80

- 917** Coconut Milk & Coffee Jelly 椰奶咖啡凍 4.80
冰凍爽口，甜而不膩。
- 918** Lemon & Tea Jelly 檸檬茶凍 4.80
降火除煩，清利濕熱。

加料 Add On

Max. 3 add on per bowl
每碗最多三樣加料

- AD 00** Fish Ball with Roe 魚包蛋 3.80
[CAUTION: HOT FILLINGS / 警告: 熱餡]
- AD 01** Pork Ball 豬肉丸 3.80
- AD 02** Fish Ball 西刀魚丸 2.80
- AD 03** Squid Ball 墨魚丸 2.80
- AD 04** Bursting Meatball 醬爆丸 3.80
[CAUTION: HOT FILLINGS / 警告: 熱餡]
- AD 05** Homemade Fish Dumpling 手打自製魚滑 2.80
- AD 06** Slow Cooked Pork Belly Slice 慢煮花肉片 3.80
- AD 07** Slow Cooked Premium Beef Slice 慢煮特級肥牛片 3.80
- AD 08** Premium Beef Ball 特級牛丸 3.80
- AD 09** Grouper Fish Slice 石斑魚片 4.80
鮮味醇動味蕾，入口滑嫩。
- AD 10** Clams 蚶蚶 2.80
- AD 11** Cooked Prawn (each) 鮮蝦 2.80
- AD 12** Scallops 鮮貝 2.80
- AD 13** Fish Maw 魚鰾 3.80
- AD 14** Chinese Donut 黃金油條 2.00
Must order with soup noodles
- AD 15** Onsen Egg 溫泉蛋 2.00
- AD 16** Japanese Bok Choy 日本矮腳白菜 2.00
- AD 17** Spinach 菠菜 2.00
- AD 18** Bitter Melon 苦瓜 2.00
- AD 19** Mi Xian 淨米線 2.00
- AD 20** Udon 淨烏東 2.00

  GO Noodle House Australia

米線

米線是選用優質大米，經發酵、磨漿、濾條、蒸粉、壓榨等工序製成的線裝食品，品種甚多，吃法多樣，既可熱吃，也可涼吃，可葷可素，豐儉由人，廣受歡迎。質量好的米線具有營養價值更高，米線含有豐富的維生素、礦物質及酵素等，具有熟透迅速、均勻，耐煮不爛，爽口滑嫩，煮後湯水不渾，易於消化；米線更具有健胃消食功效，主治胃納差，營養不良，氣虛體質。米線在泡製過程中營養容易流失，因此米線需搭配各種蔬菜、肉、海鮮，蛋和調料來增加營養，適當的調料同時又能增加米線的美味。

三鮮湯米線，以其製湯考究，吃法特異，滋味鮮甜清香，鹹淡相宜而成為本店《有間麵館》特有風味。三鮮湯米線主要以湯、肉片、海鮮，米線再加佐料做成。湯用花油、海鮮等熬製，以清澈透亮為佳；將肉丸、鮮海產品等切成薄片或小块，擺入小碟；米線則以細白、有韌性者為好；同時備有小白菜、黃芽白、嫩菠菜、奶白等。吃時，以大“海碗”盛湯，加生薑片、胡椒、芝麻油，湯滾油薄，碗中冒出絲絲熱氣。湯上桌前，將佐料蓋入碗內，繼將肉片氽入湯中，輕輕一攪，霎時變得玉蘭片似的雪白、細嫩。然後放入胡椒粉、鮮菜、米線，便可食用，配上陳年花雕酒，更是絕配。碗中紅白黃綠相交輝映，奇香沁人，使人胃口大開，食指大動。



