

快 FAST LUNCH

綿陽米線 MMF

麵類 Noodles Selection



- 綿陽牛肉米線  \$118
Mianyang mixian in red chili broth, beef
- 綿陽豬腸米線  \$88
Mianyang mixian in red chili broth, pig intestine
- 綿陽珍菌米線  \$88
Mianyang mixian in mushroom broth
- 雜醬麵  \$88
Minced pork noodles
- 鮮蝦雲吞麵 \$108
Wonton noodles in superior soup
- 四川牛肉湯麵  \$118
Beef noodles, Sichuanese style

文昌雞 Wenchang Chicken

飯類 Rice Selection



- 文昌雞糙米飯 \$138
Wenchang chicken w/ brown rice, mushroom broth
- 碧綠蛋白炒飯  \$128
Vegetables & egg white fried rice
- 瑤柱蛋白炒紅米飯  \$138
Conpoy & egg white fried rice
- 回鍋肉炒飯  \$138
Twice cooked pork fried rice
- 香蒜雞粒炒飯 \$138
Minced chicken fried rice
- 魚蝦蟹炒飯 \$158
Fried rice with assorted seafood

前菜 Starters

(請選一款 includes one item)

追加每款
Extra

\$28

- 四川口水雞  Mouth-watering chicken
- 夫妻肺片  Ox tongue & tripe tendon
- 燒椒茄子  Eggplant with roasted chili
- 青椒皮蛋  Thousand year egg w/ chili
- 撈汁小黃瓜  Cucumber tossed with garlic & chili
- 蒜泥白肉  Sliced pork with garlic & chili
- 香菜拌豆乾  Bean curd & parsley in sesame oil
- 蒜汁秋葵  Okra in garlic sauce

甜品 Sweets

(請選一款 includes one item)

追加每款
Extra

\$18

- 四川冰粉 Sichuanese ice jelly
- 薑汁湯圓 Glutinous balls in sweet ginger soup

飲品 Drinks

(\$15 / 杯 glass)

- 羅漢果茶 Monk fruit tea
- 洛神花茶 Roselle tea
- 可口可樂 Coke
- 啤酒 (\$35 / 杯 glass) Draft Beer

慢 SLOW LUNCH

星期一至五

Monday - Friday

每位 \$168 per person

星期六、日及公眾假期

Saturday, Sunday & Public Holidays

每位 \$188 per person

(敬送湯羹 includes soup)

二位用
2 persons

前菜2款 + 主菜2款 + 甜品 + 絲苗白飯2碗
2 starters + 2 mains + 2 bowls of steamed rice + sweets


四位用
4 persons

前菜4款 + 主菜3款 + 蔬菜1款 + 甜品 + 絲苗白飯4碗
4 starters + 3 mains + 1 veggie + 4 bowls of steamed rice + sweets

前菜 Starters

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|---|--|---|---|
| <input type="checkbox"/> 四川口水雞 
Mouth-watering chicken | <input type="checkbox"/> 夫妻肺片 
Ox tongue & tripe tendon | <input type="checkbox"/> 燒椒茄子 
Eggplant with roasted chili | <input type="checkbox"/> 青椒皮蛋 
Thousand year egg w/ chili |
| <input type="checkbox"/> 撈汁小黃瓜 
Cucumber tossed with garlic & chili | <input type="checkbox"/> 蒜泥白肉 
Sliced pork with garlic & chili | <input type="checkbox"/> 香菜拌豆乾 
Bean curd & parsley in sesame oil | <input type="checkbox"/> 蒜汁秋葵 
Okra in garlic sauce |





湯羹 Soup (\$20 / 位 person)

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| <input type="checkbox"/> 酸辣海鮮豆花羹 
Hot & sour seafood tofu soup | <input type="checkbox"/> 香茜牛肉羹
Minced beef & cilantro soup | <input type="checkbox"/> 黃湯魚蓉羹
Minced fish in chicken soup |
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主菜 Mains

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| <input type="checkbox"/> 宮保雞丁 
Kung pao chicken | <input type="checkbox"/> 成都回鍋肉 
Twice cooked pork, Chengdu style | <input type="checkbox"/> 魚香肉絲 
Yuxiang shredded pork | <input type="checkbox"/> 糖醋里脊肉
Sweet & sour pork |
| <input type="checkbox"/> 乾煸四季豆 
Sauteed string beans with pork | <input type="checkbox"/> 京蔥黑蒜牛肉
Sauteed sliced beef with scallion & black garlic | <input type="checkbox"/> 香煎蓮藕餅
Pan-fried lotus root stuffed with minced pork | <input type="checkbox"/> 家常豆腐 
Stir-fried bean curd with sliced pork & chili |

蔬菜 Veggies (\$38 / 款 item)

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| <input type="checkbox"/> 鮮炒時蔬 
Sauteed seasonal vegetables | <input type="checkbox"/> 鮮炒萵筍 
Sauteed asparagus lettuces | <input type="checkbox"/> 炆炒花椰菜 
Sauteed cauliflower with chili | <input type="checkbox"/> 乾鍋手撕包菜 
Stir-fried cabbages with pork in hot pot |
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甜品 Sweets

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| <input type="checkbox"/> 四川冰粉
Sichuanese ice jelly | <input type="checkbox"/> 黃糖豆腐花
Tofu pudding w/ brown sugar | <input type="checkbox"/> 薑汁湯圓
Glutinous balls in sweet ginger soup | <input type="checkbox"/> 紅糖糍粑
Sichuan mochi crisp with red sugar |
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飲品 Drinks (\$15 / 杯 glass)

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|---|--|---------------------------------------|--|
| <input type="checkbox"/> 羅漢果茶
Monk fruit tea | <input type="checkbox"/> 洛神花茶
Roselle tea | <input type="checkbox"/> 可口可樂
Coke | <input type="checkbox"/> 法國紅/白餐酒 (\$50 / 杯 glass)
French Red / White Wine |
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