

素菜精選 Special Vegetarian Menu

前菜 Mezza		
烤包配中東三重奏	\$108	
(雞心豆茸配松子、青瓜乳酪、茄子茸配杏仁)		
Al Pasha's Mezzas with Fresh Xinjiang Naan Bread		
(Hummus with Pinenut, Cucumber Yogurt, Smoked Eggplant Puree with Almond)		
家拌酸辣野生黑木耳	\$78	
	<i>Ş</i> 76	
Spicy and Sour Wild Black Fungus 大菌香辣蒜茸拍黃瓜	\$78	
	\$78	
Portobello Mushroom with Marinated Cucumber in Garlic Chili Sauce	670	
凉拌彩絲	\$78	
Marinated Lettuce Stem, Pumpkin and Potatoes with Fresh Bean Curd Sheet	670	
炸毛茄配番茄沙沙	\$78	
Deep Fried Okra with Tomato Salsa	4	
醃青辣椒、小鹹酸瓜伴黑欖羊奶芝士	\$108	
Pickled Green Chili and Gherkins with Black Olive and Feta Cheese		
菠菜芝士卷配橄欖松子仁汁 (四件)	\$78	
Spinach and Goat Cheese Filo with Olive and Pinenut Sauce (4 pcs)		
烤串 Kebabs 所有烤串可選擇走辣椒粉		
Optional with / without Cayenne Pepper (Spicy) for all Kebabs		
烤南瓜串 (兩串)	\$68	
Pumpkin Kebabs (2 pcs)	1	
考大菌 (一串)	\$68	
Portobello Mushroom Kebabs (1 pc)	·	
湯 Soup		
金瓜小麥米素翅羹	位\$50	
Vegetarian Shark's Fin with Cous Cous and Squash Soup		
清燉杞子天山雪蓮果	位\$68	
Double Boiled with Tian Shan Snow Lotus Fruit and Chinese Wolfberry		
菜類 Vegetables		
醬炒包心菜	\$88	
Wok Fried Cabbage with Soya Sauce and Dried Chili Pepper		
干巴菌爆炒豆條	\$98	

内容如有更改,恕不另行通知 Details are subject to change without further notice



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Stir Fried Green Beans, Ganbajun Zang Mushroom, Almond and Garlic	
醋溜野山木耳大白菜	\$98
Fried Chinese Cabbage and Wild Black Fungus with Chili and Vinegar Sauce	
香辣七彩粉條	\$98
Stir Fried marinated Vegetables with Bean Noodles	
酸辣土豆絲	\$98
Stir Fried Shredded Potatoes with Chili and Vinegar Sauce	
四季菜苗	\$128
Stir Fried Seasonal Vegetables with Garlic	
濃湯杞子竹笙娃娃菜	\$108
Bamboo Piths with Baby Tin Jin Cabbage in Supreme Broth	
辣醬炒野菌豆腐	\$98
Braised Wild Mushroom with Bean Curd in Chili Garlic Sauce	
清真咖喱什菜	\$138
Muslim Curry Vegetables	
烤爐精選 Tandoori Specialties	
素菜蘑菇烤餅	\$98
Vegetables and Mushrooms Pizza	
咖喱釀烤餅配什菜	\$98
Curry Pizza with Vegetables	
新疆包	\$48
Xinjiang-Bread	
烤包	\$48
Naan Bread	
自家制 Home Made Specialties	
蒸素餃 (四件)	\$68
Steamed Vegetarian Dumplings (4 pcs)	
阿曼菇素春卷 (三件)	\$68
Vegetarian Spring Rolls (3 pcs)	
素菜什菌燒餅 (兩件)	\$78
Pan Fried Pancake stuffed with Vegetables and Mushrooms (2 pcs)	



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飯、麵 Rice and Noodle		
素菜抓飯	\$128	
Xinjiang Rice with Vegetables		
絲路拌麵配素菜	\$98	
Silk Road Noodle with Vegetables		
素菜炒麵片	\$108	
Fried Flat Noodle with Vegetables		
絲路素菜湯麵片	\$98	
Silk Road Flat Noodle in Soup with Vegetables		
家常醬素菜炒拉麵	\$128	
Fried Noodle in Soya Sauce with Vegetables		
白飯	\$15	
Steamed Rice		
甜品 Dessert		
紅豆綠茶桂花糕	\$68	
Osmanthus Pudding with Red Bean and Green Tea		
雙球石榴雪糕	\$68	
Double Scoop Guava Ice-cream		
巴達木紅棗糕配石榴雪糕	\$78	
Badam and Red Date Pudding with Guava Ice-cream		
拔絲香蕉 (需時 20 分鐘)	\$98	
Candied Banana (20 minutes for Preparation)		
拔絲番薯 (需時 20 分鐘)	\$98	
Candied Yam (20 minutes for Preparation)		
拔絲士多啤梨 (需時 20 分鐘)	\$108	
Candied Strawberry (20 minutes for Preparation)		
水果拼盤配乳酪	\$118	
Fresh Fruit Platter with Yogurt		
新疆金瓜豆沙餅(兩件)配石榴雪糕	\$98	
Fried Pumpkin and Red Bean Puree Pan Cake (2 pcs) with Guava Ice-cream		
甜品拼盤	\$128	
Dessert Platter		