

BEER \$5

- 1. Tsing Tao
- 2. Corona Extra
- 3. Sapporo
- 4. Micheal Utlus
- 5. Miller Lite

WINE

(Glass) 7 (Bottle) 25

- 6. Cabinet
- 7. Chardonnay

茶葉 Hot Tea



8. 大麦茶
Organic Barley Tea \$6



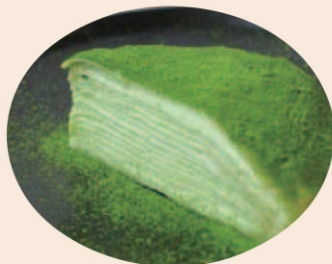
9. 茉莉花茶
Jasmine Tea \$5

飲料 Beverages

- 10. Can Soda \$3
- 11. Fiji Water \$3
- 12. Chi Forest sparkling wate \$4

- 13. Vietnamese Ice Coffee \$5
- 14. Thai Ice Coffee \$5

甜點 Dessert



15. 千層 Mille Crepe Cake (1) \$7
(Mocha Green Tea)
(Strawberry Princess)
(Mango Tango)



16. 焦糖布丁
La Creme Brulee (1) \$6

WHAT IS DIM SUM

关于点心

Dim Sum literally means "touch the heart" in Chinese and is a dining tradition originating thousands of years ago. Focusing on small dishes meant for sharing, these small tea houses provided nourishment and for travel-weary guests, usually merchants and traders. Dim Sum includes many different types of pastries, dumplings and small bites for groups to enjoy together.



THE HISTORY OF LANZHOU NOODLE

蘭州拉面的歷史

蘭州舊稱《金城》，位於中國地理中心點，屬大西北區域黃土高原的一部份，黃河蜿蜒流經市區。蘭州自古即為絲路之起點，目前則是甘肅的省會，現有人口兩百九十萬人。

蘭州拉麵原為西北遊牧民族招待高級賓客之風味食品，距今已有160餘年歷史，清朝初年，蘭州第一家牛肉麵館《月陽樓》創立，供應官紳及富商。

蘭州拉麵的湯汁清澈濃鬱，蘿蔔潔白，辣油紅豔，點倉青翠，肉味渾厚無膾味。麵條寬窄厚薄形狀由客選，配料配菜由客訂，為空前絕後之美食。

自此，蘭州拉麵開始鳳飛社會大眾，並精心規劃傳承推廣至全中國，如今蘭州拉麵不僅已成為當地人的飲食主體，更是老少皆宜，聞名中外的頂級美食。

History of Nan Zhou Pulled Noodles

The city of Nan Zhou was once called "Golden City." It sits in the heart of the Chinese land on the yellow-earthed plateau of the great northwest, along the wriggling path of the Yellow River. From ancient times, Nan Zhou was the starting point of the Silk Road. Later it became the capital of Gansu Province, and today it is home of 2,900,000 people.

The Nan Zhou pulled noodle, now with over 160 years of history, was originally a special dish that the nomadic peoples of the northwest would serve to guest of high status. Nan Zhou's first beef- noodle house, the Sun and Moon Inn, which was established in the early years of the Ching Dynasty, served only officials, gentry, and wealthy merchants.

The broth of the Nan Zhou pulled noodle is crystal clear and densely fragrant, with the clean whiter of radish, the red of chili oil, touches of fresh green garnish, and a bold flavor of meat, without any odor of mutton. The guests selects whether the noodles are broad or narrow, thick or thin, and orders his assortment of condiments and greens, to achieve an unsurpassable delicacy.

For this reason, Nan Zhou pulled noodles started to become popular in all levels of society. At the same time, there was a concentrated effort to promote the noodles throughout all of China. So nowadays Nan Zhou pulled noodles have not only become a staple of the local diet, but are superior delicacy enjoyed by young and old, in China and abroad.

點心 Dim Sum



招牌

17. 南翔小湯包
Pork Soup Dumplings (4)
\$6



招牌

18. 蟹粉小湯包
Crabmeat & Pork
Soup Dumplings (4) \$8



招牌

19. 水晶蝦餃
Crystal Shrimp Dumplings
(3) \$7.5



20. 西洋菜餃
Shrimp Watercress
Dumplings (3) \$7.5



21. 水餃 / 鍋貼
Steamed / Fried
Pork Dumplings (6) \$8



22. 素菜餃
Steamed Vegetable
Dumplings (6) \$7.5



招牌

23. 生煎包
Fried Pork Buns (5)
\$10



招牌

24. 開口鍋貼
Grandmother
Dumplings (5) \$10



25. 韭菜盒子
Chives & Egg
Calzone (2) \$7



26. 牛肉卷餅
Beef Pepper Pancake
\$8



27. 豬肉燒賣
Pork Shu Mai (3)
\$6



28. 糯米燒賣
Rice Shu Mai (3)
\$6



29. 紅油抄手
Spicy Chili Oil Wontons (8)
\$9



30. 蔥油餅
Scallion Pancake
\$6



31. 叉燒包
Chashu Bao (3)
\$7



32. 豬仔奶黃包
Steamed Creamy
Custard Buns (3) \$6

小點 *Appetizers*



33. 上海卷
Spring Roll (2)
\$5



34. 鮮蝦卷
Crispy Shrimp Roll (2)
\$8



35. 港式雲吞
HK Shrimp Dumplings (6)
\$10



36. 鹽酥雞
Karaage Chicken
\$8



37. 椰子蝦
Coconut Shrimp (5)
\$9



38. 黃金小饅頭
Golden Mini Bun (6)
\$7



39. 旦旦豆腐
Dan Dan (Pork)
Crispy Tofu
\$7



40. 海帶沙拉
Seaweed Salad
\$6



41. 迷你高麗菜
Stri-Fried Brussels
Sprouts
\$7



42. 涼拌黃瓜
Garlic Cucumber Salad
\$7



43. 滷牛肉
Marinated Beef
\$12



44. 滷牛筋
Marinated Beef Tenden
\$12

湯 *Soup*

45. 海鮮湯 Seafood Soup \$14

46. 西湖牛肉羹 Westlake Beef Soup \$13

47. 港式云吞湯 HK .Wonton Soup Sm \$ 5 Lg \$ 9

48. 酸辣湯 Hot Sour Soup Sm \$ 5 Lg \$ 9

汤面

Homemade Noodle Soup

Bok Choy, Cilantro & Scallion with Your Choice of Noodle



招牌

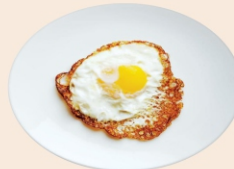
(Hand Drawn)



(Shaved)



(Marinated Egg \$2)



(Fried Egg \$2)



招牌

49. Braised Sliced Beef Noodle Soup
\$15



招牌

50. Heng Feng Special Noodle Soup \$16
Come with Beef Brisket, Sliced Beef & Meatball



招牌

51. Roast Duck Noodle Soup
\$16



招牌

52. Zha Jiang Noodle
\$16

- | | | |
|----------|---|------|
| 牛排拉麵 53. | Braised Beef Short Rib Noodle Soup..... | \$17 |
| 雞肉拉麵 54. | Sliced Chicken Noodle Soup..... | \$15 |
| 牛筋拉麵 55. | Beef Tendon Noodle Soup | \$15 |
| 蝦拉麵 56. | Shrimp Noodle Soup | \$15 |
| 素菜拉麵 57. | Vegetables Noodle Soup..... | \$14 |

小料 Topping

Chicken / Shrimp	\$4	Vegetable	\$3
Braised Beef	\$5	Side Noodle	\$4
Short Rib (1 pc)	\$6	Beef Broth Soup	\$8

炒面 *Stir Fried Noodles*



招牌

58. 各式炒拉麵
Stir Fried Noodle
with Your Choice

Mixed Vegetable / Chicken / Beef / Shrimp
\$15



59. 各式炒河粉
Ho Fun with Your Choice

Mixed Vegetable / Chicken / Beef / Shrimp
\$15



60. 星洲炒米粉
Singapore Rice Noodle
\$15

蓋飯 *Rice Platter* \$15

Served with Bok Choy and HK. Wonton Soup or Hot Sour Soup



招牌

61. 燒鴨蓋飯
Roasted Duck Over Rice
With Egg



招牌

62. 滷肉蓋飯
Braised Ground Pork Rice
With Egg



63. 牛腩蓋飯
Beef Brisket Over Rice
With Egg



64. 麻婆豆腐蓋飯
Mapo Tofu Over Rice

65. 左宗雞 General Tso's chicken

67. 宮保雞 Kung Pao Chicken

66. 蒙古牛 Mongolian Beef

68. 芥蘭雞 Chicken with Broccoli

炒飯 *Fried Rice*

69. Chicken Fried Rice

\$13

71. Beef Fried Rice

\$14

70. Edamame Fried Rice

\$13

72. Shrimp Fried Rice

\$14

主菜 *Chef's Special*

Served with White Rice or Steamed Brown Rice



招牌

73. 北京烤鸭
Peking Duck
(half) \$35 (whole) \$65
Option Duck Soup \$10
(Tofu, Cabbage & Vermicelli)



招牌

74. 核桃蝦
Honey Walnut Shrimp
\$20



招牌

75. 大蝦兩面黃
Shrimp Pan Fried Noodle
\$20



招牌

76. 姜葱大蝦
Shrimp with Ginger & Scallion
\$20



招牌

77. 蒙古牛
Mongolian Beef
\$18



招牌

78. 麻婆豆腐
Mapo Tofu with Pork
\$15



79. 左宗雞
General Tso's Chicken
\$17



80. 陳皮牛
Orange Flavor Beef
\$20



81. 宮保雞丁
Kung Pao Chicken
\$17



82. 香菇油菜
Bok Choy
with Shiitake Mushroom \$15



83. 干煸四季豆
Dried Fried String Beans
\$15



84. 魚香茄子
Eggplant with Garlic Sauce
\$15



HENG FENG

RITTENHOUSE

DIMSUM • NOODLE • BRUNCH

By Stephen.Y & K.B Lau

螺丝钉菜谱

尺寸：210X297mm

数量：35本。

页数：四张八面

封面皮质型号：P2-4 33107

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