

凉菜 Appetizer

- 68

Marinated Jellyfish with Aged Vinegar
老醋海蜇头
- 68

Cantonese-Style Braised Goose Wings
粤式卤鹅翅
- 68

Crispy Pig Ears with Chili Oil
脆爽猪耳
- 68

Marinated Fish Maw with Chili Oil
红油麻辣鱼肚
- 68

Marinated Boneless Black Chicken Feet with Chili Oil
麻辣乌鸡凤爪
- 58

Scallion Oil Mixed Puffed Tofu
香葱油拌气泡豆腐
- 58

Scallion & Bamboo Shoot Salad
绿香葱拌春笋
- 58

Crispy Pickled Local Radish
脆爽五指山萝卜

主厨推荐 The Chef’s Recommendation

- 298

Hainan Lobster “Zao Po Cu” Rice Noodles
Local Lobster, Fresh Cuttlefish, Fresh Mussel, Fresh Abalone, Prawn
海南龙虾糟粕醋粉
本地小青龙，墨鱼仔，新鲜青口贝，鲜鲍鱼，大虾
- 288

Satay Sauce Slow-Cooked Wagyu Beef Rib Noodles
Braise Beef Rib, Braised Egg, Green Vegetable
沙茶酱低温和牛肋排面
低温慢炖牛肋排，卤蛋，青菜
- 268

Braised Sea Cucumber & Abalone Noodles with Scallion Sauce
Braised Scallion, Green Peas , Abalone Sauce
葱烧辽参鲍鱼面
煨京葱，青豆，鲍汁
- 238

M9 Wagyu Beef & Fresh Prawn Hand-Pulled Noodles
Coriander, Garlic Sprouts, Green Vegetable
滚汤现冲·M9 和牛鲜虾扯面
香菜，蒜苗，青菜

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Seafood-Infused Tonkotsu Ramen
Pork Bone Broth, Local Black Pork Char Siu, Ajitsuke Tamago, Nori, Scallop
海味豚骨白汤拉面
慢熬豚骨汤，低温黑猪叉烧，溏心蛋，海苔，干贝
- 188

The Mandarin Pork Rib Noodles with Scallion Oil
Ding'an Black Pork Ribs, Fried Scallions, Farm Egg, Green Vegetable
文华葱油猪排拌面
定安黑猪肋排，炸青葱，非笼养鸡蛋，青菜
- 188

Hainan-Style Chilled Noodles
Sliced Beef Shank, Calamansi, Cucumber, Apple , Soft-Boiled Egg
海南爽口冷面
澳洲谷饲牛腱子，海南小酸橘，黄瓜，苹果，水煮蛋
- 128

Chef Zhuo’s Signature Spicy & Sour Sweet Potato Noodles
Minced Pork, Fried Peanuts, Pickled Beans
卓先生风味酸辣粉
香辣黑猪肉酱, 炸花生, 酸豆角
- 158

Hainan Grouper Noodles
Crispy Grouper Fillet, Pickles, Scallions
海南石斑鱼面
酥脆石斑鱼柳，雪菜，葱花
- 138

Shanxi-Style Hand-Shaved Noodles
Slow-Cooked Beef Brisket, Pickled Vegetable, Garlic Sprouts
山西酸菜牛腩刀削面
炆火慢炖牛腩，酸菜，蒜苗
- 158

Stir-Fried Seafood Udon
Fresh Cuttlefish, Prawns, Fresh Abalone, Bell Peppers, Scallions, Mushrooms, Bonito Flakes
日式海鲜乌冬炒面
墨鱼，虾仁，鲜鲍鱼，甜椒，细葱，香菇，木鱼花
- 128

Beijing-Style Hand-Rolled Noodles (Cold)
Pork Belly Sauce, Yellow Beans, Daikon, Cucumber, Bean Sprouts
老北京炸酱面(凉)
猪肉炸酱，黄豆，心里美萝卜，黄瓜，黄豆芽

主厨推荐 The Chef’s Recommendation

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Shaanxi Biangbiang Noodles
Braise Pork, Chili Peppers, Garlic, Aged Vinegar
陕西 Biangbiang 面
两种猪肉酱，辣椒，蒜，陈醋
- 128

Hand-rolled Noodles with Sesame Paste
Cucumber , Carrot, Bean Sprouts , Daikon , Leek
素心麻酱手擀面
黄瓜，胡萝卜，黄豆芽，心里美萝卜，大葱
- 118

Minced Pork & Cabbage Dumplings
猪肉白菜饺子
- 118

Handmade Sea Cucumber Dumplings
海参手工饺子

儿童菜单 Kid’s Menu

- 68

Kids’ Pork Wontons
儿童猪肉馄饨
- 68

Kids’ Chicken & Green Vegetable Noodles
儿童青菜鸡汤面
- 68

Tomato & Egg Chinese Dough Drops
番茄鸡蛋面疙瘩
- 68

Kids’ Tomato & Minced Beef Noodles
儿童番茄牛肉面

甜品 Dessert

- 108

Tropical Fruit Plate
热带水果盘
- 98

Mango & Coconut Pudding
芒果椰子冻
- 88

Movenpick Ice Cream(Chocolate / Strawberry / Vanilla)
莫凡彼冰淇淋(巧克力 / 草莓 / 香草)