

燕燕 menu

Cold Dishes ··· You can serve it relatively without waiting.

1. 榨菜 冷 Pickled mustard tuber ······ 4 5 0
2. 梅子番茄 冷 Plum tomato ······ 6 8 0

🍷 Taiwanese-style pickled cucumber using peeled cherry tomatoes.
3. 台湾皮蛋 冷 Taiwan preserved egg ······ 6 5 0

🍷 Taiwanese century egg is a soft, gentle taste egg yolk that suppresses the bitter taste peculiar to ordinary century eggs.
4. 拌干豆腐 冷 Mixed dried tofu ······ 8 5 0

🍷 Dried tofu = a type of tofu made from soybeans.
Dehydrated and cloth-like is chopped like noodles and used.
5. 香港式海蜇 冷 Hong Kong style jellyfish ······ 9 8 0

🍷 A gentle sweet and sour sauce with jellyfish and domestic sesame seeds.
6. 姜葱白切鸡 冷 Sliced chicken with ginger and scallion · 9 8 0
7. 口水鸡 冷 Steamed chicken with chili sauce ······ 9 8 0

🍷 A spicy and representative cold dish of Sichuan called "Mouthwater chicken".
8. 青麻鲜鱿鱼 冷 Squid with green pepper ······ 1 0 5 0

🍷 A sauce with the flavor of Sichuan green pepper.

Seafood

9. 大叶鱿鱼	Squid with perilla frutescens ······1 1 0 0
10. 辣炒鱿鱼	Squid stir fry with spicy sauce ······1 1 0 0
11. 虾黄酱炒鱿鱼	Fried squid with shrimp sauce ······1 3 0 0
	🍷 Yellow soybean paste = golden delicate made from natural shrimp A smooth sauce. Excellent compatibility with seafood without any habit.
12. 干烧虾球	Shrimp chili ······1 4 5 0
13. 清炒海鲜	Stir fried seafood ······1 4 0 0
14. 葱油海螺片	Sliced conch with scallion oil ······1 4 5 0
	🍷 White onion and ginger + rounded soy sauce sauce on top of hot water mashed shellfish
15. 海鲜锅巴	Rice crust with seafood ······1 6 5 0
16. 沙丹虾球	Shrimp mayonnaise sauce ······1 4 5 0
17. XO酱炒海鲜	Fried seafood with XO Sauce ······1 5 0 0
18. 红烧鱼翅	Braised shark's fin in brown sauce ····2 8 0 0
19. 蟹黄扒鱼翅	Braised shark's fin with crab roe ······4 0 0 0
20. 蟹肉滑蛋	Crab meat and egg ······1 2 0 0
21. 滑蛋虾仁	Egg and shrimp ······1 2 0 0
22. 麻辣锅巴软蟹	Spicy Rice Crab ······1 8 0 0
	🍷 Soft shell crabs are soft crabs that have just molted.
23. 麻辣鱼块	Spicy fish nuggets ······1 1 0 0

Meet

24. 京葱爆猪肉	Fried pork with scallion ······	9	8	0
25. 木须肉	Moo shu pork ······	9	8	0
26. 炸鸡	Fried chicken ······	9	8	0
27. 青椒牛肉丝	Shredded beef with green pepper ·	1	2	0 0
28. 油淋鸡	Oil-dripped chicken ······	1	2	0 0
29. 上海红烧肉	Shanghai Braised Pork ······	1	8	0 0
30. 菠萝咕咾肉	Fried pork with pineapple ······	1	2	0 0
31. 北京烤鸭	Peking duck (Reservation required) one ···	7	5	0 0
	(duck cake (6 pieces), duck miso, white-haired green onion, and shredded cucumber) half ···	4	5	0 0
32. 宫保鸡丁	Kung pao chicken ······	1	1	8 0
33. 麻辣鸡丁	Spicy diced chicken ······	1	1	8 0
	🌶️ Pepper produced in Sichuan is working well.			
34. 鱼香肉丝	Yuxiang shredded pork ······	1	3	0 0
35. 韭黄炒肉丝	Chinese chive fried shredded pork ··	1	5	0 0
	🌶️ Chinese chive = A slightly expensive Chinese vegetable that is soft and fragrant.			
36. 黑醋咕咾肉	Fried Pork with black vinegar ······	1	2	0 0
	🌶️ Sweet and sour pork made with black vinegar, which has a deep flavor.			
37. 黑胡椒炒牛肉片	Fried beef slices with black pepper ···	1	3	8 0
38. XO酱炒牛肉片	Fried beef slices with XO Sauce ······	1	4	8 0
39. 水煮牛肉片	Poached spicy slices of pork beef ······	1	8	8 0

Principal food

40. 担担面	Noodles in chili sauce, sichuan style ······	1 0 0 0
41. 叉烧拉面	Noodles with barbecued pork ······	1 0 0 0
42. 海鲜炸面	Fried noodles with seafood ······	1 1 0 0
43. 燕燕炒面	Chow mein with yan yan style ······	1 0 0 0
44. 四川麻辣火锅汤面	Sichuan spicy hot pot noodle soup ······	1 3 0 0
	☞ Highly blended with more than a dozen kinds of Kampo ingredients and spices. It is composed mainly of domestic materials. Metabolism UP ↑↑↑	
45. 虾黄酱伊府面	Yifu noodles with shrimp and yellow sauce ····	1 3 0 0
	☞ Yifu noodles = Kneaded only with flour and eggs Flat noodles with a unique texture. Shrimp and yellow chives.	
46. 牛肉炒河粉	Chow fun (beef) ······	1 2 8 0
	☞ Flat noodles made from rice flour called chow fun.	
47. 麻辣炒饭	Spicy Fried Rice ······	1 2 0 0
	☞ Sichuan green pepper and red pepper, pork, garlic, green onion.	
48. 天津饭	Tianjin rice ······	9 8 0
49. 海鲜炒饭	Fried Rice with seafood ······	1 2 0 0
50. 瑶柱蛋白炒饭	Fried rice with scallop and egg white ····	1 2 0 0
51. 叉烧炒饭	Fried rice with barbecued pork ······	1 0 0 0
52. 广东白粥	Guangdong porridge ······	7 0 0
53. 白米饭	Rice ······	2 5 0
54 素面	Noodles ······	2 5 0

Vegetables, tofu, eggs

55. 炸薯条	French fries ······	6 8 0
56. 蒜蓉时蔬	Minced garlic seasonal vegetables ······	9 5 0
57. 黑胡椒炒青菜	Stir-fried Vegetables with Black Pepper ······	9 5 0
58. 西红柿炒鸡蛋	Scrambled eggs with tomatoes ······	9 5 0
59. 八宝菜	Stirfried vegetables and meat in starchy sauce	1 2 0 0
	🍴 Classic Chinese food. Stir-fry ingredients such as meat, seafood, and vegetables.	
60. 地三鲜	Sauteed potato, green pepper and eggplant ······	1 0 8 0
	🍴 Lightly fried vegetables with garlic-flavored miso. A classic dish from northeastern China.	
61. 麻婆茄子	Spicy eggplant ······	1 0 8 0
62. 麻婆豆腐	Stir-fried tofu in hot sauce ······	9 5 0
63. 虾黄酱豆腐	Yellow bean curd tofu ······	1 0 8 0
64. 奉天炖酸菜	Fengtian stewed sauerkraut ····	1 1 0 0
	🍴 Sour cabbage: fermented Chinese cabbage. A traditional dish from the Tohoku region (former Manchuria).	


Soup

65. 素菜蛋汤	Vegetable and egg soup ······	8 0 0
66. 酸辣汤	Hot and Sour Soup ······	1 1 0 0
67. 瑶柱粟米汤	Scallop corn soup ······	1 2 0 0
68. 海鲜海苔汤	Seafood seaweed soup ······	1 2 0 0

Dim sum

69. 燕燕春卷	Spring roll with yan yan style(2pieces) ····7 0 0
70. 冰花煎饺	Grilled dumplings(7pieces)·····8 0 0
71. 东北家常水饺	Boiled dumplings(6pieces)·····6 6 0
	 It is a common taste in the northeastern region of China
72. 咸水角	Deep-fried dumplings(3 pieces)·····6 0 0
73. 港式萝卜糕	Turnip cake(2 pieces)·····6 0 0
74. 烧卖	Siu Mai(3 pieces)·····6 0 0
75. 虾饺	Steamed shrimp dumplings(3 pieces)···6 9 0
76. 鱼翅饺	Shark fin dumplings(3 pieces)·····8 0 0
77. 上海小笼包	Shang hai steamed Dumplings(3 pieces)·8 0 0

Dessert

78. 燕燕杏仁豆腐	Almond curd in syrup·····4 5 0
79. 桃包	Tao bao(custard、2 pieces)·····4 8 0
80. 芝麻球	Glutinous rice sesame balls(3 pieces)···5 0 0
81. 拔丝地瓜	Gute nacht(6 pieces)·····9 0 0
	 Sweet potato fried in oil with molasses entwined.
82. 黑芝麻冰激凌	Black sesame ice cream·····4 5 0
83. 芒果冰激凌	Mango Ice Cream·····4 5 0

* All prices include tax. **中国菜 燕燕**