



至尊三色拉面

Supreme "Trio"
Combination La Mian



三种风味，
各具特色。

Three Unique Flavors

原味拉面(原色): 选用高质量面粉，水制成面团，发酵后现拉现煮，新鲜，弹牙，口感佳！

Original La Mian (Original Color)

Using premium flour for the dough, this La Mian is freshly made and cooked right after fermentation. Great firmness and texture!

健康首选
Healthier Choice



南瓜拉面【橙色】

含丰富的维生素，矿物质和纤维素，是天然美容的健康面条！

Pumpkin La Mian (Orange)

Rich in vitamins, minerals and cellulose, this La Mian is good for your skin and health!



菠菜拉面【绿色】

含丰富的蛋白质，铁元素和钙元素，维生素B6，叶酸和镁等！除了适宜孕妇和糖尿病患者，都适宜一般的人享用！

Spinach La Mian (Green)

Rich in protein, iron and calcium, vitamin B6, vitamin B9 and many more! Especially beneficial for pregnant women and diabetic patient, it is also suitable for all to enjoy!

拉面

LA MIAN

拉面是中国四大面食之一。也是甘肃省的著名特色小吃！特别是兰州地区的拉面最具代表性！制作拉面对技术性要求非常严格，要制作好拉面必须掌握正确的功夫。即和面必须防止伤水、水包面、面包水等，甩条必须力度均匀，出条要均匀分明，下锅要注意手法，防止面条形成阴阳成熟不均匀的状况。拉面可以根据客人不同的要求和喜好制作成、空心拉面、夹馅拉面、龙须面、扁条拉面等不同的类型品种面条。

La Mian, one of China's top four noodles, is a famous specialty from Gansu Province and most renowned are La Mian from Lanzhou city. The process of making La Mian requires great expertise. And to make good La Mian, not only is it essential to master the techniques but also controlling the dough to water ratio, strength applied, the firmness and thickness. Depending on customer's tastes and preferences, La Mian can be made into a wide variety like Tubular La Mian, Stuffed La Mian, Dragon Whisker La Mian, Flat La Mian and many more.

\$12.90

A1 至尊三色拉面(伴汤)

Supreme "Trio" Combination La Mian (with Soup)



\$7.90

A2 油泼辣妹子拉面(干)

Spicy Braised Pork La Mian (Dry)



*请在点菜单上标明您想要哪一种面
Please indicate the flavour of La Mian you prefer on the order form.



\$7.90

A3 招牌炸酱卤拉面(干)
Signature Braised Pork La Mian (Dry)



\$10.90

A4 招牌红烧牛肉面(干/汤)
Signature Braised Beef La Mian (Dry/Soup)



\$6.90

A5 葱油拉面
La Mian with Scallion,
Oil and Soy Sauce

\$10.90
A6 金鲍仔拉面(干/汤)
La Mian with Mini Abalone (Dry / Soup)

\$8.90
A8 红烧排骨拉面(干/汤)
La Mian with Braised Pork Ribs (Dry / Soup)



\$6.90

A7 菜肉云吞汤拉面
La Mian Soup with Minced Meat &
Veg Wonton

\$6.90
A9 罗汉斋汤拉面
La Mian Soup with "Luo Han" Vege

*请在点菜单上标明您想要哪一种面
Please indicate the flavour of La Mian you prefer on th order form.

湯 小籠 包子

XIAO LONG BAO (SOUP DUMPLING)



小籠包子別稱小籠饅頭，是中國江南地區著名的傳統小吃，起源自清代道光年間的江蘇一帶，為當時的常州萬華茶樓首創。

小籠湯包味美鮮甜。經過名師的不斷改進，更具特色。其皮薄餡大，灌湯流油，軟嫩鮮香，潔白光潤，提起像燈籠，放下似菊花，品嚐他食為樂事！

龍是中國的象徵。中國人是龍的傳人，而最出名的傳人是李小龙。在西班牙為了紀念武打巨星李小龙對武打電影的杰出貢獻，李小龙最愛吃的小籠包子被改成了“小龙包子”。馳名國外，聞名四海，小籠包子無疑是小吃中的出名美食了。

Xiao Long Bao, also known as Xiao Long Mantou, is a famous traditional snack from China's Jiangnan region. The delicious Xiao Long bao originated during the Qing Dynasty Daoguang reign (1820-1850) Jiangsu province, from the then Changzhou Wanhua restaurant. Through continuous improvement from famous chefs, it is now one of a kind. With its thin translucent skin, large fillings of steaming soup and soft tender meat, it is like a chrysanthemum on the plate or a lantern when pick up. Truly a joy to savor it!

Dragon is the symbol of China and its people, the descendants of the Dragon. And most famous among the descendants is Bruce Lee, the great martial arts movie star. In Spain, to commemorate the outstanding contribution of Bruce Lee, his most favorite snack, Xiao Long bao is named after him. Famous throughout the world, Xiao Long bao is undoubtedly a well love treat.



B1 原味小笼包
Steamed Dumpling (Original)

6 pcs \$6.80
8 pcs \$8.80

B2 干贝小笼包
Steamed Scallop Dumpling

6 pcs \$7.80
8 pcs \$9.80

B3 蟹肉小笼包
Steamed Crab Meat Dumpling

6 pcs \$9.80
8 pcs \$11.80

B4 蛤蜊小笼包
Steamed Clam Dumpling

6 pcs \$7.80
8 pcs \$9.80

B5 烧卖
Siew Mai

3 pcs \$4.20

B6 虾饺
Har Kaw

3 pcs \$4.80



炸點心

FRIED
DIM SUM

(3 pcs) \$4.20

C1 香煎鍋貼
Fragrant Pan Fried Dumpling



C2 酥炸蝦肉云吞
Fragrant Crispy Fried Wanton

(4 pcs) \$4.20



(2 pcs) \$5.80

C3 黃金香蕉卷
Deep Fried Golden Banana Roll



(2 pcs) \$5.20

C4 黃金春卷
Golden Spring Roll

SIDE
DISHES

小菜



D1 酥炸白饭鱼

Fragrant Crispy Fried White Bait

\$6.80



D3 手拍凉拌黄瓜

Cucumber with Garlic Sauce

\$3.80



D2 双椒皮蛋

Duo Pepper Century Egg

\$3.80



D4 清水毛豆

Fresh Edamame

\$3.00



D5 凉拌海蜇

Marinated Cold Jelly Fish

\$5.80



D6 蜜汁苏东仔

Honey Sauce Baby Squid

\$5.80



D8 黄金脆鱼皮

Golden Crispy Salted Egg Fish Skin

\$6.80



D7 麻酱菠菜

Spinach with Sesame Sauce

\$4.80



D9 虾枣

Prawn Roll

\$5.80

HOT
DISHERS

熱菜



E1 蛤蜊(辣椒/上汤)
Clam (Chilli / Superior Soup)



E2 双蛋菠菜
Chinese Spinach with
Century Egg and Salted Egg

\$9.80



E3 青芥末虾球
Deep Fried Prawn Ball
with Green Wasabi

\$13.80



E4 清炒青龙菜
Fried 'Qing Long' Vegetable

\$9.80



\$9.80

E5 肉松茄子
Satay BBQ Eggplant



E6 蒜茸奶白/小芥兰
Fried Chinese Mustard / Baby Kai Lan

\$9.80

E7 脆香虾酱鸡
Crispy Prawn Paste Chicken

\$11.80

E8 凤梨咕嚕肉
Sweet & Sour Pork with Pineapple

\$11.80

E9 肉碎豆腐
Minced Meat Beancurd

\$9.80

E10 咸蛋虾球
Salted Egg Prawn Ball

\$13.80

SOUP

湯類



\$7.80

F1 鲜虾肉云吞汤

Fresh Pork and Prawn Wonton Soup



\$7.80

F2 西洋菜炖排骨汤

Stewed Water-cress with Pork Ribs Soup



\$7.80

F3 花生莲藕排骨汤

Stewed Lotus-root, Peanut with Pork Ribs Soup

\$5.80

F4 四川酸辣汤

Sze Chuan Sour Spicy Soup

\$5.80

F5 列汤

Soup of The Day

主食

RICE
NOODLES

\$9.80

G1 黄金虾仁炒饭

Golden Egg Fried Rice
with Prawns



\$9.80

G2 鸡扒炒饭

Fried Rice with Chicken Cutlet



\$8.80

G3 什锦炒拉面

Stir-Fried La Mian with
Assorted Vegetable



G5 扬州炒饭

Yang Zhou Fried Rice

\$6.80

G6 银鱼炒饭

Fried Rice with Silver Fish

\$8.80

G7 海鲜炒拉面

Stir-Fried La Mian with Seafood

\$10.80

\$5.80

G4 蛋炒饭

Fried Rice with Egg



甜點

DESSERT



\$5.80

H2 花旗參芦荟仙草汤
Aloe Vera Grass Jelly Soup



\$3.80

H6 潮州芋泥
Teochew Style Yam Paste



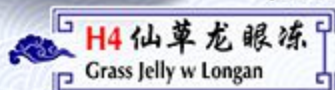
\$6.80

H1 杨枝甘露
Chilled Mango Sago
Cream with Pomelo



\$3.80

H3 青苹果酸柑果冻
Lime Jelly with Green Apple



\$3.80

H4 仙草龙眼冻
Grass Jelly w Longan



\$3.80

H5 龟苓膏
Herbal Jelly

飲料

BEVERAGE

J1	鲜苹果汁	Fresh Apple Juice	\$4.00
J2	鲜橙汁	Fresh Orange Juice	\$4.00
J3	鲜胡萝卜汁	Fresh Carrot Juice	\$4.50
J4	可乐	Coke	\$2.80
J5	根汁汽水	Root Beer	\$2.80
J6	芬达葡萄	Fanta Grape	\$2.80
J7	矿泉水	Mineral Water	\$1.80
J8	薏米水	Barley Water (Warm / Cold)	\$2.80
J9	红毛榴莲汁	Soursop Juice	\$3.80
J10	蜂蜜柚子	Honey Yuzu (Warm / Cold)	\$3.80
J11	柠檬茶	Lemon Tea (Warm / Cold)	\$3.00
J12	普洱茶	Pu Erh (Hot) (per person)	\$2.80

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