

岳川
YUE CHUAN

菜单

MENU



COLD APPETIZERS

冷开胃菜

^N Pickled Cucumber with Garlic Sauce 蒜蓉酱腌黄瓜	1,100
^{N S} Glass Noodle Shrimp Salad 玻璃面条虾仁沙拉	2,000
^N Szechuan Black Fungus 四川味黑木耳	1,200
Soaked Chicken in Spicy Chilli Sauce 辣椒酱浸鸡	1,900
^N Preserved Duck Egg with Szechuan Chilli Oil 四川辣椒油皮蛋	2,500
Chinese Five-spiced Beef 中国五香牛肉	3,000





HOT APPETIZERS

开胃菜

DUCK

Peking Duck	
北京烤鸭（整只或半只）	
Half	25,000
Whole	45,000

First Course

第一道菜

Crispy Peking Duck Skin Carved at Your Table
Served with Steamed Pancakes, Shredded Cucumber, Spring Onions & 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 & Lettuce
竹笋及生菜炒鸭
- Stir-fried Honeyed Duck & Vegetables
炒蜂蜜鸭及蔬菜
- Duck Meat with Eggplant, Salted Fish & Chilli Sauce
鸭肉配茄子、咸鱼及辣椒酱

Classic Crispy Duck	45,000
脆皮鸭	

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





Hot Butter Mushroom 热黄油蘑菇	1,500
^{P N} BBQ Spare Ribs in Mandarin Sauce 普通话酱烧烤排骨	1,200
Vegetable Spring Rolls 蔬菜春卷	1,200
Deep-fried Chicken Wonton 炸鸡馄饨	1,500
Chongqing Chicken with Dry Chilli 重庆鸡干辣椒	1,900
^S Crispy Golden Prawns 香脆金虾	2,000
^P Cantonese Char Siu Pork 粤式叉烧猪肉	2,100





DUMPLING

饺子点心

Bao Bun

包面包

^N Vegetarian Bao 素包	1,200
^{P N} BBQ Pork Bao 烧烤猪肉包	1,200
Red Bean Bao 红豆包	1,200
^N Chicken Bao 鸡宝	1,200

Har Gow Dumplings

哈高饺子

^{S N} Prawns & Bamboo Shoot 虾及竹笋	1,300
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Dumplings

饺子

^N Vegetable Dumpling 蔬菜饺子	800
^N Chicken Dumpling 鸡饺	1,200
^{P N S} Pork Dumpling 猪肉饺子	1,200
^{N S} Seafood Dumpling 海鲜饺子	1,200

Siu Mai Dumplings

烧卖水饺

^{P N S} Pork Siu Mai 猪肉烧卖	1,500
^N Chicken Siu Mai 鸡肉烧卖	1,500





SOUP

汤

Tomato & Egg Drop Soup 番茄鸡蛋汤	1,200
Abalone Mushroom Clear Soup 鲍鱼蘑菇清汤	1,200
^S Sweet Corn with Crab Meat 甜玉米配蟹肉	900
Wonton Chicken Soup 云吞鸡汤	1,200
^S Wonton Prawn Soup 馄饨虾汤	1,200
^S Seaweed Egg Drop Soup 紫菜蛋滴汤	900
Hot & Sour Chicken Soup 酸辣鸡汤	1,200
^S Hot & Sour Prawn Soup 酸辣虾汤	1,200



PORK

猪肉

^N Szechuan-style Pork Belly 四川风味五花肉	3,400
^N Sweet & Sour Pork with Pineapple 菠萝糖醋猪肉	3,400
Hunan-style Pork 湖南风味猪肉	3,400
Braised Pork Shank 红烧猪腿	5,500
Chongqing-style Pork Ribs 重庆风味排骨	3,400
Mei Cai Kou Rou (Braised Pork Belly with Dry Salted Cabbage) 美菜口肉(干腌卷心菜炖猪肚)	4,500

CHICKEN

鸡

^N Kung Pao Chicken with Cashew Nut 宫保鸡丁腰果	2,900
Sweet & Sour Chicken with Pineapple 菠萝糖醋鸡	2,900
Wok-fried Chicken with Black Pepper Sauce 黑胡椒酱炒鸡	2,900
Crispy Chicken in Lemon Sauce 黑胡椒酱炒鸡	2,900





BEEF

牛肉

Stewed Spicy Beef in Stone Pot 石锅炖辣牛肉	3,900
Szechuan Beef with Broccoli 四川牛肉配西兰花	3,900
Wok-fried Beef in Black Bean Sauce 黑豆酱炒牛肉	4,600
Wok-fried Beef in Oyster Sauce 蚝油炒牛肉	4,900

LAMB

羊肉

Stir-fried Lamb with Ginger & Spring Onion 姜葱炒羊肉	5,000
^N Xinjiang-style Lamb with Cumin 新疆风格小茴香羊肉	5,000
Wok-fried Lamb in Black Pepper Sauce 黑胡椒酱炒羊肉	5,000
^N Szechuan-style Deep-fried Lamb Chops 四川风味炸羊排	12,800





CUTTLEFISH

乌贼

^S Hot Butter Cuttlefish with Dry Chilli 热黄油墨鱼配干辣椒	3,500
^S Salt & Pepper Cuttlefish 盐和胡椒墨鱼	3,500
^S Hong Kong-style Deep-fried Cuttlefish 港式炸墨鱼	3,500
^S Stir-fried Cuttlefish with Celery & Garlic Sauce 芹菜蒜酱炒墨鱼	3,500

FISH

鱼

Deep-fried Modha Fish Fillet in Hot Garlic Sauce 热蒜沙司炸莫达鱼片	2,500
Steamed Whole Garoupa (500g) 蒸全石斑鱼（每500克）	3,900
Sweet & Sour Garoupa (500g) with Pineapple 菠萝糖醋石斑鱼（每500克）	3,900
Deep-fried Hong Kong-style Garoupa (500g) 深炸港式石斑鱼（每500克）	3,900
Crispy Garoupa (500g) with Dry Chilli & Sesame 干辣椒芝麻香脆（每500克）	3,900





PRAWNS

对虾

^S Cantonese-style Prawns 粤式大虾	4,600
^S Wok-fried Prawns in Sweet & Sour Sauce 糖醋酱炒大虾	4,600
^S Steamed Prawns with Garlic Sauce 蒜蓉酱蒸虾	4,600
^S Deep-fried Crispy Prawns with Dry Chilli & Spring Onion 干辣椒和葱炸脆虾	4,600

SCALLOPS

扇贝

^S Yu Xiang Scallops with Black Bean & Chilli Sauce 玉香扇贝配黑豆辣椒酱	5,200
^{S,N} Stir-fried Scallops with Broccoli & Black Fungus in Szechuan Sauce 四川酱黑木耳西兰花炒扇贝	5,200
^S Cantonese-style XO Scallops 粤式XO扇贝	5,200

LOBSTER

龙虾

^S Stir-fried Lobster (100g) with Ginger & Spring Onion 姜葱炒龙虾(每100克)	3,000
^S Cantonese-style Steamed Lobster (100g) served on a Bed of Glass Noodle 粤式蒸龙虾放在玻璃面床上 (每100克)	3,000





TOFU
豆腐

Golden Crispy Tofu 金脆豆腐	3,300
Mapo Tofu 麻婆豆腐	3,300
^S Tofu with Minced Chicken & Salted Fish in Stone Pot 石锅豆腐鸡末咸鱼	3,300
^S Stone Pot of Assorted Seafood & Tofu 石锅什锦海鲜豆腐	3,900

SHARING BOWLS (SERVES THREE)
共享碗

Szechuan-style Boiled Modha Fish 四川风味煮莫达鱼	3,500
Szechuan-style Boiled Beef 四川风味煮牛肉	4,000
Garoupa with Suan Cai 石斑鱼与苏安蔡	3,900

CHINESE HOT POT (SERVES THREE)
火锅

^N Szechuan-style Chicken Hot Pot 四川风味鸡肉火锅	3,900
Lamb Hot Pot with Chinese Cabbage 羊肉火锅配大白菜	4,500
^{S,N} Seafood Hot Pot with Chinese Cabbage & Shiitake Mushroom 大白菜香菇海鲜火锅	4,500
Stewed Spicy Beef Hot Pot with Chinese Cabbage & Mushroom 大白菜蘑菇炖辣牛肉火锅	4,500





DRY WOK STYLE DISHES (SERVES THREE)

干锅

Dry Wok-fried Sliced Lotus Root 干炒藕片	3,400
^P Dry Wok-fried Sliced Pig Intestines in Sichuan Sauce 四川酱干炒猪肠片	3,800
^S Dry Wok-fried Prawn in Spicy Sauce 辣椒酱干炒虾	4,500
^P Dry Wok-fried Pork Belly & Hand Torn Cabbage 干炒五花肉和手撕卷心菜	4,500

SIZZLING

铁板系列

^S Sizzling Tofu with Oyster Sauce 蚝油铁板豆腐	3,300
^S Sizzling Prawns in Szechuan Sauce 四川沙司炒虾	4,200
^S Sizzling Lamb with Chilli Bean Sauce 辣椒酱铁板羊肉	6,900
^S Sizzling Sea Cucumber with Szechuan Sauce (Seasonal) 火热的海参配四川酱	9,900





CHEF'S SPECIAL

大厨推荐菜

^S Whole Lobster (100g) Noodles (Stir-fried Udon Noodles with Ginger & Spring Onion) 龙虾(100克)面(姜葱炒乌冬面)	3,600
^P Dongpo Pork with Chinese Rice Wine & Rock Sugar 东坡猪肉配黄酒、冰糖	3,800
^S Braised Sea Cucumber with Scallion (Options: Sea Cucumber Rice, Kung Pao, Spicy Chilli) 红烧海参葱花(可选: 海参饭、宫保鸡丁、辣椒酱)	12,000
^S Steamed Abalone with Garlic Sauce (Options: Abalone Rice, Scallion Oil, Spicy Chilli) 蒜蓉蒸鲍鱼(辣炒鲍鱼、葱油、鲍鱼饭)	12,000

VEGETABLE

蔬菜

Szechuan-style Green Beans with Dry Chilli 四川风味干辣椒青豆	1,500
Kang Kung with Garlic Sauce 蒜蓉酱康公	1,500
Stir-fried Broccoli with Garlic Sauce 蒜蓉酱炒西兰花	2,500
^S Bok Choy & Shiitake Mushroom in Oyster Sauce 蚝油白菜及香菇	1,900
Wok-fried Eggplant in Soy Sauce 酱油炒茄子	2,200





RICE & NOODLES

米饭 面条

RICE

米饭

Vegetable Fried Rice 蔬菜炒饭	1,900
Chinese Steamed Rice 中国蒸饭	1,100
Egg Fried Rice 蛋炒饭	1,900
^S Chicken Fried Rice with Salted Fish 咸鱼鸡肉炒饭	2,200
^S Yangzhou Prawn Fried Rice 扬州大虾炒饭	2,200
^S Crab Meat Fried Rice with Egg 蟹肉蛋炒饭	2,500
^{S,P} Mixed Fried Rice (Chicken, Shrimp, Pork, Beef) 混合炒饭（鸡肉，虾，猪肉，牛肉）	2,900





NOODLES

面条

Beef & Egg Stir-fry with Flat Rice Noodle

牛蛋炒扁米粉

3,000

Mee Hoon Noodle Soup with Chicken & Bok Choy

面条汤配鸡肉和

2,200

^s Singapore-style Rice Noodle with Prawns & Egg

新加坡风味虾蛋米粉

2,200

Chow Mein Noodles

周美面条

- Options 选项:
- Pork 猪肉

2,500

• Beef 牛肉

2,500

• Seafood 海鲜类

2,500

• Chicken 鸡肉

2,200

• Vegetable 蔬菜类

1,900

Szechuan Dan Dan Noodle Soup

四川丹参汤面

1,900





DESSERTS

甜品

^N Almond Tofu with Lychee Syrup 杏仁豆腐配荔枝糖浆	1,100
^N Warm Chocolate Nut Brownies & Mango Salsa served with Coffee Ice Cream 温暖的巧克力坚果布朗尼芒果莎莎配咖啡冰淇淋	1,100
Home-made Mango Sago 自制芒果西米	1,100
Dark & White Chocolate Mousse 黑巧克力和白巧克力慕斯	1,100
Lychees & Ice Cream 荔枝和冰淇淋	1,100
Traditional Crème Brûlée 传统的焦糖布丁	1,100
Exotic Fruit Salad 异国水果沙拉	1,200
Chocolate-layered Cheesecake served with Berry Sauce 巧克力分层奶酪配浆果酱	1,600

