



| <b>前菜 Mezza</b>  |       |
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| 凍羊糕<br>Lamb Jelly with Pomegranates Jus  | \$75  |
| 牙籤羊肉<br>Toothpick Lamb   | \$88  |
| 芝麻羊肉卷<br>Deep Fried Sesame Egg Roll with Minced Mutton   | \$88  |
| 煙鴨胸老虎菜沙律<br>Smoked Duck Breast with Coriander, Arugula, Onion, Cherry Tomato, Lettuce, Cucumber, Pomegranates and Walnut Salad                                     | \$98  |
| 酥皮特選 (雞肉薄荷雪茄、吞拿魚松子仁、牛尾乾果)<br>Puff Pastry Delight (Mint Chicken Cigar, Fried Tuna and Pinenut, Ox Tail and Dried Fruit)   | \$118 |
| 烤包配中東三重奏<br>(雞心豆茸配松子、青瓜乳酪、茄子茸配杏仁)<br>Al Pasha's Mezzas with Fresh Xinjiang Naan Bread<br>(Hummus with Pinenut, Cucumber Yogurt, Smoked Eggplant Puree with Almond) | \$108 |
| 涼拌酸辣野生黑木耳<br>Spicy and Sour Wild Black Fungus  | \$78  |
| 涼拌豆腐<br>Bean Curd with Preserved Egg, Crispy Garlic, Spring Onion, Leek and Chinese Pickles with Bean Sauce  | \$78  |
| 大菌香辣蒜茸拍黃瓜<br>Portobello Mushroom with Marinated Cucumber in Garlic Chili Sauce   | \$78  |
| 涼拌彩絲<br>Marinated Lettuce Stem, Pumpkin and Potatoes with Fresh Bean Curd Sheet  | \$78  |
| 麻辣拼盤 (牛肉、牛舌、牛筋)<br>Spicy Beef Platter (Marinated Beef, Beef Tongue and Beef Tendon)  | \$138 |
| 炸毛茄配番茄沙沙<br>Deep Fried Okra with Tomato Salsa  | \$78  |
| 些厘酒扒馬肉腸<br>Grilled Horse Sausage with Sherry   | \$108 |
| 醉三樣 (鮮蝦、鴨肝、鴨舌)   | \$168 |

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| Trio marinated in Wine (Shrimps, Duck Liver, Duck Tongue)  |       |
| 醃青辣椒、小鹹酸瓜伴黑欖羊奶芝士<br>Pickled Green Chili and Gherkins with Black Olive and Feta Cheese            | \$108 |
| 捧捧雞絲沙律伴黑白芝麻<br>Spicy Shredded Chicken with Glass Noodle Salad in Black and White Sesame Dressing | \$98  |
| 蒜泥白切羊肉<br>Mutton with Minced Garlic and Soya   | \$108 |
| 菠菜芝士卷配橄欖松子仁汁 (四件)<br>Spinach and Goat Cheese Filo with Olive and Pinenut Sauce (4 pcs)           | \$78  |
| <b>烤串 Kebabs</b><br>所有烤串可選擇走辣椒粉<br>Optional with / without Cayenne Pepper (Spicy) for all Kebabs |       |
| 烤羊肉串 (兩串)<br>Mutton Kebabs (2pcs)  | \$78  |
| 烤雞肉串 (兩串)<br>Chicken Kebabs (2pcs)   | \$78  |
| 烤牛肉串 (兩串)<br>Beef Kebabs (2pcs)  | \$88  |
| 烤牛舌串 (兩串)<br>Ox Tongue Kebabs (2pcs)   | \$88  |
| 烤鮮菠蘿羊肉腸 (兩條)<br>Grilled Fresh Pineapple and Lamb Sausage (2 pcs)                                 | \$88  |
| 燒沙甸 (兩條)<br>Grilled Sardine (2 pcs)  | \$78  |
| 烤大花蝦 (一隻)<br>Grill Prawn with Xinjiang Spice (1 pc)  | \$138 |
| 烤南瓜串 (兩串)<br>Pumpkin Kebabs (2 pcs)  | \$68  |
| 烤大菌 (一串)<br>Portobello Mushroom Kebabs (1 pc)  | \$68  |
| 烤羊肉釀青辣椒 (兩串)<br>Grilled Chili Green Pepper stuffed with Mutton (2 pcs)                           | \$78  |

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| <b>湯 Soup</b>   |  |
|---|--|
| 金瓜小麥米素翅羹<br>Vegetarian Shark's Fin with Cous Cous and Squash Soup   | 位\$50                                  |
| 清燉杞子天山雪蓮果<br>Double Boiled with Tian Shan Snow Lotus Fruit and Chinese Wolfberry  | 位\$68                                  |
| 胡椒牛肚湯<br>Beef Tripe and Peppercorn Soup   | 位\$68                                  |
| 酸辣牛尾湯<br>Hot and Sour Ox-Tail Soup  | 位\$68                                  |
| 特式羊雜湯<br>Special Lamb Tripe Soup  | 位\$78                                  |
| 酸辣鮮蝦大蜆湯<br>Hot and Sour King Prawn and Clam Soup  | 位\$78                                  |
| <b>燒烤 Oven Roast</b>  |  |
| 烤乳全羊 (15 磅以上) (需 1 日前預訂)<br>Roast Whole Baby Lamb (over 15 lbs)<br>(One day advance booking is required)                      | \$3380                                 |
| 烤乳羊(例)配薯菜<br>Roast Baby Lamb (Portion) with Potatoes and Vegetables   | \$280                                  |
| 烤羊大腿 (五磅) (需 1 日前預訂)<br>Slow Cook Roast Lamb Leg with Tomato, Potatoes and Thyme (5 lbs)(One Day advance booking is required) | \$1080                                 |
| 烤全魚<br>Roast Whole Fish with Xinjiang Spice   | \$208                                  |
| 烤野兔 (配番薯及什菜)<br>Roast Wild Rabbit (with Sweet Potatoes & Vegetable)   | \$338<br>(全只/Whole)<br>\$198 (半只/Half) |
| <b>主菜 Main Course</b>   |  |
| <b>肉類 Meat (羊 Lamb)</b>   |  |
| 小麥米奄列伴羊肉串<br>Cous Cous Omelet with Lamb Skewers   | \$128                                  |
| 喀什擔鴨菘仁/羊肉配叉子燒餅<br>Kash Kar Minced Duck/Lamb with Sesame Puff  | \$128                                  |
| 糖醋菊花羊仔柳   | \$168                                  |

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|   |       |
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| Sweet and Sour Lamb   |       |
| 麻辣羊扒(四件)<br>Deep Fried Lamb Chop with Chili Pepper(4pcs)            | \$188 |
| 慢煮羊膝配番薯伴燴紅椰菜<br>Braised Lamb Shank with Yam and Red Cabbage Stew    | \$178 |
| 香酥羊排骨<br>Deep Fried Lamb Spare Ribs                                 | \$178 |
| 手抓羊肉<br>Boiled Lamb Xinjiang Style                                  | \$168 |
| 焦糖菠蘿羊肉<br>Caramelized Lamb Fillet with Pineapple                    | \$138 |
| 清真咖喱羊肉<br>Muslim Curry Mutton                                       | \$148 |
| <b>肉類 Meat (牛 Beef)</b>   |       |
| 辣椒炒牛肋骨肉(去骨)<br>Stir Fried Boneless Beef Rib with Green Pepper       | \$168 |
| 慢煮牛面頰配辣根薄荷汁<br>Braised Beef Cheek with Horseradish Mint Sauce       | \$168 |
| 紅燒牛舌<br>Braised Ox Tongue with Red Wine with Caramelized Onion      | \$168 |
| 紅燒牛尾配燒什菜<br>Braised Ox-Tail with Red Wine and Roast Vegetables      | \$168 |
| 新疆啤酒小黃牛<br>Baby Cattle with Beer Xinjiang Style                     | \$168 |
| 清真咖喱牛肉<br>Muslim Curry Beef   | \$168 |
| <b>肉類 Meat (家禽 Poultry)</b>   |       |
| 爆炒珍珠<br>Stir Fried Spring Chicken with Chili Sauce and Pomegranates | \$148 |
| 新疆大盆雞<br>Xinjiang Style Chicken                                     | \$148 |
| 香酥雞<br>Marinated Crispy Chicken                                     | \$168 |
| 清真咖喱雞肉<br>Muslim Curry Chicken                                      | \$148 |

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| 麻辣雞<br>Stir Fried Chicken with Chili and Bell Pepper                                   | \$168 |
| 新疆古法烤春雞<br>Traditional Xinjiang Roast Spring Chicken                                   | \$188 |
| 燴雞肉什菜、橄欖、西梅中東塔<br>Braised Chicken with Baked Vegetables, Olive and Prune Tagine        | \$208 |
| 新疆乾果扒烤鴨中東<br>Grilled Roast Duck with Xinjiang Dried Fruit Tagine                       | \$188 |
| <b>肉類 Meat (其他 Others)</b>   |       |
| 醬爆駝峰肉露筍<br>Quick Fried Camel Saddle with Asparagus                                     | \$138 |
| 馬肉腸炒菜苗<br>Stir Fried Vegetables with Horse Meat Sausages                               | \$128 |
| <b>海鮮類 Seafood</b>   |       |
| 杏仁黃魚配青瓜乳酪醬<br>Deep Fried Yellow Croaker with Crispy Almond Slice and Mint Yogurt Sauc  | \$168 |
| 家常水煮魚片<br>Simmered Fish Fillet in Hot Chili Broth                                      | \$198 |
| 三色魚卷<br>Deep Fried Egg Rolls wrapped with Spinach and Fish Fillet                      | \$168 |
| 兩味葡萄魚<br>Deep Fried Fish Fillet with Grapes in Sweet and Sour Sauce and Eggwhite Sauce | \$228 |
| 士多啤梨菊花魚<br>Deep Fried Whole Fish with Strawberry                                       | \$228 |
| 清真咖喱蝦球 (六件)<br>Muslim Curry Prawns (6 pcs)   | \$178 |
| 宮保青葡萄蝦球 (六件)<br>Deep Fried Prawns with Grapes and Sour Sauce (6 pcs)                   | \$178 |
| 干爆大花蝦 (三隻)<br>Wok Fried Prawns with Garlic, Leek and Chili (3 pcs)                     | \$288 |
| 鹽酥蝦 (六隻)<br>Deep Fried Prawns with Salt and Pepper (6 pcs)                             | \$198 |
| 白胡椒大花蝦 (三隻)<br>Baked Prawns with White Peppercorn (3 pcs)                              | \$288 |

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| 醬爆茄子爆大花蝦 (三隻)<br>Wok Fried Prawns with Eggplant (3 pcs)                               | \$288               |
| 老乾媽蝦球配露筍 (六件)<br>Fried Prawns and Asparagus with Chili Sauce (6 pcs)                  | \$188               |
| 辣爆蟹<br>Fried Crabs with Chili Spice   | 時價<br>Market Prices |
| 鹽酥軟殼蟹<br>Deep Fried Soft Shell Crab with Salt and Pepper                              | \$148               |
| 老干媽 XO 醬蒸扇貝 (一隻)<br>Steamed Scallops with XO Sauce (One Pc)                           | \$98                |
| 牛油香草焗扇貝(一隻)<br>Baked Scallop with Butter and Herbs (1 pc)                             | \$98                |
| 香辣粉絲蜆暖鍋<br>Spicy Clams with Vermicelli in Hot Pot                                     | \$138               |
| 麻辣椒鹽鮮魷<br>Deep Fried Spicy Squid with Salt and Pepper                                 | \$138               |
| <b>菜類 Vegetables</b>  |                     |
| 醬炒包心菜<br>Wok Fried Cabbage with Soya Sauce and Dried Chili Pepper                     | \$88                |
| 干巴菌爆炒豆條<br>Stir Fried Green Beans, Ganbajun Zang Mushroom, Almond and Garlic          | \$98                |
| 醋溜野山木耳大白菜<br>Fried Chinese Cabbage and Wild Black Fungus with Chili and Vinegar Sauce | \$98                |
| 香辣七彩粉條<br>Stir Fried marinated Vegetables with Bean Noodles                           | \$98                |
| 酸辣土豆絲<br>Stir Fried Shredded Potatoes with Chili and Vinegar Sauce                    | \$98                |
| 四季菜苗<br>Stir Fried Seasonal Vegetables with Garlic                                    | \$128               |
| 濃湯杞子竹筍娃娃菜<br>Bamboo Piths with Baby Tin Jin Cabbage in Supreme Broth                  | \$108               |
| 辣醬炒野菌豆腐<br>Braised Wild Mushroom with Bean Curd in Chili Garlic Sauce                 | \$98                |

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| 醬爆茄子<br>Braised Eggplant with Minced Mutton  | \$108 |
| 清真咖喱什菜<br>Muslim Curry Vegetables  | \$138 |
| <b>烤爐精選 Tandoori Specialties</b>   |       |
| 自製新疆包配合桃橄欖醬、雞肝醬<br>Baked Bread with Olives, Walnut and Chicken Liver Dip                                       | \$68  |
| 馬腸釀烤餅<br>Horse Meat Sausage Pizza  | \$98  |
| 羊肉釀烤餅<br>Mutton Pizza  | \$98  |
| 雞肉釀烤餅<br>Chicken Pizza   | \$98  |
| 烤鴨釀烤餅<br>Roast Duck Pizza  | \$98  |
| 素菜蘑菇烤餅<br>Vegetables and Mushrooms Pizza   | \$98  |
| 咖喱釀烤餅 (羊肉 / 雞肉 / 什菜)<br>Curry Pizza (Mutton / Chicken / Vegetables)<br>咖喱釀烤餅配什菜<br>Curry Pizza with Vegetables | \$98  |
| 新疆包<br>Xinjiang-Bread  | \$48  |
| 烤包<br>Naan Bread   | \$48  |
| 手抓燒餅<br>Roti with Green Onion  | \$48  |
| <b>自家制 Home Made Specialties</b>   |       |
| 新疆肉餅<br>Xinjiang Traditional Meat Cake   | \$98  |
| 蒸素餃 (四件)<br>Steamed Vegetarian Dumplings (4 pcs)   | \$68  |

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| 雞肉春卷 (三件)<br>Chicken Spring Rolls (3 pcs)  | \$68  |
| 羊肉春卷 (三件)<br>Mutton Spring Rolls (3 pcs)   | \$68  |
| 阿曼菇素春卷 (三件)<br>Vegetarian Spring Rolls (3 pcs)   | \$68  |
| 火燒餅(雞肉/牛肉/羊肉) (兩件)<br>Xinjiang Traditional Meat Bun (Chicken / Beef / Mutton) (4 pcs)  | \$88  |
| 素菜什菌燒餅 (兩件)<br>Pan Fried Pancake stuffed with Vegetables and Mushrooms (2 pcs)   | \$78  |
| <b>飯、麵 Rice and Noodle</b>   |       |
| 羊肉/雞肉/馬腸/素菜抓飯<br>Xinjiang Rice with Mutton / Chicken / Horse Meat Sausages / Vegetables<br>素菜抓飯<br>Xinjiang Rice with Vegetables                 | \$128 |
| 海鮮炒小麥米<br>Fried Cous Cous with Seafood   | \$138 |
| 絲路拌麵 (素菜/羊肉/雞肉/牛肉)<br>Silk Road Noodle with Vegetables / Mutton / Chicken / Beef<br>絲路拌麵配素菜<br>Silk Road Noodle with Vegetables                  | \$98  |
| 海鮮炒麵片<br>Fried Flat Noodle with Seafood  | \$138 |
| 素菜炒麵片<br>Fried Flat Noodle with Vegetables   | \$108 |
| 絲路湯麵片 (素菜/雞肉/羊肉)<br>Silk Road Flat Noodle with Vegetables / Chicken / Mutton in Soup<br>絲路素菜湯麵片<br>Silk Road Flat Noodle in Soup with Vegetables | \$98  |
| 丁丁炒麵<br>Fried Ding Ding Noodle with Mutton   | \$108 |
| 家常醬炒拉麵 (羊肉/牛肉/素菜)<br>Fried Noodle in Soya Sauce with Mutton /Beef/Vegetables<br>家常醬素菜炒拉麵<br>Fried Noodle in Soya Sauce with Vegetables           | \$128 |

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| 白飯<br>Steamed Rice   | \$15  |
| <b>甜品 Dessert</b>  |       |
| 紅豆綠茶桂花糕<br>Osmanthus Pudding with Red Bean and Green Tea                                   | \$68  |
| 雙球石榴雪糕<br>Double Scoop Guava Ice-cream   | \$68  |
| 巴達木紅棗糕配石榴雪糕<br>Badam and Red Date Pudding with Guava Ice-cream                             | \$78  |
| 拔絲香蕉 (需時 20 分鐘)<br>Candied Banana (20 minutes for Preparation)                             | \$98  |
| 拔絲番薯 (需時 20 分鐘)<br>Candied Yam (20 minutes for Preparation)                                | \$98  |
| 拔絲士多啤梨 (需時 20 分鐘)<br>Candied Strawberry (20 minutes for Preparation)                       | \$108 |
| 水果拼盤配乳酪<br>Fresh Fruit Platter with Yogurt   | \$118 |
| 新疆金瓜豆沙餅(兩件)配石榴雪糕<br>Fried Pumpkin and Red Bean Puree Pan Cake (2 pcs) with Guava Ice-cream | \$98  |
| 桃仁蛋卷<br>Egg wrapped with Walnuts   | \$68  |
| 甜品拼盤<br>Dessert Platter  | \$128 |

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