

家常白菜煲

Home Style Stewed Chinese Cabbage

\$ 26.8



老酸菜氽羊肉丸子

Stewed Lamb Meat Balls Soup
with Pickled Chinese Cabbage

\$ 36.8



东北杀猪菜

Stewed Pork with Souerkraut
and Blood Sausage

\$ 32.8





家焗野生盲曹魚

Home Style Stewed Wild Barramundi

\$ 69.8

盲曹魚其貌不揚，但肉質很細膩，丰滑鮮美，營養價值高。

Barramundi is nutritious and delicious with smooth taste.



鸿运狮子头

Special Meat Balls

\$ 36.8



秘制稻香肉

Braised Pork Belly with Secret Flavors

\$ 42.8



鲛鱼水饺 (三鲜、素三鲜、猪肉白菜)

Boiled Dumplings (Mackerel Mince/
Chives, Eggs & Shrimps/
Vegies/Pork Mince & Chinese Cabbage)

\$ 14.8



煎东北粘豆包

Pan Fried Sticky Bun
with Red Bean Fillings

\$ 14.8

乾隆肉饼

Manchurian Meat Pies

\$ 16.8



辽西水馅包子

Manchurian Steamed Juicy Buns

\$ 16.8



红高粮必吃十二道菜

Manchurian Kitchen
Signature Dishes



红高粮豆角烋饼

Manchurian Kitchen Special Stewed
Pork Ribs, Green Beans and Potato
with Fresh Chinese Pancake

\$ 39.8



砧板烤羊腿

Baked Leg of Lamb

\$ 88.8

鮑魚仔

燜土豆

\$

66.8

Stewed Baby
Abalone with
Potato

羊肚菌板栗燜鮮鮑

Morchella chestnut
stewed fresh abalone

\$ 168





香拌手撕鸡

Shredded Chicken with Special Sauce

\$ 22.8



巧手拌干丝

Shredded Dried Bean Curd

\$ 16.8

手撕掰鸭蛋

Duck Eggs

\$ 22.8



水晶蔬菜冻

Jelly with Pork Skin and Vegies

\$ 16.8



头盘冷菜

Entrée Cold Dishes

东北大拉皮 \$ 28.8

Manchurian Cold Mung Bean Noodles Salad

东北知名小吃，以劲柔爽口，味道鲜美而受消费者喜爱。

Well known Manchurian dish, are really popular with public for their delicious taste.



过水手擀面（肉酱、
鸡蛋辣椒酱）

Hand Made Noodles (Pork Mince Paste/
Egg & Hot Pepper Paste)

\$ 22.8



家常疙瘩汤

Home Style Gnocchi Soup

\$ 22.8



五谷丰登

Steamed Mixture of Taro,
Sweet Potato, Corn, Pumpkin,
Peas and Peanuts

\$ 32.8

关外经典面食

Manchurian Side Dish



榛蘑土豆片
Stir Fried Sliced Potato
with Oyster Mushroom
\$ 22.8



芸豆丝炒粉
Stir Fried Shredded Beans
with Vermicelli
\$ 22.8



压锅老豆腐
Pressure Cooked Bean Curd
\$ 26.8

水晶粉炒中国芹
Stir Fried Chinese Cellery
with Vermicelli
\$ 19.8



酸萝卜炒粉
Stir Fried Pickled
Radish with Vermicelli
\$ 18.8



清真牛羊 Halal Dish

原味羊蝎子

Stewed Lamb Bones

\$ 39.8



芫爆羊肚

Stir Fried Lamb Stomach
with Coriander

\$ 26.8



川味飘香羊腿

Sichuan Style Leg of Lamb

\$ 32.8



红烧羊蹄

Braised Sheep Hoof with Soy Sauce

\$ 26.8





果味松鼠鱼

Deep Fried Fish with Sweet and Sour Sauce

\$ 39.8

凉瓜煎蛋

Egg Omelette with Bitter Melon

\$ 22.8



凉瓜炒蛋清

Stir Fried Bitter Melon with Egg White

\$ 22.8

辣椒里的小鸡

Stir Fried Chicken with Hot Chilli

\$ 29.8



老式锅包肉
Traditional Manchurian Cripky Pork
\$ 26.8



带鱼焖茄子
Braised Ribbon Fish with Eggplant
\$ 36.8



一品全羊汤
Stewed Mutton Soup
\$ 39.8

野生蘑菇蒸肉

Steamed Pork Belly with Wild Mushroom

\$ 32.8



辽西水馅包子

Manchurian Steamed Juicy Buns

\$ 16.8

乾隆肉饼

Manchurian Meat Pies

\$ 16.8



自磨辽西水豆腐

Home Made Soft Beancurd

\$ 22.8





酱焖笋壳鱼
Braised Marble Goby
with Bean Paste
\$ 69.8



鲍鱼仔焖土豆
Stewed Baby Abalone
with Potato
\$ 68.8



沟帮子手撕熏鸡
Manchurian
Smoked Chicken
\$ 29.8



秘制吊烤羊排
Baked Lamb Chops
with Secret Ingredients
\$ 59.8



雪花蟹(鹅肝酱焗、
葱姜焗、蛋黄焗)
Snow Crabs Cooked with Foie Gras/
Ginger&Spring Onions/Egg York
时价 Market Price



1



2



3



4

1. 大丰收

House Special Mixed Salad

\$ 24.8

2. 哈尔滨红肠

Harbin Sausage

\$ 22.8

3. 鸡蛋焖子插土豆拌茄子

Steamed Eggplant and Potato
with Egg Soybean Paste

\$ 26.8

4. 手撕黄花鱼

Baked Yellow Croaker

\$ 22.8

手工椒盐豆腐

Deep Fried Home Made Bean
Curd with Salt and Pepper

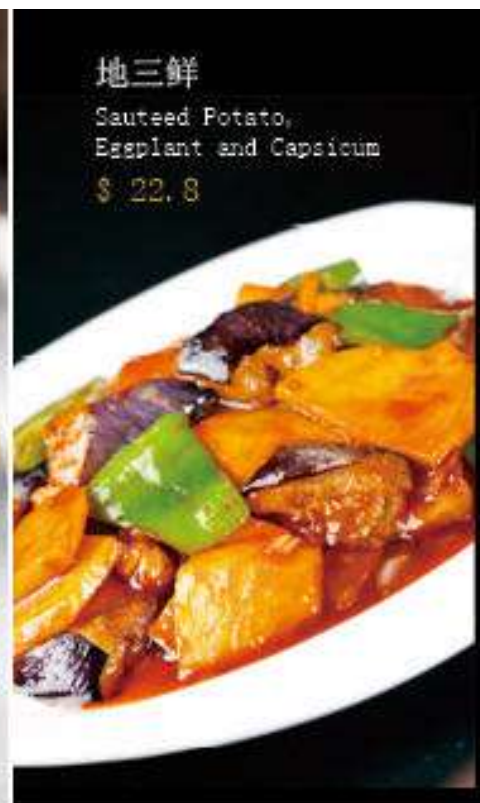
\$ 26.8



地三鲜

Sauteed Potato,
Eggplant and Capsicum

\$ 22.8



素烧茄子

Braised Eggplant

\$ 19.8



干豆腐韭菜炒粉头

Stir Fried Dried Bean Curd
with Chives and Vermicelli

\$ 26.8



1. 酱猪手
Braised Pork Knuckle
with Soy Sauce
\$ 16.8

2. 菠菜花生米
Spinach Salad
Mixed with Peanuts
\$ 10.8

3. 芥辣秋葵
Boiled Okra with Wasabi
\$ 18.8

4. 老醋蛰头
Jelly Fish with Vinegar
\$ 22.8



5. 东北酱大骨
Manchurian Slow Cooked
Pork Bones with Soy Sauce
\$ 26.8



热炒

Main Hot Dishes

酸菜(土豆)炖大鹅

Slow Cooked Goose with Sauerkraut or Potato

\$ 59.8

本菜充分发挥东北菜炖，酱，炒等主要特点，外形虽然稍显粗糙，但色香味浓、一菜多味、咸鲜分明。

Typical Manchurian dish with characters of stew, braise and stir fry. Simple presentation but tasty.



野生蘑菇蒸肉

Steamed Pork Belly with Wild Mushroom

\$ 32.8



辽西水馅包子

Manchurian Steamed Juicy Buns

\$ 16.8

乾隆肉饼

Manchurian Meat Pies

\$ 16.8



自磨辽西水豆腐

Home Made Soft Beancurd

\$ 22.8





酱焖
笋壳鱼

\$
69.8

Braised
Marble Goby
with Bean Paste

酱焖偏口鱼
Braised Flounder
with Bean Paste

\$ 59.8

酱焖黄花鱼
Braised Yellow Croaker
with Bean Paste

\$ 49.8

甜品 Dessert

红酒醉雪梨

Snow Pears with Wine Flavors

\$ 26.8



拔丝地瓜

Toffee Sweet Potato

\$ 24.8



拔丝白果

Toffee Fat Pork

\$ 24.8



翻沙芋头

Sugar Coated Taro Slices

\$ 32.8



东星斑（刺身、清蒸两吃：
时蔬鱼球、头腩尾椒盐）

Coral Trout (Sashimi/Steamed,
Stir Fried/Salt & Pepper)

时价 Market Price



一帆风顺
（龙虾 + 锦绣前程刺身拼）

Wasabi Platter of Lobster ,
Salmon, Tuna, etc

时价 Market Price

宫保鸡丁

Stir Fried Chicken
with Capsicum and Peanuts

\$ 26.8



牛肝菌炒老虎虾

Stir Fried Tiger Prawns
with Porcini

\$ 46.8

鸡茸羊肚菌

Chicken Mince Ball Soup with Morel

\$ 15.8/serve



红高粮小炒

House Special Stir Fry

\$ 22.8



炆炒土豆丝

Over Heat Stir Fried Shredded Potatoes

\$ 18.8



雪绵豆沙

Red Bean Buns

\$ 38.8



麦香红薯

Sweet Potato in Ale Flavor

\$ 28.8

拔丝三样

Toffe Combinations

\$ 26.8



1. 炸烹虾段

Deep Fried Prawns

\$ 42.8



2. 宫保虾球

Stir Fried Prawns with
Capsicum and Peanuts

\$ 36.8



3. 葱香虾球

Prawns Cooked with
Spring Onions

\$ 39.8



绽放的味蕾
难以释放的美味

Tasty and
Delicious Delicacy

田园尚素

Vegetable Dish



牛肝菌烧笋

Braised Bamboo Shoots with Porcini

\$ 39.8



翠花酸菜炒粉

Stir Fried Pickled Chinese
Cabbage with Vermicelli

\$ 18.8



黄油走地鸡炖野生榛蘑
Stewed Free Range Chicken
with Wild Oyster Mushroom
\$ 39.8



酸菜(土豆)炖大鹅
Slow Cooked Goose
with Sauerkraut or Potato
\$ 59.8



家焖野生盲曹鱼
Home Style Stewed
Wild Barramundi
\$ 69.8

东北大拉皮
Manchurian Cold
Mung Bean Noodles Salad
\$ 28.8



海参烧蹄筋
Braised Sea Cucumber
with Tendon
\$ 48.8



八旗蔬菜丸子

Manchurian Deep Fried Vegetable Balls

\$ 32.8



尖椒炒锦州干豆腐

Stir Fried Jinzhou Dried
Bean Curd with Hot Peppers

\$ 22.8



秋耳炒山药

Stir Fried Chinese Yam with Black Fungus

\$ 19.8





小红糖饼

Pancake with Brown Sugar Fillings

\$ 6.6/2 件 \$ 6.6/2pcs



韭菜盒子

Chinese Pies with Chives Fillings

\$ 6.8/2 件 \$ 6.8/2pcs



萝卜丝饼

Chinese Pies with Shredded Radish Fillings

\$ 8.8/2 件 \$ 8.8/2pcs



薄皮大馅特色蒸饺（酸菜猪肉、鸡肉白菜）

Steamed Thin Wrapped Dumplings (Pork Mince & Souerkraut/Chicken & Chinese Cabbage)

\$ 14.8



1. 麻蚶子韭菜炒鸡蛋

Stir Fried Pipis
with Eggs and Chives

\$ 26.8

2. 花蛤烧白菜

Stewed Chinese Cabbage with Clams

\$ 26.8

3. 满族小豆腐

Manchurian Style
Stir Fried Bean Curd

\$ 22.8

4. 铁板酿茄子

Stuffed Eggplants with
Soy Sauce on Sizzling Plate

\$ 29.8



小炒肉

Stir Fried Pork with Hot Peppers

\$ 26.8



西红柿炖牛肉

Stewed Beef with Tomato

\$ 26.8



铁板黑椒牛仔粒

Sizzling Diced Beef with Black Pepper

\$ 42.8

秘制牛肋骨

Beef Ribs in Secret Flavors

\$ 32.8

生猛海鲜
Live Seafood

雪花蟹

时价

(鹅肝酱焗、葱姜焗、蛋黄焗) Market Price

Snow Crabs Cooked with Foie Gras/
Ginger&Spring Onions/Egg York



三刀 (清蒸、酱焗两吃)
Morwong (Steamed/Braised
with Bean Paste)

时价 Market Price

龙虾 (葱姜、椒盐、酱焗、黄金)
Lobster (Ginger & Spring Onions/
Salt & Pepper/Braised with Bean
Paste/Egg York)

时价 Market Price

青边鲍 (油爆、姜葱、打边炉)
Abalone (Stir Fried/Ginger &
Spring Onions/Hot Pot)

时价 Market Price



石锅蹄筋
Braised Beef Tendon
in Clay Pot
\$ 32.8

小碗牛肉
Beef Stew in Soy Sauce
\$ 26.8



石锅牛肉
Braised Beef in Clay Pot
\$ 36.8



手撕牛肉
Dried Shredded Beef
\$ 32.8





黄油 **走地鸡** 炖野生榛蘑 \$ 39.8

Stewed Free Range Chicken with Wild Oyster Mushroom

被晒干的榛蘑散发着浓浓的香气，勾引着馋虫啊。在东北，榛蘑大多用在炖菜里，特别是与鸡肉搭配，更是美味浓郁。

As a Manchurian delicacy dried Morel are usually stewed with chicken.

秘制吊烤羊排

Baked Lamb Chops with Secret Ingredients

\$ 59.8



肉质细嫩，口味鲜咸，来一份羊排感受美味在舌尖缠绕。

Irresistible flavor of lamb chops.

野生蘑菇蒸肉

Steamed Pork Belly with Wild Mushroom

\$ 32.8



辽西水馅包子

Manchurian Steamed Juicy Buns

\$ 16.8

乾隆肉饼

Manchurian Meat Pies

\$ 16.8



自磨辽西水豆腐

Home Made Soft Beancurd

\$ 22.8



八爪鱼捞粉

Octopus Cooked with Vermicelli

\$ 26.8



烟熏大黄鱼

Smoked Yellow Croaker

\$ 59.8

剁椒鱼头

Steamed Fish Head with Pickled Peppers

\$ 59.8



海參 烧蹄筋

Braised Sea Cucumber with Tendon



\$ 48.8