

火鍋系列

- 1. 麻辣锅 House Spicy Pot
- 2. 白味汤锅 House Chicken Pot
- 3. 鸳鸯锅 Two-Flavor Hot Pot
- 4. 药膳锅 Herbal Pot
- 5. 素汤锅 Vegetarian Pot

\$4.50/per person
\$9.95/2 person or more

● 6. 酸菜鱼片锅 Fish Fillet w. Pickles Pot
SPECIAL POT
 双人份**\$16.95** for 2 / 四人份**\$28.95** for 4

海鮮類 Seafood

- 1. 有头虾 Shrimp with Head 6.5
- 2. 龙利鱼片 Flounder Fillet 7
- 3. 福州鱼丸 Fuzhou Fish Ball 7
- 4. 花枝丸 Cuttle Fish Ball 5.5
- 5. 自制肉丸 House Made Pork Ball 6.5
- 6. 魚皮餃 Oil Gluten Ball 6
- 7. 面筋丸 Cod Fish Ball 7
- 8. 鱈魚丸 Fish Dumpling 5.5
- 9. 甜不辣 Tempura 5.5
- 10. 魚豆腐 Fish Tofu 6.5
- 11. 百花魚豆腐 Fish Tofu w. Shrimp 7
- 12. 蟹肉棒 Crab Sticks 5
- 13. 魷魚卷 Squid Rolls 5.5
- 14. 龙虾球 Lobster Flavored Balls 6.5
- 15. 青口 Mussel 6.5
- 16. 海鮮拼盘 Seafood Platter 13.45
 (虾, 魚片, 鱈魚丸, 青口, 魷魚卷)
 (Shrimp, Fish Fillet, Mussel, Cod Fish Balls, Squid)

- 23. 五花肉 Pork 7.5
- 24. 午餐肉 Lunch Ham 5.5
- 25. 亲亲肠 Mini Sausages 5.5
- 26. 鸡蛋 Egg 1.5
- 27. 猪肝 Pork Liver 5.5

時蔬類 Vegetarian

- 28. 生菜 Lettuce 3.5
- 29. 天津白 Chinese Napa Cabbage 3.5
- 30. 菠菜 Spinach 3.5
- 31. 西红柿 Tomato 3
- 32. 上海小白菜 Baby Bok Choy 3.5
- 33. 白萝卜 Turnip 3
- 34. 土豆 Potato 3
- 35. 鲜豆腐 Fresh Tofu 3
- 36. 冻豆腐 Frozen Bean Curd 3
- 37. 油豆腐 Fried Bean Curd 3.5
- 38. 腐竹 Dried Tofu Skin 3
- 39. 海带 Seaweed Knot 3
- 40. 黄豆芽 Bean Sprout 3
- 41. 玉米 Corn 3
- 42. 香芋 Taro 4.5
- 43. 莲藕 Lotus Root 4.5
- 44. 西洋菜 Watercress 3.5

鸡, 羊, 牛, 猪肉類 Meat

- 17. 肥牛 Premium Beef 8.5
- 18. 肥羊 Premium Lamb 8.5
- 19. 牛百叶 Beef Tripe 6
- 20. 肥肠 Pork Intestine 6.5
- 21. 精选猪肉 Premium Pork 6.5
- 22. 鸡胸肉 Chicken Breast 5.5

素菜套餐 VEGETARIAN COMBO (TOFU)

\$11.95

肉类套餐

BEEF OR LAMB OR CHICKEN OR PORK COMBO (Choose One Only)

\$11.95

鱼片套餐 FISH FILLET COMBO

\$11.95

海鲜套餐 SEAFOOD COMBO

\$14.95

所有套餐包括 All Combo Served with

大白菜, 玉米, 腐竹, 番茄, 金针菇, 香菇, 粉丝, 油豆腐

Cabbage, Corn, Dried Tofu Skin, Tomato, Enoki Mushroom, Black Mushroom, Vermicelli, Fried Bean Curd

Sauce \$1.00 per person

時蔬類 Vegetarian

- 45. 油面筋 Oil Gluten 4.5
- 46. 豆苗 Snow Pea Sprouts 5.5
- 47. 地瓜 Sweet Potato 3
- 48. 蔬菜拼盘 Veggie Platter 9.45

(Choose 9 Items from Mushroom Section or Vegetarian Section)

鮮菌類 Mushroom

- 49. 王子菇 King Mushroom 4.5
- 50. 金針菇 Enoki Mushroom 4.5
- 51. 冬菇 Black Mushroom 3.5
- 52. 木耳 Wood Ear 3

米粉類 Rice & Noodle

- 53. 年糕 Rice Cake 3.5
- 54. 宽粉条 Thick Flat Vermicelli 3.5
- 55. 红薯粉 Sweet Potato Jelly Noodle 3.5
- 56. 粉丝 Vermicelli 3
- 57. 手工水饺 Hand Made Dumpling 3.5

火鍋賦

火锅是中国的传统饮食方式，起源于民间，历史悠久，虽然已经经历了上千年的演变，仍让人们无法舍弃。火锅之乐，在于意趣，亲朋好友，宾客同伴，围着火锅，边煮边烫，边吃边聊，其乐无穷，正如清代诗人严辰写的“围炉聚欢饮欢呼处，百味消融小釜中”。本店以让客人吃的放心，吃的开心，吃的爽心为原则，深知在异乡的或游子或旅居的人们对家乡味道的怀念，我们将尽善尽美的为您做出最有中国味道的口味，最放心的油和食材，最新鲜的肉和蔬菜。本店相信，美味的食物能让您感觉到幸福，希望可以带给您味蕾和心灵上同时的满足。

Hot Pot, one of the most traditional Chinese food, has been popular over thousands of years in China. We are sure that you will have a wonderful experience in trying Chinese Hot Pot.

1. 特色麻辣锅：本店独家秘方，精选20几种上等香料，经数个小时熬制，秘制调剂而成。集麻、辣、鲜、香于一体，辣而不刺激，香而不油腻，鲜香味美，口感丰富，香飘四方，回味无穷。由于用料的作用，对身体十分有益，畅快淋漓。

Hot Pot One Spicy Hot Pot: With our secret recipe, we carefully select over ten kinds of herbs and spices, and precook the soup slowly for hours. Therefore, the flavored soup is mixed with freshness, spiciness and soothing aroma, which welcomes you a second visit.

2. 白味汤锅：大骨由数小时熬制而成，清淡不油腻，简单而舒胃。Hot Pot Two Light Broth Pot: Chef's special soup cooked from chicken bones, and pork bones, beef bones. It is delicate, mild and flavored.

3. 鸳鸯锅：特色麻辣锅与白味汤锅的两味一锅。Hot Pot Three Two-Flavored Hot Pot: Combined by two individual hot pots (Pot 1&2), a good choice for persons with varied tastes.

4. 药膳锅：由十几种中药材以独特配方，文火熬制而成，口感独特，可以调理五脏，补气壮阳，养血补虚，增强造血技能，促进血液循环，让肯有种被轻轻按摩的舒适感。

Hot Pot Four Herbal Pot: With over ten kinds of herbs and pre-cooked soup for hours, Herbal Pot features in energy providence, speedy body circulation and health maintenance.

5. 素汤锅：汤锅无油腻，内有青葱与番茄，清淡可口。Hot Pot Five Vegetarian Pot: Mixed with green onions and tomatoes, this hot pot is characterized by light flavored without greasiness.

6. 酸菜鱼锅：酸、香、鲜、辣！火锅以酸菜为主，配以鱼肉，烹制而成，再加上其他荤素配料，汤鲜味厚，咸酸微辣，鲜美适口。

Hot Pot Six Sour Cabbage Fish Pot: In this hot pot, sour cabbage and fish soup are mixed together to provide you the taste of sourness, freshness, and spiciness. It is a good way to meet your taste desire.

故鄉味火鍋

APPETIZERS / DIM SUM 小吃 冷盤

水餃或鍋貼	A 1.	Steamed or Pan Fried Dumplings (8 pcs)	\$5.75
紅油水餃	A 2. (Dumpling in Red Chili Oil (8 pcs)	\$6.95
夫妻肺片	A 3. (Beef & Beef Tendon w. Chili & Pepper Oil	\$8.95
五香牛肉	A 4.	Poached Tender Beef w. Five Spices	\$9.95
棒棒雞	A 5. (Bangbang Chicken	\$7.95
蒜泥白肉	A 6.	Sliced Pork w. Fresh Garlic & Soy Sauce	\$8.95
脆口黃瓜	A 7.	Cucumber Salad w. Garlic	\$6.95
担担面	A 8. (Dan Dan Noodle	\$6.95
成都涼粉	A 9. (Chengdu Style Cold Rice Jelly	\$6.50
抓餅	A10.	Fried Pancake	\$3.50
鹽水毛豆	A11.	Edamame	\$3.95
春卷	A12.	Spring Rolls (2 pcs)	\$2.50
酸辣土豆絲	A13. (Spicy & Sour Shredded Potato	\$6.50
東北大拉皮	A14.	Green Bean Sheet Jelly w. Special Sauce	\$12.95

SOUP 湯類

酸辣湯	S 1. (Hot & Sour Soup	(S) 1.95 (L) \$3.50
蛋花湯	S 2.	Egg Drop Soup	(S) 1.95 (L) \$3.50
番茄菠菜蛋花湯	S 3.	Tomato Spinach Laver Egg Drop Soup	(L)\$8.95
番茄魚片湯	S 4.	Fish Fillet w. Tomato Soup	(L)\$9.95
白菜汆丸子	S 5.	Meat Ball w. Cabbage Soup	(L)\$12.95
西湖牛肉羹	S 6.	Egg Drop Soup w. Minced Beef	(L)\$10.95

CASSEROLE 砂鍋

川白肉	B 1.	Boiled Sour Cabbage Pork w. Rice Noodles	\$13.95
東北乱燉	B 2.	Mixed Dong Bei Style	\$15.95
排骨燉豆角	B 3.	Pork Chop & String Beans in Casserole	\$13.95
香辣豬手煲	B 4. (Pig's Feet in Casserole	\$13.95
香辣牛腩煲	B 5. (Beef Brisket in Casserole	\$15.95
魚香茄子煲	B 6. (Eggplant w. Garlic Sauce in Casserole	\$9.95

(Hot & Spicy

VEGETABLES 素菜類

尖椒土豆絲	V 1. (Shredded Potato w. Fresh Hot Pepper	\$8.95
尖椒干豆腐	V 2. (Dry Bean Curd w. Fresh Hot Pepper	\$10.95
蒜蓉豆苗	V 3.	Sauteed Pea Sprouts w. Chopped Garlic	\$12.95
蒜蓉菠菜	V 4.	Sauteed Spinach w. Chopped Garlic	\$9.95
幹煸四季豆	V 5.	Dry Sauteed String Beans	\$10.95
地三鮮	V 6.	Sauteed Potatoes Green Pepper & Eggplant	\$9.95
冬菇菜心	V 7.	Heart of Cabbage Topped w. Mushroom in House Sauce	\$10.95
番茄炒蛋	V 8.	Sauteed Tomato & Eggs	\$9.95
魚香芥蘭	V 9. (Broccoli w. Garlic Sauce	\$9.95
宮保蓮藕	V10. (Kung Pao Lotus	\$12.95
魚香脆豆腐	V11. (Crispy Tofy w. Garlic Sauce	\$12.95

SEAFOOD 海鮮類

水煮魚	F 1. (Boiled Fish Fillet Vegetable w. Roasted Chili	\$13.95
豆花魚	F 2. (Fish Fillet & Tofu w. Roasted Chili	\$14.95
冷鍋魚片	F 3. (Fish Fillet Vermicelli Veg. w. Red Chili Sauce	\$16.95
椒鹽大蝦	F 4.	Salt Baked Prawns w. Pepper	\$14.95
成都干燒蝦	F 5. (Stir-Fried Prawns w. Pickled Chili & Minced Pork	\$14.95
油爆大蝦	F 6.	Fried Jumbo Shrimps w. Sweet Sauce	\$14.95
芥蘭大蝦	F 7.	Jumbo Shrimp w. Broccoli	\$13.95
香辣大蝦	F 8. (Hot & Spicy Jumbo Shrimp	\$15.95
酸菜魚	F 9.	Fish w. Pickled Mustard Green	\$16.95
回鍋魚片	F10. (Twice Cooked Fish Fillet	\$14.95
蝦龍糊	F11.	Shrimp w. Lobster Sauce	\$14.95
海鮮花籃	F12.	Seafood Delight	\$16.95
核桃蝦	F13.	Shrimp w. Walnut	\$16.95
麻辣香鍋海鮮	F14. (Seafood Hot & Spicy Pot	\$19.95
豆瓣魚片	L15. (Fish Fillet w. Bean Curd Sauce	\$14.95
干燒魚片	L16. (Braised Fish w. Chili Sauce	\$14.95

MEAT 豬肉類

魚香肉絲	T 1. (Shredded Pork in Garlic Sauce	\$10.95
回鍋肉	T 2. (Twice Cooked Pork w. Garlic, Leek	\$12.95
鹽煎肉	T 3. (Stir Fried Skinless Pork Belly w. Chili	\$12.95
鍋包肉	T 4.	Fried Sliced Pork w. Orange Sauce	\$12.95
紅燒肥腸	T 5.	Braised Sliced Intestine	\$13.95
香辣肥腸	T 6. (Dry Sliced Intestine w. Fresh Hot Pepper	\$13.95
溜肝尖	T 7.	Sauteed Pork Liver	\$11.95
紅燒肉	T 8.	Braised Pork	\$13.95
溜肉段	T 9.	Fried Pork Chunk in Special Sauce	\$13.95
麻婆豆腐	T10. (Ma Puo Tofu	\$10.95
农家小炒肉	T11. (Sliced Braised Pork w. Fresh Hot Pepper	\$13.95
糖醋里脊	T12.	Sweet & Sour Pork	\$13.95
獅子頭	T13.	Lion Head (Braised Pork Meat Balls)	\$15.95
紅燒排骨	T14.	Braised Pork Chop	\$14.95

CHEF'S SPECIAL 廚師特別推薦

北水魚	CF 1.	Ⓞ Braised Whole Fish Filet w. Soy Bean Sprouts in Roasted Chili Spiced Broth	\$25.95
辦全魚	CF 2.	Ⓞ Whole Fish with Spicy Bean Sauce	S.P.
燒全魚	CF 3.	Ⓞ Hot & Spicy Whole Fish	S.P.
騰魚	CF 4.	Ⓞ Whole Fish Filet w. Vegetable & Tofu	\$25.95
燒魚	CF 5.	Braised Steamed Whole Fish	\$24.95
蟻上樹	CF 6.	Ⓞ Vermicelli w. Minced Meat	\$10.95
爆海參	CF 7.	Sea Cucumber w. Scallion	S.P.
菜炒粉	CF 8.	Sour Cabbage w. Vermicelli	\$11.95
麻蝦	CF 9.	Sesame Shrimp	\$13.95
宗蝦	CF10.	Ⓞ General Tso's Shrimp	\$13.95
鼠魚	CF11.	Squerral-Tail Like Whole Fish	\$25.95
家福	CF12.	Happy Family	\$16.95

BEEF & LAMB 牛肉、羊肉類

煮牛肉	B 1.	Ⓞ Boiled Sliced Steak & Veg. w. Roasted Chili	\$14.95
花牛肉	B 2.	Ⓞ Sliced Steak & Tofu w. Roasted Chili	\$14.95
椒牛肉絲	B 3.	Ⓞ Shredded Beef Sauteed w. Little Hot Peppers	\$13.95
然牛肉	B 4.	Ⓞ Sliced Beef w. Cumin Powder & Dry Chili	\$15.95
然羊肉	B 5.	Ⓞ Sliced Lamb w. Cumin Powder & Dry Chili	\$15.95
爆牛肉	B 6.	Sauteed Beef w. Scallion & Onion	\$12.95
蘭牛	B 7.	Sliced Beef w. Broccoli	\$12.95
山牛	B 8.	Ⓞ Spicy Volcano Beef	\$14.95
椒牛	B 9.	Pepper Steak	\$12.95
辣香鍋牛雜	B10.	Ⓞ Beef Triple House Spicy Pot	\$18.95
蒸牛肉	B11.	Beef with Ground Rice	\$14.95

POULTRY 家禽類

重慶辣子雞	P 1.	Ⓞ Smoked Wok Tossed Chicken w. Roasted Chili	\$12.95
三椒雞	P 2.	Ⓞ San Jiao Chicken	\$12.95
魚香鳳花	P 3.	Ⓞ Heavenly Chicken	\$13.50
宮保雞	P 4.	Ⓞ Stir Fried Chicken w. Roasted Chili Peanuts	\$12.95
左宗雞	P 5.	Ⓞ General Tso's Chicken	\$12.95
芝麻雞	P 6.	Sesame Chicken	\$12.95
核桃雞	P 7.	Chicken w. Walnut	\$12.95
芥蘭雞片	P 8.	Chicken w. Broccoli	\$12.95
腰果雞	P 9.	Chicken w. Cashew Nuts	\$12.95
火山雞	P 10.	Chicken w. Chili	\$12.95
子姜雞	P11.	Chicken w. Ginger	\$12.95

NOODLE SOUP 大碗麵

(切麵, 公仔麵, 烏東麵, 米粉)

紅燒肉麵	C 1.	Braised Pork Noodle Soup	\$8.50
牛肉麵	C 2.	Beef Noodle Soup	\$9.50
肥腸麵	C 3.	Braised Sliced Intestine Noodle Soup	\$8.50
炸醬麵	C 4.	Minced Meat Noodle	\$7.50
番茄蛋麵	C 5.	Sauteed Tomato & Eggs Noodle Soup	\$7.50
海鮮麵	C 6.	Seafood Noodle Soup	\$10.95
排骨麵	C 7.	Braised Pork Chop Noodle Soup	\$8.50
酸辣粉	C 8.	☺ Sour & Spicy Noodle	\$7.50
牛腩面	C 9.	☺ Beef Brisket Noodle Soup	\$8.95

Hot Spicy Stew 麻辣燙

牛肉麻辣燙	H 1.	☺ Beef Hot Spicy Stew	\$8.95
羊肉麻辣燙	H 2.	☺ Lamb Hot Spicy Stew	\$8.95
猪肉麻辣燙	H 3.	☺ Pork Hot Spicy Stew	\$8.95
鸡肉麻辣燙	H 4.	☺ Chicken Hot Spicy Stew	\$8.95
午餐肉麻辣燙	H 5.	☺ Spam Hot Spicy Stew	\$8.95
魚丸麻辣燙	H 6.	☺ Fish Ball Hot Spicy Stew	\$8.95
全素麻辣燙	H 7.	☺ Vegetal Hot Spicy Stew	\$7.95
牛百葉麻辣燙	H 8.	☺ Omasum Hot Spicy Stew	\$8.95
海鮮麻辣燙	H 9.	☺ Seafood Hot Spicy Stew	\$10.95

FRIED RICE 炒飯

雞蝦或牛炒飯	FR 1.	Chicken, Beef or Shrimp Fried Rice	\$9.95
本樓炒飯	FR 2.	House Special Fried Rice	\$10.95
四川芽菜肉炒飯	FR 3.	Sizchuan Fried Rice	\$10.95

LO MEIN 撈面

雞牛蝦撈面	M 1.	Chicken, Beef or Shrimp Lo Mein	\$9.50
本樓撈面	M 2.	House Special Lo Mein	\$10.50
上海肉炒年糕	M 3.	Shang Hai Fried rice cake	\$10.50

DESSERT 甜點

桂花酒釀圓子	R 1.	Sesame Rice Balls w. Rice Wine Sauce (S) \$9.50 (L) \$13.95
拔絲地瓜	R 2.	Crisp Sweet Potato w. Syrup \$10.95
拔絲三樣	R 3.	Crispy Sweet Potato Taro & Red Jujube \$13.95

Fresh Made Vegetable & Fruit Juice

Celery	(1 Pitcher)	11.95
Cucumber	(1 Pitcher)	11.95
Carrots	(1 Pitcher)	11.95