



Red Chilli
CANBERRA SHOP
堪培拉店

川菜赋

Sichuan Cuisine and Culture

天下山水在蜀，天下美食亦在蜀；四川古称天府，四川亦为食府。天府之国，活肥野绿，美食源自民间：竹篱茅舍之家，肉丁曰宫保，肘子称东坡，斯为烹饪美谈；叟老创小雅，大千干烧鱼，亦复名士风流。三帮合一，川菜风流，今之川菜味行于麻辣烫鲜香酸苦甜间，享“一菜一格，百菜百味”之美誉，麻味共辣味相生，清鲜与醇浓并重，因时因料，变化无穷。筵席菜、公馆菜、家常菜，菜菜称奇；麻辣味、鱼香味、糖醋味、味味翻新，协调色香味形质，通感眼鼻舌身，辛香通经络，颐养精神血脉；麻辣润肠胃，豪气响遏行云，精研配伍之法，细酌火候之妙。店店接踵爆满，楼楼车马如川，是以天孕育蜀川山水以旖旎，天赐蜀人饮食以灿烂，特盛今世，风靡南北，以至海外。正乃：民食为天，川菜永昌；巴蜀文化，流播八方！



Of the eight major school of China's culinary art, Sichuan cuisine is perhaps the most popular. Originating in Sichuan Province of western China, Sichuan cuisine, known as ChuanCai in Chinese, enjoys an international reputation for its spice and exciting flavors. In fact, Sichuan cuisine boasts a variety of flavors and different methods of cooking, featuring the taste of hot, sweet, sour, salty, or tongue-numbing dishes.

The region's warm, humid climate also necessitates sophisticated food-preservation techniques which include pickling, salting, drying and smoking.

Sichuan dishes has its distinct style of cooking techniques including: sauteing, stir-frying without stewing. Dry-braising, Pao (soaking in sauce) and hui (frying then braising with corn flour sauce). Sichuan cuisine is famous for its distinct and various flavors, the most notable ones are its fish flavors, pepper powder boiled in oil, and sticky-hot flavor. Although many Sichuan dishes live up to their spicy reputation, often ignored are the large percentage of recipes that use little or no spice at all.

特色菜

SPECIAL CUISINE



四川香酥鸭

CRISPY DUCK

半只	half	\$32.5
整只	whole	\$49.5



凉菜 Appetizer

- A1 夫妻肺片 \$18.5
SLICED BEEF, BEEF TONGUE AND TRIPE WITH CHILLI OIL
- A2 藤椒鸡 \$18.5
STEWED CHICKEN WITH FRESH CHILLI AND
SICHUAN PEPPERCORN
- A3 蒜泥白肉 \$21.5
SLICED PORK WITH GARLIC AND CHILLI SAUCE
- A4 青椒皮蛋 \$13.5
PRESERVED FARM EGGS WITH GREEN CHILLI
- A5 酸辣凉粉 \$10
SICHUAN BEAN JELLY WITH SOUR AND SPICY SAUCE
- A6 口水鸡 \$18.5
BOILED CHICKEN SLICES WITH SESAME SAUCE
AND GREEN ONION



凉菜 Appetizer

A7 爽口木耳 \$10.5
BLACK FUNGUS SALAD

A8 刀拍小黄瓜 \$13.5
SPICY AND SOUR FRESH CUCUMBER SALAD

A9 红油腐竹 \$10.5
DRIED TOFU IN CHILLI SAUCE

A10 油酥花生米 \$8
DEEP FRIED PEANUT

A11 鸡丝凉面 \$13
SICHUAN STYLE COLD NOODLES WITH CHICKEN SHREDS



A12 葱香莴笋丝 \$15
ASPARAGUS LETTUCE SHRED SALAD WITH SHALLOTS SLICES

A13 张飞爱牛肉 \$16
COLD SPICY DRIED BEEF SHREDS WITH SESAME SEEDS

A14 大刀千层耳片 \$16
PORK EARS WITH GARLIC AND SWEET CHILLI SAUCE



鸡鸭类 Chicken & Duck

C1 左宗棠鸡 \$26.5
GENERAL TSO'S CHICKEN

C2 秘制香酥鸭 \$29
SPECIAL CRISPY DUCK

C3 干辣鸡丁 \$28.5
DEEP FRIED CHICKEN DICES WITH HOT DRY CHILLI

C4 宫保鸡丁 \$22.5
KUNG PAO CHICKEN [PEANUT]

C5 西汁柠檬鸡 \$24
LEMON CHICKEN



C6 四川香酥鸭 \$32.5/HALF \$49.5/WHOLE
SICHUAN CRISPY DUCK

C7 川式大盘鸡 \$32
BRAISED CHICKEN WITH SOY SPICY SAUCE

C8 泡椒鸡杂 \$23.5
MIXED CHICKEN GIZZARDS, HEARTS AND LIVER WITH PICKLED CHILLI

c3 干辣鸡丁 \$28.5
DEEP FRIED CHICKEN DICES
WITH HOT DRY CHILLI



牛羊类 Beef & Lamb

B1 水煮牛肉 \$30.5
HOT POT BEEF

B2 豆花牛柳 \$30.5
STEWED BEEF SLICES WITH FRESH TOFU
IN HOT CHILLI SAUCE

B3 孜香小羊排 \$32.5
CUMIN LAMB RIBS

B4 蒙古牛肉 \$25.5
MONGOLIAN BEEF



B5 虎皮牛仔肉 \$28
STIR FRIED BEEF SLICES WITH SWEET AND
SOUR SAUCE

B6 酸汤肥牛 \$32.5
BOILED BEEF IN SPICY AND SOUR SOUP

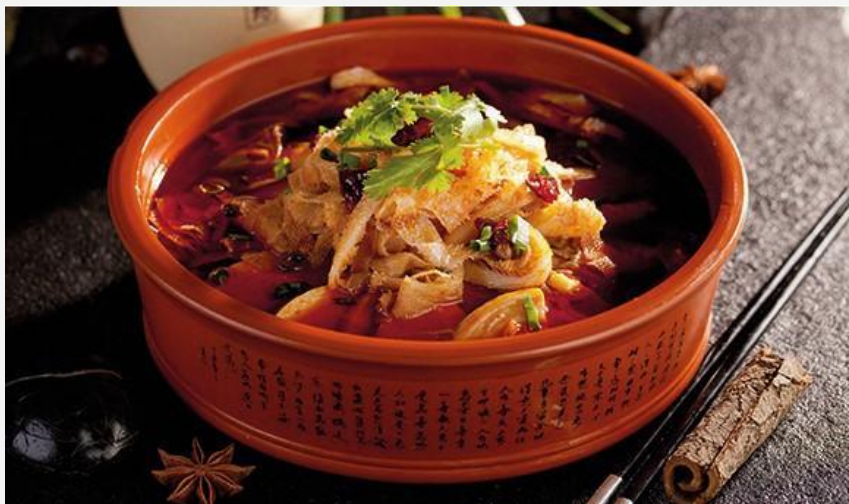
B7 铁板牛肉 \$28
SIZZLING BEEF IN IRON HOT PLATE

B8 黑椒牛柳 \$28
BEEF WITH BLACK PEPPER SAUCE

猪肉类 Pork

P2 传统/海鲜毛血旺 \$36.5/ \$46.5

MAO XUE WANG (BRAISED BLOOD JELLY, PORK
INTESTINE, BEEF TRIPE AND BEAN SPROUTS IN
SPICY SOUP/ WITH SEAFOOD)



P5 尖椒小炒肉 \$24.5

HOMETOWN STYLE STIR FRIED PORK SLICES



P7 金沙排骨 \$22.5

STIR FRIED PORK RIBS WITH SALTED EGG YOLK



猪肉类 Pork

P1 红烧肉 \$32
HONG SHAO ROU (BRAISED PORK WITH SOY SAUCE)

P2 传统/海鲜毛血旺 \$36.5/ \$46.5
MAO XUE WANG (BRAISED BLOOD JELLY, PORK
INTESTINE, BEEF TRIPE AND BEAN SPROUTS IN
SPICY SOUP/ WITH SEAFOOD)

P3 鱼香肉丝 \$22.5
STIR FRIED PORK SHRED WITH HOT AND
GARLIC SAUCE

P4 京酱肉丝 \$24.5
STIR FRIED PORK SHRED WITH PEKING SAUCE
SERVED WITH 5PCS PANCAKES

P5 尖椒小炒肉 \$24.5
HOMETOWN STYLE STIR FRIED PORK SLICES

P6 回锅肉 \$26
STIR FRIED DOUBLE COOKED PORK SLICES

P7 金沙排骨 \$22.5
STIR FRIED PORK RIBS WITH SALTED EGG YOLK

P8 椒盐排骨 \$22.5
SALT AND PEPPER PORK RIBS

P9 干锅排骨 \$28.5
SPICY DRY POT PORK RIBS

P10 干锅排骨虾 \$32
BOILED PORK RIBS WITH BANANA PRAWM
IN HOT AND SPICY SAUCE

P11 麻婆豆腐 \$18.5
MA PO TOFU





猪肉类 Pork

P12 莴笋木耳肉片 \$26.5

STIR FRIED ASPARAGUS LETTUCE WITH BLACK FUNGUS AND PORK SLICES

P13 莴笋烧肚条 \$26.5

STEWED ASPARAGUS LETTUCE WITH PORK TRIPES

P14 莴笋烧肥肠 \$29.5

STEWED ASPARAGUS LETTUCE WITH PORK INTESTINES

P15 干锅肥肠鸡 \$32.5

BOILED CHICKEN WITH PORK INTESTINE IN CHILLI SOUP

P16 干煸肥肠 \$28.5

DEEP FRIED PORK INTESTINE WITH CHILLI

P17 干锅手撕包菜 \$23.5

CHINESE CABBAGE AND PORK BELLY POT WITH SPICY SAUCE

生猛海鮮

SEA FOOD



澳洲红龙 「时|价」
market price
Live Rock Lobster

刺身
Sashimi

姜葱
Stir Fried with Ginger
and Shallots

蒜蓉蒸 
Steamed with Garlic



澳洲红龙 [时|价]
market price
Live Rock Lobster

香辣 
Stir Fried with
Hot Chilli Sauce

金沙
Stir Fried with
Salted Egg Yolk

椒盐 
Salt and Pepper



28. 青边九孔鲍鱼仔 (\$12.50每只/each 6只起卖 Minimum Order: 6)
Baby Abalone

蒜粉丝蒸
Steamed with Smashed Garlic and Vermicelli

传统麻婆豆腐烧 🌶️🌶️
Stir Fried with Mapo Tofu

四川香辣炒 🌶️🌶️🌶️
Stir Fried with Chilli Sauce

干辣椒爆炒 🌶️🌶️🌶️
Stir Fried with Dried Chilli



29. 盲曹 \$78.5
Live Barramundi

清蒸
Steamed with Ginger and Shallots

豆瓣 🌶️
Stewed with Thick Chilli Bean Sauce

双椒 🌶️
Stewed with Red and Green Chillies

干烧 🌶️🌶️
Deep Fried with Pork Mince and Chillies

糖醋
Stewed with Sweet and Sour Sauce

红烧
Stewed with Soy Sauce

沸腾 🌶️🌶️
Chef Special with Chilli and Vege Oil

30. 扇贝 (蒜蓉, 豉汁, 剁椒)

Scallops steam with (garlic or black bean or fresh chili)sauce 8 per serve

\$32.00



海鲜类 Seafood

S1 水井坊沸腾鱼 \$37.5
CHEF SPECIAL BASA FILLET

S2 水煮鱼 \$29.5
HOT POT FISH

S3 酸菜鱼 \$29.5
STEWED BASA FILLET WITH PICKLED CHINESE CABBAGE

S4 藤椒鱼 \$29.5
STEWED BASA FILLET WITH FRESH CHILLI AND SICHUAN PEPPERCORN

S5 椒盐虾球 \$31
BLACK TIGER PRAWN WITH SALTED AND PEPPER

S6 宫保虾球 \$31
BLACK TIGER PRAWN WITH KONG PAO

S7 金沙玉米虾球 \$31
BLACK TIGER PRAWN AND CORN KERNEL
WITH SALTED EGG YOLK



海鲜类 Seafood

S8 双椒花蛤 \$22

STIR FRIED CLAMS WITH RED AND GREEN CHILLI

S9 姜葱花蛤 \$22

STIR FRIED CLAMS WITH GINGER SHALLOT



S10 香辣/双椒烤鱼 \$45/ \$78.5

RED CHILLI STYLE SPICY/ FRESH CHILLI FLAVORS GRILLED BARRAMUNDI

S11 香辣花蟹 \$68 (双椒、金沙、姜葱)

STIR FRIED BLUE CRAB WITH (FRESH CHILLI/ SALTY EGG YOLK/ GINGER AND SHALLOT)

S12 孜然鱿鱼须 \$28.5

CUMIN CALAMARI TENTACLES





海鲜类 Seafood

S13 香辣小龙虾 \$68

SICHUAN STYLE CHILLI OF CRAYFISH



水井坊

PEPPER



蔬菜类 Vegetable

- v1 清炒蒿笋 \$22.5
STIR FRIED ASPARAGUS LETTUCE
- v2 蟹黄豆腐 \$18.5
STEW TOFU SOUP WITH CRAB PASTE AND SALT EGG YOLK
- v3 干煸四季豆 \$17.5
STIR FRIED GREEN BEAN WITH PORK MINCE
- v4 番茄炒蛋 \$17.5
STIR FRIED TOMATO WITH EGGS
- v5 鱼香茄子 \$18.5
STIR FRIED EGGPLANT WITH GARLIC AND SWEET PICKLED CHILLI
- v6 金沙玉米 \$18.5
STIR FRIED CORN KERNEL WITH SALTED EGG YOLK
- v7 荷塘三宝蔬 \$17.5
STIR FRIED SNOW PEAS AND LOTUS ROOT AND BLACK FUNGUS
- v8 干锅花菜 \$22
STIR FRIED CAULIFLOWERS AND PORK BELLY WITH HOT CHILLI SAUCE



蔬菜类 Vegetable

V9 西兰花 \$18.5

BROCCOLI

清炒 STIR FRIED

蒜蓉 GARLIC

蚝油 OYSTER SAUCE

V10 上海青 \$16.5

SHANGHAI CABBAGE

清炒 STIR FRIED

蒜蓉 GARLIC

蚝油 OYSTER SAUCE

V11 土豆丝 \$18.5

POTATO SHREDS

炆炒 DRY CHILLI

酸辣 SOUR AND SPICY

醋溜 VINEGAR

V12 椒盐豆腐 \$22.5

SALT AND PEPPER TOFU

V13 宫保豆腐 \$22.5

KUNG PAO TOFU

V14 黑白茄酥 \$26

BLACK WHITE CRISPY EGGPLANT AND TOFU



饺子，小吃类 Dumplings & Snacks

D1 炸春卷 (素) \$10.5

VEGETARIAN SPRING ROLLS SERVED WITH PRAWN CRACKERS - 4 PCS

D2 葱油饼 \$8.5

GREEN ONION PANCAKE - 2 PCS

D3 红油/清汤抄手 \$8.5

PORK WONTON IN HOT CHILLI SAUCE OR SMOOTH SOUP - 6 PCS

D4 水晶虾饺 \$9.5

CRYSTAL JADE PRAWN DUMPLINGS - 3 PCS

D5 小龙包 \$10.5

XIAO LONG BAO (JUICY PORK BUN) - 4 PCS

D6 白菜猪肉水饺 \$15

BOILED PORK DUMPLING - 12 PCS

D7 鲜肉锅贴 \$15.5

PAN FRIED PORK DUMPLING - 6 PCS

D8 鲜虾韭菜锅贴 \$15.5

PAN FRIED PRAWN, PORK AND CHIVES DUMPLING - 6PCS



饺子，小吃类 Dumplings & Snacks



D9 担担面 红汤/清汤 \$12
DAN DAN NOODLES SOUP WITH PORK MINCE (SPICY OR SMOOTH SOUP)

D10 金银馒头 \$9.5
STEAMED AND FRIED CHINESE BREAD SERVED WITH CONDENSED MILK - 6 PCS

汤类 Soup



SS1 海带香菇排骨汤 \$22.5
PORK RIBS SOUP WITH SEAWEED AND MUSHROOM

SS2 酸菜鸭血粉丝汤 \$18.5
BOILED DUCK BLOOD SOUP WITH CHOPPED PICKLE

SS3 花蛤豆腐汤 \$18.5
CLAMS AND TOFU SOUP

主食类 Rice & Noodles

R1 什锦炒饭 \$16.5

FRIED RICE WITH EGGS, SHRIMPS AND MIXED VEGETABLE

R2 鸡米芽菜炒饭 \$16.5

FRIED RICE WITH PRESERVED VEGETABLE AND CHICKEN DICES

R3 酸菜肉末炒饭 \$16.5

FRIED RICE WITH EGGS, PICKLES AND PORK MINCE

R4 老干妈炒饭 \$15.5

FRIED RICE WITH LAOGANMA BLACKBEAN CHILLI OIL

R5 蛋炒饭 \$15

EGG FRIED RICE

R6 白米饭 \$2.5/PER BOWL

STEAM RICE

R7 椰子饭 \$4.5/PER BOWL

COCONUT RICE



N1 什锦炒面 \$16.5

STIR FRIED NOODLES WITH EGGS, SHRIMPS AND MIXED VEGETABLE

N2 咖喱炒面 (牛肉/鸡肉/猪肉) \$16.5

STIR FRIED CURRY NOODLES WITH BEEF/ CHICKEN/ PORK

N3 虾球炒面 \$21.5

STIR FRIED NOODLES WITH EGGS, PRAWNS AND MIXED VEGETABLE

甜品类 Dessert

- D1 水果冰粉 \$6
SICHUAN GRASS JELLY WITH BROWN SUGAR AND PEANUTS
- D2 红糖糍粑 \$13.5
GLUTINOUS RICE CAKE WITH BROWN SUGAR AND SOYBEAN POWDER - 8 PCS
- D3 醪糟汤圆 \$12.5
BOILED RICE BALL IN GLUTINOUS RICE SOUP - 6 PCS
- D4 黑糖大汤圆 \$12.5
BOILED RICE BALL WITH BROWN SUGAR AND SOYBEAN POWDER - 6 PCS
- D5 什果椰汁西米露 \$6
MIXED FRUIT IN COCONUT MILK
- D6 抹茶/巧克力/香草冰淇淋 \$6.8
MATCHA/ CHOCOLATE/ VANILLA ICE CREAM - 2 BALLS
- D7 芒果布丁 \$6.8
MANGO PUDDING
- D8 红豆南瓜饼 \$14.5
MASHED SWEET PUMPKIN PANCAKE WITH RED BEAN PASTE - 6PCS
- D9 蜂蜜窝窝头 \$11.5
HONEY WOWOTO (SWEET CORN BREAD) - 4 PCS





D9 蜂蜜窝窝头 \$11.5
HONEY WOWOTO (SWEET CORN BREAD) - 4 PCS

Gai Jiao Fan Series:

Yuxiang Pork Shreds & Steamed Rice \$14.8

鱼香肉丝 盖浇饭

\$14.8

精选优质食材

传统美食

精心制作

新姿态新口味



Gai Jiao Fan Series - Meal Box

The Meal comes out in 7 minutes

盖浇饭系列:

- | | |
|--|---------------|
| G01 鱼香茄子盖浇饭 | \$13.8 |
| Yuxiang Eggplant with Steamed Rice | |
| G02 西红柿炒鸡蛋盖浇饭 | \$13.8 |
| Stir Fried Tomato and Egg with Steamed Rice | |
| G03 麻婆豆腐盖浇饭 | \$12.8 |
| Mapo Tofu with Steamed Rice | |
| G04 鱼香肉丝盖浇饭 | \$14.8 |
| Yuxiang Pork Shreds with Steamed Rice | |
| G05 宫保鸡丁盖浇饭 | \$14.8 |
| Kung Bao Chicken with Steamed Rice | |
| G06 蚝油西兰花牛肉盖浇饭 | \$15.8 |
| Stir Fried Beef and Broccoli in Oyster Sauce with Steamed Rice | |
| G07 黑椒牛肉盖浇饭 | \$15.8 |
| Black Pepper Beef with Steamed Rice | |
| G08 蒙古牛肉盖浇饭 | \$15.8 |
| Mongolian Beef with Steamed Rice | |
| G09 青椒土豆丝盖浇饭 | \$12.8 |
| Stir Fried Potato Shreds and Green Capsicum with Steamed Rice | |
| G10 干煸四季豆盖浇饭 | \$13.8 |
| Stir Fried Green Bean and Pork Mince with Steamed Rice | |
| G11 回锅肉盖浇饭 | \$14.8 |
| Stir Fried double Cooked Pork Slices with Steamed Rice | |



水井坊

四川酒樓

RED CHILLI SICHUAN RESTAURANT

桌号 人数 下单时间

麻辣香锅 **Dry Hotpot**

3荤+3素起, \$5锅底

3 meat + 3 vegetable with more, \$5 for basic sauce

5荤+5素起, 免锅底

5 meat + 5 vegetable with more, no charge for basic sauce

荤菜 MEAT

- | | | | | | |
|--|-----|--|------|---|-----|
| <input type="checkbox"/> 虾球
Prawn | \$8 | <input type="checkbox"/> 牛肉卷
Sliced Beef Roll | \$8 | <input type="checkbox"/> 牛肉丸
Beef Meat Ball | \$7 |
| <input type="checkbox"/> 午餐肉
Luncheon Meat | \$7 | <input type="checkbox"/> 羊肉卷
Sliced Lamb Roll | \$8 | <input type="checkbox"/> 牛筋丸
Beef Tendon Ball | \$7 |
| <input type="checkbox"/> 鱼包蛋
Fish Ball with Roe | \$8 | <input type="checkbox"/> 辣牛肉
Spicy Beef | \$8 | <input type="checkbox"/> 鸭胗
Duck Gizzard | \$7 |
| <input type="checkbox"/> 鱼丸
Fish Ball | \$7 | <input type="checkbox"/> 鱼豆腐
Fish Meat Tofu | \$7 | <input type="checkbox"/> 鸭血
Duck Blood Jelly | \$7 |
| <input type="checkbox"/> 鱿鱼卷
Calamari | \$7 | <input type="checkbox"/> 脆皮肠
Hot Dog Sausage | \$7 | <input type="checkbox"/> 猪血
Pork Blood Jelly | \$7 |
| <input type="checkbox"/> 鱼片
Fish Fillet | \$7 | <input type="checkbox"/> 鹌鹑蛋
Quail Eggs | \$7 | <input type="checkbox"/> 鸭掌
Duck Feet | \$8 |
| <input type="checkbox"/> 牛百叶
Beef Tripe | \$7 | <input type="checkbox"/> 牛黄喉
Beef Windpipes | \$7 | <input type="checkbox"/> 墨鱼仔
Baby Octopus | \$8 |
| <input type="checkbox"/> 鱿鱼须
Squid Feet | \$8 | <input type="checkbox"/> 猪肚
Pork Tripe | \$7 | <input type="checkbox"/> 蟹肉棒
Crab Meat Sticker | \$8 |
| <input type="checkbox"/> 花蛤
Clam | \$7 | <input type="checkbox"/> 肥肠
Pork Intestine | \$12 | | |

素菜 VEGETABLE

- | | | | | | |
|--|-------|--|-------|---|-------|
| <input type="checkbox"/> 金针菇
Enoky Mushroom | \$6.5 | <input type="checkbox"/> 红薯宽粉
Sweet Potato Noodle | \$4 | <input type="checkbox"/> 上海青
Shanghai Cabbage | \$4.5 |
| <input type="checkbox"/> 杏鲍菇
King Oyster Mushroom | \$6.5 | <input type="checkbox"/> 木耳
Black Fungus | \$5 | <input type="checkbox"/> 西兰花
Broccoli | \$4.5 |
| <input type="checkbox"/> 藕片
Lotus Root | \$5 | <input type="checkbox"/> 土豆片
Potato Slices | \$4 | <input type="checkbox"/> 四季豆
Green Bean | \$4 |
| <input type="checkbox"/> 五香豆干
Bean Cake | \$5 | <input type="checkbox"/> 黄瓜
Cucumber Stripes | \$4 | <input type="checkbox"/> 黄豆芽
Yellow Bean Sprouts | \$4.5 |
| <input type="checkbox"/> 香菇
Tasty Mushroom | \$6.5 | <input type="checkbox"/> 花菜
Cauliflower | \$4 | <input type="checkbox"/> 绿豆芽
Mung Bean Sprouts | \$4.5 |
| <input type="checkbox"/> 海带结
Seaweed | \$6 | <input type="checkbox"/> 莴笋
Asparagus Lettuce | \$6.5 | <input type="checkbox"/> 年糕
Rice Cake | \$5 |
| <input type="checkbox"/> 葱油饼
Green Onion Pancake | \$5 | <input type="checkbox"/> 腐竹
Dried Tofu | \$4 | <input type="checkbox"/> 竹笋
Bamboo Shoots | \$4 |
| <input type="checkbox"/> 包菜
Cabbage | \$4 | <input type="checkbox"/> 芋丝
Taro Noodle Roll | \$4 | <input type="checkbox"/> 阳春面
Yangchun Noodle | \$5 |
| <input type="checkbox"/> 冻豆腐
Frozen Tofu | \$6 | <input type="checkbox"/> 油条
Youtiao | \$4.5 | | |

辣度: 特辣 中辣 微辣 麻度: 特麻 中麻 微麻
Spicy Lv. Extra Med Mild Numb Lv. Extra Med Mild

水井坊老火锅 HOT POT

订餐电话 Tel: 0466 585 188 / 0466 585 068

地址 Address: 75 Allinga St Canberra ACT 2601

营业时间 Opening Hours: 11:30-2:30, 5:00-9:00

Facebook: Red Chillli Sichuan Restaurant Canberra

锅底类/Hotpots

STEP 1: 锅底选择/Select the Soup Base



鸳鸯火锅 \$26.5
Half Spicy & Half Pork Bone Soup () ()

麻辣红汤火锅 \$25.5
Spicy Soup () ()

清汤火锅 \$22.5
Chicken and Pork Bone Soup () ()

STEP 2: 辣度和麻度选择/Select Spicy & Numb Level

辣度: 特辣 中辣 微辣 微麻
Spicy Lv. Extra Med Mild () () () ()

STEP 3:

火锅酱料/Hotpot Sauces

芝麻酱 \$2.5
Sesame Paste () ()
香油蒜泥 \$2.5
Garlic with Oil () ()
沙茶酱 \$2.5
Satay Sauce () ()
干辣椒碟 \$2.5
Dry Chilli Powder () ()



STEP 4:

特色菜/Signature Dishes

水井坊辣牛肉 \$12.9
Spicy Beef () ()
水井坊牛黄喉 \$9.9
Beef Windpipes () ()
水井坊巴沙鱼片 \$11.9
Basa Fillet () ()
水井坊盲曹 \$32
Barramundi () ()
农场直送茼蒿条 \$10.9
Asparagus Lettuce () ()
四川五香豆干 \$7.9
Bean Cake () ()
澳洲鲍鱼仔 \$11
Australian Abalones () ()
卤肥肠 \$13.9
Marinated Chitterlings () ()



肉类/Meats

牛肉卷 \$13.9
Sliced Beef Rolls () ()
羊肉卷 \$13.9
Sliced Lamb Rolls () ()
猪肚 \$11.9
Pork Tripe () ()
鸭掌 \$14.9
Duck Feet () ()
午餐肉 \$9.9
Luncheon Meat () ()
牛百叶 \$13.9
Beef Tripe () ()
鹌鹑蛋 \$7.9
Quail Eggs () ()
鸭胗 \$12.9
Duck Gizzard () ()
蟹肉棒 \$7.9
Crab Sticks () ()
脆皮肠 \$7.9
Sausage () ()
猪血 \$7.9
Pork Blood Jelly () ()
鸭血 \$7.9
Duck Blood Jelly () ()
鸭肠 \$18.9
Duck intestine () ()
鲜毛肚 \$15.9
Ox Gastric Wall () ()

海鲜类/Seafoods

冻虾 \$12.9
Prawns 6pcs () ()
鱿鱼卷 \$9.9
Calamari () ()
鱿鱼须 \$9.9
Squid Feet () ()
墨鱼仔 \$12.9
Baby Octopus () ()
花蛤 \$12.9
Clams () ()
海鲜组合 \$24.9
Seafood Platter () ()
龙虾 \$32
Lobster () ()

蔬菜/Vegetables

大白菜 \$9.9
Chinese Cabbage () ()
西兰花 \$7.9
Broccoli () ()
花菜 \$7.9
Cauliflower () ()
土豆片 \$7.9
Potato Slices () ()
黄瓜 \$8.9
Cucumber Stripes () ()
冻豆腐 \$8.9
Frozen Tofu () ()
竹笋 \$8.9
Bamboo Shoots () ()
腐竹 \$8.9
Dried Tofu () ()
海带 \$8.9
Seaweed () ()
芋丝 \$8.9
Taro Noodle Roll () ()
年糕 \$8.9
Rice Cake () ()
红薯宽粉 \$8.9
Sweet Potato Noodle () ()
油条 \$7.9
Chinese Doughnut Sticks () ()
黄豆芽 \$9.9
Soybean Sprouts () ()
绿豆芽 \$9.9
Mung Bean Sprouts () ()
上海青 \$9.9
Shanghai Cabbage () ()
南瓜 \$9.9
Pumpkin Slices () ()
藕片 \$9.9
Lotus Root () ()
阳春面 \$7.9
Yangchun Noodle () ()



丸子类/Meat Ball

牛肉丸 \$9.9
Beef Meatball () ()
牛筋丸 \$9.9
Beef Tendon Ball () ()
鱼丸 \$9.9
Fish Ball () ()
鱼包蛋 \$9.9
Fish Ball with Roe () ()
豆腐鱼 \$9.9
Fish Meat Tofu () ()

菌类/Fungus

金针菇 \$7.9
Enoki Mushroom () ()
香菇 \$7.9
Shitake Mushroom () ()
杏鲍菇 \$7.9
King Oyster Mushroom () ()
木耳 \$7.9
Black Fungus () ()
菌类拼盘 \$15.9
Mushroom Platter () ()

四川小吃/ Snacks

牛奶金银馒头 \$13.5
Fried Steamed Bun () ()
水果冰粉 \$7.5
Sichuan Grass Jelly () ()
红糖糍粑 \$13.5
Glutinous Rice Cake with Brown Sugar () ()
葱油饼2片 \$10.5
Green Onion Pancake () ()
红油清汤抄手 \$10.5
Wonton () ()
担担面 \$12.8
Dan Dan Doodle () ()
蛋炒饭 \$15
Fried Rice with eggs () ()
米饭 \$2.5
Steamed Rice () ()
白菜猪肉水饺 \$15
Pork Boiling Dumpling () ()

饮料类/ Beverages

可乐 \$3.5
Coke () ()
可乐 (无糖) \$3.5
Coke No-Sugar () ()
雪碧 \$3.5
Sprite () ()
芬达 \$3.5
Fanta () ()
气泡水 \$3.5
Sparkling Water () ()
王老吉 \$3.5
Wong Lo Kat Herbal Tea () ()
酸梅汤 \$3.5
Plum Juice () ()
姜汁啤酒 \$6
Ginger Beer () ()
椰树牌椰汁 \$3.5
Coconut Milk () ()
橙味气泡水 \$3.5
SAMP (Orange) () ()



啤酒/ Beer

青岛啤酒 \$7
TSINGTAO () ()

葡萄酒/ Wine

奔富2019 \$39
Penfolds Shiraz () ()
奔富389 \$159
Penfolds 389 () ()
白葡萄酒V \$39
Villa Maria () ()
白葡萄酒C \$89
Cloudy Bay () ()



NON-ALCOHOL

COKE, COKE ZERO, SPRITE, FANTA, SOLO	4.00
LEMONADE	4.00
SOY DRINK	4.00
LIGHTLY SPARKLING WATER	4.00
WONG LO KAT HERBAL TEA 王老吉	4.50
PLUM JUICE 酸梅汤	4.50
COCONUT MILK 椰树牌椰汁	4.50
LIPTON PEACH ICED TEA	5.00
GOLDEN CIRCLE JUICE	3.00
SPRING WATER	3.50
ALOE VERA 芦荟汁	4.80
ORANGE JUICE	4.80
SAN PELLEGRINO(ORANGE BLOOD)	4.00
SAN PELLEGRINO(POMEGRANATE)	4.00

TEA

glass

pot

OOLONG TEA	5.00	8.00
JASMINE GREEN TEA	5.00	8.00
CEYLON BLACK TEA	5.00	8.00

BEERS

glass

bottle

TSING TAO 青島		7.00
CORONA		9.00
ASAHI		8.00
HEINEKEN		8.00
STELLA ARTOIS		7.00
PERONI		7.00
JAMES BOAG'S PREMIUM		7.00
CROWN LAGER		7.00
VICTORIA BITTER		9.00

RED WINES

PENFOLDS SHIRAZ 2019	10.00	39.00
PENFOLDS BIN 28		89.00
SHAW		59.00
HOUSE WINE	6.80	

WHITE WINES

VILLA MARIA(NEW ZEALAND)	10.00	39.00
CLOUDY BAY		89.00

SPARKLING WINES

YELLOWGLEN VINTAGE MOSCATO		32.00
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500ml + 150 ml 54% Vol \$399



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Shuijingfang "Four Seasons"
600ml x 4Btl 52% Vol \$999



水井坊井臺 Shui Jing Fang Wellbay

500ml 52% Vol 特别版商务装 \$259
500ml 52% Vol \$235
500ml 38% Vol \$216
250ml 53% Vol \$148
50ml 52% Vol \$38



水井坊典藏 Shui Jing Fang Classic

500ml 61% Vol \$350
500ml 52% Vol \$338
500ml 38% Vol \$276
250ml 48% Vol \$168



水井坊往事 Memory Wellbay

500ml 52% Vol \$130
500ml 38% Vol \$120



有缘年份陈浆系列 'Destined' Vantage Cellar Series

9 Years vantage 500ml 51.8% Vol \$79
12 Years vantage 500ml 51.8% Vol \$89
18 Years vantage 500ml 51.8% Vol \$129

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