

岳川  
YUE CHUAN

# MENU



Chef Ye Panwang, Chinese, possesses a culinary experience of nineteen years, specializing in Sichuan cuisine. He currently serves as the Executive Chinese Chef at the Kingsbury Hotel Colombo, Sri Lanka. He holds an extensive portfolio of working at several international hotels in Egypt, Saudi Arabia and the Maldives as the Executive Chinese Chef, and is recognized for his insights and innovations in Sichuan cuisine.

叶盼旺师傅，中国人，从事厨房已有十九年经验，主攻川菜，现任斯里兰卡科伦坡金斯伯里酒店中餐行政总厨，曾在埃及、沙特、马尔代夫多家国际酒店工作，担任中餐行政总厨多年，对川菜有一定的见解和创新

# 冷开胃菜

## COLD APPETIZERS

### 徽派五香牛肉

- Chinese Five Spiced Beef  
中国五香牛肉

3,000

### 凉拌虾仁粉丝

- Glass Noodle Shrimp Salad (N, S)  
玻璃面条虾仁沙拉

1,900

### 川味爽口黑木耳

- Szechuan Black Fungus (N)  
四川味黑木耳

1,900

### 口水鸡

- Soaked Chicken in Spicy Chilli Sauce  
辣椒酱浸鸡

1,900

### 蒜泥黄瓜

- Pickled Cucumber with Garlic Sauce (N)  
蒜蓉酱腌黄瓜

900

### 凉拌皮蛋

- Preserved Duck Egg with Szechuan Chili Oil (N)  
四川辣椒油皮蛋

1,900

# 开胃菜

## HOT APPETIZERS

### 香脆金虾

- Crispy Golden Prawns (S) 1,800  
香脆金虾

### 炸鸡馄饨

- Deep Fried Chicken Wonton 1,400  
炸鸡馄饨

### 粤式叉烧猪肉

- Cantonese Char Siu Pork (P) 2,100  
粤式叉烧猪肉

### 炸蔬菜春卷

- Vegetable Spring Rolls 1,200  
蔬菜春卷

### 炸蘑菇

- Hot Butter Mushroom 1,000  
热黄油蘑菇

### 秘制猪排骨

- BBQ Spare Ribs in Mandarin Sauce (P, N) 1,000  
普通话酱烧烤排骨

### 香辣鸡丁

- Chongqing Chicken with Dry Chilli 1,500  
重庆鸡干辣椒

# 饺子点心

## DUMPLING

### Bao Bun

包面包 (配酱油和黑醋)

- BBQ Pork Bao (P, N) 1,200  
烧烤猪肉包 (P, N)
- Red Bean Bao 1,200  
红豆包
- Chicken Bao (N) 1,200  
鸡宝 (N)
- Vegetarian Bao (N) 1,100  
素包

### Ha Gao Dumplings

哈高饺子

- Prawns and Bamboo Shoot (S, N) 1,200  
虾及竹笋 (S, N)

### Dumplings

饺子

- Chicken Dumpling (N) 1,200  
鸡饺
- Pork Dumpling (P, N, S) 1,200  
猪肉饺子
- Seafood Dumpling (S, N) 1,200  
海鲜饺子
- Vegetable Dumpling (N) 1,100  
蔬菜饺子

### Siu Mai Dumplings

烧卖水饺

- Pork Siu Mai (P, N, S) 1,200  
猪肉烧卖
- Chicken Siu Mai (N) 1,200  
鸡肉烧卖

# 汤 SOUP

## 紫菜蛋汤（每位）

- Seaweed Egg Drop Soup (S) 1,300  
紫菜蛋滴汤
- Hot and Sour Prawn Soup (S) 1,500  
酸辣虾汤
- Hot and Sour Chicken Soup 1,300  
酸辣鸡汤

## 时素鲍鱼菇汤(每位)

- Abalone Mushroom Clear Soup 1,300  
鲍鱼蘑菇清汤

## 玉米羹 蟹肉 / 鸡肉（每位）

- Sweet Corn with Crab Meat (S) 1,300  
甜玉米配蟹肉

## 馄饨汤

- Wonton Chicken Soup 1,300  
云吞鸡汤
- Wonton Prawn Soup (S) 1,300  
馄饨虾汤

## 西红柿蛋汤

- Tomato and Egg Drop Soup 1,200  
番茄鸡蛋汤

# 主菜

## MAIN COURSE

### DUCK

北京烤鸭（整只，半只）

Peking Duck

北京烤鸭（整只或半只）

Whole :

45,000

Half :

25,000

### First Course

#### 第一道菜

Crispy Peking Duck skin carved at your table and served with steamed pancakes, shredded cucumber, spring onions and hoisin sauce.

香脆的北京烤鸭皮刻在您的餐桌上，配上清蒸 煎饼，黄瓜丝，葱和海鲜酱。

### Second Course

#### 第二课程

Choose ONE from the options below.

从下面的选项中选择一个。

- Sticky Duck with Egg Fried Rice  
粘鸭蛋炒饭
- Shredded Crispy Duck Fried Rice  
香酥鸭丝炒饭
- Roast Duck Noodle Soup  
烤鸭面汤
- Wok-Fried Duck with Bamboo Shoot and Lettuce  
竹笋及生菜炒鸭
- Stir Fried Honeyed Duck and Vegetables  
炒蜂蜜鸭及蔬菜
- Duck Meat with Eggplant, Salted Fish and Chilli Sauce  
鸭肉配茄子、咸鱼及辣椒酱

### Classic Crispy Duck

#### 脆皮鸭

40,000

Thin, tender pieces of Crispy Duck meat served with sweet chilli sauce.

外焦里嫩的脆皮鸭肉配上甜辣酱

# 猪肉 PORK

## 川味回锅肉

- Szechuan Style Pork Belly (N) 1,900  
四川风味五花肉

## 菠萝咕嚕肉

- Sweet & Sour Pork with Pineapple (N) 1,900  
菠萝糖醋猪肉

## 湖南小炒肉

- Hunan Style Pork 1,900  
湖南风味猪肉

## 红扒肘子

- Braised Pork Shank 2,700  
红烧猪腿

## 香辣排骨

- Chongqing Style Pork Ribs 2,700  
重庆风味排骨

## 梅菜扣肉

- Mei Cai Kou Rou (Braised Pork Belly with Dry Salted Cabbage) 2,900  
美菜口肉(干腌卷心菜炖猪肚)

# 鸡 CHICKEN

## 宫保鸡丁

- Kung Pao Chicken with Cashew Nut (N) 1,600  
宫保鸡丁腰果

## 菠萝糖醋鸡

- Sweet and Sour Chicken with Pineapple 1,600  
菠萝糖醋鸡

## 黑椒鸡丁

- Wok Fried Chicken with Black Pepper Sauce 1,600  
黑胡椒酱炒鸡

## 柠檬鸡

- Crispy Chicken in Lemon Sauce 2,000  
黑胡椒酱炒鸡

N - Nuts | P - Pork | S - Shellfish

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# 牛肉

## BEEF

### 石锅牛肉

- Stewed Spicy Beef in Stone Pot 3,900  
石锅炖辣牛肉

### 耗油牛肉

- Wok Fried Beef in Oyster Sauce 4,900  
蚝油炒牛肉

### 川味牛肉

- Szechuan Beef with Broccoli 3,900  
四川牛肉配西兰花

### 豆豉牛肉

- Wok Fried Beef in Black Bean Sauce 4,600  
黑豆酱炒牛肉

# 羊肉

## LAMB

### 葱爆羊肉

- Stir Fried Lamb with Ginger and Spring Onion 3,900  
姜葱炒羊肉

### 孜然羊肉

- Xinjiang Style Lamb with Cumin (N) 3,900  
新疆风格小茴香羊肉

### 黑椒羊肉

- Wok Fried Lamb in Black Pepper Sauce 3,900  
黑胡椒酱炒羊肉

### 川味炸羊排

- Szechuan Style Deep Fried Lamb Chops (N) 9,900  
四川风味炸羊排

## 乌贼

### CUTTLEFISH

#### 牛油鱿鱼

- Hot Butter Cuttlefish with Dry Chilli (S) 1,900  
热黄油墨鱼配干辣椒

#### 港式避风塘鱿鱼

- Salt and Pepper Cuttlefish (S) 1,900  
盐和胡椒墨鱼

#### 港式椒盐鱿鱼

- Hong Kong Style Deep Fried Cuttlefish (S) 1,900  
港式炸墨鱼

#### 蒜爆花枝片

- Stir Fried Cuttlefish with Celery and Garlic Sauce (S) 1,900  
芹菜蒜酱炒墨鱼

## 鱼

### FISH

#### 清蒸石斑鱼

- Steamed Whole Garoupa 3,900 per 500g  
蒸全石斑鱼 (每500克)

#### 糖醋石斑鱼

- Sweet and Sour Garoupa with Pineapple 3,900 per 500g  
菠萝糖醋石斑鱼 (每500克)

#### 港式避风塘石斑鱼

- Deep Fried Hong Kong Style Garoupa 3,900 per 500g  
深炸港式石斑鱼 (每500克)

#### 辣炒蒜蓉鱼

- Deep Fried Modha Fish Fillet in Hot Garlic Sauce 1,600  
热蒜沙司炸莫达鱼片

#### 椒盐石斑鱼

- Crispy Garoupa with Dry Chilli & Sesame 3,900 per 500g  
干辣椒芝麻香脆 (每500克)

# 对虾

## PRAWNS

### 广式酱爆虾

- Cantonese Style Prawns (S) 3,900  
粤式大虾

### 姜汁炒虾

- Wok Fried Prawns in Sweet and Sour Sauce (S) 3,900  
糖醋酱炒大虾

### 蒜蓉开片虾

- Steamed Prawns with Garlic Sauce (S) 3,900  
蒜蓉酱蒸虾

### 椒盐虾

- Deep Fried Crispy Prawns with Dry Chilli and Spring Onion (S) 3,900  
干辣椒和葱炸脆虾

# 扇贝

## SCALLOPS

### 鱼香澳带

- Yu Xiang Scallops with Black Bean and Chili Sauce (S) 5,200  
玉香扇贝配黑豆辣椒酱

### 辣炒澳带

- Stir Fried Scallops with Broccoli, Black Fungus in Szechuan Sauce (S, N) 5,200  
四川酱黑木耳西兰花炒扇贝

### XO 爆澳带

- Cantonese Style XO Scallops (S) 5,200  
粤式XO扇贝

# 龙虾

## LOBSTER

### 葱姜龙虾

- Stir Fried Lobster with Ginger & Spring Onion (S) 2,600 per 100g  
姜葱炒龙虾(每100克)

### 蒜蓉粉丝蒸龙虾

- Cantonese Style Steamed Lobster Served on a Bed of Glass Noodle (S) 2,600 per 100g  
粤式蒸龙虾放在玻璃面床上 (每100克)

# 豆腐

## TOFU

### 石锅海鲜豆腐

- Stone Pot of Assorted Seafood and Tofu (S) 3,900  
石锅什锦海鲜豆腐

### 脆皮豆腐

- Golden Crispy Tofu 1,400  
金脆豆腐

### 麻婆豆腐

- Mapo Tofu 1,400  
麻婆豆腐

### 咸鱼石锅豆腐

- Tofu with Minced Chicken and Salted Fish in Stone Pot (S) 2,800  
石锅豆腐鸡末咸鱼

## 共享碗

### SHARING BOWLS (RECOMMEND FOR 3 PERSON)

#### 水煮牛肉

- Szechuan Style Boiled Beef 3,900  
四川风味煮牛肉

#### 川味水煮鱼

- Szechuan Style Boiled Modha Fish 3,000  
四川风味煮莫达鱼

#### 酸菜鱼

- Garoupa with Suan Cai 3,900  
石斑鱼与苏安蔡

## 火锅

### CHINESE HOT POT (RECOMMEND FOR 3 PERSON)

#### 土鸡火锅

- Szechuan Style Chicken Hot Pot (N) 2,900  
四川风味鸡肉火锅

#### 酸汤羊肉火锅

- Lamb Hot Pot with Chinese Cabbage 3,900  
羊肉火锅配大白菜

#### 海鲜火锅

- Seafood Hot Pot with Chinese Cabbage and  
Shiitake Mushroom (S, N) 3,900  
大白菜香菇海鲜火锅

#### 红烧牛肉火锅

- Stewed Spicy Beef Hot Pot with Chinese Cabbage  
and Mushroom 3,900  
大白菜蘑菇炖辣牛肉火锅

## 干锅

### DRY WOK STYLE DISHES (RECOMMEND FOR 3 PERSON)

#### 干锅手撕包菜

- Dry Wok Fried Pork Belly and Hand Torn Cabbage (P) 3,900  
干炒五花肉和手撕卷心菜

#### 干锅藕片

- Dry Wok Fried Sliced Lotus Root 2,400  
干炒藕片

#### 干锅大肠

- Dry Wok Fried Sliced Pig Intestines in Sichuan Sauce (P) 2,400  
四川酱干炒猪肠片

#### 干锅香辣虾

- Dry Wok Fried Prawn in Spicy Sauce (S) 3,900  
辣椒酱干炒虾

## 铁板系列

### SIZZLING

#### 耗油铁板豆腐

- Sizzling Tofu with Oyster Sauce (S) 1,400  
蚝油铁板豆腐

#### 豆豉铁板羊肉

- Sizzling Lamb with Chilli Bean Sauce (S) 6,900  
辣椒酱铁板羊肉

#### 铁板辣炒海参

- Sizzling Sea Cucumber with Szechuan Sauce (Seasonal) (S) 9,900  
火热的海参配四川酱

#### 川味铁板虾

- Sizzling Prawns in Szechuan Sauce (S) 3,600  
四川沙司炒虾

# 大厨推荐菜

## YUE CHUAN CHEFS' SPECIAL

### 家乡东坡肉

- Dongpo Pork with Chinese Rice Wine and Rock Sugar (P) 3,800  
东坡猪肉配黄酒、冰糖
- Braised Sea Cucumber with Scallion  
(Options: Sea Cucumber Rice, Kung Pao, Spicy Chilli) (S) 12,000  
红烧海参葱花 (可选: 海参饭、宫保鸡丁、辣椒酱)

### 蒜蓉蒸鲍鱼 & (辣炒鲍鱼, 葱油, 鲍鱼捞饭)

- Steamed Abalone with Garlic Sauce 12,000  
(Options: Abalone Rice, Scallion oil, Spicy Chilli) (S)  
蒜蓉蒸鲍鱼 (辣炒鲍鱼、葱油、鲍鱼饭)

### 龙虾烩面

- Whole Lobster Noodles (Stir Fried Udon Noodles with Ginger and Spring Onion) (S) 3,600 per 100g  
龙虾面 (姜葱炒乌冬面)

## 蔬菜

### VEGETABLE

### 蒜蓉西兰花

- Stir Fried Broccoli with Garlic Sauce 1,900  
蒜蓉酱炒西兰花

### 干煸四季豆

- Szechuan Style Green Beans with Dry Chilli 1,000  
四川风味干辣椒青豆

### 香菇菜胆

- Bok Choy and Shiitake Mushroom in Oyster Sauce (S) 1,900  
蚝油白菜及香菇

### 油焖茄子

- Wok Fried Eggplant in Soy Sauce 1,900  
酱油炒茄子

### 蒜蓉空心菜

- Kang Kung with Garlic Sauce 1,200  
蒜蓉酱康公

# 米饭 面条

## RICE & NOODLE

### RICE

#### 扬州虾仁炒饭

- Yangzhou Prawn Fried Rice (S) 1,900  
扬州大虾炒饭

#### 蟹肉炒饭

- Crab Meat Fried Rice with Egg (S) 1,900  
蟹肉蛋炒饭

#### 混合炒饭（鸡肉，虾，叉烧猪肉）

- Mixed Fried Rice (Chicken, Shrimp, Pork, Beef) (S, P) 2,900  
混合炒饭（鸡肉，虾，猪肉，牛肉）

#### 咸鱼鸡肉炒饭

- Chicken Fried Rice with Salted Fish (S) 1,900  
咸鱼鸡肉炒饭

#### 蔬菜炒饭

- Vegetable Fried Rice 1,000  
蔬菜炒饭

#### 蛋炒饭

- Egg Fried Rice 1,600  
蛋炒饭

#### 白米饭

- Chinese Steamed Rice 1,100  
中国蒸饭



## NOODLE

### 干炒牛河粉

- Beef and Egg Stir Fry with Flat Rice Noodle 1,600  
牛蛋炒扁米粉

### 鸡肉米线

- Mee Hoon Noodle Soup with Chicken and Bok Choy 1,600  
面条汤配鸡肉和

### 新加坡炒米粉

- Singapore Style Rice Noodle with Prawns and Egg (S) 1,900  
新加坡风味虾蛋米粉

### 炒面

- Chow Mein Noodle 1,900  
周美面条

#### Options 选项:

- Pork 猪肉
- Beef 牛肉
- Seafood 海鲜类
- Chicken 鸡肉
- Vegetable 蔬菜类

### 四川担担面

- Szechuan Dan Dan Noodle Soup 1,900  
四川丹参汤面

## 甜品

## DESSERTS

- Almond Tofu with Lychee Syrup (N) 900  
杏仁豆腐配荔枝糖浆
- Warm Chocolate Nut Brownies and Mango Salsa served with Coffee Ice Cream (N) 900  
温暖的巧克力坚果布朗尼芒果莎莎配咖啡冰淇淋
- Home-made Mango Sago 900  
自制芒果西米
- Chocolate Layered Cheese served with Berry Sauce 1,600  
巧克力分层奶酪配浆果酱
- Dark and White Chocolate Mousse 900  
黑巧克力和白巧克力慕斯
- Exotic Fruit Salad 1,200  
异国水果沙拉
- Lychees and Ice Cream 900  
荔枝和冰淇淋
- Traditional Crème Brûlée 900  
传统的焦糖布丁

N - Nuts | P - Pork | S - Shellfish

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