



Handmade Favourites



C1. 肉饅 Uyghur Pastry

Crispy baked Uyghur naan filled with spiced lamb and onion — golden, juicy, and packed with flavour

\$24



C2. 烤包子 Samsa

Traditional baked pastry filled with juicy lamb and onion

\$15



C3. 薄皮包子 Petir Manta

Steamed thin-layer buns filled with lamb, onion, and black pepper — served with chilli and vinegar sauce

\$20



C4. 羊肉包子 Steamed Meat Buns

Fluffy steamed buns filled with juicy lamb and cabbage — served with chilli and vinegar sauce

\$19



C5. 水饺 Steamed Dumplings

Juicy dumplings filled with lamb & beef mince, onion, and vegetables (12 pcs)

\$19



C6. 锅贴 Fried Dumplings

Crispy pan-fried dumplings packed with juicy lamb or beef, onion, and vegetables (12 pcs)

\$21

Salads



D1. 凉粉 Spicy Jelly Noodles

Cold bean starch with a spicy and tangy sauce for a refreshing taste

\$14



D2. 老虎菜 Tiger Salad

Crisp capsicum, tomato, and onion tossed in a tangy vinegar dressing

\$13



D3. 蒜泥黄瓜 Cucumber Salad

Smashed cucumber tossed in a chilled garlic and sesame sauce

\$13



D4. 俄罗斯凉菜 Uyghur Salad

Fresh cucumber, tomato, and onion tossed in a light, tangy white vinegar dressing

\$18



D5. 椒麻鸡 Pepper Chicken Salad

Chicken cutlets tossed in a spicy pepper and chilli oil dressing

\$21



D6. 凉拌牛肉 Beef Salad

Chilled sliced beef tossed in a savoury, spicy dressing

\$19



Uyghur cuisine blends Silk Road flavours.

From spices in the east to Central Asian herbs, Uyghur food is a rich fusion shaped by thousands of years of trade, travel, and tradition.



Vegetarian

P1. 红烧茄子 Stir Fry Eggplant

Tender eggplant and capsicum stir-fried with garlic soy sauce

\$18

P2. 酸辣土豆丝 Shredded Potatoes

Shredded potato stir-fried with vinegar, garlic, and a touch of chili

\$16

P3. 干煸豆角 Fried Green Beans

Crisp green beans and capsicum stir-fried with garlic and soy sauce

\$18

P4. 素炒西兰花 Stir Fried Broccoli

Fresh broccoli stir-fried with garlic and a touch of sesame oil

\$17

P5. 香菇菜心 Mushroom Choy

Soft tofu stir-fried in a spicy, savory sauce with garlic, chili, and wood ear mushrooms

\$16

P6. 麻辣豆腐 Mapo Tofu

Soft tofu stir-fried in a spicy, savory sauce with garlic, chili, and wood ear mushrooms

\$17

Soup

G1. 牛肉面 Beef Noodle Soup

Tender beef simmered in a rich broth with thin noodles, radish, and herbs

\$21



G2. 面片汤 Chopped Noodle soup

Square-cut handmade noodles served in a light, savory broth with vegetables

\$20



G3. 骨头汤 Lamb Bone Soup

Rich lamb bone broth simmered with tomato pieces and onion

\$18



G4. 酸辣汤 Spicy and Sour Soup

Tender lamb pieces in a bold, tangy broth with vegetables and spices

\$18



G5. 饺子汤 Dumpling Soup

Juicy dumplings in a flavorful, tangy broth with vegetables and a hint of vinegar

\$19



Drinks

酸奶 Uyghur Yoghurt

HOMEMADE SWEET UYGHUR YOGHURT

\$4.5

罐装饮料 Soft Drinks

\$3.5

奶茶 Uyghur Milk Tea

HOMEMADE SALTY OR SWEET MILK TEA

\$13

瓶装饮料 Bottled Drinks

\$5

茶 Pot of Tea

Green tea
Black tea

\$8





Noodles



A1. 妈妈的拌面 Mother's Lagmen

Hand-pulled noodles in a rich tomato-based stir-fry with tender Lamb, capsicum, onion, and garlic



A2. 过油肉拌面 Signature Lagmen

Hand-pulled noodles wok-tossed with tender lamb, crisp capsicum, and earthy black fungus



A3. 辣皮子拌面 Spicy Lagmen

Handmade noodles fired up with dried chilli, crunchy Chinese celery, and your choice of lamb



A4. 干煸炒面 Spicy Stir-Fried Noodles

Dry-fried handmade noodles with chilli, garlic, chives and tender spicy lamb, and full of wok-fired flavour



A5. 炒拉面 Uyghur Fried Noodles

Wok-fried handmade noodles with tender lamb and crisp seasonal veggies



A6. 海鲜炒拉面 Seafood Fried Noodles

Handmade noodles stir-fried with a mix of prawns, squid, and seasonal vegetables



A7. 丁丁炒面 Pearled Noodles

Tiny hand-cut noodles stir-fried with diced vegetables and Lamb, Savoury and sour, full of texture



A8. 大盘鸡 Big Plate Chicken

Tender chicken pieces braised with potato, capsicum, and onion in a rich chilli-soy sauce. Served with handmade flat noodles.



A9. 黄面烤肉 Cold Noodles

Refreshing cold yellow noodles served with tender stir-fried lamb, onion, garlic and homemade chilli sauce

Charcoal Kebabs



B1. 烤羊肉串 Lamb Kawap

Juicy lamb skewers grilled over open flame, seasoned with traditional spices (4 skewers)



B2. 烤鸡肉串 Chicken Kawap

Tender chicken skewers grilled over charcoal, seasoned with aromatic spices (4 skewers)



B3. 烤鸡翅中 Chicken Wing Kawap

Charcoal-grilled chicken wings on skewers, crispy on the outside and juicy inside (4 wings)



B4. 烤羊排 Lamb Ribs Kawap

Charcoal-grilled lamb rib skewers (4 ribs)



B5. 烤小羊腿 Lamb Shanks Kawap

Juicy lamb shank grilled over charcoal

Extra

加面

Plain Noodles

Thin or Flat option of our signature hand-pulled noodles

\$7

米饭

Rice

Bowl of steamed white rice, perfect base for soaking up rich sauces and savoury flavours

\$4

馕

Nan Bread

6 pieces of Nan bread — perfect for pairing with meats and stews.

\$6

Uyghurs have been hand-pulling noodles for over 2,000 years.

These silky, chewy strands known as "Lagmen" are a signature of Uyghur hospitality and are always made fresh to order.



Wok of the Silk Road

E3. 蛋炒饭 Egg Fried Rice

Classic fried rice tossed with egg, minced veggies, and a light soy seasoning, simple and satisfying



E1. 铁板羊肉 Sizzling Plate

Sliced lamb stir-fried with capsicum and onion, served on a sizzling hot plate.



E4. 孜然羊肉 Cumin Lamb

Tender lamb stir-fried with cumin, chilli, and onion.



E5. 葱爆羊肉 Spring Onion Stir Fry

Tender lamb stir-fried with fresh spring onion and garlic



E6. 糖醋鸡 Sweet and Sour Chicken

Crispy fried chicken coated in a rich sweet and sour glaze



E7. 宫保鸡丁 Kung Pao Chicken

Tender chicken stir-fried with dried chilli, garlic, and roasted peanuts in a sweet and spicy sauce



E8. 韭菜炒蛋 Chive Scrambled Egg

Fluffy scrambled eggs stir-fried with fresh tomato and garlic chives



E9. 爆炒羊杂 Spicy Lamb Offal

Stir-fried lamb heart, liver, tripe, and lung tossed with dried chilli, garlic, and onion



Family-style

F1. 抓饭 Polo

Fragrant rice slow-cooked with lamb, carrot, onion, and a blend of Uyghur spices



\$28

F2. 烧包肉 Uyghur Stew

Tender slow-cooked lamb with cumin, served over naan



\$37

F3. 薄饼牛肉 Beef Pancakes

Finely cut vegetables stir-fried with beef, wrapped in soft, thin steamed pancakes



\$28

F4. 辣子鸡 Fried Chilli Chicken

Crispy fried chicken stir-fried in a bold, spicy sauce with dried chilies, garlic, and peppers



\$36

F5. 土豆鸡片 Crispy Potato Chicken

Crispy chicken pieces stir-fried with golden potato strips in a savoury tomato-based sauce



\$32

F6. 烧丁炒肉 Crispy Nan Lamb Toss

Crispy bread pieces stir-fried with tender lamb, onion, and spices



\$29

F7. 风味羊排 Stir Fried Lamb Ribs

Crispy lamb ribs wok-fried with onion, garlic, and cumin



\$37

F8. 红烧牛尾 Braised Beef Tail

Slow-braised beef tail simmered in a rich house sauce with capsicum slices and onion



\$40

Uyghur meals are all about sharing.

From hand-pulled noodles to charcoal-grilled kawap, dishes are served to be passed around — because food is how Uyghurs show love, hospitality, and community.