

宜  
吃香



宜  
喝辣

## 卤味凉菜

Marinated Cold Dishes



Braised Assorted Meats  
卤味拼盘 \$ 32.9

A01



Hunan-Style Mouthwatering Chicken  
重庆口水鸡 \$ 12.8

A02



Sichuan-Shaanxi Shredded Chicken  
川渝手撕鸡 \$ 12.8

A03



Braised Beef in Soy Sauce  
酱香牛肉 \$ 15.8

A04



Braised pork ears  
红油猪耳 \$ 12.8

A05



Sliced Beef & ox tripe in Chili Sauce  
夫妻肺片 \$ 15.8

A06



Sweet & Sour Braised Pork Ribs  
糖醋排骨 \$ 15.8

A07



Mixed Vegetable Salad with Beef  
牛肉大拌菜 \$ 16.8

A07



Okra in Savory Sauce  
捞汁秋葵 \$ 12.8

A08



Spicy Pounded Three Treasures (Eggplant, Century Egg, Chili)  
擂三宝 〰 \$ 15.8

A09



Pounded Century Egg with Chili  
擂辣椒皮蛋 〰 \$ 16.8

A10



Pounded Eggplant with Chili  
擂辣椒茄子 〰 \$ 13.8

A11



Cold Tofu with Century Egg  
皮蛋豆腐 \$ 12.8

A12



Hunan-Style Homemade Cold Jelly

湘味自制凉粉 \$ 8.8

A13



Smashed Cucumber Salad

拍黄瓜 \$ 8.8

A14



Marinated Peanuts with Vinegar

老醋花生 \$ 8.8

A15

# 招牌热销榜

Best Sellers List



Signature Stir-Fried Pork with Chili  
辣椒炒肉 \$ 22.8

B01



Spicy Signature Stir-Fried Beef  
小炒黄牛肉 \$ 24.8

B02



Country-Style Mixed Stir-Fry (chili, egg, pork)  
农家一碗香 \$ 26.8

B03



Changsha stinky tofu  
长沙街头臭豆腐 \$ 16.8

B03



Quick-Fried Preserved Pork  
小湖南炒腊肉 \$ 28.8

B05



Stir-fried chicken gizzards with pickled long beans  
酸豆角炒鸡胗 \$ 22.8

B06



Spicy & Sour Stir-Fried Chicken Gizzards  
爆炒酸辣鸡胗 \$ 22.8

B07



Stinky Tofu Braised Hot Pot  
臭豆腐卤味煲 \$ 58.8

B08



Stir-Fried Preserved Egg Slices  
小炒金钱蛋 \$ 23.8

B09



Smoked Bamboo Shoots with Preserved Pork  
烟笋炒腊肉 \$ 26.8

B10



Stir-Fried Beef Tripe with Pickled Radish  
酸萝卜爆炒牛肚 \$ 22.8

B11



Stirred Fried Sour Cowpea with Minced Pork  
外婆家酸豆角肉末 \$ 22.8

B12



Snow Peas with Chinese Sausage  
荷兰豆烧腊肠 \$ 25.8

B13



Spicy Clams in Changsha Style  
长沙口味花甲 \$ 22.8

B14



Sizzling Squid Tentacles  
庙前街铁板鱿鱼须 \$ 24.8

B15



Minced Meat Steamed Egg  
肉末蒸水蛋 \$ 22.9

B16



Glutinous Rice Meatballs (6pieces)  
糯米丸子 (6个) \$ 23.8

B17



Long Beans Braised with Eggplant  
长豆角烧茄子 \$ 18.9

B18



Hand-Torn Cabbage  
手撕包菜 \$ 18.9

B19



Pickled Cabbage with Mung Bean Noodles  
酸菜粉皮 \$ 18.9

B20



Stir-Fried Pork Ear Tips  
小炒猪耳尖 \$ 24.9

B21



Signature spicy shrimp  
秘制香辣虾 \$ 32.8

B22



Crispy salt shrimp  
椒盐大虾 \$ 32.8

B23



Stir-fried bullfrog with pickled chilies  
泡椒牛蛙 \$ 48.8

B24

## 六大活鱼招牌

Six Signature Live Fish Dishes



Steamed Fish Head  
in Aged Chili Sauce with No  
老坛剁椒鱼头配面  
\$ 48.8  
C01



Braised Fish & Fish  
Maw in Golden Soup  
金汤花胶炖活鱼  
\$ 68.8  
C02



Braised Fish with  
Tofu & Perilla Leaves  
紫苏豆腐炖活鱼  
\$ 58.8  
C03

## 现点现蒸现炖

Made to order, freshly steamed, freshly stewed



Steamed Fish with  
Aged Pickled Chili  
老坛剁椒蒸活鱼  
\$ 58.8  
C04



Steamed Live  
Fish  
清蒸活鱼  
\$ 58.8  
C05



Braised Fish with  
Pickled Radish  
酸萝卜炖活鱼  
\$ 58.8  
C06

地锅  
clay pot



Spicy Claypot Pork Ribs

麻辣地锅排骨  
\$ 48.8

D01



Signature Claypot Lamb

招牌地锅羊肉  
\$ 48.8

D02



Secret Recipe Claypot Beef

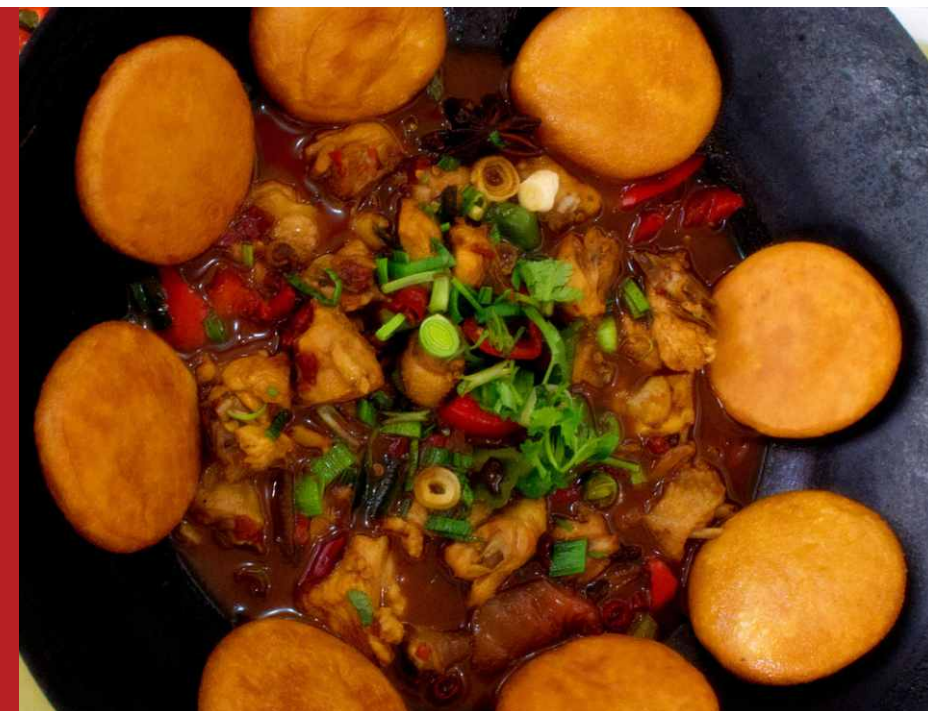
秘制地锅牛肉  
\$ 38.8

D03

Spicy Claypot Chicken

麻辣地锅鸡  
\$ 38.8

D04



Jianghu Style Claypot Duck

江湖地锅鸭  
\$ 42.8

D05



Spicy Claypot Fish

麻辣地锅鱼  
\$ 42.8

D06



# 今天吃牛羊

Beef & Lamb



Cumin Lamb  
孜然羊肉

\$ 28.8

E01



Cumin Lamb Chops  
孜然羊排

\$ 28.8

E02



Sour Soup Fatty Beef  
酸汤肥牛

\$ 29.8

E03



Tomato Beef Brisket  
番茄牛腩

\$ 26.8

E04



Mongolian Veal  
蒙古小牛肉

\$ 25.8

E05



Fermented Bean Sauce Veal  
豉汁小牛肉

\$ 25.8

E06



Cumin Beef  
孜然牛肉

\$ 28.8

E07



Tofu Pudding Beef  
豆花牛肉

\$ 26.8

E08



Hunan-Style Boiled Beef  
水煮牛肉

\$ 28.8

E09



Okra Veal  
秋葵小牛肉

\$ 24.8

E10



Teppanyaki Black Pepper Beef  
铁板黑椒牛肉

\$ 25.8

E11

# 下饭鸡鸭

Chicken & Duck



Spicy chicken with pork intestines  
川渝肥肠鸡 \$ 38.8

F01



King's spicy chili chicken  
霸王尖椒鸡 \$ 26.8

F02



Crispy Spicy Chicken with Rice Crust  
锅巴辣子鸡 \$ 28.8

F03



Three-Cup Chicken  
状元三杯鸡 \$ 25.8

F04



Kung Pao Chicken  
宫保鸡丁 \$ 25.8

F05



Hunan-Style Salted Crispy Chicken  
湘味盐酥鸡 \$ 25.8

F06

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Honey Chicken  
蜜糖鸡 \$ 26.8

F07



Spicy Chili and Peanut Chicken  
脆椒花生辣子鸡 \$ 26.8

F08



Signature Dry-Fried Chicken Wings  
招牌干煸鸡翅 \$ 28.8

F09



Black Pepper Honey Chicken Wings  
密椒叉烧鸡翅 \$ 28.8

F10



Three-Cup Duckrooms  
秘制三杯鸭 \$ 35.8

F11



Xiangxi Bandit Duck  
湘西土匪鸭 \$ 35.8

F12



Special Big Plate Chicken with Noodles  
特色大盘鸡配面 \$ 32.8

F13

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## 臻选猪肉

Pork



Spicy Stir-Fried Pork Head with Crispy Bamboo Shoots  
脆笋辣炒猪头肉 \$ 22.8

G01



Charcoal-Grilled Pork Trotters  
炭烤猪蹄 \$ 26.8

G02



Stir-fried Lotus Root Shoots with Pork Head Meat  
藕带炒猪头肉 \$ 22.8

G03



Fish-Flavored Shredded Pork  
鱼香肉丝 \$ 22.8

G04



Beijing Sauce Shredded Pork  
京酱肉丝 \$ 25.8

G05



Signature Braised Pork  
招牌红烧肉 \$ 25.8

G06



Pineapple Sweet and Sour Pork  
菠萝咕咾肉 \$ 24.8

G07



Stir-Fried Pork with Green Peppers  
青椒溜肉段 \$ 25.8

G08



Twice-cooked pork with dried tofu  
豆干回锅肉 \$ 23.8

G09



Crispy Sweet and Sour Pork  
招牌锅包肉 \$ 26.8

G10



Braised Pork with Preserved Vegetables  
梅菜扣肉 \$ 26.8

G11

## 肥肠/腰花/猪肝

Pork intestines / Pork kidneys / Pork liver



Stir-fried pork kidney with pickled chillies

泡椒腰花  
\$ 26.8

H03



Spicy Stir-Fried Pork Intestines with Chili

尖椒爆炒肥肠  
\$ 28.8

H04



Stir-Fried Pork Kidney

爆炒腰花  
\$ 26.8

H05



Stir-Fried Trio (Liver, Kidney, Pork Intestines)

溜三样 (猪肝/腰花/肥肠)  
\$ 26.8

H03



Liver and Kidney Stir-Fry

肝腰合炒  
\$ 26.8

H04



Okra Stir-Fried with Pork Kidney

秋葵溜腰花  
\$ 25.8

H05



Crispy Rice with Spicy Pork Intestines

锅巴辣子肥肠  
\$ 28.8

H06



Cumin Pork Intestines

孜然肥肠  
\$ 28.8

H08



Quick-fried pork liver

溜猪肝  
\$ 20.8

H08

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## 冒菜篇

Sichuan Spicy Mixed Pot



Fattening cattle  
冒肥牛 \$ 19.9

I01



To shed duck blood  
冒鸭血 \$ 19.9

I03



Fat intestine  
冒肥肠 \$ 19.9

I04

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# 舌尖上的美味烤鱼

Delicious Grilled Fish

## 第一步：选鱼

Step 1: Choose Fish

盲草鱼冰鲜 \$42.8一条  
Frozen Mangrove Snapper

活盲草鱼 \$58.8一条  
Live Mangrove Snapper

鲈班鱼 \$88.8一条  
Grouper



## 第二步：选口味

Step 2: choose the taste

**A: 香辣味** 道道的经典，茗香四溢!

A: Fragrant spicy

The classic of Taoism, the fragrance of tea overflows everywhere!

**B: 麻辣味** 不麻不辣不想爱，口水直流三千尺!

B: Numbing spicy

Not hemp not spicy, do not want to love, saliva DC 3000 feet!

**C: 豆豉味** 豆豉重口味，有豆香，回味无穷!

C: Douchi flavor

Douchi has a strong taste, with bean fragrance and endless aftertaste!

**D: 酱香味** 酱香浓郁，鱼肉香味诱人!

D: Sauce flavor

Strong soy sauce flavor, attractive fish flavor!

**E: 酸菜味** 酸辣正宗，秒杀老坛子酸菜!

E: Sauerkraut flavor

Hot and sour authentic, second kill old jar pickled vegetables!

## 第三步：配菜选择

The third step: the choice of side dishes

素菜类: \$ 5

Vegetable

- K10 藕片 Lotus Root Slices
- K11 海带 Kelp
- K12 腐竹 Bean Curd
- K13 豆腐皮 Tofu Skin
- K14 鲜豆腐 Fresh Tofu
- K15 魔芋丝 Konjac Silk
- K16 年糕 Rice Cake
- K17 土豆片 Potato Chips
- K18 大白菜 Chinese Cabbage
- K19 包菜 Cabbage
- K20 小青菜 Chinese Cabbage
- K21 生菜 Romaine Lettuce
- K22 酸菜 Pickled Cabbage Resembling Sauerkraut
- K23 花菜 Cauliflower
- K24 西兰花 Broccoli
- K25 四季豆 Green Beans
- K26 秋葵 Okra
- K27 黄豆芽 Yellow Bean Sprouts
- K28 红薯宽粉 Sweet Potato Noodles
- K29 绿豆粉丝 Mung Bean Powder
- K30 小木耳 Auricularia Auricula
- K31 金针菇 Flammulina Velutipes
- K32 黄瓜 Cucumber
- K33 西芹 Celery
- K34 玉米 Corn
- K35 红薯 Sweet Potato

肉菜类: \$ 8

Meat and vegetables

- K50 鱼豆腐 Fish Tofu
- K51 午餐肉 Luncheon Meat
- K52 肥牛片 Beef Slices
- K53 肥羊仔 Fat Lamb
- K54 鲜牛肉 Fresh Beef
- K55 鸡肉 Chicken
- K56 肉丝 Shredded Meat
- K57 五花肉 Streaky Pork
- K58 红烧肉 Braised Pork In Brown Sauce
- K59 鱼片 braised fish in soy sauce
- K61 牛腩 Sirloin
- K62 牛百叶 Omasum
- K63 猪耳朵 Pig Ear
- K64 猪蹄 Trotter
- K65 牛肚 Tripe
- K66 肥肠 Intestine
- K67 腰花 Kidney Flower
- K68 鸭血 Duck Blood
- K69 鸡胗 Chicken Gizzard
- K70 鱿鱼卷 Squid Rolls
- K71 大虾 Prawns



# 海鲜系列

Seafood Series



Boiled Fish  
麻辣水煮鱼 \$ 32.8

J01



Boiled Live Fish  
麻辣水煮活鱼 \$ 58.8

J02



Boiled Black Fish Fillets  
麻辣水煮黑鱼片 \$ 36.9

J03



Spicy Fish with Pork Intestine  
麻辣肥肠鱼 \$ 48.8

J04



Fish with beef and young ginger  
仔姜牛肉鱼 \$ 48.8

J05



Fish with beef with Sauerkraut  
酸菜牛肉鱼 \$ 48.8

J06



Pickled Cabbage Fish  
特色酸菜鱼 \$ 32.8

J07



Pickled Cabbage Live Fish  
特色酸菜活鱼 \$ 58.8

J08



Pickled Cabbage Black Fish Fillets  
特色酸菜黑鱼片 \$ 36.8

J09



Braised Fish  
红烧鱼 \$ 32.8

J10



Premium Mao Xue Wang  
精品毛血旺 \$ 36.8

J11



Squirrel Fish (Sweet and Sour Whole Fish)  
松鼠鱼 \$ 38.8

J12



Fragrant spicy Crab Meat Claypot  
香辣蟹粉煲 \$ 48.8

J13



Tin Foil Clams with Vermicelli  
锡纸花甲粉 \$ 22.9

J14



Crayfish  
小龙虾 \$ 48.8

口味：香辣/麻辣/  
蒜蓉/十三香/鱼香

(Spicy/Numbing and spicy/Garlic  
/ Thirteen-Spice/ Fish-Flavored)

J15

## 田园时蔬

Fresh Garden Veggies



Stir-fried potato, eggplant and green peppers  
地三鲜

\$ 19.8

K01



Fish-Flavored Eggplant (With Pork)  
鱼香茄子 (猪肉)

\$ 18.8

K02



Garlic Choy sum/Water Spinach  
蒜蓉菜心/空心菜

\$ 18.8

K03



Chives Stir-Fried with Eggs  
韭菜炒鸡蛋

\$ 18.8

K04



Tomato Stir-Fried Eggs  
番茄炒鸡蛋

\$ 18.8

K05



Chives Stir-Fried Duck Blood  
韭菜炒鸭血

\$ 18.8

K06



Garden Stir-Fry  
田园小炒

\$ 18.8

K07



Dry-Fried Green Beans  
干煸四季豆

\$ 18.8

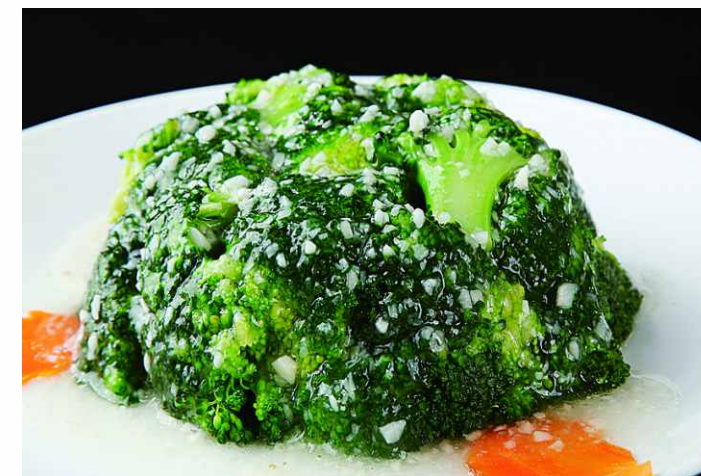
K08



Ants Climbing Tree (Vermicelli with Minced Pork)  
蚂蚁上树 (猪肉)

\$ 18.8

K09



Garlic Broccoli  
蒜蓉西兰花

\$ 18.9

K10



Hot and Sour Shredded Potato  
酸辣土豆丝

\$ 18.8

K11



Garlic Snow Peas  
蒜蓉荷兰豆

\$ 18.8

K12



Stir-fried Okra with Garlic  
蒜香秋葵

\$ 18.8

K13



Stir-fried Eggs with Green Peppers  
尖椒炒鸡蛋

\$ 18.8

K14

## 招牌豆腐 Tofu



Mapo Tofu  
麻婆豆腐 \$ 18.8  
L01



Home-Style Tofu  
家常豆腐 \$ 21.8  
L02



Braised Tofu with Vegetables  
青菜烧豆腐 \$ 18.8  
L03



Salted Egg Yolk Shrimp Tofu  
蛋黄虾仁嫩豆腐 \$ 21.8  
L04



Home-Style Thousand-Layer Tofu  
家常千页豆腐 \$ 18.8  
L05

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## 咸蛋黄风味 Salted Egg Yolk



Salted egg yolk King Oyster Mushroom  
蛋黄杏鲍菇 \$ 23.8  
L06



Egg Yolk Flavor Eggplant  
咸蛋黄茄子 \$ 22.8  
L07



Egg Yolk Flavor Pumpkin  
咸蛋黄南瓜 \$ 22.8  
L08



Salted egg yolk Corn Kernels  
咸蛋黄玉米粒 \$ 18.8  
L09



Salted egg yolk Tofu  
咸蛋黄豆腐 \$ 22.8  
L10



Salted egg yolk Shrimp Balls  
咸蛋黄虾球 \$ 32.8  
L11

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## 功夫靓汤 慢炖养生汤

Soup



Cordyceps Flower Old Chicken Soup  
虫草花老鸡汤 \$ 18.8/大份/Large portion  
\$ 6.8/小份/Small portion

M01



Slow-Cooked Kelp and Pork Rib Soup  
慢炖海带排骨汤 \$ 23.8

M02



Slow-Cooked Pork Rib with Corn and Carrot Soup  
慢炖排骨玉米胡萝卜汤 \$ 23.8

M03



West Lake Beef Soup  
西湖牛肉羹 \$ 16.9

M04



Osmanthus Rice Wine with Small Glutinous Rice Balls  
桂花米酒小汤圆 \$ 16.8

M05



Shepherd's Purse and Shrimp Tofu Soup  
荠菜虾仁豆腐羹 \$ 16.9

M06

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## 干锅系列

Dry Pot Series



Dry Pot Cauliflower (With Pork)  
干锅有机花菜 (猪肉) \$ 24.8

N01



Dry Pot Hand-Torn Cabbage (With Pork)  
干锅手撕包菜 (猪肉) \$ 22.8

N02



Dry Pot Pork Intestines  
干锅肥肠 \$ 32.8

N03



Dry Pot Stinky Tofu (With Pork)  
干锅臭豆腐 (猪肉) \$ 26.8

N04



Dry Pot Tea Tree Mushrooms  
(With Pork)  
干锅茶树菇 (猪肉)  
\$ 25.8

N05



Dry Pot Potato Slices  
(With Pork)  
干锅土豆片 (猪肉)  
\$ 21.8

N06



Dry Pot  
Bullfrog  
干锅牛蛙  
\$ 48.8

N07

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## 炒饭/米饭

Fried rice / Rice



Signature Stir-Fried Pork Belly with Red Chili over Rice  
招牌红椒五花肉拌饭 \$ 16.8  
P01



Spicy Kimchi Fried Rice  
辣白菜炒饭 \$ 18.8  
P02



Yangzhou Fried Rice  
扬州炒饭 \$ 18.8  
P03



Stir-Fried Chicken Rice  
生炒鸡饭 \$ 18.8  
P04



Hunan Soy Sauce Cured Pork Fried Rice  
湖南酱油腊肉炒饭 \$ 18.8  
P05



Egg Fried Rice (Vegetarian)  
鸡蛋炒饭 (无肉) \$ 16.8  
P06



Beef and pineapple fried rice  
凤梨牛肉炒饭 \$ 19.8  
P07

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## 盖饭

rice bowl



Fish-Flavored Shredded Pork Rice  
鱼香肉丝饭 \$ 17.8  
Q01



Braised Pork Rice  
红烧肉饭 \$ 17.8  
Q02



Spicy Pork Intestine Rice  
尖椒肥肠饭 \$ 20.8  
Q03



Tomato Egg Rice  
番茄鸡蛋饭 \$ 17.8  
Q04



Mapo Tofu Rice  
麻婆豆腐饭 \$ 17.8  
Q05

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Beef Brisket Rice  
五香牛腩饭 **\$ 18.8**  
Q01



Black Pepper Beef Rice  
黑椒牛肉饭 **\$ 19.8**  
Q02



Sweet and Sour Pork Rice  
咕咾肉饭 **\$ 17.8**  
Q03



Kung Pao Chicken Rice  
宫保鸡饭 **\$ 17.8**  
Q04



Fish-Flavored Eggplant Rice  
鱼香茄子饭 **\$ 16.8**  
Q05

甜品  
Dessert



Sweet Oil Rice Cake  
糖油糍粑 **\$ 8.8**  
R01



Brown Sugar Rice Cake  
红糖糍粑 **\$ 12.8**  
R02



Pumpkin Pancakes (4 pieces)  
南瓜饼 (4个) **\$ 8.8**  
R03



Golden Thread Coconut Milk Rolls (5 pieces)  
金丝椰奶卷 (5个) **\$ 10.8**  
R04



Golden Thread Durian Rolls (5 pieces)  
金丝榴莲卷 (5个) **\$ 10.8**  
R05



Vegetarian Spring Rolls (4 pieces)  
素春卷 (4个) **\$ 8.8**  
R06



Golden Steamed Buns (6 pieces)  
银馒头 (6个) **\$ 9.8**  
R07



Silver Steamed Buns (6 pieces)  
金馒头 (6个) **\$ 9.8**  
R08

水饺/点心  
Dumplings & Dim Sum



Steamed Shrimp  
Dumplings (4 pieces)  
蒸虾饺 (4个) \$ 12.8

S01



Scallion  
Pancakes  
葱油饼 \$ 8.8

S02



Pan-Fried Pork Buns  
(6 pieces)  
生煎包 (6个) \$ 16.8

S03



Soup Dumplings  
(6 pieces)  
小笼包 (6个) \$ 15.8

S04



Egg and Chive Pie  
(5 pieces)  
韭菜盒子 (5个) \$ 16.8

S05



Chives Egg and Dried Shrimp  
Golden Potstickers (10 Pieces)  
黄金锅贴 韭菜鸡蛋虾皮  
(10个) \$ 16.8

S06



Pork and Chive  
Dumplings (12 pieces)  
猪肉韭菜水饺 (12个)  
\$ 15.8

S07

Pork and Cabbage  
Dumplings (12 pieces)  
猪肉白菜水饺 (12个)  
\$ 15.8

S08

Pork and Pickled Cabbage  
Dumplings (12 pieces)  
猪肉酸菜水饺 (12个)  
\$ 15.8

S09

Spanish Mackerel and Chive  
Dumplings (12 pieces)  
韭菜鲛鱼水饺 (12个)  
\$ 16.8

S10

## 招牌米粉/面 Signature Rice Noodles/Noodles



**T01** Sour Mustard Green Fried Pork with Rice Noodles (or Noodles)  
酸豆角炒肉拌米粉 (面) \$ 18.8

**T02** Stir-Fried Yellow Beef with Rice Noodles (or Noodles)  
小炒黄牛肉拌米粉 (面) \$ 18.8

**T03** Chili Fried Pork with Rice Noodles (or Noodles)  
辣椒炒肉拌米粉 (面) \$ 18.8

**T04** Spicy Pork Intestines with Rice Noodles (or Noodles)  
尖椒肥肠拌米粉 (面) \$ 18.8

**T05** Fish-Flavored Shredded Pork with Rice Noodles (or Noodles)  
鱼香肉丝拌米粉 (面) \$ 17.8

**T06** Tomato Egg with Rice Noodles (or Noodles)  
番茄鸡蛋拌米粉 (面) \$ 17.8

**T07** Black Pepper Beef with Rice Noodles (or Noodles)  
黑椒牛肉拌米粉 (面) \$ 18.8

### Other Dishes:

**T08** Dry Fried Beef Ho Fun (Flat Rice Noodles)  
干炒牛河 \$ 18.8

**T09** Changsha Street Stir-Fried Rice Noodles  
长沙街头炒米粉 \$ 17.8

**T10** Beef Fried Noodles  
牛肉炒面 \$ 17.8

**T11** Chicken Fried Noodles  
鸡肉炒面 \$ 17.8

图片仅供参考 具体菜品以实物为准 The pictures are for reference only, and the specific dishes are subject to the real ones

## 暖心粥 Congee



Seafood Congee  
海鲜粥 \$ 15.9

**U01**



Century Egg and Lean Pork Congee  
皮蛋瘦肉粥 \$ 15.9

**U05**

The pictures are for reference only, and the specific dishes are subject to the real ones

图片仅供参考 具体菜品以实物为准

## 酒水饮料 Beverages

### 饮品drinks

|     |                    |     |
|-----|--------------------|-----|
| V01 | 可乐cola             | \$4 |
| V02 | 零度可乐Cake Zero      | \$4 |
| V03 | 可尔必思 Calpis        | \$4 |
| V04 | 北冰洋Arctic Ocean    | \$4 |
| V05 | 酸梅汤sour plum drink | \$4 |
| V06 | 冰红茶iced black tea  | \$4 |
| V07 | 雪碧Sprite           | \$4 |
| V08 | 王老吉Wong Lo Kat     | \$4 |
| V09 | 豆奶soy milk         | \$5 |
| V10 | 茶π Cha π           | \$4 |
| V11 | 椰奶Coconut milk     | \$4 |

### 酒水beverage

|     |                   |        |
|-----|-------------------|--------|
| V10 | 红星二锅头Red Erguotou | \$38.8 |
| V11 | 江小白Jiangxiaobai   | \$18.9 |
| V12 | 火爆Flamma          | \$18.9 |
| V13 | 郎酒Langjiu         | \$18.8 |
| V14 | 茅台Moutai          | \$599  |
| V15 | 劲酒jinjiu          | \$16.8 |
| V16 | 青岛啤酒Tsingtao Beer | \$6    |
| V17 | 辛口啤酒Asahi         | \$8    |

### 热饮hot drink

|     |                 |       |
|-----|-----------------|-------|
| V18 | 茉莉花茶jasmine tea | \$3.8 |
| V19 | 铁观音Tieguanyin   | \$3.8 |