

在中国的宴席中，选料、烹调、配料乃至饮食环境都体现着一个精字。同时，随着物质生活水平的提高，中国人已把精视为一种重视、尊重客人的表现。

IN CHINA'S BANQUET, THE SELECTION OF MATERIALS, COOKING, INGREDIENTS, AND EVEN THE FOOD ENVIRONMENT IS A FINE WORD. AT THE SAME TIME, WITH THE IMPROVEMENT OF MATERIAL LIVING STANDARD, CHINESE HAVE REFINED AS A VALUED AND RESPECTED GUEST PERFORMANCE.

SZECHUAN SNACKS 四川特色小吃系列

【Served Everyday】

甜水麵  \$ 7.50
Sweet & Spicy Noodles

紅油水餃  \$ 7.95
Chengdu Spicy Dumplings

紅油抄手  \$ 7.95
Chengdu Spicy Wontons



蔥油餅  \$ 6.50
Szechuan Onion Pancakes

芝麻湯圓  \$ 6.00
Sesame Rice Balls

小籠包子  \$ 8.95
Steamed Mini Buns

紅糖糍粑  \$ 7.50
Deep-fry Rice Cake with Brown Sugar

炒刀削面  \$ 10.95
Stir-fried Sliced Noodles



手掌艺术

翻沙为雪
融水成玉

Style
and point

Snacks, snacks, snack food, flavor food, Variety, variety, All fascinating and the concept often moved a step, and the products were immersed in. Selection is very particular about the production of authentic tradition, flavor. Unusually bright, economic features moving.

梁实秋如是说：「馋，则着重在食物的质，最需要满足的是品味。上天生人，在他嘴里安放一条舌，舌上有无数的味蕾，教人焉得不馋？馋，基于生理的要求，也可以发展成为近于艺术的趣味。」
小吃，小吃，点心之食，风味之食，品种繁多，千姿百态，无不引人入胜，观之而为之动容，令人驻足不前，品之而为之忘情，选料十分讲究，制作地地道道，风味异香醇明，经济特色动人。