

凉菜	Price RMB	Cold dishes	Simplified Chinese Characters with Romanization	Chinese with Pinyin
美味荷兰豆	6.00	Spiced snow peas	meiweihelandou	美味荷兰豆
炆苦瓜	5.00	Blanched bitter melon	qiangkugua	炆 苦 瓜
青椒土豆丝	3.50	Minced potato with green peppers	qingjiaotudousi	青 椒 土 豆 丝
拌土豆丝	3.50	Shredded potatoes with oil, vinegar and spices	bantudousi	拌 土 豆 丝
拌海草	7.00	Seaweed salad	banhaicao	拌 海 草
碧绿瓜条	3.00	Green watermelon skin strips and cucumbers with green vegetables	bilüguatiao	碧 绿 瓜 条
拌黄瓜	2.50	Cucumber salad dressed with oil, vinegar and spices	banhuanggua	拌 黄 瓜
拌蜆皮	12.00	Jellyfish salad dressed with oil, vinegar and spices	banzhepi	拌 蜆 皮
拌杏仁	5.50	Almonds with oil, vinegar and spices	banxingren	拌 杏 仁
拌蟹肉瓜条	8.00	Crab meat with cucumber strips	banxierouguatiao	拌 蟹 肉 瓜 条
菠萝芝麻鸡	9.50	Chicken with pineapple and sesame	boluozhima ji	菠 萝 芝 麻 鸡
香麻手撕鸡	10.50	Spiced hand-shredded chicken with hot sauce	xiangmashousi ji	香 麻 手 撕 鸡
拌松花	5.00	One thousand year old eggs with oil, vinegar and spices	bansonghua	拌 松 花
拌嫩豆腐	3.00	Stewed tender bean curd with oil, vinegar and spices	bannendoufu	拌 嫩 豆 腐
皮蛋豆腐	4.00	Bean curd with thousand year old eggs and greens	pidandoufu	皮 蛋 豆 腐
拌西红柿	5.00	Tomato salad	banxihongshi	拌 西 红 柿
五香鱼	10.00	Fish with scallion and aromatic sauce	wuxiangyu	五 香 鱼
紫金凤瓜	12.00	Boiled or smoked chicken feet with dark soy bean sauce	zijin fenggua	紫 金 凤 瓜
玫瑰凤瓜	12.00	Boiled or smoked chicken feet with red spicy sauce	meigui fenggua	玫 瑰 凤 瓜
酱牛肉	15.00	Braised beef seasoned with soy bean sauce, onion, pepper and clove	jiangniurou	酱 牛 肉
酱鸡胗	12.00	Braised chicken gizzard with soy bean sauce, onion, pepper and clove	jiang jizhen	酱 鸡 胗
水果沙拉	9.00	Fruit salad	shuiguoshala	水 果 沙 拉
拌百叶	10.00	Minced boiled sheep's (or cow's) stomach with oil, vinegar and spices	banbaiye	拌 百 叶
拌金针菇	4.50	Gold mushrooms with oil, vinegar and spices	banjinzhengou	拌 金 针 菇
拌肚丝	16.00	Minced boiled pig's stomach with oil, vinegar and spices	bandusi	拌 肚 丝
拌凉皮	3.00	Bean-starch noodles with oil, vinegar and spices	banliangpi	拌 凉 皮
鸡丝拉皮	8.00	Shredded chicken meat and skin	jisilapi	鸡 丝 拉 皮
香麻鸡翅	12.00	Boiled chicken wings with chilli and coriander sauce	xiangma jichi	香 麻 鸡 翅
拌海带丝	3.50	Minced kelp with oil, vinegar and spices	banhaidaisi	拌 海 带 丝
炸果仁	3.00	Deep-fried assorted nuts	zhaguoren	炸 果 仁
五香果仁	3.00	Assorted nuts with soy bean sauce and spices	wuxiangguoren	五 香 果 仁
白切鸡	9.00	White cut chicken (slices of boiled chicken with a dip of soy sauce, sesame oil, and mashed garlic)	baiqieji	白 切 鸡
海鲜鸡柳	8.00	Chicken fillet with scallops, shrimp and trepangs	haixian jiliu	海 鲜 鸡 柳
拌豆腐丝	4.00	Sliced bean curd with celery, salt and vinegar sauce	bandoutusi	拌 豆 腐 丝
肚丝拉皮	9.00	Minced boiled pig's stomach with chicken skin	dusilapi	肚 丝 拉 皮
荷兰鸡片	8.00	Boiled chicken meat with snow peas	helan jipian	荷 兰 鸡 片
青椒皮蛋	4.50	Thousand year old eggs with green pepper	qingjiaopidan	青 椒 皮 蛋
特好腰豆	5.00	Cashew nuts	tehaoyaodou	特 好 腰 豆
拌层层脆	4.00	Minced pig's ears with oil, vinegar and spices	bancengcengcui	拌 层 层 脆
老虎菜	4.00	Mixed vegetables	laohucai	老 虎 菜
糖水菠萝	4.00	Pineapples with sweet syrup	tangshuiboluo	糖 水 菠 萝
栗味花生米	5.00	Chestnut-flavored peanuts	liwei huashengmi	栗 味 花 生 米
特色菜		Specialty Dishes		
棒打猴头	18.00	"Stick-cracked monkey's head" (crushed mushrooms with oil and spices)	bangdahoutou	棒 打 猴 头

锅塌西红柿	7.50	Tomatoes with rich soy bean sauce, mushrooms and onions	guotaxihongshi 锅塌西红柿
酱爆鸡片	12.00	Stir-fried duck with bamboo shoots	jiangbaoyapian 酱爆鸡片
锅巴海鲜	20.00	Stir-fried rice-crust scallops, shrimp and/or crab meat with sweet and sour sauce	guobahaixian 锅巴海鲜
辣爆茄丁	6.00	Stir-fried eggplant with green hot peppers	labaoqieding 辣爆茄丁
西柠软煎鸡	8.50	Soft-fried chicken with lemon sauce	xiningruanjianji 西柠软煎鸡
拨丝蜜枣	8.00	Sweet dates in hot caramel (served with cold water)	bosimizao 拨丝蜜枣
拨丝鸡蛋	7.50	Hard-boiled eggs in hot caramel (served with cold water)	bosijidan 拨丝鸡蛋
飞燕鱼	26.00	Steamed fish with soy bean sauce	feiyanyu 飞燕鱼
黑蒜子牛肉	9.50	Steamed and stir-fried beef with garlic	heisuanziniurou 黑蒜子牛肉
大蒜膳段	时价	Fish with garlic	dasuanshanduan 大蒜膳段
草菇蟹腿	18.00	Crab legs with mushrooms and cabbage	caoguxietui 草菇蟹腿
啤酒鸡	14.00	Beer chicken	pijiuji 啤酒鸡
香葱海鲜串	28.00	Barbequed shrimp and cuttlefish with onions on skewers	xiangcongshaixianchuan 香葱海鲜串
牛羊肉类		Beef and mutton dishes	
苦瓜牛肉	7.50	Steamed and stir-fried beef with bitter melon	kuguanirou 苦瓜牛肉
咖喱牛肉	8.00	Beef curry	kalinirou 咖喱牛肉
蚝油牛肉	8.50	Beef with oyster sauce	haoyounirou 蚝油牛肉
麻辣牛肉	8.50	Beef with spicy sauce	malanirou 麻辣牛肉
黄焖牛肉	9.50	Beef stew	huangmenirou 黄焖牛肉
红烧牛肉	9.50	Beef braised in brown sauce	hongshaonirou 红烧牛肉
水煮牛肉	8.00	Fried and boiled beef, garlic and celery	shuizhunirou 水煮牛肉
白灼百叶	12.00	Deep-fried minced cow's stomach	baizhuobaiye 白灼百叶
葱爆羊肉	9.00	Braised mutton with scallion and thick brown sauce	congbaoyangrou 葱爆羊肉
孜然羊肉	9.00	Boiled mutton with cumin seed	ziranyangrou 孜然羊肉
新疆羊肉	10.50	Mutton Xinjiang style	xinjiangyangrou 新疆羊肉
水煮羊肉	9.00	Fried and boiled mutton, garlic and celery	shuizhuyangrou 水煮羊肉
豆花牛柳	12.50	Beef tenderloin with bean jelly	douhuanililiu 豆花牛柳
铁板牛肉	11.00	Teppan-grilled beef (boiled and fried on an iron plate)	tiebannirou 铁板牛肉
西芹牛柳	11.00	Beef tenderloin with celery	xiqinniuliu 西芹牛柳
川椒牛柳	8.50	Boiled and stir-fried beef tenderloin with coriander and chili Sichuan style	chuanjiaonililiu 川椒牛柳
沙锅牛肉	8.00	Beef en casserole (stewed in an earthenware pot)	shaguonirou 沙锅牛肉
羊肉串	16.00	Mutton shashlyk (kebabs on skewers)	yangrouchuan 羊肉串
水煮肉片	7.00	Boiled mutton slices	shuizhuroupian 水煮肉片
豉汁排骨	12.00	Spareribs with soy sauce and fermented soya beans	chizhipaigu 豉汁排骨
新爆三	12.00	Stir-fried cow's tongue, heart, liver and kidney with garlic and oil	xinbaosan 新爆三
老爆三	12.00	Stir-fried sheep's heart, liver and kidney with garlic and oil	laobaosan 老爆三
沙锅丸子	8.00	Meatballs en casserole (stewed in an earthenware pot)	shaguowanzi 沙锅丸子
酸菜白肉粉	11.00	Boiled beef with pickled Chinese cabbage	suancaibairoufen 酸菜白肉粉
川椒里肌	7.50	Boiled and stir-fried beef fillet with coriander and chili Sichuan style	chuanjiaoli ji 川椒里肌
扣肉	12.00	Steamed beef	kourou 扣肉
红烧肚块	18.00	Diced cow's stomach braised in brown sauce	hongshaodukuai 红烧肚块
香菇里肌	8.00	Stir-fried beef fillet with mushrooms	xiangquli ji 香菇里肌
芫爆里肌	7.00	Stir-fried beef fillet with coriander	yuanbaoli ji 芫爆里肌
京酱肉丝	8.50	Minced beef Beijing style (with thick soy bean sauce, minced scallion and bean curd)	jingjiangrousi 京酱肉丝
猪肉类		Pork dishes	

鱼香肉丝	7.00	Stir-fried minced pork with chilli sauce Sichuan style	yuxiangrousi 鱼香肉丝
榨菜肉丝	7.50	Stir-fried minced pork with mustard sauce	zhacairousi 榨菜肉丝
木须里肌	7.00	Stir-fried pork fillet with eggs	muxuli ji 木须里肌
锅塌里肌	7.00	Stir-fried pork fillet with rich soy bean sauce, mushrooms and onions	guotali ji 锅塌里肌
过油肉	7.00	Oil-fried pork fillet	guoyourou 过油肉
软炸里肌	8.50	Soft-fried pork fillet	ruanzhali ji 软炸里肌
葱爆里肌	7.50	Stir-fried minced pork fillet with scallion	congbaoli ji 葱爆里肌
豆花里肌	8.00	Pork fillet with bean jelly	douhuali ji 豆花里肌
孜然里肌	8.50	Boiled and stir-fried pork fillet with cumin seed sauce	ziranli ji 孜然里肌
爆两样	7.00	Stir-fried pig's kidneys and liver with scallion and soy bean sauce	baoliangyang 爆两样
炒肝尖	7.00	Fried pig's liver with cucumbers	chaoganjian 炒肝尖
鱼香肝尖	7.00	Stir-fried minced pig's liver with chilli sauce Sichuan style	yuxiangganjian 鱼香肝尖
火爆腰花	16.00	Boiled and deep-fried pig's kidneys	huobaoyaohua 火爆腰花
肉烧鲜蘑	7.00	Fried pork with mushrooms	roushaoxianmo 肉烧鲜蘑
肉烧茄子	6.00	Fried pork with eggplant	roushaoqiezi 肉烧茄子
全爆	10.00	Stir-fried pig's tripe, liver and kidney	quanbao 全爆
焦熘里肌	8.50	Pork fillet sauté	jioliuli ji 焦熘里肌
古老肉	8.50	Fried and boiled pork with thick onion and black pepper sauce	gulaorou 古老肉
糖醋里肌	8.50	Stir-fried pork fillet with sweet and sour sauce	tangculi ji 糖醋里肌
回锅肉	14.00	Boiled and stir-fried pork with salty and hot sauce	huiguorou 回锅肉
麻辣肚丝	16.00	Minced boiled pig's stomach fried with spicy sauce	maladusi 麻辣肚丝
芫爆肚丝	16.00	Minced boiled pig's stomach deep-fried with coriander	yuanbaodusi 芫爆肚丝
绘肚丝烂蒜	16.00	Braised minced pig's stomach with mashed garlic	huidusilansuan 绘肚丝烂蒜
笋丝肉丝	7.50	Fried minced pork with bamboo shoots	sunsirousi 笋丝肉丝
素菜类		Vegetable dishes and bean curd dishes	
锅塌西红柿	7.50	Tomatoes with rich soy bean sauce, mushrooms and onions	guotaxihongshi 锅塌西红柿
茄汁四宝豆腐	6.50	Bean curd with vegetables and peanuts with tomato sauce	qiezhisibaodoufu 茄汁四宝豆腐
炒荷兰豆	6.00	Fired snow peas	chaohelandou 炒荷兰豆
蚝油生菜	4.00	Lettuce with oyster sauce	haoyoushengcai 蚝油生菜
蒜蓉生菜	3.50	Lettuce with garlic	suanrongshengcai 蒜蓉生菜
香菇油菜	4.50	Chinese cabbage with mushrooms	xiangguyoucai 香菇油菜
素烧油菜	3.00	Chinese cabbage fried with vegetable oil	sushaoyoucai 素烧油菜
麻辣豆腐	4.50	Stir-fried bean curd with spicy sauce	maladoufu 麻辣豆腐
家常豆腐	4.50	Stir-fried bean curd with pork, garlic and soy bean sauce	jiachangdoufu 家常豆腐
八珍豆腐	12.00	Steamed and stir-fried bean curd with shrimp, trepangs and mushrooms	bazhendoufu 八珍豆腐
沙锅豆腐	4.00	Bean curd en casserole (stewed in an earthenware pot)	shaguodoufu 沙锅豆腐
美国杏仁豆腐	12.00	Steamed bean curd with American almonds	meiguoxingrendoufu 美国杏仁豆腐
大厨豆腐	8.00	Chef's special bean curd	dachudoufu 大厨豆腐
扒金针菇	4.50	Braised gold mushrooms	bajinzhenqu 扒金针菇
西芹百荷	16.00	Celery fried with snow peas and lily	xiqinbaihe 西芹百荷
西芹夏果	18.00	Celery fried with cucumbers and peanuts	xiqinxiaguó 西芹夏果
沙锅粉丝白菜	4.00	Cabbage with bean starch vermicelli en casserole (stewed in an earthenware pot)	shaguofensibaicai 沙锅粉丝白菜
烧二冬	8.00	Braised bamboo shoots and mushrooms	shaoerdong 烧二冬
拔丝菠萝	7.50	Pieces of pineapple in hot caramel (served with cold water)	basisiluo 拔丝菠萝
拔丝鸡蛋	7.50	Hard-boiled eggs in hot caramel (served with cold water)	basisidan 拔丝鸡蛋
拔丝土豆	6.00	Pieces of potato in hot caramel (served with cold water)	basisitudou 拔丝土豆
炸春卷	4.50	Oil-fried spring rolls	zhachunjuan 炸春卷

烧鲜蘑	6.00	Stir-fried shrimp, trepangs and scallops	shaoxianmo 烧鲜蘑
烧茄子	5.00	Stir-fried eggplant with garlic	shaoqiezi 烧茄子
鸡蛋西红柿	5.00	Fried eggs with tomatoes	jidanxihongshi 鸡蛋西红柿
辣子土豆丝	3.00	Shredded potato with chilli peppers	lazitudousi 辣子土豆丝
醋溜土豆丝	3.00	Quick-fried shredded potato with vinegar	culitudousi 醋溜土豆丝
豆腐丝炒菲菜	3.50	Fried bean curd strips with radish	doutusichaoaicai 豆腐丝炒菲菜
松仁玉米	12.00	Stir-fried pine nut kernels and corn	songrenyumi 松仁玉米
烧全素	6.50	Stir-fried bean curd strips with cabbage and mixed vegetables	shaoquansu 烧全素
拔丝夏果	30.00	Assorted nuts in hot caramel (served with cold water)	bosixiaoguo 拔丝夏果
扒香菇甜豆	8.00	Braised mushrooms with sweet beans	baxianggutiantou 扒香菇甜豆
蒜蓉苜麦菜	5.00	Naked oats with garlic	suanrongyoumaicai 蒜蓉苜麦菜
鸡鸭类		Poultry dishes	
鸡丁四宝	7.00	Stir-fried diced chicken with black and white mushrooms	jidingribao 鸡丁四宝
官爆鸡丁	6.50	Stir-fried diced chicken with peanuts and vegetables	guanbaojiding 官爆鸡丁
辣子鸡丁	6.50	Stir-fried diced chicken with chili peppers	lazijiding 辣子鸡丁
川椒鸡片	6.50	Boiled and stir-fried chicken with coriander and chili Sichuan style	chuanjiaojipian 川椒鸡片
酱爆鸡丁腰果	8.50	Stir-fried diced chicken and cashew nuts in soy sauce	jiangbaojidingyaoguo 酱爆鸡丁腰果
红烧栗子鸡	12.00	Chicken braised in brown soy sauce with chestnuts	hongshaoliziji 红烧栗子鸡
香酥鸡腿	10.00	Crispy fried drumsticks	xiangsujitui 香酥鸡腿
扒鸡块	9.00	Braised chicken (black meat)	pajikuai 扒鸡块
京酱鸡丝	7.50	Shredded chicken Beijing style (with soy bean sauce minced scallion and bean curd)	jingjiangjisī 京酱鸡丝
芫爆鸡丝	6.50	Stir-fried shredded chicken with coriander	yuánbào jī sī 芫爆鸡丝
酥炸鸡条	7.00	Crisp oil-fried strips of chicken meat	suzhaji tiao 酥炸鸡条
麻辣鸡片	6.50	Stir-fried chicken with spicy sauce	mala jī piàn 麻辣鸡片
炒鸡丝金针	7.50	Fried shredded chicken with gold mushrooms	chǎo jī sī jīn zhēn 炒鸡丝金针
西法鸡排	7.50	Chicken spareribs Western style	xifa jī pai 西法鸡排
软炸鸡条	7.00	Soft-fried strips of chicken meat	ruanzhaji tiao 软炸鸡条
菠萝五彩鸡片	6.50	Chicken with pineapple, mushrooms, bamboo shoots and vegetables	boluowucaili piàn 菠萝五彩鸡片
小鸡炖松菇	19.00	Chicken stewed with mushrooms	xiǎo jī dùn sōng gū 小鸡炖松菇
扒鸡条	14.00	Braised strips of chicken meat	pajitiao 扒鸡条
啤酒鸭	18.00	Beer duck	pijiuya 啤酒鸭
铁板鸡块	12.00	Teppan-grilled chicken (boiled and fried on an iron plate)	tieban jī kuai 铁板鸡块
沙锅鸡块	9.00	Black chicken meat en casserole (stewed in an earthenware pot)	shaguo jī kuai 沙锅鸡块
气锅乳鸽	16.00	Steamed young dove	qigoruge 气锅乳鸽
红烧乳鸽珍蘑	26.00	Young dove braised in thick brown soy sauce with mushrooms	hongshaorugezhenmo 红烧乳鸽珍蘑
青椒乳鸽	20.00	Boiled young dove with green peppers	qingjiaoruge 青椒乳鸽
鱼类		Fish dishes	
松鼠鱼	26.00	Deep-fried fish with shrimp and bamboo shoots in sweet and sour sauce	songshuyu 松鼠鱼
糖醋鱼	22.00	Stir-fried fish of choice with sweet and sour sauce	tangcuyu 糖醋鱼
红烧鱼	18.00	Fish of choice braised in thick brown soy sauce	hongshaoyu 红烧鱼
干烧鱼	18.50	Deep-fried and stewed fish of choice with pepper	ganshaoyu 干烧鱼
醋椒鱼	18.00	Hot and sour fish of choice and scallion soup	cujiaoyu 醋椒鱼
清炖鱼	18.00	Stewed fish of choice without soy sauce (cooked in clear soup)	qingdunyu 清炖鱼
油浸鱼	18.00	Fish of choice in vegetable oil	youjinyu 油浸鱼
酱汁鱼	18.50	Braised fish of choice seasoned with soy sauce	jiangzhiyu 酱汁鱼
铁扒鱼	18.00	Teppan-grilled fish of choice	tiebayu 铁扒鱼

豆瓣鲤鱼	18.00	Carp with thick broad-bean sauce	doubanliyu 豆瓣鲤鱼
川式烧鱼	20.00	Fried fish Sichuan style	chuanshishaoyu 川式烧鱼
西柠鱼球	10.50	Fish balls with lemon	xingyuguqiu 西柠鱼球
糖醋松仁鱼条	9.50	Sweet and sour fish fingers with pine nut kernels	tangcusongrenyutiao 糖醋松仁鱼条
抓烧鱼片	9.00	Deep-fried and stewed fish slices	zhuashaoyupian 抓烧鱼片
熘鱼片	8.00	Braised fish slices	liuyupian 熘鱼片
番茄鱼片	9.00	Fish slices braised in tomato sauce	fanqieyupian 番茄鱼片
红烧带鱼	15.00	Hairtail braised in thick brown soy sauce	hongshaodaiyu 红烧带鱼
干烧带鱼	15.00	Deep-fried and stewed hairtail with pepper	ganshaodaiyu 干烧带鱼
松仁鱼米	12.00	Fried krill and pine nut kernels	songrenyumi 松仁鱼米
烧鳝鱼丝	48.00	Stewed eel	shaoshanyusi 烧鳝鱼丝
酸菜鲫鱼	20.00	Crucian carp with pickled Chinese cabbage	suancaijiyu 酸菜鲫鱼
清蒸元鱼	时价	Steamed soft-shelled turtle	qingzhengyuanyu 清蒸元鱼
红烧平鱼	45.00	Butterfish braised in brown sauce	hongshaopingyu 红烧平鱼
干烧平鱼	45.00	Deep-fried and stewed butterfish with pepper	ganshaopingyu 干烧平鱼
鲮鱼油麦菜	30.00	Dace with naked oats	lingyuyoumaicai 鲮鱼油麦菜
海鲜类		Seafood	
铁板海鲜	12.00	Teppan-grilled seafood	tiebanhaixian 铁板海鲜
扒海参	6.50	Braised sea cucumber	bahaishen 扒海参
川椒鱿鱼卷	9.50	Boiled and stir-fried squid rolls with coriander and chili Sichuan style	chuanjiaoyouyujian 川椒鱿鱼卷
炒鱿鱼卷	8.50	Squid rolls sauté	chaoyouyujian 炒鱿鱼卷
白灼鲜鱿	11.00	Deep-fried fresh squid	baizhuoxianyou 白灼鲜鱿
炒芙蓉蟹黄	22.00	Stir-fried crab ovaries with lotus seed	chaofurongxiehuang 炒芙蓉蟹黄
草菇蟹腿	18.00	Crab legs with straw mushrooms	caoguxietui 草菇蟹腿
焦熘海蟹	14.00	Sea crab sauté	jiāoliúhǎixiē 焦熘海蟹
腰果虾仁	22.00	Shrimp meat with cashew nuts	yaoguoxiaren 腰果虾仁
炒虾仁	20.00	Stir-fried shrimp meat	chaoxiaren 炒虾仁
番茄虾仁	20.00	Fried shrimp meat with tomato sauce	fanqiexiaren 番茄虾仁
芙蓉虾仁	20.00	Fried shrimp meat with lotus seed	turongxiaren 芙蓉虾仁
木须虾仁	15.00	Stir-fried shrimp meat with eggs	muxuxiaren 木须虾仁
滑蛋虾仁	18.00	Sauté shrimp meat with starchy sauce	huadanxiaren 滑蛋虾仁
锅塌三鲜	10.00	Three delicacies (sea cucumber, squid, shrimp or chicken) with rich soy bean sauce, mushrooms and onions	guotasanxian 锅塌三鲜
麻辣牛蛙	33.00	Bullfrog with spicy sauce	malaniuwa 麻辣牛蛙
豉汁牛蛙	33.00	Bullfrog with soy sauce and fermented soya beans	chizhiniuwa 豉汁牛蛙
酥炸蟹腿肉	12.00	Crunchy oil-fried crab leg meat	suzhaxietuirou 酥炸蟹腿肉
沙锅海鲜	9.00	Seafood en casserole	shaguohaixian 沙锅海鲜
炒虾酱	5.00	Stir-fried shrimp with soybean sauce	chaoxiajiang 炒虾酱
干烧大虾	时价	Deep-fried and stewed prawns with pepper	ganshaodaxia 干烧大虾
百荷虾仁	30.00	Shrimp meat with lily	baihexiaren 百荷虾仁
锅子海鲜	22.00	Baked and fried seafood	guozihaixian 锅子海鲜
鱼香墨鱼仔	24.00	Stir-fried baby cuttlefish with chilli sauce Sichuan style	yuxiangmoyuzai 鱼香墨鱼仔
铁板墨鱼仔	24.00	Teppan-fried baby cuttlefish	tiebanmoyuzai 铁板墨鱼仔
虾仁四宝	16.00	Shrimp meat with four types of mushrooms	xiarensibao 虾仁四宝
铁板鲜鱿	15.00	Teppan-fried fresh squid	tiebanxianyou 铁板鲜鱿
饮料		Beverages	
茹梦	15.00	Rumeng (fruit juice)	rumeng 茹梦

露露	3.00	Loo Loo (almond milk)	lulu 露露
大可乐	6.00	Coca-Cola (big bottle)	dakele 大 可 乐
小可乐	3.00	Coca-Cola (small bottle)	xiaokele 小 可 乐
可乐 (听装)	3.00	Coca-Cola (can)	kele tingzhuang 可 乐 (听 装)
大醒目	6.00	Smart (big bottle)	daxingmu 大 醒 目
小醒目	3.00	Smart (small bottle)	xiaoxingmu 小 醒 目
醒目 (听装)	3.00	Smart (can)	xingmu tingzhuang 醒 目 (听 装)
大雪碧	6.00	Sprite (big bottle)	daxuebi 大 雪 碧
小雪碧	3.00	Sprite (small bottle)	xiaoxuebi 小 雪 碧
雪碧 (听装)	3.00	Sprite (can)	xuebi tingzhuang 雪 碧 (听 装)
大芬大	6.00	Fanta (big bottle)	dafenda 大 芬 大
小芬大	3.00	Fanta (small bottle)	xiaofenda 小 芬 大
芬大 (听装)	3.00	Fanta (can)	fenda tingzhuang 芬 大 (听 装)
大鲜橙多	7.00	Orangeate (big bottle)	daxianchengduo 大 鲜 橙 多
小鲜橙多	3.00	Orangeate (small bottle)	xiaoxianchengduo 小 鲜 橙 多
酒类		Alcoholic beverages	
五粮液 (38度)	260.00	"Wuliangye" Chinese vodka (38°)	wuliangye du 五 粮 液 (38 度)
五粮液 (52度)	340.00	"Wuliangye" Chinese vodka (52°)	wuliangye du 五 粮 液 (52 度)
剑南春 (38度)	140.00	"Jiannanchun" Chinese vodka (38°)	jiannanchun du 剑 南 春 (38 度)
王朝干红	45.00	"Dynasty" dry red wine	wangchaoganhong 王 朝 干 红
王朝干白	28.00	"Dynasty" dry white wine	wangchaoganbai 王 朝 干 白
张裕红	12.00	"Zhangyu" red table wine	zhangyuhong 张 裕 红
烟类		Tobacco	
中华	40.00	"Zhonghua" ("China") cigarettes	zhonghua 中 华
玉溪	24.00	"Yuxi" ("Jade Spring") cigarettes	yuxi 玉 溪
大福	24.00	"Fu" ("Happiness") cigarettes (large pack)	dafu 大 福
小福	8.50	"Fu" ("Happiness") cigarettes (small pack)	xiaofu 小 福
红云	8.00	"Hongyun" ("Red Cloud") cigarettes	hongyun 红 云
白云	6.00	"Baiyun" ("White Cloud") cigarettes	baiyun 白 云
三五	15.00	"555" cigarettes	sanwu 三 五
红梅	5.00	"Hongmei" ("Blossoming Plum") cigarettes	hongmei 红 梅
红山茶	5.00	"Hongshancha" ("Red Camellia") cigarettes	hongshancha 红 山 茶
七星	15.00	"Mild Seven" cigarettes	qixing 七 星
大江山	16.00	"Jiangshan" ("Glorious State") cigarettes (large pack)	dajiangshan 大 江 山
小江山	8.00	"Jiangshan" ("Glorious State") cigarettes (small pack)	xiaojiangshan 小 江 山