# Barbecues and Marinations **Appetisers**

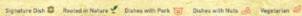
		/\ Standard	中 Medium
	广式脆皮烧肉		
V	Wok-Fried Crispy Pork Belly Cantonese Style	Rp 138,000	Rp 208,000
	酥脆腐皮虾鲜果拌黑椒美乃滋酱		
	Crispy Prawn Cake with	Rp 138,000	Rp 208,000
	Diced Fruits in Pepper Mayo-Sauce		
	香胞茄子拌鸡肉松		
	Stir-Fried Crispy Eggplant with	Rp 78,000	Rp 98,000
	Fragrant Chicken Floss		
	响螺片拌酸辣酱		
	Fragrant Sliced Top-Shell with	Rp 208,000	Rp 308,000
	Spicy Sour-Plum Sauce		
	香脆北京鸭丝和黄瓜条拌海鲜酱	Constitution 1	
T.	Fragrant Sliced Pecking Duck	Rp 88,000	Rp 128,000
	with Cucumber and Crispy Corn		
	芳香咸蛋鱼皮		
	Salted Egg with Crispy Fragrant Fish Skin	Rp 88,000	Rp 128,000
	白切鸡拌麻辣酱	Half	Whole
		Rp 110,000	Rp 208,000
-	Poached Chicken with Fragrant Ma La Sauce	KP 110,000	rth 200,000

















## Please advise our team should you have any food allergies. Prices are subject to 10% service charge and prevailing government tax.

#### Mohon erlokan ke stal kami apatela Anda memiliku alemping Anan tertenta Hanya (kerakan baya biganan 10% dan pajak pemerintah yang bertaku

# Barbecues and Marinations

	/J. Standard	ւի Medium
水晶叉烧烤肉		
Trystal Barbecued Pork Belly "Char Siew"	Rp 88,000	Rp 176,000
乳猪烧味拼盘(乳猪/海蜇、烧米鸭)		
Barbecued Meat Platter (Suckling Pig/Jellyfish/Roasted Duck)	Rp 198,000	Rp 298,000
脆皮乳猪		
₩ Barbecued Suckling Pig	Rp 208,000	Rp 308,000
梅酱烧米鸭		
✓ Roasted Duck with Plum Sauce	Rp 98,000	Rp 148,000
桶子豉油皇肉水鸡		
⊈ Cantonese-Style Slow-Poached Soy Chicken	半只隻 Half	Rp 98,000
produits drain		
广东脆皮鸡	Street British	0. 140.000
Cantonese Crispy Chicken	半只隻 Half	Rp 148,000
北京月皮鸭・二食		
✓ Peking Duck - Two Ways	半只隻 Half	Rp 288,000

### • 第一食法

#### 1st Cooking Method

传统片皮鸭卷

Served with Traditional Condiments and Chinese Pancakes

## • 第二食法

#### 2nd Cooking Method

Prepared with Your Choice of Cooking Style:

鸭松生菜包

Stir-Fried Minced Duck with Rainbow Vegetables on a Bed of Lettuce

Wok-Fried Duck with Scallions in a Casserole

黑椒炒鸭片

Wok-Fried Sliced Duck with Black Pepper Sauce

鸭丝干烧伊面

Braised E-fu Noodles with Shredded Duck and Mushrooms

浓香鸭骨架鲜鲜菇豆腐汤

Slow-Cooked Duck with Tofu and Salted Vegetable Soup