

BEEF & LAMB 牛羊肉类

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|---------------------------------------|----------|--|----------|
| 41. 水煮牛肉 !! | \$ 14.95 | 53. 水煮羊肉 !! | \$ 16.95 |
| Beef in Szechuan Chili Broth | | Lamb in Szechuan Chili Broth | |
| 42. 宫保牛肉 ! | \$ 14.95 | 54. 孜然羊肉 ! | \$ 16.95 |
| Kung Pao Beef | | Cumin Lamb | |
| 43. 鱼香牛肉丝 ! | \$ 13.95 | 55. 红汤羊肉 ! | \$ 16.95 |
| Fish Flavor Beef | | Lamb in Spicy Soup | |
| 44. 青椒牛肉丝 | \$ 13.95 | 56. 葱爆羊肉 | \$ 16.95 |
| Beef with Green Pepper | | Scallion Lamb | |
| 45. 重庆辣子牛 ! | \$ 13.95 | 58. 牛肉豆腐脑 !! | \$ 14.95 |
| Chung King Chili Beef | | Minced Beef and Peanuts with Tofu in Chili sauce | |
| 46. 香辣牛仔骨 ! | \$ 18.95 | 59. 青椒豆花肥牛 ! | \$ 15.95 |
| Spicy Beef Short Ribs | | To Fu & Beef with Chopped Jalapeno | |
| 47. 泡椒牛柳 ! | \$ 13.95 | 60. 无敌肥牛 ! | \$ 15.95 |
| Beef with Pickled Pepper | | Unmatched Beef | |
| 48. 红烧牛肉 ! | \$ 14.95 | 61. 孜然牛柳 ! | \$ 15.00 |
| Braised Beef Flank | | Cumin Beef Fillet | |
| 49. 麻辣豆花牛肉 !! | \$ 14.95 | 62. 成都烤羊 !! | \$ 19.95 |
| Beef and ToFu in Hot Peppercorn Broth | | Chengdu Grilled Lamb | |
| 50. 味烧牛腩 | \$ 14.95 | 63. 秘宗冒杂烩 !! | \$ 16.95 |
| House Stewed Beef Flank | | Szechuan Style Chopsuey | |
| 52. 干炒牛河 | \$ 11.00 | 64. 爆炒牛黄喉 ! | \$ 16.95 |
| Beef Chow Fun | | | |

美食诱惑

百菜百味，一菜一格

缕缕清香，萦绕在回首间；是大众的，却是经典的

这份执着的经典化为缓缓的品鉴

随口经典着，入心源久回味，长留心间





16% Service Charge May Apply to 6 People or More.
 < Spicy > Vegetarian > 图片仅供参考，请以实物为准！
 Images shown here are indicatives only. Actual product you receive can be different.

BEEF & PORK

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|------|-----------------------|----------|
| B 1. | Kung Pao Beef 🌶️ | \$ 14.95 |
| B 2. | Orange Beef 🌶️ | \$ 13.95 |
| B 3. | Sesame Beef | \$ 13.95 |
| B 4. | Sizzling Beef | \$ 13.95 |
| B 5. | Beef with Broccoli | \$ 13.95 |
| B 6. | Mongolian Beef | \$ 13.95 |
| B 7. | Hunan Beef 🌶️ | \$ 13.95 |
| B 8. | Beef with Vegetable | \$ 13.95 |
| B 9. | Beef with Peapods | \$ 13.95 |
| B10. | Kung Pao Pork 🌶️ | \$ 11.95 |
| B11. | BBQ Pork with Peapods | \$ 11.95 |
| B12. | Curry Beef 🌶️ | \$ 13.95 |

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