



## Handmade Favourites



**C1. 肉饊**  
**Uyghur Pastry** \$24  
Crispy baked Uyghur naan filled with spiced lamb and onion — golden, juicy, and packed with flavour



**C2. 烤包子**  
**Samsa** \$15  
Traditional baked pastry filled with juicy lamb and onion



**C3. 薄皮包子**  
**Petir Manta** \$20  
Steamed thin-layer buns filled with lamb, onion, and black pepper — served with chilli and vinegar sauce



**C4. 羊肉包子**  
**Steamed Meat Buns** \$19  
Fluffy steamed buns filled with juicy lamb and cabbage — served with chilli and vinegar sauce



**C5. 水饺**  
**Steamed Dumplings** \$19  
Juicy dumplings filled with lamb & beef mince, onion, and vegetables (12 pcs)



**C6. 锅贴**  
**Fried Dumplings** \$21  
Crispy pan-fried dumplings packed with juicy lamb or beef, onion, and vegetables (12 pcs)

## Salads



**D1. 凉粉**  
**Spicy Jelly Noodles** \$14  
Cold bean starch with a spicy and tangy sauce for a refreshing taste



**D2. 老虎菜**  
**Tiger Salad** \$13  
Crisp capsicum, tomato, and onion tossed in a tangy vinegar dressing



**D3. 蒜泥黄瓜**  
**Cucumber Salad** \$13  
Smashed cucumber tossed in a chilled garlic and sesame sauce



**D4. 俄罗斯凉菜**  
**Uyghur Salad** \$18  
Fresh cucumber, tomato, and onion tossed in a light, tangy white vinegar dressing



**D5. 椒麻鸡**  
**Pepper Chicken Salad** \$21  
Chicken cutlets tossed in a spicy pepper and chilli oil dressing



**D6. 凉拌牛肉**  
**Beef Salad** \$19  
Chilled sliced beef tossed in a savoury, spicy dressing



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

\$22



### A2. 过油肉拌面 Signature Lagmen

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

\$23



### A3. 辣皮子拌面 Spicy Lagmen

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

\$23



### 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

\$24



### A5. 炒拉面 Uyghur Fried Noodles

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

\$22



### A6. 海鲜炒拉面 Seafood Fried Noodles

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

\$24



### A7. 丁丁炒面 Pearled Noodles

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

\$22



### 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.

Small (1-2 p) \$25

Large (3-4 p) \$37



### A9. 黄面烤肉 Cold Noodles

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

Small (1-2 p) \$28

Large (3-4 p) \$39

## Charcoal Kebabs



### B1. 烤羊肉串 Lamb Kawap

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

\$17



### B2. 烤鸡肉串 Chicken Kawap

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

\$18



### B3. 烤鸡翅中 Chicken Wing Kawap

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

\$8



### B4. 烤羊排 Lamb Ribs Kawap

Charcoal-grilled lamb rib skewers (4 ribs)

\$14



### B5. 烤小羊腿 Lamb Shanks Kawap

Juicy lamb shank grilled over charcoal

\$15

## 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

\$19

### E1. 铁板羊肉 Sizzling Plate

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

\$25

### E4. 孜然羊肉 Cumin Lamb

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

\$25

### E5. 葱爆羊肉 Spring Onion Stir Fry

Tender lamb stir-fried with fresh spring onion and garlic

\$23

### E6. 糖醋鸡 Sweet and Sour Chicken

Crispy fried chicken coated in a rich sweet and sour glaze

\$20

### 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

\$22

### E8. 韭菜炒蛋 Chive Scrambled Egg

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

\$18

### E9. 爆炒羊杂 Spicy Lamb Offal

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

\$20

## Family-style



### F1. 抓饭 Polo

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

\$28



### F2. 饅包肉 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. 饅丁炒肉 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.