

菜單 Menu

冷菜 COLD DISHES:

哈薩克燻馬肉	Smoked Sliced Horse's Meat	HK\$ 98
伊犁馬肉香腸	Preserved Horse's Sausage	HK\$ 108
椒麻雞	Steamed Shredded Chicken in Sesame Sauce	HK\$ 128
風干牛肉	Spicy Roasted Marinated Dried Beef	HK\$ 98
老虎菜	Assorted Vegetables Salad "Xinjiang" Style	HK\$ 68
鹵水鷹嘴豆	Stewed Marinated Chickpea	HK\$ 88
葱油巴楚菇	Wild Fungus tossed with Scallion Oil	HK\$ 258
農家拌菜	Assorted Farm Vegetables with Black Vinegar	HK\$ 68

煲湯 SOUPS:

淮杞雪蓮炖烏雞湯	Double-boiled Black Chicken Soup with Snow Lotus & Chinese Herb	HK\$ 78/位 per person
鷹嘴豆煲老鴿湯	Double-boiled Pigeon Soup with chickpea	HK\$ 78/位 per person

熱菜 HOT DISHES:

肉類 MEAT

維吾爾烤羊	Roasted Xinjiang Lamb	HK\$ 580 1/4 隻 Quarter HK\$ 980 半隻 Half HK\$ 1880 全隻 Whole
維吾爾烤羊腿	Roasted Lamb Leg	HK\$ 648/
維吾爾原始烤肉	Roasted Lamb Skewers	HK\$ 68/位 per person
維吾爾烤羊腰	Roasted Lamb Kidney	HK\$ 68/位 per person
巴里坤羊排	Deep-fried Lamb Chop in Chilli Pepper and Onion	HK\$ 158
呼爾頓	Stewed Lamb Brisket in "Xinjiang Style"	HK\$ 188
烤羊排	Roasted Rack of Lamb	HK\$ 68/位 per person
巴楚菇炒羊肉	Stir-fried Lamb Slices with Wild Fungus	HK\$ 298
炒烤肉	Stir-fried Lamb served with Sesame Bread	HK\$ 138
清燉手抓肉	Tomato Consomme Cooked Mutton	HK\$ 188
紅燜駝掌	Red Braised Camel Hoof with Wild Mushroom	HK\$ 288
香辣鹿肉煲	Braised Deer Dices with Mushroom	HK\$ 138

家禽 POULTRY:

維吾爾烤鴿子	Roasted 18 Days Pigeon	HK\$ 98/只 per Pigeon
喀什爆土鴿	Wok-fried Pigeon in Chilli	HK\$ 128
沙灣大盤雞	Braised Chicken with Potatoes and Homemade Noodles	HK\$ 268
柴窩堡辣子雞	Stir-fried Diced Chicken with Dry Chili	HK\$ 268

魚 FISH:

椒鹽五道黑	Deep-fried River Fish with Spicy Sauce	HK\$ 148
清蒸高白鮭	Steamed Silver Fish in Soya Sauce	HK\$ 288
維吾爾烤魚	Roasted Carp Fish	HK\$ 98

蔬菜

VEGETABLE:

清炒阿魏菇	Stir-fried "A-wei" Mushroom	HK\$ 88
干鍋四季豆	Sauteed Sting Bean in Sealing Plate	HK\$ 88

主食 RICE & NOODLE:

新疆羊肉抓飯	Steamed Lamb Leg Xinjiang Rice	HK\$ 128
新疆牛肉抓飯	Cooked Marinated Beef Short Rib in Xinjiang Rice	HK\$ 138
果脯抓飯	Dried Fruits Rice	HK\$ 88
新疆拌麵	Tossed Sliced Mutton and Vegetable in Noodles	HK\$ 128
庫車湯飯	Mutton Rice in Tomato Soup	HK\$ 78
清湯曲曲	Flat Noodles in Clear Vegetables Broth	HK\$ 78
烤包子	Pan-fried Lamb Buns	HK\$ 88 /6 件 6 piece
卡瓦包子	Baked Mutton & Pumpkin Dumpling	HK\$ 88 /6 件 6 piece
帕爾木丁	Baked Spicy Mutton and Onion in Xinjiang Puff	HK\$ 88 /6 件 6 piece
油塔子	Steamed Bun with Spices	HK\$ 88 /6 件 6 piece
維吾爾薄皮包	Steamed Mutton Dumplings	HK\$ 88 /6 件 6 piece
風味肉餅	Deep-fried Mutton Pie	HK\$ 98 /6 件 6 piece

中國酒 Chinese Wine

貴州茅台 (500 毫升 53%) Kwei Chow Mou Tai (500ml 53%)	\$2,280
五糧液 (500 毫升 52%) Wu Liang Ye (500ml 52%)	\$1,880
水放裝 (500 毫升 52%) Shui Chen Fong (500ml 52%)	\$1,730
劍南春 (500 毫升 52%) Jian Nan Chun (500ml 52%)	\$920
木盒百年皖酒 (450 毫升 46%) Bai Nian Wan Jiu 100 years (450ml 46%)	\$880
酒鬼(250 毫升 50%) Jiu Gui (250ml 50%)	\$680
伊力老窖(500 毫升) Yili Lao Hao (500ml)	\$380
新疆黑啤(330 毫升) Xinjiang Black Beer (330ml)	\$60