



A La Carte Dinner Menu

咖啡苑零点菜单

凉菜 Cold Dishes

- 芥末木耳 **CNY28**
Black Fungus with Mustard Sauce
- 乾隆白菜 **CNY28**
Qianlong Cabbage
- 大拌菜 **CNY38**
Mixed Vegetable Salad
- 蘸酱菜 **CNY38**
Mixed Vegetable with Soya Paste
- 酱牛肉 **CNY88**
Marinated Beef
- 五香毛豆和花生 **CNY28**
Edamame and Peanuts
- 话梅小番茄 **CNY28**
Preserved Plums and Cherry Tomato
- 酱肘花 **CNY58**
Braised Pork Shank
- 肉皮冻 **CNY38**
Pork Skin Jelly

热菜 Hot Dishes

- 羊肉串 **CNY38**
Lamb Skewers
- 北京烤鸭 **CNY338**
Peking Duck
(包含一套烤鸭饼和两份烤鸭酱料)
(including one portion of pancake and two set of duck condiments)
- 炸素丸子 **CNY18**
Fried Vegetable Balls
- 扬州炒饭 **CNY58**
Fried Rice "Yangzhou" Style
- 炒米粉 **CNY58**
Fried Rice Noodles

火锅 Hot Pot

- 麻酱料 **CNY10**
Sesame Sauce
 - 糖蒜 **CNY5**
Sweet and Sour Garlic
 - 韭菜花
Chive Flower Paste
 - 酱豆腐
Fermented Bean Curd
 - 小葱
Spring Onion
 - 炸辣椒油
Fried Chilli Oil
 - 小米辣
Chopped Fresh Chilli
 - 香菜
Coriander
 - 蒜泥
Garlic Paste
-
- 冻羊肉 **CNY38**
Frozen Lamb Slices
 - 鲜羊肉 **CNY38**
Fresh Lamb
 - 肥牛 **CNY38**
Beef Slices
 - 冻豆腐 **CNY18**
Frozen Bean Curd
 - 娃娃菜 **CNY18**
Baby Cabbage
 - 油面筋 **CNY18**
Fried Gluten Puff
 - 金针菇 **CNY18**
Enoki Mushroom
 - 酸菜 **CNY18**
Chinese Sauerkraut
 - 菠菜 **CNY18**
Spinach
 - 蒿子杆 **CNY18**
Glebionis Carinata
 - 牛上脑 **CNY58**
Beef Chuck
 - 鲜百叶 **CNY58**
Fresh Ox Tripe
 - 茼蒿 **CNY18**
Chrysanthemum Greens
 - 宽粉 **CNY18**
Wide Glass Noodles
 - 粉丝 **CNY18**
Glass Noodles
 - 生菜 **CNY18**
Butter Lettuce
 - 绿豆面 **CNY18**
Mung Bean Noodles
 - 自制面条 **CNY18**
Handmade Noodles

甜品与饮品 Desserts and Drinks

- 绿豆西米露 **CNY28**
Mung Bean and Sago Soup
- 红豆沙汤圆 **CNY28**
Sweet Dumplings with Red Bean Paste
- 杨枝甘露 **CNY28**
Chilled Mango Sago Cream with Pomelo
- 黑森林蛋糕 **CNY28**
Black Forest Cake
- 奶酪蛋糕 **CNY28**
Cheesecake
- 榴莲提拉米苏 **CNY28**
Durian Tiramisu
- 时令水果盘 **CNY28**
Seasonal Fruit Platter
- 自制酸梅汤 **CNY9**
Homemade Sour Plum Drink
- 自制山楂水 **CNY9**
Homemade Hawthorn Juice
- 自制桂圆汤 **CNY9**
Homemade Longan Soup