




From 11.30 am till 5.30 pm
11 点半至 5 点半

Dun Dun Noodles – hand rolled noodles 
minced pork, sesame sauce, szechuan pepper, pickled chinese cabbage, peanut, spring onion

四川担担面
猪肉末，芝麻酱，花椒，酸菜，花生碎，葱花

Ji Si Liang Mian – hand rolled noodles with shredded wenchang chicken (cold) 
cucumber, bean sprouts, szechuan pepper sauce


鸡丝凉面
青瓜，豆芽，麻辣汁

Mao Er Duo Mian – small cup shaped noodles 
wok fried with bok choy, black fungus mushroom, tomato, capsicum

素炒猫耳朵
配以小塘菜，黑木耳，番茄，香菇，彩椒

Tang Jiao Zi – home made black mountain hog dumplings with sour soup
tomato, pickled chinese cabbage, bamboo shoot, tamarind, spring onion


酸汤猪肉饺子
西红柿，酸菜，笋尖，酸豆，葱花

Beijing Noodles – hand rolled noodles (cold) 
pork belly, soya paste, fresh yellow beans, red turnip, cucumber, bean sprouts


老北京炸酱面
配猪五花肉酱，黄豆，心里美萝卜，黄瓜，豆芽

Dao Xiao Mian “Shanxi Style” – traditional hand shaved noodles
braised chicken, mushroom, choy sum, spring onion


山西刀削面
配慢炖香菇鸡肉，菜心，葱花

La Mian “Lanzhou Style” – traditional hand pulled noodles 
thinly sliced beef shank, beef broth, coriander, spring onion

传统牛肉拉面
配牛肉片和优质牛肉高汤，香菜碎，葱花

Niu Nan Mian – free hand pulled noodles 
slow cooked spicy beef brisket, bok choy, coriander

红烧牛腩面
香辣牛肉汤，小塘菜，香菜碎

Seafood Mian – hand pulled ‘flat’ noodles 
seafood soup with shrimp, scallop, calamari, clam, black fungus mushroom, tomato, choy sum

海鲜烩扯面
海鲜高汤配鲜虾仁，带子，鱿鱼，海螺，黑木耳，番茄，菜心

Chef Liang will be happy to cater the flavour of the above dishes to your personal preference
厨师长梁师傅非常乐意依据您的口味来制作面条