



桌号: Table No

服务员: Wait Staff

Contain Nuts Chilli  
Vegetarian

备注: Notes

· Images Shown Are For Illustration Purposes Only. Actual Product May Look Different. · first Ready, first Serve.



Step 1 选择鱼类 Choose Fish

- 冰鲜盲曹/清江鱼 69  游水鲈鱼 (时价)  游水盲曹 (时价)
- Barramundi Live Perch (Market Price) Live Barramundi (Market Price)

Step 2 选择口味 Choose Flavour

- 香辣烤鱼  青花椒烤鱼  酱香烤鱼  蒜香烤鱼  酸菜烤鱼
- Spicy Chilli Fresh Green Peppercorn Soy Sauce Braised Grilled Fish Garlic Flavour Pickled Cabbage Flavour

Step 3 选择配菜 Choose Extras

- 大白菜 5.8  金针菇 6.8  腐竹 6.8  宽粉 6.8
- Chinese Cabbage Enoki Mushroom Yuba Glass Noodles
- 土豆片 6.8  豆腐 6.8  鹌鹑蛋 6.8
- Potato Slices Tofu Quail Eggs
- 午餐肉 7.8  藕片 6.8  鸭血 6.8
- Spam Lotus Slices Duck Blood

精美前菜 Entree

No.	Qty		
K01		蓉城口水鸡	18.8
		Chengdu Mouth-watering Chicken With Chilli Oil	
K02		喜辣特色脆毛肚	21.8
		Signature Spicy Crispy Beef Tripe	
K03		青椒皮蛋配黄瓜	19.8
		Century Duck Egg With Capsicum	
K04		红油拌耳片	21.8
		Spicy Pork Ear Slices	
K05		夫妻肺片	23.8
		Spicy Beef And Offal With Tongue Slices	
K06		蒜泥白肉	23.8
		Sliced Pork Belly With Garlic Sauce	
K07		坚果生菜沙拉	23.8
		Mixed Nuts And Lettuce Salad	
K08		凉拌三丝	19.8
		Cold Tossed Shredded Vegetables	

Classic 经典必点 Signature Dishes

No.	Qty		
A01		歌乐山辣子鸡	35.8
		"Gele Mountain" Deep-fried Chilli Chicken	
A02		喜辣沸腾鱼	43.8
		Signature Boiling Hot Chilli Fish Fillets	
A03		川味豆花鱼	43.8
		Hot And Spicy Fish Fillets With Silken Tofu	
A04		老坛酸菜水煮鱼片	46.8
		Mullet Fish Fillet With Pickled Vegetables	
A05		喜辣泡椒乌鱼片	46.8
		Mullet Fish Fillets With Pickled Chilli	
A06		精品山城毛血旺	39.8
		Traditional Spicy Hot Pot (Assorted Meats & Offal)	
A07		腊肉双椒鳝鱼片	39.8
		Eel Fillets With Smoked Pork And Two Peppers	
A08		辣子牙签牛肉	35.8
		Beef On Toothpick With Dry Chilli	
A09		辣子霜降雪花牛肉	49.8
		Stir-fried Wagyu Beef With Chilli	
A10		意大利融合黑醋小和牛	49.8
		Wagyu Beef With Italian-sichuan Fusion Style Balsamic	
A11		土鸡丝凉面	26.8
		Cold Noodles With Shredded Free Range Chicken	
A12		喜辣脆皮鱼香茄子	27.8
		Signature Crispy Eggplant In Spicy Garlic Sauce	

Fortune 财神爷点心 Dim Sum

No.	Qty		
B01		黄金流沙包	10.8
		Golden Lava Custard Buns 2 Pcs	
B02		素春卷	11.8
		Vegetarian Spring Rolls 4 Pcs	
B03		虾饺	12.8
		Prawn Dumplings (Har Gow) 4 Pcs	
B04		韭菜虾饺	12.8
		Chive & Prawn Dumplings 3 Pcs	
B05		小笼包	10.8
		Xiao Long Bao (Pork) 4 Pcs	
B06		烧麦	12.8
		Siew-mai (Pork) 4 Pcs	
B07		叉烧包	10.8
		Bbq Pork Buns 2 Pcs	
B08		鸡包	11.8
		Chicken Buns 3 Pcs	
B09		凤爪	11.8
		Braised Chicken Feet	
B10		鱿鱼须	19.8
		Deep-Fried Squid Tentacles	

面类 Noodle

No.	Qty		
C01		重庆小面	18.8
		Signature Spicy Noodle	
C02		四川凉面	19.8
		Tasty Cold Noodle	
C03		干炒牛河	24.8
		Stir-fried Beef With Flat Noodles (Ho Fun)	
C04		喜辣炒面	23.8
		Chicken 23.8	
		Beef 24.8	
		Seafood 26.8	

饭类 Rice

No.	Qty		
L01		生菜牛肉炒饭	23.8
		Beef & Lettuce Fried Rice	
L02		泡菜牛肉炒饭	23.8
		Beef Stir-fried Rice With Pickled Vegetables	
L03		四川炒饭	23.8
		Sichuan Style Fried Rice	
L04		海鲜炒饭	26.8
		Seafood Fried Rice	
L05		素炒饭	20.8
		Vegetarian Fried Rice	
L06		黑松露牛肉炒饭	26.8
		Black Truffle Beef Fried Rice	
L07		鹅肝酱牛肉炒饭	28.8
		Beef Stir-fried Rice With Foie Gras	
L08		白米饭	3.5
		Steamed Rice	

汤类 SOUP

No.	Qty		
M01		西红柿牛尾汤	38.8
		Oxtail And Tomato Soup	
M02		黄瓜皮蛋汤	23.8
		Cucumber & Century Duck Egg Soup	
M03		鸡茸粟米羹	8.8
		Chicken & Sweet Corn Soup (Per Serve)	
M04		酸辣汤	8.8
		Hot & Sour Soup (Per Serve)	

甜品 Desserts

No.	Qty		
Z01		红糖滋巴	8.8
		Glutinous Rice Cake With Brown Sugar Syrup	
Z03		炸金银馒头	10.8
		Deep-fried Steamed Buns With Condensed Milk	
Z04		南瓜饼	9.8
		Pumpkin Pancakes	
Z05		豆沙窝饼	9.8
		Red Bean Paste Pancakes	
Z06		桂香豆花	7.8
		Osmanthus Tofu Pudding	
Z07		冰粉	8.8
		Ice Jelly With Dried Hawthorn Berry, Peanuts, Raisins And Goji Berry	
		炸雪糕	8.8
		Deep-fried Vanilla Ice Cream	

Dumplings 饺子类

No.	Qty		
N01		白菜猪肉饺 (12只)	17.8
		Pork And Cabbage Dumplings (12 Pcs)	
N02		韭菜猪肉饺 (12只)	17.8
		Pork And Chive Dumplings (12 Pcs)	



Please Inform Our Staff Of Any Food Allergies Before Ordering. While We Take Great Care In Food Preparation, Our Kitchen Cannot Guarantee That Dishes Are Completely Free From Allergen Contact

若您对任何事物过敏。请提前告知我们的服务人员  
15% Surcharge On Public Holidays. no Split Bill .  
公共假期加收15%·无分开账单。



## 海鲜类 Seafood



No.	Qty					
G01		干锅香辣大虾	36.8		粉丝扇贝 9/只(四只起)	
		Signature Mala-spicy Tiger Prawns			Scallops With Vermicelli Noodles	
G02		官保虾球	33.8	G08	\$9 Each (4pcs Min.)	
		Kung Pao Stir-fried Prawns			做法:	
G03		蒜香炒虾球	33.8		<input type="checkbox"/> 蒜蓉 <input type="checkbox"/> 剁椒	
		Stir-fried Garlic Prawns			Method:	
G04		咸蛋黄焗虾球	36.8		<input type="checkbox"/> Garlic <input type="checkbox"/> Pickled Red Chilli	
		Deep-fried Prawns With Salted Yolk				
G05		椒盐虾球	33.8	G09	粉丝开边虾 39.8	
		Salt & Pepper Prawns				Prawns With Vermicelli Noodles
G07		香辣蟹	59.8			做法:
		Spicy Mala-chilli Crab			<input type="checkbox"/> 蒜蓉 <input type="checkbox"/> 剁椒	
		香辣虾兵蟹将	66.8		Method:	
		Spicy Mala-chilli Crab And Prawns			<input type="checkbox"/> Garlic <input type="checkbox"/> Pickled Red Chilli	

## 蔬菜 Vegetables And Others

No.	Qty				
I01		干煸四季豆 (含猪肉)	25.8	I05	酸辣土豆丝
		Dry-fried Beans With Pork Mince			Spicy And Sour Stir-fried Potato Shreds
I02		干锅腊香花菜 (含猪肉)	36.8	I06	虾汤娃娃菜
		Dry Wok Cauliflower With Smoked Pork			Baby Bok Choy With Prawn Soup
		清炒田园时蔬	23.8	I07	西红柿炒鸡蛋
		Stir-fried Seasonal Vegetables			Stir-fried Tomato & Egg
I04		<input type="checkbox"/> 蒜蓉 <input type="checkbox"/> 清炒 <input type="checkbox"/> 上汤		I08	芥蓝
		<input type="checkbox"/> Stir Fried <input type="checkbox"/> Garlic			Chinese Kale
		<input type="checkbox"/> In Superior Broth			<input type="checkbox"/> 蒜蓉 <input type="checkbox"/> 清炒
					<input type="checkbox"/> Garlic <input type="checkbox"/> Oyster Sauce

## 豆腐类 Tofu

No.	Qty				
H01		椒盐豆腐	25.8	H03	铁板日式豆腐
		Salt & Pepper Tofu			Stizzling Japanese Tofu
H02		麻婆豆腐 (含猪肉)	26.8		
		Ma-po Tofu With Minced Pork			

## Chicken

No.	Qty				
F01		宫保鸡丁	29.8	F04	蜜糖鸡肉
		Kung Pao Chicken			Honey Glazed Chicken
F02		酸豆角炒鸡丁	29.8	F05	柠檬鸡肉
		Chicken With Pickled Long Beans			Lemon Chicken
F03		重庆双椒鸡丁	28.8	F06	黑松露焗走地小公鸡
		Diced Chicken With Two Peppers			Free-range Chicken Stew With Black Truffle



## 猪肉类 Pork

No.	Qty		
D01		传统旱蒸回锅肉	29.8
		Traditional Dry-steamed Double-cooked Pork	
D02		鱼香肉丝	29.8
		Fish Flavoured Shredded Pork	
D03		辣椒小炒肉	29.8
		Stir-fried Pork With Fresh Chilli	
D04		菠萝咕嚕肉	29.8
		Sweet & Sour Pork With Pineapple	
D05		正阳街肥肠	45.8
		Clay-pot Spicy Pork Chitterlings Stew	
D06		肝腰合炒	33.8
		Stir-fried Pork Liver And Kidney	
D07		腊肉炒鹿茸菌	38.8
		Smoked Pork With Deer Antler Mushroom	
D08		鲜汤折骨肉烧豆花	29.8
		Stew Pulled Pork With Homemade Beancurd	
D09		湘焗脚肥肠煲	37.8
		Hunan-style Braised Pork Trotters And Pork Intestine Claypot	
D10		农家一碗香	28.8
		Country-style Braised Pork And Egg Medley	
D11		手撕包菜 (含猪肉)	27.8
		Stir-fried Cabbage With Pork	
D12		干锅排骨	34.8
		Wok-pot Pork Ribs	
D13		蒜苔炒腊肉	38.8
		Stir-fried Garlic Shoots with Smoked Pork	
D14		螺丝椒炒黑猪肉	35.8
		Stir-fried Berkshire Pork Belly With Green Chilli	
D14		小炒猪脚肉	29.8
		Stir-fried Pork Trotters With Chilli	

## 牛羊类

Beef & Lamb

No.	Qty		
E01		水煮牛肉	33.8
		Hot And Spicy Boiling Beef Slices	
E02		豆花牛肉	29.8
		Beef With Silken Tofu	
E03		孜然羊排	36.8
		Cumin Lamb Chops	
E04		蒙古牛肉 28.8 / 羊肉 29.8	
		Mongolian Beef / Mongolian Lamb	
E05		黑椒牛肉	29.8
		Stir-fried Beef With Black Pepper	
E06		蚝油牛肉	28.8
		Stir-fried Beef With Oyster Sauce	
E07		酸豆角炒牛肉	29.8
		Stir-fried Beef With Pickled Long Beans	
E08		小炒黄牛肉	29.8
		Stir-fried Beef With Fresh Chilli	
E09		黑椒脆皮牛肉	36.8
		Crispy Beef With Black Pepper	
E10		干煸牛肉丝	29.8
		Dry-fried Shredded Beef	
E11		番茄牛腩煲	28.8
		Tomato Braised Beef Brisket Hot Pot	
E12		云南野菌烧牛腩	36.8
		Stewed Beef Brisket With Yun-nan Wild Mushrooms	



## 烧鸭类 Roast Duck

No.	Qty		
J01		北京烤鸭宴	78
		Peking Duck Feast	
J02		风味烧鸭	28 (带骨)
		Signature Roast Duck (With Bone)	
		<input type="checkbox"/> Half 28 <input type="checkbox"/> Whole 56	

## Live Seafood 游水海鲜

No.	Qty				
G10		龙虾	时价	做法:	<input type="checkbox"/> 招牌香辣 <input type="checkbox"/> 麻辣豆腐 <input type="checkbox"/> Signature Spicy Chilli
		Lobster	(Market Price)		<input type="checkbox"/> Ma-po Tofu <input type="checkbox"/> Garlic Butter
					<input type="checkbox"/> 上汤伊面 <input type="checkbox"/> 姜葱 <input type="checkbox"/> Ginger And Shallots
					<input type="checkbox"/> 刺身 <input type="checkbox"/> 黄金 <input type="checkbox"/> 椒盐 <input type="checkbox"/> Golden Yolk <input type="checkbox"/> Salt And Pepper
G11		北极雪蟹	时价	做法:	<input type="checkbox"/> Foie Gras
		Snow Crab	(Market Price)		<input type="checkbox"/> Signature Mala Spicy
					<input type="checkbox"/> Ginger & Shallots
					<input type="checkbox"/> Salt & Pepper
					<input type="checkbox"/> Golden Yolk
G12		活鱼	时价	做法:	<input type="checkbox"/> Steamed With Ginger Shallots
		Live Fish	(Market Price)		<input type="checkbox"/> Boiling Hot Spicy
		<input type="checkbox"/> 鲈鱼 <input type="checkbox"/> 盲曹			<input type="checkbox"/> Steamed With Vegetables And Mushrooms
					<input type="checkbox"/> 双冬蒸 <input type="checkbox"/> 剁椒 <input type="checkbox"/> Pickled Red Chilli
					<input type="checkbox"/> 干烧 <input type="checkbox"/> Sichuan-style Braised

## 开瓶费/每瓶 Corkage Per Bottle

- 啤酒 Beer 3
- 红酒 Wine 15
- 烈酒 Spirit 35
- 香槟 Champagne 15

## 茶水

Tea

Per Pot

- 小青柑生普 13.8
- 茉莉绿茶 9.8
- Premium Pu-erh
- Jasmine Green
- 菊花蜜茶 12.8
- 茉莉花蜜茶 12.8
- Chrysanthemum Honey
- Jasmine Honey
- 菊花茶 9.8
- Chrysanthemum Tea

## 软饮

Soft

Drinks

- 可乐 4.5
- 无糖可乐 4.5
- Coke
- Coke Zero
- 雪碧 4.5
- 芬达 4.5
- Sprite
- Fanta

## 气泡水

Sparkling

- 桃子 8.8
- 菠萝 8.8
- Peach
- Pineapple
- 柠檬 8.8
- 椰芒 8.8
- Lemon
- Coconut Mango
- 青柠 8.8
- 气泡水矿泉水 8.8
- Lemon Lime Bitter
- Sparkling Mineral Water

## 果茶

Fruit Tea

- 芒果绿茶 7.8
- 橙子绿茶 7.8
- Mango Green Tea
- Orange Green Tea
- 草莓芭乐绿茶 7.8
- 热带绿茶 7.8
- Guava Strawberry
- Tropical Green Tea

