

岳川
YUE CHUAN

CHINESE NEW YEAR
MENU



冷开胃菜

COLD APPETIZERS

徽派五香牛肉

- Chinese Five Spiced Beef
中国五香牛肉

凉拌虾仁粉丝

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

川味爽口黑木耳

- Szechuan Black Fungus (N)
四川味黑木耳

口水鸡

- Soaked Chicken in Spicy Chilli Sauce
辣椒酱浸鸡

蒜泥黄瓜

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

凉拌皮蛋

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

开胃菜

HOT APPETIZERS

香脆金虾

- Crispy Golden Prawns (S)
香脆金虾

炸鸡馄饨

- Deep Fried Chicken Wonton
炸鸡馄饨

粤式叉烧猪肉

- Cantonese Char Siu Pork (P)
粤式叉烧猪肉

炸蔬菜春卷

- Vegetable Spring Rolls
蔬菜春卷

炸蘑菇

- Hot Butter Mushroom
热黄油蘑菇

秘制猪排骨

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

香辣鸡丁

- Chongqing Chicken with Dry Chilli
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)
烧烤猪肉包 (P, N)
- Red Bean Bao
红豆包
- Chicken Bao (N)
鸡宝 (N)
- Vegetarian Bao (N)
素包

Ha Gao Dumplings

哈高饺子

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

Dumplings

饺子

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

Siu Mai Dumplings

烧卖水饺

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

汤 SOUP

紫菜蛋汤（每位）

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

时素鲍鱼菇汤(每位

- Abalone Mushroom Clear Soup
鲍鱼蘑菇清汤

玉米羹 蟹肉 / 鸡肉（每位）

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

馄饨汤

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

西红柿蛋汤

- Tomato and Egg Drop Soup
番茄鸡蛋汤

猪肉 PORK

川味回锅肉

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

菠萝咕嚕肉

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

湖南小炒肉

- Hunan Style Pork
湖南风味猪肉

红扒肘子

- Braised Pork Shank
红烧猪腿

香辣排骨

- Chongqing Style Pork Ribs
重庆风味排骨

梅菜扣肉

- Mei Cai Kou Rou (Braised Pork Belly with Dry Salted Cabbage)
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)
宫保鸡丁腰果

菠萝糖醋鸡

- Sweet and Sour Chicken with Pineapple
菠萝糖醋鸡

黑椒鸡丁

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

柠檬鸡

- Crispy Chicken in Lemon Sauce
黑胡椒酱炒鸡

牛肉 BEEF

石锅牛肉

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

耗油牛肉

- Wok Fried Beef in Oyster Sauce
蚝油炒牛肉

川味牛肉

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

豆豉牛肉

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

羊肉 LAMB

葱爆羊肉

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

孜然羊肉

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

黑椒羊肉

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

乌贼

CUTTLEFISH

牛油鱿鱼

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

港式避风塘鱿鱼

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

港式椒盐鱿鱼

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

蒜爆花枝片

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

鱼

FISH

清蒸石斑鱼

- Steamed Whole Garoupa
蒸全石斑鱼 (每500克)

糖醋石斑鱼

- Sweet and Sour Garoupa with Pineapple
菠萝糖醋石斑鱼 (每500克)

港式避风塘石斑鱼

- Deep Fried Hong Kong Style Garoupa
深炸港式石斑鱼 (每500克)

辣炒蒜蓉鱼

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

椒盐石斑鱼

- Crispy Garoupa with Dry Chilli & Sesame
干辣椒芝麻香脆 (每500克)

对虾

PRAWNS

广式酱爆虾

- Cantonese Style Prawns (S)
粤式大虾

姜汁炒虾

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

蒜蓉开片虾

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

椒盐虾

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

豆腐

TOFU

石锅海鲜豆腐

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

脆皮豆腐

- Golden Crispy Tofu
金脆豆腐

麻婆豆腐

- Mapo Tofu
麻婆豆腐

咸鱼石锅豆腐

- Tofu with Minced Chicken and Salted Fish in Stone Pot (S)
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
四川风味煮牛肉

川味水煮鱼

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

酸菜鱼

- Garoupa with Suan Cai
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)
四川风味鸡肉火锅

酸汤羊肉火锅

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

海鲜火锅

- Seafood Hot Pot with Chinese Cabbage and
Shiitake Mushroom (S, N)
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
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)
干炒五花肉和手撕卷心菜

干锅藕片

- Dry Wok Fried Sliced Lotus Root
干炒藕片

干锅大肠

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

干锅香辣虾

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

铁板系列

SIZZLING

耗油铁板豆腐

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

豆豉铁板羊肉

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

川味铁板虾

- Sizzling Prawns in Szechuan Sauce (S)
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)
东坡猪肉配黄酒、冰糖

蔬菜

VEGETABLE

蒜蓉西兰花

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

干煸四季豆

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

香菇菜胆

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

油焖茄子

- Wok Fried Eggplant in Soy Sauce
酱油炒茄子

蒜蓉空心菜

- Kang Kung with Garlic Sauce
蒜蓉酱康公

米饭 面条

RICE & NOODLE

RICE

扬州虾仁炒饭

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

蟹肉炒饭

- Crab Meat Fried Rice with Egg (S)
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)
混合炒饭（鸡肉，虾，猪肉，牛肉）

咸鱼鸡肉炒饭

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

蔬菜炒饭

- Vegetable Fried Rice
蔬菜炒饭

蛋炒饭

- Egg Fried Rice
蛋炒饭

白米饭

- Chinese Steamed Rice
中国蒸饭

NOODLE

干炒牛河粉

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

鸡肉米线

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

新加坡炒米粉

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

炒面

Chow Mein Noodle

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

四川丹参汤面

甜品

DESSERTS

- Almond Tofu with Lychee Syrup (N)
杏仁豆腐配荔枝糖浆
- Warm Chocolate Nut Brownies and Mango Salsa served with Coffee Ice Cream (N)
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
自制芒果西米
- Chocolate Layered Cheese served with Berry Sauce
巧克力分层奶酪配浆果酱
- Dark and White Chocolate Mousse
黑巧克力和白巧克力慕斯
- Exotic Fruit Salad
异国水果沙拉
- Lychees and Ice Cream
荔枝和冰淇淋
- Traditional Crème Brûlée
传统的焦糖布丁



THE KINGSBURY
COLOMBO-SRI LANKA

