

NO.1 原味骨汤汤底 / PORK BONE SOUP /

挑选新鲜猪骨、鸡骨经过数十个小时熬制而成，原汤纯味，米线爽滑Q弹，水灵筋骨。十秒回归至醇至真的云南美食.....

- A1 原味过桥米线 \$14.99
- Original Crossing Bridge Rice Noodles
- A2 原味肥牛米线 \$15.99
- Original Beef Rice Noodles
- A3 原味牛腩米线 \$15.99
- Original Beef Brisket Rice Noodles



NO.4 麻辣汤底 / SPICY SOUP /

汤底色泽鲜艳秘制麻辣风味，让你的味蕾在麻、辣、酥、爽多重体验中如火焰般跳动，欲罢不能.....

- A11 麻辣米线 \$14.99
- Spicy Rice Noodles
- A12 麻辣牛腩米线 \$15.99
- Spicy Beef Brisket Rice Noodles
- A13 麻辣大排米线 \$15.99
- Spicy Pork Chop Rice Noodles
- A14 麻辣肥牛米线 \$15.99
- Spicy Fish Rice Noodles



NO.2 酸甜番茄汤底 / TOMATO SOUP /

新鲜番茄配合醇香高汤，酸甜咸口，汤底色泽艳丽。精选牛腩，肥而不腻，一口下去唇齿留香。

- A4 番茄米线 \$14.99
- Tomato Soup With Rice Noodles
- A5 番茄大排米线 \$15.99
- Tomato Pork Chop Rice Noodles
- A6 番茄牛腩米线 \$15.99
- Tomato Beef Brisket Rice Noodles
- A7 番茄肥牛米线 \$15.99
- Tomato Beef Rice Noodles



- A15
- 青花鱼米线
- Fish Slice With Green Pepper Rice Noodles
- \$15.99

- A16
- 泡菜肥牛米线
- Beef Slice With Kimchi Rice Noodles
- \$15.99



NO.3 酸辣汤底 / HOT AND SOUR SOUP /

金汤犹如恋爱中的重庆女孩，外表靓丽，同时带着一丝酸爽，火热多情如我，回味无穷.....

- A8 金汤米线 \$14.99
- Golden Hot And Sour Rice Noodles
- A9 金汤牛腩米线 \$15.99
- Pickled Peppers And Beef Rice Noodles
- A10 金汤肥牛米线 \$15.99
- Pickled Peppers Beef Rice Noodles



加料区

/ ADD ON /

- | | |
|------------------------------|--------------------------------|
| B1 牛腩 Braised Brisket \$4.99 | B2 肥牛 Sliced Beef Belly \$4.99 |
| B3 卤蛋 Braised Egg \$1.99 | B4 大排 Braised Pork Chop \$4.99 |
| B5 生菜 Lettuce \$1.99 | B6 米线 Rice Noodle \$2.99 |
| B7 鸡腿 Chicken Leg \$4.99 | B8 菌菇 Assorted Mushroom \$3.99 |
| B9 午餐肉 Ham \$3.99 | B10 鱼片 Fish Fillet \$3.99 |

更多美味米线邀你品尝
More Delicious Rice Noodles Invite You to Taste



- C1 养生菌菇米线 \$15.99
- Chicken Mushroom Rice noodle

- C2 鸡汤米线 \$14.99
- Chicken Rice Noodle

- C3 酸菜鱼米线 \$16.99
- Picked Cabbage&Fish Fillet Rice Noodles

- C4 虫草花鸡米线 \$15.99
- Herbal&Chicken Rice Noodle

- C5 海鲜冒菜米线 \$17.99
- Spicy Seafood Rice Noodle



高温，小心！
Caution! Hot stone pot 300°F !

*如對任何食物過敏，請通知服務員
Please tell your Server if you have any food allergy



凉菜小吃 APPETIZER



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|-----|---|--------|
| D1 | 凉拌开胃黄瓜
Cucumber Salad | \$5.99 |
| D2 | 葱香土豆丝
shredded potatoes in Onion Sauce | \$5.99 |
| D3 | 麻辣牛肚
Spicy Beef Tripe | \$7.99 |
| D4 | 红油猪耳
Sliced Pork Ear in Chili Sauce | \$7.99 |
| D5 | 小坛口水鸡
House-Special Cold Chicken | \$8.99 |
| D6 | 轰炸大鱿鱼
Fired Squid Skewer | \$7.99 |
| D7 | 盐酥香菇
Fried Mushroom | \$7.99 |
| D8 | 酥炸藕合
Fried Lotus Root | \$7.99 |
| D9 | 炸鲜奶
Fried Milk | \$9.99 |
| D10 | 黄金小馒头
Fried Mini Bun | \$7.99 |

饮品 DRINK



- | | | |
|----|-----------------------------------|--------|
| F1 | 康师傅冰红茶
Iced Black Tea | \$4.00 |
| F2 | 康师傅绿茶
Iced Green Tea | \$4.00 |
| F3 | 加多宝 / 王老吉
Chinese Herbal Drink | \$4.00 |
| F4 | 康师傅冰糖雪梨
Pear Juice | \$4.00 |
| F5 | 北冰洋
Orange Soda (import) | \$4.00 |
| F6 | 旺仔牛奶
Wang Milk Drink | \$4.50 |
| F7 | 酸梅汤
Plum Juice | \$4.00 |
| F8 | 椰汁
Coconut Milk | \$4.00 |

凉

炸

米线的吃法

HOW TO EAT?

- | | | | |
|--|--|---|--|
| NO.1 | NO.2 | NO.3 | NO.4 |
| 汤上桌后
首先将鹌鹑蛋
和肉卷加到汤中 | 将肉酱和其他配菜
依次加入并搅拌
使其更加入味 | 最后将米线
加入汤中
等待“十秒” | 即刻享用
香喷喷的米线 |
| After serving the
soup, first add
quail eggs and
raw meat/ham
to the soup. | Then add the
meat sauce and
other side dishes
in turn and stir
them to make
them more
delicious. | Finally add rice
noodles to the
soup and wait
for ten seconds. | Enjoy instantly
fragrant rice
noodles. |



十秒到

TEN SECONDS

雲南 過橋米線

Yunnan Rice Noodles

十秒
回归
云南味道
Within 10 seconds,
you'll get a good taste of Yunnan