

冷菜类

Cold Appetizer

- 001. Sliced Belly Pork in Mashed Garlic Sauce** [£6.8]
蒜泥白肉 (精选带皮五花肉, 加蒜泥拌制而成。特点: 咸甜香辣)
- 002. Husband & Wife's Pork Lung Slices** 🍴 [£7.8]
夫妻肺片 (精选牛健肉, 牛肚, 猪舌, 拌制而成。特点: 麻辣鲜香, 滋润)
- 003. Home Made Sichuan Spicy Tou Fu Jelly** 🍴 [£6.8]
川北凉粉 (特制凉粉。特点: 鲜辣酸香)
- 004. Shredded Hot & Spicy Pig's Tripe** 🍴🍴 [£6.8]
红油肚丝
- 005. Steamed Chicken in Chongqing Special Sauce** [£7.8]
重庆钵钵鸡
- 006. Marinated Duck's Tongue in Chilli Sauce** 🍴 [£8.0]
红油鸭舌 (鸭舌, 经特制卤水制熟, 凉拌, 香辣略甜)
- 007. Flavored Dice Rabbit Meat** 🍴 [£7.8]
怪味兔丁
- 008. Mouthwatering Sichuan Chicken with a Lip Tingling Spicy Sauce** [£7.8]
四川口水鸡
- 009. Aubergine with Green & Red Peppers** [£7.0]
双椒茄条
- 010. Preserved Peanuts with Celery & Chilli Peppers** 🍴 [£6.0]
生泡三色花仁 (精选去皮花仁, 西芹, 红椒, 特色盐水浸泡, 咸鲜微酸, 略辣)
- 011. Crispy Spring Rolls** [£4.8]
香炸春卷
- 012. Hot & Spicy Hairtails** 🍴 [£7.8]
麻辣带鱼 (带鱼干香, 麻辣味厚)
- 013. Honey Flavoured Spare Ribs & Dates (Hot Starter)** [£7.8]
蜜枣排骨 (精选猪排骨, 红枣制作而成。特点: 香甜)
- 014. Hot & Spicy Beef Trype** 🍴🍴 [£7.8]
麻辣金钱肚 (牛肚, 咸鲜麻辣, 煮拌)
- 015. Thousand Year Egg with Diced Chilli Peppers** [£6.8]
尖椒皮蛋 (精选皮蛋, 尖椒拌制而成)
- 017. Slices of Pig's Ears in Sesame Oil** 🍴 [£6.8]
红油耳片 (精选猪耳拌制而成。特点: 鲜香爽口)
- 018. Crushed Cucumber in Garlic Sauce** [£5.6]
蒜泥黄瓜

肉食类
Meat Dishes

- 040. Famous Braised Pig's Hock Dongpo Style** [£12.8]
东坡肘子 (精选猪肘子密制而成。特点: 鱼香味浓厚)
- 042. Sliced Beef Sichuan Style Lavishly Topped with Chilli & Sichuan Pepper (Our Signature Dish)** 🌶️🌶️🌶️ [£8.8]
水煮牛肉 (精选牛肉, 时令蔬菜。特点: 麻辣鲜香)
- 043. Fish Fragrant Pork Slivers with Pickled Chilli Ginger with a hint of Sweet & Sour Sauce (Famous Sichuan Dish)** [£7.8]
鱼香肉丝 (精选猪肉, 冬笋丝, 木耳丝。特点: 鱼香味型, 咸甜酸辣)
- 044. Sliced Port with Cucumber** [£7.8]
黄瓜肉片
- 045. Sliced Pork Sichuan Style Lavishly Topped with Chilli & Sichuan Pepper (Our Signature Dish)** 🌶️🌶️🌶️ [£8.6]
水煮肉片 (精选猪肉, 时令蔬菜。特点: 麻辣鲜香)
- 046. Shredded Pork with Chives** [£8.0]
韭菜肉丝
- 047. Stewed Tou Fu with Minced Meat** [£7.8]
家常豆腐 (豆腐, 肉碎, 蒜苗。特点: 家常味)
- 048. Pockmarked Lady's Tou Fu with Minced Meat (Sichuan Speciality)** 🌶️🌶️ [£7.8]
麻婆豆腐 (豆腐, 肉碎。特点: 麻辣鲜嫩)
- 049. Gong Bao Kidney Flowers with Peanuts (Authentic Sichuan Version)** [£8.6]
宫保腰花 (精选猪腰, 酥花生米。特点: 糊辣荔枝味)
- 050. Dry Fried with Shredded Hot & Spicy Pig's Tripe** 🌶️ [£8.6]
干煸肚丝 (熟猪肚丝, 炸香煸炒, 干香可口, 味麻辣)
- 051. Fast Fried Shredded Pig's Tripe** [£8.6]
芫爆肚丝 (熟猪肚丝, 香菜, 青红椒丝, 特点: 咸鲜清香)
- 052. Dry Fried Pig's Intestine with Red & Green Peppers (Sichuan Delicacy)** 🌶️ [£8.6]
双椒煸肥肠
- 053. Mince Meat with Clear Vermicelli** [£7.8]
蚂蚁上树 (精选粉丝, 猪肉碎。特点: 家常味)
- 054. Gong Bao Pig's Intestine with Peanuts** [£8.6]
宫保肥肠
- 055. Sliced Pig's Intestine & Pig's Red Sichuan Style Lavishly Topped with Chilli & Sichuan Pepper** 🌶️🌶️ [£9.0]
水煮肠旺 (熟卤肥肠, 熟猪血, 味麻辣浓厚)
- 056. Hot & Spicy Spare Ribs** 🌶️ [£8.0]
叫花排骨 (排骨干香可口, 麻辣味浓。)
- 057. Cumin Flavoured Spare Ribs** [£8.0]
孜然排骨 (精选猪排骨, 风味豆豉。特点: 麻辣豆豉干香味型)

- 058. Fried Beef with Dry Chilli & Chilli Flower**  **[£10.8]**
关公牛肉（新鲜牛肉，干辣椒，花椒，辣味浓厚，略甜。）
- 059. Twice Cooked Pork (Our Chef's Special)** **[£7.8]**
四川回锅肉（精选带皮猪肉，青蒜苗。特点：咸鲜微辣，回味香甜）
- 060. Fire Exploded Kidney Flowers, Crisp & Fast Fried** **[£7.8]**
火爆腰花（精选猪腰，木耳，泡椒炒制而成。特点：咸鲜）
- 061. Beef with Black Bean Sauce & Chilli Peppers**  **[£10.8]**
双椒牛肉（牛肉片，青尖椒，红尖椒，干妈豆豉，麻辣香，豆豉味浓）
- 062. Fried Cumin Flavoured Sliced Lamb** **[£10.8]**
孜然羊肉（精选羊肉，香菜，孜然。特点：咸鲜香辣）
- 063. Fast Fried Sliced Lamb with Peppers** **[£10.8]**
芫爆羊肉（羊肉片，青红椒丝，香菜，咸鲜清淡）
- 065. Shredded Pork in Peking Sauce** **[£8.0]**
京酱肉丝
- 066. Assorted Meat and Pig's Red with Taro Noodle Parcels**   **[£12.0]**
富贵毛血旺（精选毛肚，猪血，雪芋丝，午餐肉，时令蔬菜精致而成。特点：麻辣鲜香）

家禽类 Poultry Dishes

- 080. Gong Bao Chicken with Peanuts (Authentic Sichuan Version)** [£8.0]
宫保鸡丁 (精选鸡胸肉, 酥花生米。特点: 糊辣荔枝味)
- 081. Dry Fried Chicken on the Bone in Red & Green Chilli** 🌶️🌶️ [£8.8]
成都干煸鸡 (鸡腿带骨肉, 青尖椒, 红尖椒, 香辣可口)
- 082. Deep Fried Chicken on the Bone In Dry Chilli (Authentic Sichuan Dish)** 🌶️🌶️🌶️ [£8.6]
重庆辣子鸡 (精选嫩鸡, 四川干辣椒。特点: 麻辣干香)
- 083. Dry Fried Boneless Chicken Leg Marinated in Cumin & Dry Chilli** 🌶️ [£12.0]
飘香辣子鸡 (精选无骨鸡腿肉, 孜然, 干辣椒, 花椒, 干炒制作, 干香味浓)
- 084. Fish Fragrant Shredded Chicken with Pickled Chilli Ginger with a hint of Sweet & Sour Sauce** [£8.0]
鱼香熘鸡丝 (鸡胸肉丝, 冬笋丝, 咸甜酸辣, 鱼香味浓精选鸡肉, 冬笋丝, 木耳丝。特点: 鱼香味型, 咸甜酸辣)
- 085. Fried Chicken Pieces on the Bone in Sichuan Chilli Pepper Sauce** 🌶️🌶️ [£8.6]
香水椒麻鸡 (精选鸡块, 青尖椒, 红椒, 香辣酱烧制而成。特点: 麻辣鲜香)
- 086. Braised Chicken on the Bone with Mixed Mushrooms** [£8.0]
双菇烧鸡 (鸡腿带骨肉, 冬菇, 蘑菇, 咸鲜清淡)
- 087. Fried Chicken Pieces on the Bone with Pickled Ginger & Chilli Peppers** 🌶️ [£8.6]
泡椒鸡块 (鸡腿带骨肉, 西芹, 泡姜, 咸鲜微辣)
- 088. Simmered Boneless Chicken Leg with Chilli** 🌶️ [£8.6]
重庆小煎鸡 (精选无骨鸡腿肉丁, 鲜青尖椒, 西芹, 炖制而成。咸鲜微辣。)
- 089. Stir Fried Shredded Duck in Soy Sauce** [£9.8]
酱爆鸭丝 (去骨鸭肉, 青瓜丝, 葱丝, 酱香味浓)
- 090. Dry Fried Shredded Boneless Duck** 🌶️ [£9.8]
干煸鸭丝 (去骨鸭肉, 西芹丝, 干香麻辣)
- 091. Dry Fried Fragrant & Spicy Duck's Tongue** [£12.0]
干煸鸭舌
- 092. Fried Farmed Rabbit Meat with Pickled Ginger & Chilli Peppers** 🌶️ [£12.8]
泡椒仔兔

海河鲜类
Seafood Dishes

100. Red N Hot Special Fish (Very Popular and Unique to This Restaurant) 🌶️🌶️
Large [£25.0]
Small [£16.8]
沸腾花斑鱼 (鱼片, 牙菜。特点: 麻辣鲜嫩)
101. Sliced Fish Sichuan Style Lavishly Topped with Chilli & Sichuan Pepper (Our Signature Dish) 🌶️🌶️🌶️ [£15.8]
水煮鱼片 (鱼片, 时令蔬菜。特点: 麻辣鲜香)
102. Quick Fried Fish Slices & Vegetable [£15.8]
抓炒鱼片 (鱼片, 时菜, 咸鲜清淡, 鱼肉细嫩)
103. Dry Stewed Sea Bass in Soya Bean Paste [£14.8]
成都豆瓣鱼
104. Deep Fried Sea Bass in a Hot & Spicy Sauce 🌶️ [£14.8]
干烧鲈鱼 (精选鲈鱼, 肉碎, 青红椒。特点: 鲜香味醇)
105. Paper-Wrapped Sea Bass in Appetizing Sauce [£14.8]
纸包鲈鱼 (精选鲈鱼, 密制酱料。特点: 鲜香, 酱味醇厚)
106. Hairtail & Tou Fu with Chilli Peppers [£9.8]
豆腐烧带鱼 (带鱼块, 豆腐, 香辣可口, 豆腐入味独具特色)
107. Sweet & Sour Hairtail [£9.0]
糖醋带鱼 (带鱼块, 糖醋味浓, 鱼肉鲜美)
108. Sliced Fish with Pickled Vegetables & Tou Fu [£12.8]
番茄酸汤鱼 (鱼片, 番茄, 酸菜, 豆腐, 白菜, 鱼肉鲜嫩, 配料丰富)
109. Hot & Spicy Crispy King Prawns 🌶️🌶️ [£12.8]
风味香辣虾 (大虾, 干麻椒, 密制香辣酱。特点: 香辣)
110. Red N Hot Spicy Crabs 🌶️🌶️ [£13.8]
红满天香辣蟹(只) (鲜活肉蟹, 干辣椒, 密制酱料炒制而成。特点: 香辣味型)
111. Dry Fried King Prawn Marinated in Cumin & Dry Chilli 🌶️ [£12.8]
飘香孜然虾 (精选大虾, 孜然, 干辣椒, 花椒, 干炒制作, 干香味浓)
112. Gong Bao King Prawn with Peanuts (Authentic Sichuan Version) [£12.0]
宫保虾球 (精选虾肉, 花生。特点: 微辣荔枝味)
113. King Prawn with Green & Red Peppers In Garlic Sauce [£12.0]
三色蒜蓉虾 (大虾, 青红椒, 洋葱, 色鲜味美)
114. Frog Legs with Preserved Pickled Peppers 🌶️ [£12.0]
涪口田鸡 (田鸡, 泡椒。特点: 咸鲜酸辣)
115. Dry Fried Frog Legs with Chilli Peppers(Authentic Sichuan Dish) 🌶️ [£12.0]
干煸田鸡 (田鸡腿, 青尖椒, 红尖椒, 香辣可口)
116. Fast Fried Flowered Squid [£9.8]
火爆鲜鱿花

- 117. Flowered Squid with Preserved Pickled Peppers**  **[£9.8]**
泡椒鲜鱿鱼（精选鱿鱼，泡椒。特点：咸鲜酸辣）

蔬菜类 Vegetables

- 140. Dry Fried Green Beans with Minced Pork**  **[£7.8]**
干煸四季豆（精选四季豆，肉碎。特点：咸鲜）
- 141. Fantastic Potato with Dry Chilli & Peppers**  **[£6.8]**
奇妙土豆片（土豆片，干辣椒，花椒，青红椒，香辣可口，酸甜味浓。）
- 142. Aubergine in Fish Flavoured Sauce** **[£7.8]**
鱼香茄条（选料茄子，肉碎。特点：鱼香味浓）
- 143. Stewed Aubergine in Soy Sauce** **[£7.0]**
酱烧茄条（精选茄子。特点：酱香型）
- 144. Braised Aubergine with Tomatoes** **[£7.0]**
番茄焖茄条
- 145. Diced Chicken with Aubergine in Oyster Sauce** **[£7.8]**
鸡粒茄条煲（精选茄子，鸡粒。特点：蚝油干香）
- 146. Pea Sprouts & Shredded Chicken with Thousand Year Egg in Rich Broth** **[£8.8]**
皮蛋上汤豆苗（豆苗，香菇，鸡丝，皮蛋。特点：咸鲜）
- 147. Stir Fried Pea Sprouts** **[£8.5]**
清炒豆苗
- 148. Water Spinach with Garlic** **[£7.8]**
蒜蓉空心菜
- 149. Fried Kangkong (Water Spinach) with Dry Chilli**  **[£7.8]**
炆炒空心菜（空心菜，干辣椒，花椒。特点：麻辣清香）
- 150. Fresh Spinach in Fragrant Sauce** **[£7.6]**
田园菜羹香
- 151. Shredded Potato with Green Peppers** **[£6.8]**
青椒土豆丝（精选土豆，青椒。特点：咸鲜）
- 152. Fried Dry Tou Fu with Chives** **[£7.8]**
韭菜炒豆干
- 153. Fried Egg with Chives** **[£7.8]**
韭菜炒鸡蛋
- 154. Winter Mellon in Creamy Sauce** **[£8.0]**
白油冬瓜条
- 155. Chinese Leaves in Creamy Sauce** **[£6.8]**
奶汁白菜（精选大白菜。特点：咸鲜）
- 156. Chinese Leaves Cooked with Vinegar** **[£6.8]**
醋熘白菜
- 157. Tou Fu with Mushrooms** **[£7.8]**
双菇豆腐煲

- 158. Stir Fried Spinach** [£7.5]
清炒菠菜
- 159. Spinach & Shredded Chicken with Thousand Year Egg in Rich Broth** [£7.8]
上汤菠菜（菠菜，香菇，皮蛋，鸡丝。特点：咸鲜）
- 160. White Tou Fu Dressed with Golden Yolk Casserole** [£8.8]
金沙白玉豆腐（精选嫩豆腐，咸蛋黄。特点：咸蛋味型）
- 161. Dry Fried Balsam Pear** [£8.0]
干煸苦瓜
- 162. Stir Fried Balsam Pear with Chilli Peppers** 🌶️ [£8.0]
双椒炒苦瓜

汤羹类

Soup Dishes

- 180. Sliced Fish with Pickled Vegetables** 🌶️ [£12.8]
酸菜鱼汤（鱼片，酸菜，野山椒，泡姜。特点：酸辣味型）
- 181. Preserved Sichuan Pickled & Shredded Pork Soup** [£6.8]
榨菜肉丝汤（精选猪肉，榨菜。特点：咸鲜）
- 182. Omelette & Tomato Soup** [£6.8]
番茄煎蛋汤
- 183. Minced Beef with Egg White & Pickled Vegetables** [£7.8]
特色牛肉羹（牛肉沫，蛋白，香菜，宜宾特色腌菜）
- 184. Chicken & Sweetcorn Soup** [£6.8]
鸡蓉粟米羹
- 185. Hot & Sour Soup** 🌶️ [£6.8]
酸辣京汤
- 186. Terrine Tou Fu Soup** [£7.8]
沙锅豆腐汤
- 187. Winter Melon & Pork Soup** [£6.8]
冬瓜白肉汤

面饭类

Rice and Noodles

- 200. Boiled Rice** [£1.5]
丝苗米饭
- 201. Egg Fried Rice** [£2.8]
鸡蛋炒饭
- 202. Yeung Chow Fried Rice** [£5.0]
扬州炒饭
- 203. Special Fried Rice (Minced Meats, Egg & Onions)** [£5.0]
成都炒饭（腌菜，肉末，鸡蛋，葱花）

小吃类

Snack Dishes

220. **Chengdu Dan Dan Noodles** [£3.8]
成都担担面
221. **Won Ton Dumplings** [£4.8]
原汤抄手
222. **Chengdu Hot & Spicy Cold Noodles** 🌶️ [£4.8]
成都凉面
223. **Hot & Spicy Tou Fu Pudding** 🌶️ [£3.8]
麻辣豆花 (豆花滑嫩, 麻辣味浓郁)
224. **Sticky Rice Dumplings with Sesame Paste** [£4.8]
芝麻汤圆(6个)
225. **Minced Pork Dumplings with Chilli Oil** [£4.8]
红油水饺
226. **Sticky Rice Ball with Mixed Fruit in Rice Wine Soup** [£3.8]
香醉八仙 (糯米粉, 各种水果, 酒糟)
228. **Hot & Sour Vermicelli** 🌶️ [£4.8]
酸辣粉

午餐食谱

Special Lunch Menu

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|---|---------------|
| 240. Fried Seafood & Sweet Corn with Rice | [£5.8] |
| 海鲜玉米饭 | |
| 241. Stir Fried Beef in Oyster Sauce with Rice | [£5.8] |
| 蚝油牛肉饭 | |
| 242. Stir Fried Beef in Black Bean Sauce with Rice | [£5.8] |
| 豉椒牛肉饭 | |
| 243. Stir Fried Chicken & Onions with Rice | [£5.8] |
| 洋葱鸡肉饭 | |
| 244. Seafood Fried Rice | [£6.0] |
| 海鲜炒饭 | |
| 245. Chicken Fried Rice | [£5.8] |
| 鸡肉炒饭 | |
| 246. Mix Vegetable Fried Noodles | [£4.0] |
| 炒净面 (青葱, 洋葱, 芽菜, 红萝卜丝) | |
| 247. Prawn & Mixed Vegetables Fried Noodles | [£5.8] |
| 海鲜炒面 (虾, 鸡蛋, 青葱, 洋葱, 芽菜, 冬菇丝, 鸡丝) | |
| 248. Shredded Chicken & Mixed Vegetables Fried Noodles | [£4.8] |
| 桂花炒面 (洋葱, 青葱, 芽菜, 鸡蛋, 西芹丝, 红萝卜丝, 鸡丝) | |
| 249. Singapore Vermicelli | [£4.8] |
| 星洲米粉 (青葱, 洋葱, 芽菜, 鸡蛋, 咖喱粉, 鸡丝) | |
| 250. Beef, Squid and Vegetables with Noodles | [£5.8] |
| 牛肉煎底面 (面底, 鲜鱿鱼, 牛肉, 蔬菜) | |

以上面饭均送例汤一份

Complimentary Soup

午餐面食

Lunch Noodles

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|---|---------------|
| 270. Beef Brisket & Pickled Chilli Peppers Noodles | [£4.8] |
| 泡椒牛杂面 | |
| 271. Braising Beef Noodles | [£4.8] |
| 红烧牛肉面 | |
| 272. Noodles with Spare Ribs | [£4.8] |
| 红烧排骨面 | |
| 273. Chengdu Noodles with Pig Intestines | [£4.8] |
| 肥肠面 | |
| 274. King Prawn Noodles | [£5.8] |
| 高汤大虾面 | |
| 275. Noodles in Clear Broth | [£4.8] |
| 清汤肉绍面 | |
| 276. Omelette & Tomato Noodles | [£4.8] |
| 番茄煎蛋面 | |
| 277. Preserved Sichuan Pickled & Shredded Pork Noodles | [£4.8] |
| 榨菜肉丝面 | |
| 278 Set Lunch Menu £8.80 Per Person, Minimum for 2 Persons | |
| 套餐食品 每人£8.80, 2人起 | |

荤菜类

Meat Dishes

以下菜品客人可自选一荤一素一汤

Choice of one Meat dish, one Vegetable dish and One Soup.

1. Sweet & Sour Chicken

古老鸡

2. Lemon Chicken

柠檬鸡

3. Beef in Black Bean Sauce

豉椒牛肉

4. Beef in Oyster Sauce

耗油牛肉

5. Beef with Black Pepper

黑椒牛肉

6. Pockmarked Lady's Tou Fu with Minced Meat

麻婆豆腐

7. Fish Fragrant Pork with Pickled Chilli Ginger

鱼香肉丝

8. Gong Bao Chicken with Peanuts

宫保鸡丁

9. Twice Cooked Pork

回锅猪肉

10. Dry Fried Shredded Boneless Duck

干煸鸭丝

11. Sliced Pork with Cucumber

黄瓜肉片

素菜

Vegetable Dishes

1. Braised Aubergine with Tomatoes

番茄焖茄条

2. Dry Fried Green Beans with Minced Pork

干煸四季豆

3. Choi Sum with Garlic

蒜蓉菜心

4. Shredded Potato with Green Peppers

青椒土豆丝

5. Chinese Leaves Cooked with Vinegar

醋熘白菜

6. Stir Fried Spinach

清炒菠菜

7. Winter Melon & Choi Sum

冬瓜菜心

8. Chinese Leaves in Creamy Sauce

奶汁白菜

9. Vegetable Spring Roll

炸素春卷

汤品

Soup Dishes

1. Hot & Sour Soup

酸辣汤

2. Chicken & Sweetcorn Soup

鸡茸粟米汤

3. Tomato & Egg Soup

番茄蛋花汤

4. Preserved Sichuan Pickled & Shredded Pork Soup

榨菜肉丝汤

精选火锅套餐

最低限制 2 人， 每人 £ 16,

精选自助火锅套餐

最低限制 2 人， 每人 £ 20， 任由添加

(注： 为了避免浪费， 自助火锅剩余食品将按照外买盒每盒£8)

明虾

鱼片

墨鱼

鱼丸

牛肉

羊肉

豆腐

海带

午餐肉

金针菇

大白菜

蟹棒

土豆

腐竹

牙菜

苕粉

赠送

鸳鸯锅底 川味油碟

Luxury Hot Pot Banquet £ 16.00 Per Head (Minimum for 2 Persons)

Luxury Hot Pot Buffet £ 20.00 Per Head (Minimum for 2 Persons)

(Please note that all food must be eaten before additional top ups.

To avoid wastage, the management reserves the right to charge for

any excess food ordered and not consumed, at £ 8.00 per plastic container.)

King Prawn

Fresh Sliced Fillet of Fish

Squid

Fish Bolls

Thinly Sliced Beef

Thinly Sliced Lamb

Tou Fu

Seaweed

Sliced Ham

Needle Mushrooms

Chinese Leaves

Crab Sticks

Potatoes Slices

Dry Beancurd Sticks

Bean Sprouts

Sweet Potato Noodles

Complimentary Hotpot Base, Szechuan Garlic Dipping

Selected Soup Base:

White Soup Base /Hot Chicken Soup Base /Combination Soup Base (Hot & Spicy)