



蜀湘园

匠心烹制
Menu



府中方一日，世上已百年

英国唯一一家园林式中餐厅——蜀湘园，餐厅环境优美怡人，闹中取静，装修设计风格现代与古典相结合，美食秀色可餐，蜀湘园是您休闲娱乐聚餐聚会的最佳选择。

特级大师Mr Geng厨艺精湛，经验丰富，早年在国内拜访名家学艺，尤其擅长川菜、湘菜、粤菜、特色烧烤、广式点心和特色小吃凉菜。来到英国后在各大主流中餐厅担任主厨，菜品也深得英国著名美食评论家Jay Rayner的多年多次高度评价。

Our beautiful Garden is the perfect spot to drink and dine al fresco throughout the year, come rain or shine. Whether for a lunch in the sunshine, an afternoon of drinks or dinner under the twinkling lights, this vibrant oasis in the heart of the Southampton is an idyllic escape at any time of the day to enjoy the desire of rich Szechuan Cuisine and bold Hunan taste.



FOOD ALLERGY NOTICE

IF YOU HAVE A FOOD ALLERGY OR A SPECIAL DIETARY REQUIREMENT PLEASE INFORM A MEMBER OF OUR STAFF BEFORE YOU PLACE YOUR ORDER

THANK YOU!

SHAOSHAN

Mao Zedong's Former Residence

韶山毛泽东故居



Please inform a member of staff when placing your order of any allergies you may have
 如您对什么食物过敏，请提前告知厨师
 Please note that 10% service charge will be added to your bill
 需加收10%的服务费



STARTER
头盘

蜀湘园
GARDEN RESTAURANT
中餐厅

STARTER

头盘

- Aromatic Crispy Duck (Quarter/Half /Whole) £ 10.50/quarter
- ① 传统香酥鸭 £ 19.00/half
- 口味: 咸香酥脆 £ 35.00/whole



- Vegetable Spring Rolls(8)
- ② 斋春卷(8) £ 5.20

- Duck Spring Rolls(4)
- ③ 鸭春卷(4) 口味: 咸香酥脆 £ 6.80

- Chef's Special Vegetable Spring Rolls(2)
- ④ 秘制斋春卷(2) 口味: 咸香酥脆
- Ingredients: Cabbage, bamboo shoot, carrot, black fungus, spring roll pastry £ 6.80

We hope that the photographs on the menu will help you order your meal, Please note that they may not appear exactly as shown.

本菜谱图片以实物为准，图片仅供参考 01



Please inform a member of staff when placing your order of any allergies you may have
如您对什么食物过敏，请提前告知厨师
Please note that 10% service charge will be added to your bill
另加收10%的服务费



5 Sesame Prawn Toast(6)
芝麻虾(6)
£ 6.80



6 Butterfly Prawn(8)
凤尾虾(8)
£ 7.50



7 Chicken Skewers (5)
串鸡(5)

Ingredients:Chicken
£ 7.50

Please inform a member of staff when placing your order of any allergies you may have
如您对什么食物过敏，请提前告知厨师
Please note that 10% service charge will be added to your bill
另加收10%的服务费



8 Spare Ribs in Peking Sauce(6)
京都排骨(6)
£ 8.00

9 Spare Ribs in BBQ Sauce(6)
BBQ排(6)
£ 8.00

10 Crispy Seaweed
海草
£ 4.80

Salt&Pepper Style 椒盐类

11 Salt&Pepper Shredded Chicken
椒盐熏鸡丝 £ 8.50

12 Salt&Pepper King Prawns
椒盐大虾 £ 8.90

13 Salt&Pepper Chicken
椒盐鸡肉 £ 8.50

14 Salt&Pepper Spare Ribs
椒盐排骨 £ 8.00

15 Salt&Pepper Squid
椒盐鱿鱼 £ 8.80

16 Salt&Pepper Chicken Wings (8)
椒盐鸡翅(8) £ 8.00

17 Salt&Pepper Tofu
椒盐豆腐 £ 7.50

18 Salt &Pepper Chips
椒盐薯条 £ 5.80





Please inform a member of staff when placing your order of any allergies you may have
如您对什么食物过敏，请提前告知厨师
Please note that 10% service charge will be added to your bill
需加收10%的服务费

SOUP & SAUCE 汤类

“饭前喝汤，苗条健康”喝汤起到强身健体，防病治病得作用，这是有一定道理得。吃饭前，先喝汤，等于给胃肠加润滑剂，中途不时喝点汤水，有助于食物稀释和搅拌，有益于肠胃对食物得吸收和消化。同时，吃饭前先喝汤，让胃部充盈，可减少主食得摄入，避免过多摄入能量，而饭后喝汤，容易引起营养过剩。

19	Sweet Corn/Chicken/Crab Stick Soup 粟米汤 / 鸡米汤 / 蟹米汤	
	Ingredients: Sweet Corn/ Shredded Chicken/ Crab Stick	
	£ 4.00 / £ 4.50 / £ 4.50	
20	Hot & Sour Soup 酸辣汤	£ 4.50
21	Won Ton Soup 云吞汤	£ 4.90
22	Mixed Vegetable Soup 杂菜汤	£ 3.50

Sweet & Sour Sauce
咕鲁汁 29 £ 2.80

Black Bean Sauce
豉椒汁 30 £ 2.80

Curry Sauce
咖喱汁 31 £ 2.80

Satay Sauce
沙爹汁 32 £ 2.80



23 Winter Melon Rib Soup
冬瓜排骨汤 £ 9.50

24 Seaweed Rib Soup
海带排骨汤 £ 9.50

25 Shiitake Mushroom Rib Soup
香菇排骨汤 £ 9.50

26 Sweet Corn Rib Soup
玉米排骨汤 £ 9.50



27 Pig Strips & Chicken Soup
秘制猪肚老鸡汤 £ 12.80



28 Tomato / Seaweed with Egg Soup
西红柿紫菜鸡蛋汤 £ 7.50

Please inform a member of staff when placing your order of any allergies you may have
如您对什么食物过敏，请提前告知厨师
Please note that 10% service charge will be added to your bill
需加收10%的服务费



CANTONEES DISH 粤菜



Stir Fried Shredded Chicken & Beef
33 干炒鸡丝 / 牛肉丝 £ 9.00 / £ 9.50



Lemon Chicken
34 柠檬鸡 £ 9.00

Sweet & Sour Chicken/Pork
35 咕鲁鸡/猪 £ 9.00

Sweet & Sour Tofu/ Mixed Vegetable
36 咕鲁豆腐/杂锦 £ 7.50

Sweet & Sour King Prawn
37 咕鲁大虾 £ 9.50

Sweet & Sour Fish
38 咕鲁鱼 £ 9.00

Black Bean Sauce/ Ginger & Spring Onion/ Curry/ Sizzling Dish + £ 1.00
豉椒 / 姜葱 / 咖喱 / 铁板 + £ 1.00

39 Chicken/Pork
鸡肉 / 猪肉 £ 9.00

40 Lamb/Beef/Duck
羊肉 / 牛肉 / 鸭 £ 9.50

41 Tofu / Mixed Vegetables
豆腐 / 杂锦 £ 7.50

42 King Prawn
大虾 £ 9.50

43 Fish/Squid
鱼 / 鱿鱼 £ 9.00

咖喱



豉椒



姜葱



44

Beef Fillet and Asparagus
with Black Pepper
黑椒芦笋牛柳

£ 11.80



45

King Prawn and Asparagus
with Black Pepper
黑椒芦笋大虾球

£ 12.80



滋味似流水
丝丝涓涓

难舍亦难了
众香发越.....

46

Cashew Nut Chicken
腰果鸡

£ 9.80

47

Cashew Nut King Prawn
腰果大虾球

£ 10.80

美味

在舌尖上舞蹈

精美的菜肴香气飘散，让人沐浴春风，或如天籁之音，余音绕梁，
只一箸，便如小鹿撞怀般忘之又欢喜！



48 Beef Brisket with Dry Bean Curd
腐竹牛腩煲

£ 11.80



49 Tofu with Seafood
海鲜豆腐煲

Ingredients: Tofu, fish ball, king prawn, squid, crab stick, carrot, shiitake mushrooms

£ 12.80

50

Stir Fried Yam with Black Fungus
山药炒黑木耳

£ 11.80



COLD DISHES 特色凉菜

凉菜，又称“见面菜”、“迎宾菜”，在饮食业俗称冷荤或冷盘。它是具有独特风格，拼摆技术性强的菜肴，食用时数都是吃凉的，称之为凉菜。凉菜切配的主要原料大部分是熟料，因此这与热菜烹调方法有着截然的区别，它的主要特点是：选料精细、口味干香、脆嫩、爽口不腻，色泽艳丽，造形整齐美观，拼摆和谐悦目。

51 Gilled Mashed Green Chilli and Preserved Egg with Tofu 烧辣椒豆腐拌皮蛋

口味：咸鲜味
Ingredients: Green pepper, preserved egg, tofu and homemade sauce

£ 10.90



52 Sliced Beef and Ox Organs in Chilli Sauce 夫妻肺片

口味：麻辣咸香
Ingredients: Beef, ox tongue, beef tripe, spring onion, ginger, garlic, peanut, sesame

£ 10.80



53 Braised Beef in Chilli Sauce 麻辣酱牛肉

口味：麻辣香
Ingredients: Beef + Chef's secret sauce

£ 9.80

54 Chicken in Sichuan Chilli Oli Sauce 麻辣口水鸡

口味：麻辣嫩香
Ingredients: Chicken, shredded cucumber, sesame, peanut and homemade sauce

£ 9.80



觀之，
而为之动容
品之，
而为之忘情



Sliced Pork Belly with Garlic Sauce

55 蒜泥白肉

口味：香辣微酸甜
Ingredients: Pork belly, shredded cucumber, spring onion, garlic, sesame
£ 9.50

开胃爽口
掉起胃口

赏心悦目的美食盛宴像艺术品，一样既能吃又能观赏有谁不为之动情！



56 Sweet & Sour Ribs
糖醋排骨

口味：甜酸味
Ingredients: Ribs, ginger, sugar, vinegar
£ 8.50



57 Shredded Spicy Pork Tripe
麻辣肚丝

口味：麻辣味
Ingredients: Pig tripe, cucumber, chilli oil
£ 8.00



Pig's Ear With Chilli Oil

58 红油猪耳

口味：香辣味
Ingredients: Pig ear, cucumber, chilli oil
£ 8.00

59 Spiced Fungus
双椒木耳

口味：香辣微酸
Ingredients: Finest Fungus, Coriander, Fresh Green & Red chillies.
£ 7.50



60 Smashed Cucumber
Hunan Style
口味拍黄瓜

口味：香辣微酸
Ingredients: Cucumber, pickled chilli, garlic and coriander
£ 6.80



情调也是一道菜 浪漫的塞纳河河畔，时尚的香榭丽舍大街。法国，似乎天生就与浪漫和时尚结下了不解之缘。

时尚 凉菜

经典主流凉味
新姿态、新口味
暖心的问候
真心的留言
在忙碌中享受一份好心情

61 Sour & Spicy Shredded Potato 炆拌土豆丝

口味：咸香微酸微辣
Ingredients: Potato, dried red chilli, garlic and spring onion
£ 7.20



63 Mung Bean Jelly Salad 川北凉粉

口味：咸甜辣微酸微麻
Ingredients: Mung bean starch, cucumber, sesame, spring onion
£ 8.50



62 Multi-flavoured Chicken 怪味鸡

口味：咸甜微酸微辣微麻
Ingredients: Chicken, bamboo shoots, sesame, peanut, spring onion
£ 9.80

AUTHENTIC CHINESE STYLE | 地道中国风 |

GRILLED FISH IN SICHUAN 四川烤鱼

烤鱼，融合腌、烤、炖三种烹饪工艺技术，充分借鉴传统川菜及重庆火锅用料特点，是口味奇绝、营养丰富的风味小吃。

Sichuan Special Grilled Fish 64 四川特色烤鱼（赠送4个素菜）

口味：麻辣香味
Ingredients: A whole seabass, Sichuan peppercorn, dried red chilli, green & red chilli, 4 vegetables included+ homemade sauce
£ 32.00



65 Sichuan Spicy Boiled Fish 四川水煮鱼

口味：麻辣鲜嫩
Ingredients: Sliced fish in sizzling chilli oil garnished with a pile of chilli, Sichuan peppercorn, dried red chilli, homemade sauce, Chinese leaf, fungus and cucumber
£ 18.80

俯仰
彩虹并於楮轩。
繁星更於闰阔，
攀撩而扞天，
杳渺而不见，

眼睛和鼻子，是嘴巴的近邻，也是为嘴巴传递信息的媒介。佳肴送到时，到鼻，颜色、气味的感觉便有所不同。假若菜肴或像秋云一样明净，或像晚霞如琥珀，它的芬芳气味扑鼻而来，不用牙咬，舌尝，就知道这道菜的美味。但是，要想使菜颜色鲜艳，就不要用糖炒，要想使菜做到香味鲜美，则不能用香料。一旦烹调经过刻意的雕琢粉饰，就会伤及菜肴的本味味道。

品味鱼香

鱼肉富含的蛋白质可以帮助幼儿、儿童及青少年生长发育，生病或身体有伤口时，也可以帮助复原及愈合。而且鱼肉的蛋白质，肌纤维构造比较短、结缔组织也比较少，所以鱼肉吃起来较其它畜肉细致嫩滑，也较容易消化，非常适合幼儿及老年人食用。鱼类所含的脂肪比畜肉少，所以热量较畜肉低。吃鱼更有益于身体健康。

66

Sliced Fish in a Soup of Pickled Mustards 酸菜鱼

口味：咸鲜酸辣
Ingredients: Sliced Fish Fillets with Pickled greens & chilli, vermicelli, red chilli

£ 16.90



食之美在味，
味之美在鲜。
物之精华在于汤，
味之鲜美在于烫。



67

Special Pan Fried Fish 香煎鲍脆鱼

口味：咸鲜辣
Ingredients: Fish with bones, homemade sauce

£ 12.90



68

Steamed Fish Fillets with Preserved Chilli 剁辣椒蒸鱼片

口味：咸香辣
Ingredients: Sliced Fish Fillets Steamed to Perfection & Dressed in Preserved Chilli

£ 9.90



Steamed Seabass With Preserved Chilli 剁椒蒸鲈鱼

口味：咸鲜辣香
Ingredients: Fresh Whole Seabass Steamed to Perfection & Dressed in Preserved Chilli

£ 22.80

Steamed Seabass 清蒸鲈鱼

主料：鲈鱼 口味：咸鲜味
Ingredients: Fresh Whole Seabass Steamed to perfection with a touch of Soy Sauce & Ginger & Spring Onions dressing, and homemade fish sauce

£ 20.80



Steamed Fish Head with Preserved Chilli 剁椒/酱辣椒蒸鱼头(带面条)

口味：咸鲜辣香
Ingredients: Fresh Salmon Fish Head Steamed to Perfection & Dressed in Preserved Chilli with Noodle

£ 13.80



Stir Fried Squid 小炒鱿鱼须

口味：咸香微辣
Ingredients: Squid, garlic, green & red chilli, onion

£ 12.80

此刻的奢华或享受或温馨
或柔润亦或是.....

吃得是一种“福”，“口福”是被叫的最响，使用频率最高、最为流行和时髦的词。有的吃喝叫“有口福”；能吃能喝叫“口福好”；吃到“新、奇、特”叫“好口福”；吃好喝足了叫“饱口福”；到亲戚朋友家串门叫“找口福”；有朋自远方来，两三句寒暄后，便拉你去见识见识地方叫“口福”；遇到节假日，三朋四友互相邀约，叫到哪儿去享“口福”.....



73 Chongqing Style Spicy Mix
毛血旺 £ 14.90

口味：麻辣
Ingredients: A mix of boiled blood tofu, tiger prawn, pork Intestine, Spam pork meat, Chinese leaf, cucumber and black fungus cooked in Chongqing Style Spicy Sauce



74 Classic Sichuan Boiled Beef in Sizzling Chilli Oil
水煮牛肉

口味：麻辣香嫩
Ingredients: Fresh tender beef, Chinese leaf, cucumber, black fungus

£ 12.90

麻辣鲜香，汁浓味足。
毛血旺是是渝菜江湖菜的鼻祖之一

毛血旺又叫“冒血旺”，其味道麻、辣、鲜、香四味俱全。“血旺”一词指血豆腐，一般用鸭血，个别有用猪血，主要食材还有毛肚，鱿鱼，肥肠，午餐肉等。口味麻辣。



75 Boiled Beef with Pickled Cabbage
酸汤肥牛

口味：咸鲜酸辣
Ingredients: Sliced tender beef cooked with Pickled cabbage & vermicelli with sauce

£ 12.90

Stir Fried Beef/Lamb with Chilli
小炒牛肉(羊肉)

口味：咸香辣
Ingredients: Fresh tender beef/lamb, red & green chilli, ginger, garlic

£ 12.50



鲜香扑鼻，形神兼备

感觉在这一刹那，
交汇相融、亲近舌尖、不仅仅是接触舌尖上的欲望、常常一滑而过、
在她溜走的瞬间、我尝到浓烈的味道、内心藏不住的还是那份清新的素食。



76 Aromatic Beef/Lamb with Cumin
孜然羊肉/牛肉

口味：香辣鲜嫩
Ingredients: Stir Fried Sliced Beef/Lamb in a Spicy Cumin Flavour

£ 12.90



Aromatic Spicy Lamb Chops

78 香辣羊排

口味：麻辣香脆
Ingredients: Lamb chops with
homemade sauce
£ 13.80



79 Kung Po King Prawn

宫保大虾球

口味：咸甜酸辣
Ingredients: King Prawn, celery, peppercorn,
dried chilli, ginger, garlic

£ 13.90



80 Kung Po Chicken

宫保鸡丁

口味：咸甜酸辣
Ingredients: Chicken, peppercorn, dried chilli,
ginger, garlic

£ 11.90

81 Fragrant Chicken
in a Pile of Chillies
重庆辣子鸡(无骨)

Fragrant Intestines
in a Pile of Chillies
重庆辣子肥肠

口味：麻辣香脆
Ingredients: Fresh Chicken without bones
/ Pig Intestines, dried chilli, pepper corn

£ 13.90



爱上真滋味 就像一个风情万种的魅惑女子，纵是个舒展腰身也充满着慵懒的风情。这个四处散落着迷人风情的国度就连美食也毫不例外。



82 Xinjiang Big Plate Chicken/Beef/Ribs with Noodles

新疆大盘鸡/大盘牛腩/大盘排骨

口味：咸香微辣
Ingredients: Braised Chicken/Beef/Ribs with Potato & Green Chilli Pepper & Noodles in Xinjiang Style Chilli Sauce

£ 18.90



83
Tso's Chicken
左宗棠鸡

口味：咸甜酸微辣
Ingredients: Chicken, green & red chilli, onions, homemade sauce

£ 11.80



84
Stewed Chicken with Three Cups of Spices Sauce
秘制三杯鸡

口味：咸香微辣
Ingredients: Chicken, green & red chilli, onion, homemade sauce

£ 12.80



85
Crispy Sweet & Sour Pork
锅包肉

口味：香脆甜微酸
Ingredients: Pork

£ 10.80

86
Chairman Mao's Red-Braised Pork
毛氏红烧肉

口味：咸香微辣微甜
Ingredients: Finest pork belly

£ 12.80

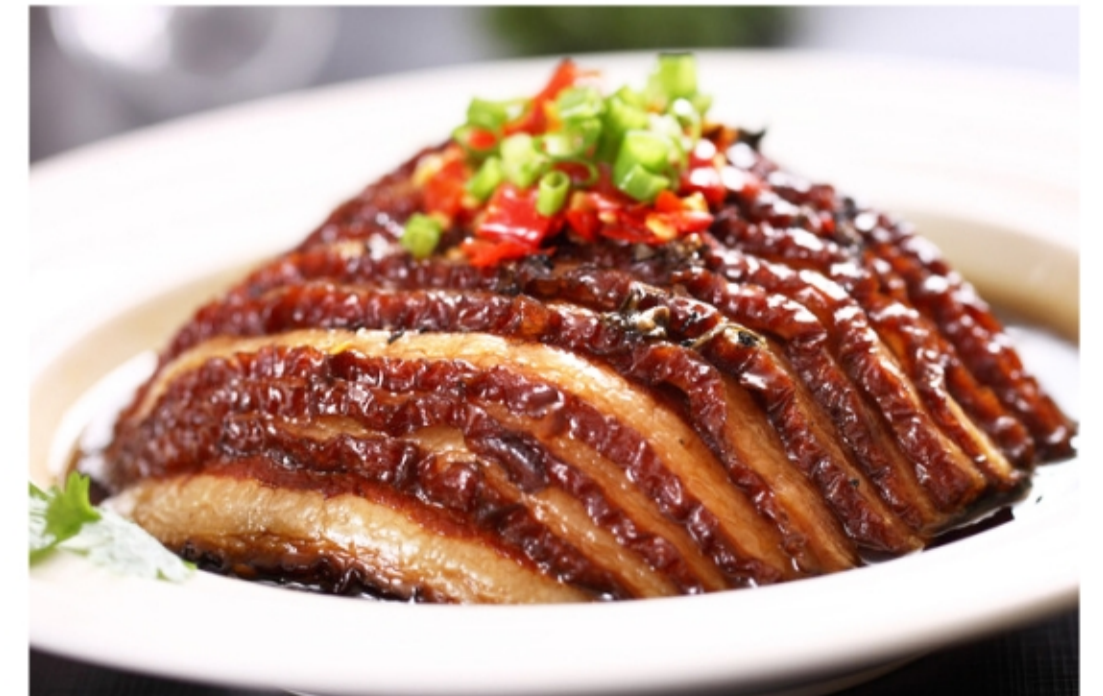
红烧肉，毛主席的“补脑肉”

毛主席喜欢吃红烧肉，为世人所知，他认为吃红烧肉可以健脑，增强记忆，补充能量，恢复体力。在指挥三大战役时，他对卫士长说：“只要隔三天给我吃一次红烧肉，我肯定打败蒋介石”。



蒸菜

蒸菜是利用水沸腾后产生的水蒸汽为传热介质，使食物成熟的烹调方法。在烹饪中，它既能制作主食，也能制作小吃和糕点。在菜品烹调中，既可用于半成品的前期热处理，也可用于成品烹调，使之成熟或软熟入味。原料在加热过程中处于封闭状态，直接与蒸汽接触，一般加热时间较短，水分不会大量蒸发，所以成品原味俱在，口感或细嫩或软烂。



Stewed Pork Belly with Preserved Vegetables

口味：咸香味
Ingredients: Finest pork belly, preserved vegetables

87 梅菜蒸扣肉

£ 13.50



88 Double Cooked Pork Belly with Grilled Mashed Chilli
擂辣椒回锅扣肉  £ 13.90

口味: 咸香味
Ingredients: Finest pork belly, green chilli and preserved vegetables


90 Shredded Pork with Green Chilli Pepper
尖椒肉丝  £ 10.90

口味: 咸香微辣
Ingredients: Fresh pork, green chilli peppers

91 Shredded Pork with Chinese chives
韭菜炒肉丝  £ 10.90

口味: 咸香微辣
Ingredients: Fresh pork, Chinese chives



92 Sichuan Shredded Pork with Garlic Sauce
鱼香肉丝  £ 10.50

口味: 咸甜酸辣
Ingredients: Fresh tender pork, bamboo shoot, Fines Fungus



89 Stir Fried Pork Belly with Green Chilli Pepper
农家小炒肉 

口味: 咸香微辣
Ingredients: Fresh pork belly, green chilli peppers
£ 11.90



93 Shredded Pork With Peking Sauce
京酱肉丝 + 3饼 £ 12.80

口味: 咸甜香味
Ingredients: Finest Fresh Pork, pancakes



94 Fried Sliced Pork with Scambled Egg and Black Fungus
木须肉

口味: 咸鲜味
Ingredients: Finest Fresh Pork Belly, Black Fungus, Eggs, Cucumber
£ 8.90



95 Stir Fried Pig Kidney
火爆腰花 

口味: 咸香辣味
Ingredients: Pig Kidney, preserved chilli, bamboo shoot, black fungus
£ 12.00

DELICIOUS
美味
在舌尖上
舞蹈



96 Stir Fried Pig Kidney & Strips
腰花炒脆肚 

口味: 咸香辣
Ingredients: Pig kidney and strips
£ 12.80



97 Stir Fried Pig's strip
小炒脆肚 

口味: 咸香辣
Ingredients: Pig strips
£ 12.00



Fragrant and Spicy Pig Trotters

98 香辣猪手  £ 13.90
口味: 咸香辣
Ingredients: Pig trotters

Braised Pig Trotters

99 红烧猪手 £ 12.00
口味: 咸香
Ingredients: Pig trotters

好食享 材好味

眼睛和鼻子，是嘴巴的近邻，也是为嘴巴传递信息的媒介。佳肴进到眼、到鼻、颜色、气味的感觉便有所不同。假若菜肴或像秋云一样明净，或颜色艳丽如琥珀，它的芬芳气味也扑鼻而来，不用牙咬、舌尝，就知道这道菜的美味。但是，要想使菜颜色鲜艳，就不要用糖炒，要想使菜做到美味鲜香，则不能用香料。一旦烹调经过刻意的雕琢粉饰，就会伤及菜肴的本来味道。

100 Stir Fried Pig Intestines with Green Chilli

尖椒肥肠  £ 10.50
口味: 咸香味
Ingredients: Pig Intestines, green chilli



静历的过凝世俗之繁华后
任何事物都有它自身的特点，就像人各有不同；于不同的天资，禀性，食物本性好，就是让孔子、孟子这样的名厨来烹调，也成不了美味。一个人太笨不好，即使让易牙这样的名厨来烹调，也成不了美味。一个人



101 Stir Fried Preserved Pork with Dried Chilli
白辣椒炒腊肉 

口味: 咸香辣
Ingredients: Preserved pork, dried green chilli
£ 13.50

102 Stir Fried Preserved Pork with Dried Mooli
萝卜干炒腊肉 

口味: 咸香味
Ingredients: Preserved pork, dried mooli
£ 13.50



103 Stir Fried Preserved Pork with Leek
大蒜炒腊肉 

口味: 咸香辣
Ingredients: Preserved pork, leek
£ 13.50

香
鲜
用最简单的食材
还原食物最原始的味道

104

Pickled Green Beans with Mince Pork
酸豆角肉沫

口味：香酸辣
Ingredients: Pickled green beans, mince pork

£ 9.90



105

Sauteed Vermicelli with Mince Pork
蚂蚁上树

口味：咸鲜味
Ingredients: Vermicelli, mince pork

£ 12.90



106

Stir Fried Chicken Gizzard
小炒鸡胗

口味：咸香辣
Ingredients: Chicken gizzard, pickled green beans, red & green chilli

£ 11.50



107

Double Cooked Pork with Pancakes
回锅肉夹饼(3)

口味：咸香辣味
Ingredients: Finest pork belly, pancakes, green & red chilli, leek

£ 13.80



108

Stir Fried Dried Tofu
小炒五香豆腐干

口味：咸香辣
Ingredients: Dried tofu, sliced pork belly, Chinese chives

£ 10.80



109

Stir Fried Dried Tofu with Chinese Chives
韭菜炒香干

口味：咸香微辣
Ingredients: Dried tofu, Chinese chives

£ 10.50

鲜香扑鼻, 形神兼备

感觉在这一刹那，交汇相融、亲近舌尖、不仅仅是接触舌尖上的欲望、常常一滑而过、
在她溜走得瞬间、我尝到浓烈的味道、
内心藏不住的还是那份清新的素食。



110

Ma Po Tofu
麻婆豆腐

口味：麻辣
Ingredients: Tofu, mince pork

£ 9.50



111 Stir Fried Cauliflower with Sliced Pork Belly
大盆花菜

口味：咸香味
Ingredients: Cauliflower, pork belly, Chinese chives

£ 9.90



112 Dry-Fried Green Bean
干煸四季豆

口味：咸香味
Ingredients: Fresh fine beans, mince pork

£ 10.90



113 Sichuan Shredded Aubergine with Mince Pork and Garlic Sauce
鱼香茄子

口味：咸甜酸辣
Ingredients: Aubergine, mince pork

£ 9.90

114 Sautéed Aubergine & Green Beans
茄角之恋

口味：咸鲜味
Ingredients: Aubergine, fine beans

£ 9.90



115 Stir Fried Chinese Leaf with Vinegar
醋溜大白菜

口味：咸酸微辣
Ingredients: Chinese Leaf

£ 8.80



116 Sautéed Potato, Green Pepper and Aubergine
东北地三鲜

口味：咸鲜微甜
Ingredients: Potato, green pepper, aubergine

£ 8.50

食之美在味，
味之美在鲜。
物之精华在于汤，
味之鲜美在于烫。

117 Braised Baby Chinese leaf/
Vegetables in Chicken Broth
上汤娃娃菜/时蔬 £ 10.90

口味：咸鲜味
Ingredients: Baby Chinese leaf/vegetables, shredded chicken, spam pork meat, goji berry, preserved egg



118 Steamed Baby Chinese Leaf with
Vermicelli and Garlic
粉丝蒸娃娃菜 £ 10.90

口味：咸鲜味
Ingredients: Baby Chinese leaf, Vermicelli, garlic



119 Scrambled Egg with Tomato
番茄炒蛋

口味：咸鲜微甜
Ingredients: Egg, tomato

£ 8.00



DRY WOK STYLE 特色干锅

DRY-WOK 干锅



干锅是相对于火锅而得名。火锅汤汁很多，以适应滚烫各种原料；而干锅汤汁相对较少，一般作为菜品直接上桌食用。最先干锅菜的形式是在厨房里将菜炒好，装入生铁锅中再上桌食用。为了避免菜肴冷却后影响口感，就用小火加热保温，并用木铲翻动，防止粘锅。后来，干锅逐渐变成将主料食完后，再利用剩余的汤汁（或汤）烫食其它原料或由厨师加入其它原料加工后食用。这就有些类似火锅的就餐形式了。

120

Dry Wok Lotus Root 干锅莲藕

口味：咸香辣
Ingredients: Lotus root, green & red chilli+homemade sauce
£ 12.50



122

Dry Wok Cabbage 干锅手撕包菜

口味：咸鲜味
Ingredients: Fresh Japanese Cabbage, pork belly, green & red chilli+homemade sauce
£ 11.80



123

Dry Wok Squid 干锅鱿鱼须

口味：咸香辣
Ingredients: Squid, shredded onion, green & red chilli+homemade sauce
£ 13.80

121

Dry Wok Sliced Potato 干锅土豆片

口味：咸香辣
Ingredients: Mixed sliced potato, green and red chilli, homemade sauce
£ 10.50



124

Dry Wok Spicy King Prawn 干锅大虾

口味：咸香辣
Ingredients: King prawn, celery, green & red chilli+homemade sauce
£ 16.80

125

Dry Wok Beef Brisket 干锅牛腩

口味：咸香辣
Ingredients: Beef brisket, ginger, garlic, green & red chilli+homemade sauce
£ 13.50



126

Dry Wok Beef Offal 干锅牛杂

口味：咸香辣
Ingredients: Beef tripe, beef brisket, beef tongue, green & red chilli+homemade sauce
£ 14.80



127

Dry Wok Duck
干锅啤酒鸭

口味: 咸香辣
Ingredients: Finest duck, green & red chilli
+homemade sauce

£14.80



灵动跳跃的鲜味

古今思想家政治家都把“民以食为天”奉为治国之策，这无疑足明
鉴和明晰。然而，伴随社会经济的发展、科学技术的进步、食物结
构的改善，人民只停留在“民以食为天”的思想认识水平上，就不
能适应民众消费发展趋势的需要。当前我国，既有需要，又有可
能提出一个新问题——“民以食为天”。



128

Dry Wok Pig's Intestines
干锅肥肠

口味: 咸香辣
Ingredients: Pig's Intestines, celery, green
& red chilli+homemade sauce

£14.80

Dry Wok Boneless/with Bone Chicken

129 干锅无骨鸡/有骨鸡 £13.90

口味: 咸香辣
Ingredients: Finest Chicken, celery, green & red chilli+homemade sauce



130

Dry Wok Chicken Gizzard
干锅鸡胗

口味: 咸香辣
Ingredients: Chicken Gizzard, celery, green
& red chilli+homemade sauce

£13.90

SEASONAL VEGETABLES 时蔬类

131

- 清炒 Stir-Fried
蒜蓉 Stir-Fried with Garlic
椒丝腐乳 Shredded Chillies with Preserved Bean-Curd Sauce
香菇扒 with Sautéed Mushroom (+ £ 2.00)



132 Broccoli
西兰花 £ 7.50



133 Mnorning Glory
空心菜 £ 11.90



134 Shanghai Pak Choy
上海青 £ 10.50



135 Chinese Leaf
大白菜 £ 8.00



136 Spinach
菠菜 £ 8.00



137 Choy Sum
菜心 £10.90



138 Asparagus
芦笋 £ 9.90



139 Winter Melon
冬瓜 £ 10.90

DIM SUM 点心小吃

小吃是一类在口味上具有特定风味各色得食品得总称，可以作为宴席得点缀，或者
早点、宵夜得主要食品，世界各地都有各种各样得风味小吃，特色鲜明、风格独特。



140 Dumpling with Pork & Cabbages(8)
北方水饺 (8个) £ 7.80

142 Dumpling in Chilli Oli(8)
红油水饺 (8个) £ 8.00



141 Wonton in Chilli Oil (6)
红油抄手 (6个) £ 7.80

143 Vegetable/Chicken/Pork Grilled
Shanghai Dumpling
素/鸡肉/猪肉锅贴 (6个)
£ 6.80



144 Xi'an Burger with Double Cooked
Pork Belly/Qishan sauce/ lamb/
pork intestine

回锅肉 / 岐山哨子卤肉 /
孜然羊肉 / 肥肠肉夹馍

Ingredients: Xi'an Burger with Double Cooked Pork Belly/Qishan
sauce with meat/ lamb/ pork intestine

£ 6.50 /each

146

Steamed Pork&chicken Dumplings (4)
烧麦(4)
£ 5.50



147

Steamed Prawn Dumplings (4)
虾饺(4)
£ 5.80



148

Cream Custard Buns(3)
奶黄包(3)
£ 6.20



149

Roasted Pork Buns(3)
叉烧包(3)
£ 6.20



145 Spring Onion Pancake
葱油饼 £ 3.80/each



150 Steamed SHANGHAI Dumplings (4)
上海小笼包(4) £5.80



151

Dim Sum Platter
Prawn dumplings (3), Siomai (3),
Roasted pork bun (1),
Cream custard bun (1)

点心拼盘
£ 12.90

152

Pumpkin Pancake
南瓜饼(4)
£ 5.80



153

Glutinous Rice Cake
红糖糍粑(4)
£ 4.80



154

Caramel Apple/
Banana/Pineapple
拔果 (苹果/香蕉/菠萝)
£ 5.80



155 Rice Ball in Rice Wine
甜酒汤圆 £ 5.90 (小) £ 12.00 (大)



Please inform a member of staff when placing your order of any allergies you may have
如您对什么食物过敏，请提前告知厨师
Please note that 10% service charge will be added to your bill
需加收10%的服务费

NOODLE & RICE

主食类

156
Wonton Noodle Soup
云吞汤面
Ingredients: Mince meat, wonton pastry, noodle
£ 6.80



157
Dandan Noodle
成都担担面
Ingredients: Noodles, preserved vegetables, mince pork
£ 7.50

158
Assorted Pea Noodles
豌杂拌面
口味: 香辣微麻/干拌
Ingredients: Cooked soy beans, preserved vegetables, mince pork, garlic and spring onion
£ 8.00

159
Chongqing Spicy Noodles
重庆小面
口味: 香辣微麻/红汤汁
Ingredients: Cooked egg, preserved vegetables, garlic, sesame, peanuts, spring onion, mince pork
£ 8.00

160
Noodle in Beef Brisket Soup with Chilli Sauce
油泼辣子牛肉面
Ingredients: Noodles, Beef Brisket
£ 7.50



161
Noodle/Ho Fun/Udon with Beef Brisket in Soup
牛腩汤面/河粉/乌冬
£ 7.50

162
Noodle/Ho Fun/Udon with Roast Duck in Soup
烧鸭汤面/河粉/乌冬
£ 8.50

Please inform a member of staff when placing your order of any allergies you may have
如您对什么食物过敏，请提前告知厨师
Please note that 10% service charge will be added to your bill
需加收10%的服务费



163
Wuhan Dry Noodles with Sesame Paste
武汉热干面
主料: 手工切面, 芝麻酱, 肉碎等
Ingredients: Noodles, sesame, mince pork
£ 7.50

164
Noodles with Soy Bean Paste
北京炸酱面
Ingredients: Noodles, soy bean sauce, mince pork
£ 7.50



165
Hot & Sour Sweet Potato Noodle in Soup
酸辣粉
Ingredients: Sweet potato noodles, mince pork, peanut
£ 7.80



166
SINGAPORE Noodle
星洲炒面/星洲炒米粉
Ingredients: Noodle/Vermicelli, shrimps, pork, chicken and bean sprouts
£ 7.50

167
Yangzhou Fried Noodle
扬州炒面
Ingredients: Noodle, shrimps, pork, chicken and bean sprouts
£ 7.50

Noodle/Ho Fun/Udon/Crispy Noodle+£1
炒汤面/河粉/乌冬面/脆面

- 168** 鸡肉 Chicken £ 7.50
- 169** 牛肉 Beef £ 7.50
- 170** 鸭肉 Duck £ 7.50
- 171** 大虾 King Prawn £ 8.50
- 172** 三鲜 Seafood £ 8.50
- 173** 什菜 Mixed Vegetable £ 6.80
- 174** 芽菜 Bean Sprout £ 6.50



RICE & NOODLES 五谷杂粮

品味生活，以真实的触感来回馈自然给予的新生与希望。更是用视觉的灼热去享受美味。每一道菜，都经过层层工序，精心打造，突破传统，将名贵的食材和现代创新手法创意运用，焕发新的生活，在视觉与味觉上给人以震撼享受。

175

Roast Duck/Seafood with Rice
烧鸭/三鲜盖饭 £ 9.50



176

Yangzhou Fried Rice
扬州炒饭 £ 7.20

Ingredients: Roast Pork, Chicken, Shrimps, Peas.



177

Singapore Fried Rice
星洲炒饭 £ 7.20

Ingredients: Roast Pork, Chicken, Shrimps, Peas.



178 Pork/Chicken/Beef/Duck Fried Rice
叉烧/鸡肉/牛肉/鸭肉炒饭 £ 6.80

179 King Prawn Fried Rice
大虾炒饭 £ 7.80

180 Fried Rice with Preserved Vegetables
酸菜炒饭 £ 5.80

181 Fried Rice with Mixed Vegetables
杂锦炒饭 £ 5.80

182 Egg Fried Rice
蛋炒饭 £ 4.50

183 Boiled Rice
白米饭(碗) £ 2.80/碗

