

老地方
ancestral®

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Dear Customers,

Thank you for choosing to eat with **ANCESTRAL®** Restaurant, we are locally-owned and locally-operated since the Year 2000, founded with the vision and principle of **"Re-introducing various Asian-flavours to Christchurch"** from our own humble Asian & ASEAN cuisines founded histories. Over the 20+ years in Christchurch, we were founded from being the first to introduce authentic signature Boba/Bubble Milk Teas, as well as dined-in Karaoke/KTV experiences.

Our vision for our brand is in our name, **ANCESTRAL®**, which is also known in Asian culture as, **"Lao Di Fang"**, literally meaning **"The Comfort Place"**, a spot that is familiar and comfortable for gatherings with Family and Friends to share a drink and/or a bite to sharing special moments of laughter and joy in your life.

This has particular been most important and meaningful virtue to us all, now proudly and confidently to living beyond Covid during recent times. We have taken proactive steps internally to keep regular sanitization and to local FCP hygiene regulations and made sure good air circulation and ventilation.

We are **OPEN 7 days**, and till very late, in-order to satisfy your food and beverage cravings with **plenty of carparks** at the back, as well as collaborate with many online deliveries (eg. Uber Eats and Hungry Panda).

We have our own Special **Membership Program**, BOBA ALLIANCE, which enable you to collect and redeem 1 point (or \$0.10 off the next time) for every \$1 spent with us. The membership points can be collected and redeemed at any of the Partnered places (eg. **BobaBear® Outlets**). You can sign-up for free at any of our shops, or online, with your mobile number.

We also have **ANCESTRAL®** at **UC Canty Café** Restaurant inside University of Canterbury's Ernest Rutherford Science Building (ILAM). Along with our Signature Boba Milk Teas, we also collaborate with the NZ famous **ATOMIC® COFFEE ROASTERY** to offer a range of great flavours to Customers.

We aim to be the "Air New Zealand" in the Food & Hospitality Sector over the next phase of transformation for our operations, together with our Alliance Partners, and will be heavily integrating with new technologies in order to help with smoother, more convenient, customer experiences. We are introducing our own in-house created Self-ordering **Kiosks** as well as **QR-Code Online Ordering** to **"Jump Queues"** and make ordering

a more accurate and better experience, especially during the Peak Hours.

We look forward to seeing you, together with your Family and Friends, for a unique local experience with **ANCESTRAL® - a Comfortable and Enjoyable Gathering Place for you** - in Christchurch.

Yours sincerely,
ANCESTRAL® TEAM

Labels/Icon meanings

-  Can be made "Vegetarian" (no meat) 可制作成素食
-  Can be made "Gluten-free" 可制作成無麥麸
-  Contain Eggs 有鸡蛋
-  Contain Nuts 有花生
-  Signature & Popular Dishes 人氣菜品

Please let our friendly staff know if you have any potential food allergies.

Please note that there might still be traces of nuts and gluten that might be present in some ingredients and sauces that we might not be able to identify from supplier sources/-origins. We will try our best to inform you when requested, please let our staff know of any potential sensitivities prior to ordering. We do not take responsibilities for potential risks when not prior informed. We suggest avoiding any potential sensitivities by choosing other dishes if in doubt.

由于本店部分菜品含有花生和各类面粉, 并且所有的菜品均在同一厨房内制作, 因此我们无法保证餐食中完全不含坚果及麦麸。若您有对某种食物过敏, 请您在点单前告知我们的同事。

Standard vegetarian meals may still contain oyster sauce or egg, please check.

素食菜单或使用蚝油和鸡蛋

BEVERAGES

精选饮品

Signature Favourites (All Drinks uses Non-Dairy Milk, unless otherwise stated)
*Anchor® Dairy Milk used)

	S / Jumbo(dine-in) / Takeaway L-Cup
Royal Classic Milk Tea 皇家奶茶	\$7 / \$13 / \$10
Taro Milk Tea 芋香奶茶	\$7 / \$13 / \$10
Lychee Green Tea 荔枝綠茶	\$7 / \$13 / \$10
Peach Green Tea 水蜜桃綠茶	\$7 / \$13 / \$10
Honeydew Bubbly Shake 哈密瓜雪泡	\$6.5 / \$12 / \$9.5
Brown Sugar Bubble Milk* (incl Boba) 脏脏奶*	\$7 / \$13 / \$10
Soft Drink (coke\coke zero sugar\lemonade) 汽水	\$4.5 / \$12
Hot Green Tea in Pot 綠茶 \ 壺	\$4.50

ADD-ON MULTIPLE TOPPINGS 加料

- Signature Boba Pearl (tapioca / cassava) 珍珠
- Coconut Jelly 椰果
- Red Bean 紅豆
- White Boba (Crystal Pearl) 白珍珠
- Grass Jelly 仙草
- Cereal 麥片
- Pudding (Flavours: Egg \ Strawberry \ Taro \ Melon \ Mango)
布丁 (口味: 鸡蛋、草莓、芋香、哈密瓜、芒果)

\$1.00



All drinks served in cold (unless specially requested), please let your staff know your preferred option.

Base 茶底 Milk Tea 奶茶

Flavour 口味

Royal	皇家	Hazelnut	榛子
Taro	芋香	Honeydew	哈密瓜
Coffee	咖啡	Peach	水蜜桃
Blueberry	蓝莓	Soy	豆香
Chocolate	巧克力	Strawberry	草莓
Coconut	椰香		

Small	Jumbo(dine-in)	Takeaway L-Cup
\$7	\$13	\$10

MILK TEA

奶茶精選

(All Drinks uses Non-Dairy Milk, unless otherwise stated)



GREEN TEA 綠茶精選

Base 茶底 Green Tea 綠茶

Flavour 口味

Classic	原味	Passionfruit	百香果
Honeydew	哈密瓜	Peach	水蜜桃
Kumquat	金桔	Plum	酸梅
Lemon	檸檬	Dark Plum	乌梅
Lychee	荔枝		

Small	Jumbo(dine-in)	Takeaway L-Cup
\$7	\$13	\$10

Base 茶底 Oolong Tea 乌龙茶

Flavour 口味

- Classic oolong tea
经典乌龙茶
- Oolong milk tea
乌龙奶茶

Small : \$7
Jumbo(dine-in) : \$13
Takeaway L-Cup : \$10

OOLONG TEA 乌龙茶精選

GREEN MILK TEA

奶绿精選

(All Drinks uses Non-Dairy Milk, unless otherwise stated, *Anchor® Dairy Milk used)

Base 茶底 GREEN MILK TEA 奶綠

Flavour 口味

Classic 经典原味 Papaya 木瓜 Honeydew 哈密瓜
Matcha* 抹茶* Taro 芋香

Small : \$7 Jumbo(dine-in) : \$13 Takeaway L-Cup : \$10

MILKY CREATIVE MIX

奶味特调

(*Anchor® Dairy Milk used)

D.01 Taro Ball Deluxe
芳草芋圆冰 \$ 11



MILKY DRINK S / Jumbo(dine-in) / Takeaway L-Cup

Brown Sugar Bubble Milk* (incl Boba) 脏脏奶	\$7 / \$13 / \$10
Iced Chocolate* 冰巧克力	\$8
Hot Chocolate* 熱巧克力	\$7
Papaya Milk 木瓜牛奶	\$7 / \$13 / \$10
Red Bean Milk 紅豆奶	\$7 / \$13 / \$10
Mango Pudding Milk 芒果奶凍	\$7 / \$13 / \$10
Taro Pudding Milk 芋香奶凍	\$7 / \$13 / \$10

BUBBLY SHAKES

雪泡系列

Base 茶底
FIZZY BUBBLY SHAKES 雪泡
(Flavoured Fizzy Drink)

Flavour 口味

Blueberry 蓝莓 Lemon 柠檬
Grape 香檳葡萄 Lychee 荔枝
Honeydew 哈密瓜 Passionfruit 百香果

Small Jumbo(dine-in) Takeaway L-Cup
\$6.5 \$12 \$9.5

CALPIS SHAKES

可爾必思系列

Base 茶底
CALPIS YOGHURT FLAVOUR SHAKES
可爾必思(养乐多)

Flavour 口味

Classic 经典原味 Passionfruit 百香果
Grape 香檳葡萄 Lychee 荔枝
Honeydew 哈密瓜

Small Jumbo(dine-in) Takeaway L-Cup
\$6.5 \$12 \$9.5

FRUIT CREATIVE MIX

果味特调

S / Jumbo(dine-in) / Takeaway L-Cup

Honey Lemon	蜂蜜檸檬特調	\$8 / \$15 / \$11
Honeydew	哈密瓜特調	\$7 / \$13 / \$10
Kumquat Honey Lemon	金桔檸檬特調	\$8 / \$15 / \$11
Sour Plum	酸梅特調	\$7 / \$13 / \$11

SPECIAL SELECTIONS 特別精選

S / Jumbo(dine-in) / Takeaway L-Cup

Signature LDF Handmade Soy Milk 老地方鮮豆漿	\$6	\$11	\$10
Soft Drink (coke/coke zero sugar / lemonade) 汽水	\$4.5	\$12	
Orange Juice 柳橙汁	\$4.5	\$12	
Ginger Beer / Lemon Lime Bitters/Raspberry Coke	\$5		
Hot Green Tea in Pot 綠茶 / 壺	\$4.5		
BYO (Wine Only)	\$12/Bottle		

Alcohol: Separate Menu, please ask staff (IDs will be checked as part of regulations)



COLD APPETIZER

開胃冷盤

These Asian cuisine appetizers are served cold/chilled in its authentic style



C03  

Steamed Chicken w/Chilli Oil & Peppercorn
重慶口水雞

Appetizer Size 半份 | \$12

Mains Size 一份 | \$20

This is a famous dish known as "mouth-watering chicken" in Chongqing city near Sichuan Province that strongly flavours with secret varieties of chilli, chilli oil and peppercorn spices. NB: It is served with peanuts & with meat-on-the-bone.

C03

A4

Marinated Pork Slices (Pig's ears) \$11
滷豬耳

Authentically prepared and finely sliced from pig's ears

(Select one from a range of authentic flavours from: Chilli Oil 紅油 or, Hot & Spicy 麻辣 or, Scallion Oil 蔥油 or, Five Spiced 五香, Cumin 孜然)



A03

Asian Spiced Beef Slices \$11
滷牛肉

Finely sliced stewed, spiced beef

(Select one from a range of authentic flavours from: Chilli Oil 紅油 or, Hot & Spicy 麻辣 or, Scallion Oil 蔥油 or, Five Spiced 五香, Cumin 孜然)

A5

Marinated Beef Slices \$11
滷牛舌

Authentically prepared and finely sliced from cow's tongue

(Select one from a range of traditional flavours from: Chilli Oil 紅油 or, Hot & Spicy 麻辣 or, Scallion Oil 蔥油 or, Five Spiced 五香, Cumin 孜然)

STARTERS & SNACKS

風味小食



A11

A6 Roasted Peanuts 鹽酥花生 | \$7

A7 Japanese Octopus balls (Takoyaki balls) w / Mayo Sauce 章魚燒 | \$10
(Japanese-style balls made with octopus & cabbage)

A11 Tasty Chicken Wings 炸雞翅 | \$13 ★

A12 Deep Fried Pork Cutlet 炸排骨 | \$12
(with Taiwanese pepper salt)

A14 Signature Deep Fried Squid w/Sweet Chilli Sauce & Special House Marinade 酥炸魷魚 | \$14

A15 Deep Fried Tofu 香酥豆腐 | \$8   

A16 Deep Fried Mini "Spring Rolls" 迷你春卷 | \$10 

A17 Deep Fried Fish Balls 炸魚丸 | \$7

A18 Curly Fries 扭扭薯條 | \$11  

A19 Kumara Chips 炸地瓜條 | \$12  

A20 Prawn Twisters (Thin Spring Rolls, 4 pcs) 炸蝦卷 | \$12

A21 Pan-fried Dumplings ("Pot-Stickers") (Chicken & Vege filling) 雞肉鍋貼 (8 pcs) | \$17
Pan-fried Dumplings Served with: non-spicy sauce or spicy sauce.

A22 Chicken Dumplings 雞肉水餃 (8 pcs) | \$16
Dumplings Served with: non-spicy sauce or spicy sauce.







S2

SOUP

湯類

S1 Oriental Chicken & Shittake Mushroom Soup 雞湯 | \$8

S2 Oriental Chicken Corn Soup 雞蓉玉米羹 | \$10 

S4 Spicy & Sour Oriental Soup 酸辣湯 | \$10   

STIR-FRIED, FROM THE WOK 主食

DISHES WITH RICE 蓋飯

- R1 Crystal Chicken (Crunchy Chicken) 玻璃雞飯 | \$18 - Signature** ★ Ⓞ 🇨🇳
Our Top Signature - Crystal Chicken (on rice) - is specially marinated & then deep-fried. Made from boneless chicken-thigh, it's then sliced & served with blanched veges (Bok Choy) on the side drizzled with our secret sauce on-top



R1

- R2 Teriyaki Chicken w/Mayo sauce & coleslaw 老地方炭燒雞飯 | \$18**
(served with Japanese style cabbage coleslaw and mayo sauce)

- R3 Lemon Chicken (Sweet & Sour) 檸檬雞飯 | \$18** 🇨🇳

- R5 Stir-fried Chicken w/Mixed Vege 雞肉什錦蓋飯 | \$18** 🌱 Ⓞ

- R6 Black Peppered Stir-fried Beef 黑椒牛肉飯 | \$18**

- R7 Stewed Beef Brisket in Oriental Gravy 牛腩飯 | \$18** 🌶️



R9

FOR ADDITIONAL TOPPINGS 加料

Applicable to "FROM THE WOK" DISHES ONLY
(僅適用於蓋飯、炒飯或炒面系列)

- Meat 加肉 | \$4.5
- Vege 加菜 | \$3
- Tofu 豆腐 | \$3
- Fried Egg 煎蛋 | \$2.5
- Change noodles 更換面条 | \$2



- R8 Sweet & Spicy Pork slices (Cantonese-style) 廣式魚香肉絲飯 | \$18** 🌶️

- R9 Vegetarian-Mince Rice (Small) 鹵肉飯 (小) | \$7**
Vegetarian-Mince Rice (Large) 鹵肉飯 (大) | \$9

- R10 Deep Fried Pork Cutlet 排骨飯 | \$18**

- R11 Sweet and Spiced Beef on Rice 柱侯牛腩飯 | \$18**

- R12 Braised Chicken w/Mushroom & Tofu 香菇雞豆腐飯 | \$18**

- R13 Spicy Eggplant w/ Shredded Pork 茄子肉絲飯 | \$18 (Seasonal)** 🌶️

- R14 Spiced Beef Rendang (Malaysian-style) 牛肉仁當 | \$18** ★
Signature Malaysian dish, slow-cooked beef with a mixture of South-East Asian Spices and hand-made pickles.

- R17 "Yang-Chow" Fried Rice (Traditional style w/BBQ Chicken dice & Prawns) 揚州炒飯 | \$18** 🇨🇳
Signature Chinese-style Fried Rice with diced BBQ Chicken and prawns

- R18 "Nasi Goreng" (spiced) 馬來炒飯 | \$18** 🇨🇳
ASEAN-style fried rice with beef, egg, chilli and spices.

- R19 Pork-chop dice Fried Rice ("Porky" flavoured) 排骨炒飯 | \$19** ★ 🇨🇳
Signature Fried rice with diced crispy pork cutlet, egg, shredded cabbage and carrots.

- R20 Fried Rice w/Prawns 蝦仁炒飯 | \$19** Ⓞ 🇨🇳

- R21 "Crystal Chicken" w/Fried Rice 玻璃雞炒飯 | \$19 - Signature Dish** ★ Ⓞ 🇨🇳
Signature Fried rice with diced crispy crystal chicken, egg, shredded cabbage and carrots.

- R22 Vegetarian Fried Rice 素菜炒飯 | \$17** 🌱 🇨🇳 Ⓞ
Classic fried rice with eggs and assorted vegetables



R15

FRIED RICE, FROM THE WOK

炒飯

- R15 Chicken Fried Rice 雞肉炒飯 | \$18** Ⓞ 🇨🇳

- R16 Chicken Fried Rice w/Salted-Fish 咸魚雞粒炒飯 | \$18** ★ 🇨🇳
Diced salted dried-mackerel with chicken, egg and assorted vegetables.

FRIED NOODLE, FROM THE WOK 炒面

N5 Malaysian "Mee Goreng" Noodles

馬來炒麵 | \$18 🌶️⭐️🍃🚫

(Select ONE: Chicken 雞肉 / Beef 牛肉 / Vegetarian 素)

Sweet and spicy fried noodles, inspired and made famous from Malaysia and Indonesia

N6 Stir-Fried Flat Rice Noodles

乾炒河粉 | \$18 🍃🚫

(Select ONE: Chicken 雞肉 / Beef 牛肉 / Vegetarian 素)

In Asia, it is known as "Hor Fun" or "Chew Kua Teaw"

N6



N5

N7 Stir-Fried Flat Rice Noodles w/Egg Gravy

滑蛋河粉 | \$19 🍃🚫

(Select ONE: Chicken 雞肉 / Beef 牛肉 / Vegetarian 素)

In Asia, it is known to be "Char Hor Fun" (or "Wat Tan Hor")

N8 Traditional Stir-Fried Noodles

原味炒麵 | \$18 ⭐️🍃🚫

(Select ONE: Chicken 雞肉 / Beef 牛肉 / Vegetarian 素)

N10 Hokkien Stir-Fried Noodles (w/Chicken & Prawn)

福建炒麵 (w/ 雞肉和蝦) | \$18 ⭐️🍃🚫

Otherwise known as Hokkien Mee. An ASEAN inspired chicken and prawn fried noodle dish.

N11 Vegetarian Stir-Fried Vermicelli Glass-Noodles

素炒冬粉 | \$17 🍃🚫



DRY NOODLES (NON-SOUP)

乾面

N1 Spicy Pork-Mince on Noodles (Sichuan "Dan-Dan" Noodles)

擔擔麵 | \$17 🌶️🌶️⭐️🍃

Sichuan inspired thin noodles covered in a spicy pork-mince gravy. contains peanuts.

N2 Sichuan Spicy Chicken Cold Noodle 川味雞絲涼麵 | \$17 🌶️

Cold Noodles tossed in a selection of hand-made Sichuan chilli-oils, topped with thinly sliced cold shredded chicken.

N12 Deep Fried Pork Cutlet on Noodles 排骨麵 | \$18

Sliced pork cutlet served with egg noodles.

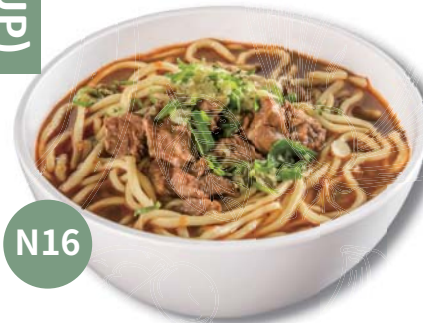
N13 BBQ-chicken w/Dry-Noodle (Malaysian "Kampua") 叉燒乾麵 | \$17

Malaysian-style egg noodles served with BBQ-chicken slices and scallion oil dressing.

N14 Vegetarian-Mince Tossed w/Dry Noodles (Malaysian "Kolo Mee") 肉燥乾麵 | \$17 🍃

Vegetarian version of the classic Malaysian egg noodles topped with our vegetarian-mince.

N16



N15



NOODLE-SOUP 汤面

N18 Oriental 'Five-Spiced Beef' Noodle-Soup

五香牛肉麵 | \$18 🌶️🍃

Thick egg noodles in clear soup, topped with thinly sliced beef seasoned with five oriental spices.

N3 'Spicy & Sour' Sichuan Vermicelli glass Noodle-Soup 川味酸辣麵 / 粉 | \$16 🌶️🌶️🍃🍃

Sichuan style Sour and Spicy vermicelli glass-noodle soup.

Topped with thinly sliced Pork

N4 Sichuan 'Spicy & Numbing' Noodle-Soup

川味麻辣麵 / 粉 | \$16 🌶️🌶️🍃🍃

Sichuan style 'Ma ta' numbing spice sweet potato noodle soup. Topped with thinly sliced Pork

N19 Oriental BBQ Chicken Slices in Noodle-Soup

叉燒湯麵 | \$17 🍃

Thin egg noodles in clear broth topped with BBQ Chicken slices and bok choy.

N15 Spicy Laksa Noodle-Soup 叻沙 | \$19 🌶️🌶️⭐️

Signature Sarawak-style Laksa, spiced coconut broth containing rice noodles with prawns and sliced BBQ-chicken.

N16 Stewed Beef Noodle-Soup 牛肉麵 | \$18 🌶️⭐️

Thick egg noodles in a flavoursome beef soup.

N20 Fried Noodle-Soup 炒煮麵 | \$18 ⭐️

Thick egg noodles wok-fried with garlic, Bok Choy veges in chicken broth, come with chicken and prawn.

N23 Pickled Vege & Pork Vermicelli Rice-Noodle Soup ("Zao Cai Bee Hoon")

糟菜米粉 | \$18 ⭐️🌶️

SPICY MAINS

主菜

ALL MAINS COME W/ ONE BOWL OF STEAMED RICE
每份主食附送米饭一份

CHICKEN 雞

AUTHENTIC SPICY DISHES 麻辣鮮香



C1

C1 Sichuan Spicy "Kung Pao" Stir-Fried Chicken(w/Peppercorn) 宮保雞丁 | \$25) ★

Oriental Wok-fried diced chicken w/Sichuan Chilli and roasted peanuts.

C2 Sichuan Chilli Chicken 山椒滑雞 | \$25))

Sliced chicken braised with brown crispy fungus mushrooms, bamboo shoots, and Sichuan Chilli.

C4 Chongqing Chicken Wing Casserole 重慶風味雞煲 | \$28))

Wok fried bone in Chicken wings pieces braised with Sichuan Chilli sauce and assorted vegetables.

C5 Stir-Fried Spicy Chicken-Wings inside Pot 渝味乾鍋雞 | \$28))

'Chongqing-style' bone-in chicken pieces, wok-fried with Sichuan pepper and assorted vegetables.

C7 Spicy Stir-fried Chicken-Gristle/Cartilage 辣子雞脆骨 | \$26))

Chicken gristle/cartilage fried with capsicums and Sichuan peppercorn.

C8 Sautéed Chicken w/Spicy Sichuan Pickles 芽菜碎米雞丁 | \$26))

Diced chicken sautéed with spicy Sichuan mustard pickles and with mixed vegetables.



C4

人 氣 菜 品 ANCESTRAL



P1



PORK 猪

P1 Spicy Oriental Stir-fried Pork Slices ("Twice-Cooked Pork", "Wui Guo Ro") 家鄉回鍋肉 | \$26) ★

Tender and succulent pork slices stirred-fried with onions, mixed peppers and Chilli in bean-paste sauce.

P6 Stir-Fried Vermicelli Glass-Noodles w /Oriental Pickled Vege and Pork slices 酸菜肉絲炒粉條 | \$26) GF

Finely sliced tender pork cooked with Chinese pickled cabbage and with glass vermicelli noodles

P7 Spicy & Sour Sautéed Shredded Pork w /sliced veges 魚香肉絲 | \$25) ★

P12 Spicy Pork w/Salted-Fish pcs & Stewed Eggplants in Casserole Pot 魚香茄子煲 | \$28)



BEEF & LAMB 牛和羊



B01 Large Spicy Sichuan Beef in Chilli Oil
水煮牛肉 | \$29 🌶️🌶️★

Tender beef slices poached in hot and numbing red chilli broth.

B08 Sichuan Chilli Beef w/Green Edamame Soybeans
山椒毛豆牛肉 | 26 🌶️🌶️🌱

B05 Savoury Braised Beef-Briskets w /Potatoes
土豆嫩牛腩 | 26 🌶️🌶️

Sichuan style slow cooked beef brisket wok-tossed with diced potatoes and chilli.

X01 Savoury Braised Lamb-Briskets w/Dried Tofu-sticks in Pot
枝竹羊腩煲 | \$32 🌶️🌶️

B09 Cumin Beef 孜然牛肉 | \$28 🌶️

Beef slices wok fried with cumin, onion, and julienned vegetables.

Signature FISH 鱼

F1 Large Spiced Fish-fillets in Oriental Pickled Vege & Chilli (Soupy)
川味酸菜鱼 | \$32 🌶️🌶️★🌱

Bone-less white fish fillets braised in Sichuan-style pickled vegetable soup.

F2 Signature Large Spicy Sichuan Fish-Fillets in Chilli Oil
川味水煮鱼 | \$33 🌶️🌶️★

Bone-less fish fillets poached in Sichuan hot Chilli oil.

F4 Spicy Fish-Fillets w/ Soft Tofu 嫩豆腐滑鱼 | \$29 🌶️🌶️★

Signature Hand-made tofu and fish fillets cooked with a Sichuan style Chilli sauce.

F4



TOFU 豆腐

T1 “Mapo Tofu” in Large Bowl
麻婆豆腐 | \$25 🌶️🌶️🌱

Classic Sichuan spicy and numbing braised tofu with Pork Mince.

MILD MAINS

主菜

ALL MAINS COME W/ ONE BOWL OF STEAMED RICE
每份主食附送米饭一份

C11



CHICKEN 雞

C10 “Crystal” Chicken (Crunchy, Lightly Coated)
玻璃雞 | \$26 ★🌱🌱

Signature crispy chicken thigh fillets, marinated and deep-fried with our secret recipe.

C11 Sweet & Sour “Sesame Chicken”
芝麻雞 | \$26 ★

Sweet & Sour sliced chicken pieces, deep fried, then wok-tossed in our Signature Sesame sauces. Garnished with sesame seeds.

BEEF 牛

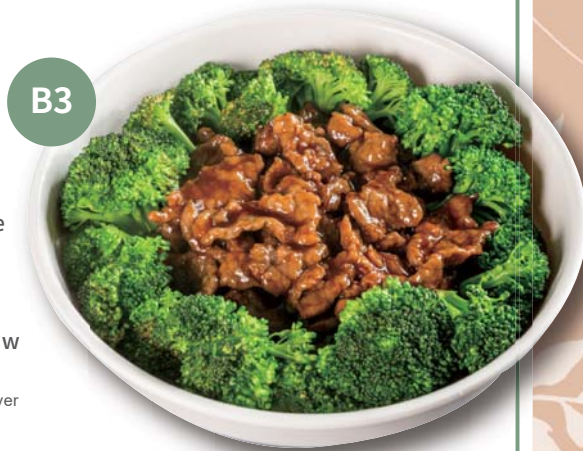
B2 Beef Slices in Oriental Gravy Sauce
秘制醬香牛肉 | \$25 ★🌱

(contains peanuts)

B3 Beef Slices in Oriental Oyster Sauce w /vege
蚝油牛肉 | \$25

Sliced beef sautéed in oyster sauce. Served over blanched broccoli.

B3



FISH 鱼

F5 Savoury Braised Fish-Fillets w/Onion & Ginger 繽紛五彩鱼 | \$28

🌱

TOFU/EGG/VEGE

豆腐, 蛋, 菜

Did you know that all of our TOFU are internally "Hand-crafted" freshly by our Chefs? Specially Soft & Authentically Oriental



T06 Scallions Tofu 葱烧豆腐 | \$18

Deep fried hand-made Tofu braised with scallions and brown fungus mushroom.

T5 Oriental Flavoured Tofu & Seafood in Casserole Pot 海鮮豆腐煲 | \$26

Hand-made Tofu stewed with white fish fillets, fish balls and prawns

V1 Blanched Chinese Bok-Choy Veges w /Garlic Oyster Sauce 白灼蒜蓉時蔬 | \$17

V2 Seasonal Veges 時蔬 | \$20

(Select ONE style: Sautéed w/Garlic 蒜蓉炒, or In-Broth 上湯)

V3 Stir-fried Oriental Vegetarian "Vege Delight" 炒什錦菜 | \$22



RICE 米饭

Small (小) \$3.5


Medium (中) \$7

Large (大) \$12

VEGETARIAN OPTION

素食精选




Spicy vegetarian-meat with bean sprout
干煸素肉丝 | \$16 

Vegetarian Fried crystal noodle
素炒冬粉 | \$17 

Vegetarian-mince on rice
素肉燥饭 | \$7 (small) | \$9 (large)

Sweet and spicy shredded vegetarian-
meat on rice
鱼香素肉丝盖饭 | \$18 

Spicy eggplant with shredded vegetarian-
meat on rice
鱼香素肉丝茄子盖饭 | \$18 

Vegetarian-meat cooked with pickled
cabbage and sweet potato starch noodle
酸菜素肉丝炒粉条 | \$26 

Vegetarian fried rice
素炒饭 | \$17 

Scallions' Tofu 葱烧豆腐 | \$18

