

Food Menu



San Wan 拉面
Hand Pulled Noodles

JLT CLUSTER F, BEHIND AVIV, GROUND LEVEL

+971 50 759 9584

22 AED

CHILLI CUCUMBER SALAD
pāi huáng guā

Crushed Fresh Cucumber marinated in Red Chillies, sesame seeds, Chicken Powder, Soy Sauce, Chinese Black Vinegar and Sesame Oil.



26 AED

HOT AND SOUR
SHREDDED POTATOES
suān là tǔ dòu sī

Capsicum, Potatoes, Dried Chilli & Home-Made Chilli Oil cooked in the Wok flavoured with traditional Szechuan Peppercorns & White Vinegar.

Choice of: -Medium Cooked (Crunchy)
(Recommended as the traditional Style).
-Cooked Well through.



26 AED

STIR FRIED CHILLI CABBAGE
là bái cài

Cooked in the Wok with Garlic, Dried Red Chillies, chicken stock & home made Chilli Oil.



STARTERS

26 AED

STIR FRIED PAK CHOY suàn róng qīng cài

*Cooked in the Wok with Sesame Seeds,
Garlic and Chicken stock.*



BOILED WONTONS hún tún

7 pieces of Home Made Wontons (made fresh daily) stuffed with minced vegetable, Chicken or minced Lean Beef & Caramelized Shallots marinated in a blend of Chinese Spices.

26 AED
(CHICKEN)

29 AED
(BEEF)

24 AED
(VEGETABLE)



Choice of:

- Spicy là
- Not Spicy bu là

FRIED WONTONS

Zhà hún tún

Served with a Home Made Sweet Chilli Sauce.

29 AED
(CHICKEN)

32 AED
(BEEF)

27 AED
(VEGETABLE)



34 AED

DRIED CHILLI BEEF gān biān niú ròu

Wok Fried Crispy beef strips with our Home Made Chilli Oil, Ginger and Leeks.

Choice of Lean Beef or Beef Shank



STARTERS

24 AED

DEEP FRIED ENOKI

zhà cuì jīn zhēn gū

Deep fried crispy enoki mushrooms served with a sweet Chilli Sauce.



26 AED

STIR FRIED GREEN BEANS

ròu mò chǎo dòu jiǎo

Cooked in the Wok with Sesame Oil, Dried Red Chillies, Minced Chicken and Shrimp Paste.



26 AED

XIAN LAMB CHINESE BURGER

ròu jiā mó

Chopped cumin lamb (Fresh Australian Lamb) with traditional Chinese herbs and spices. Mild Spicy
or

Traditional Pulled Lamb Chinese Burger



59 AED

XIAN CHILI BBQ BEEF

Xī'ān kǎo niúròu

150 grams of BBQ Beef Tenderloin with Cumin and Chili Spices. Choice of Medium or Well Done

*Xuǎnzé bànshú huò quán shú
150 kè shāokǎo niú líjī pèi xiǎo huíxiāng hé
làjiāo xiāngliào*



HAND PULLED NOODLE DISHES

49 AED

BEEF NOODLES SOUP

Niú Ròu Tāng Miàn

Chinese White Radish, Marinated Beef slices, Coriander, Green Onion and with Home made Chilli oil served in beef broth with Traditional Skinny/Round Hand Pulled Noodles with a choice of meat Slices (Beef Shank or Lean Beef)



44 AED

CHICKEN WONTON NOODLE SOUP

jī ròu hún tún tang miàn

7 pieces of Fresh Chicken wontons (Made Fresh Daily) in Chicken Broth with Traditional Skinny/Round Hand Pulled Noodles.



41 AED **8 AED** **9 AED** **7 AED**
(CHICKEN) (BEEF) (TOFU)

TRADITIONAL BIANG BIANG NOODLES

Biang Biang miàn

Green Onions, Garlic, Chilli Powder drizzled with Hot Oil in a base of Soya Sauce and Chinese Black Vinegar with Traditional Biang Biang (wide) Hand Pulled Noodles.



43 AED

TOMATO AND EGG

fān qié jī dàn miàn

Tomato and Egg stew cooked in Vinegar, Sesame Oil, Chicken Powder with a Choice of Hand Pulled Noodle style.

Choice of Hand Pulled Noodle:

kě xuǎn miàn lèi

- Biang Biang (Wide Noodles)
- Skinny Noodles (Thin Round Noodles) (recommended)
- Zoodles (Zucchini Noodles)



ZHA JIANG NOODLES

44 AED (CHICKEN)

47 AED (BEEF)

zhà jiàng miàn jī ròu / niú ròu

Sweet Soya Bean Paste, Savoury Soy Bean Paste Sauce, Cucumber, Carrots, Green Onion and a Choice of Hand Pulled Noodle style.

Choice of Hand Pulled Noodle :

kě xuǎn miàn lèi

- Biang Biang (Wide Noodles)
- Skinny Noodles (Thin Round Noodles) (recommended)
- Zoodles (Zucchini Noodles)



49 AED

(EXTRA SAUCE)- 3 AED

(EXTRA LAMB)- 8 AED

CUMIN LAMB (MILD SPICY)

zī rán yáng ròu miàn (wēi là)

Fresh Australian lamb leg slices (Never Frozen) marinated in Traditional Cumin Chinese Spices, Wok Fried with a Choice of Hand Pulled Noodle style.

Choice of Hand Pulled Noodle :

kě xuǎn miàn lèi

- Biang Biang (Wide Noodles) (Recommended)
- Skinny Noodles (Thin Round Noodles)
- Zoodles (Zucchini Noodles)



41 AED

NOODLES STIR FRY

chǎo miàntiáo

Skinny noodles wok fried with ginger, Shallots and Bock choy, in a sweet and spicy sauce.

ADD ON :- BEEF (NIÚRÒU) - 9 AED

CHICKEN (JĪRÒU) - 8 AED

SHRIMP (XIĀ) - 12 AED

EGG (JĪDÀN) - 4 AED



41 AED

DAN DAN NOODLES

Dàndàn miàn

Skinny Noodles with a sweet Sesame Sauce served with Crushed Peanuts, Bock Choy, Crispy Garlic and Green Onions.

xì miàntiáo pèi tián zhīmajiàng, pèi suì huā shēng, báicài hé cōng.

ADD ON :- BEEF (NIÚRÒU) - 9 AED

CHICKEN (JĪRÒU) - 8 AED



OTHER DISHES

STIR FRIED TOFU

háo yóu dòu fǔ

Medium Firm Tofu Stir fried with Green Onions in a Sweet and Savoury Sauce.

22 AED



CHICKEN FRIED RICE

jī ròu chǎo fàn

Wok Fried Jasmin Rice, Spring Onions, Carrots, Corn, Green Peas and Eggs.

29 AED

(SMALL)
(xiǎo fèn)

42 AED

(LARGE)
(dà fèn)



BEEF FRIED RICE

niú ròu chǎo fàn

Wok Fried Jasmin Rice, Spring Onions, Carrots, Corn, Green Peas, Eggs and Dried Beef Chunks.

32 AED

(SMALL)
(xiǎo fèn)

46 AED

(LARGE)
(dà fèn)



EGG FRIED RICE

dàn chǎo fàn

Wok Fried Jasmin Rice, Spring Onions, Carrots, Corn, Green Peas and Eggs.

27 AED

(SMALL)
(xiǎo fèn)

39 AED

(LARGE)
(dà fèn)



68 AED

GINGER CORIANDER PRAWNS

Zhà Cùi Xiā

150 grams Fried Fresh Shrimps with a side of homemade sweet chilli Sauce.

150 Kè zhà xiān xiā pèi zìzhì tián làjiàng



38 AED

XI'AN COLD NOODLES

Liangpi

Cold Skin Noodles served with served with mianjin (solidified gluten), chili oil, salt, mashed garlic in water, and bean sprouts.

lěng pí miàn pèi yǎ mianjīn, làjiāo yóu, yán, suànní hé dòuyá.

ADD ON SESAME PASTE ZHĪMAJIÀNG 4 AED



OTHER DISHES

BAO

bāo zi jī ròu / niú ròu

4 pieces of soft steamed Bun
Stuffed with a juicy Beef Mince
or juicy Chicken Mince.

32 AED
(CHICKEN)

35 AED
(BEEF)



DUMPLINGS

jiǎo zi jī ròu / niú ròu

7 Dumplings stuffed with a juicy
Mince of choice

(zhēng jiǎo)
-(Steamed)

30 AED
(VEGETABLE)

32 AED
(CHICKEN)

35 AED
(BEEF)

46 AED
(CHICKEN & SHRIMP)



DESSERTS

SALTED EGG CUSTARD BAO

nǎi huáng bāo

4 steamed buns with a sweet
filling.

29 AED

SALTED EGG VANILLA ICE CREAM

22 AED

SALTED EGG CUSTARD VANILLA MACAROONS

49 AED
(3 PIECES)



THE FORBIDDEN SMOOTHIES (BĪNG SHĀ)

(NO ADDED SUGAR, PURE AND NATURAL)

THE GREAT GREEN WALL OF CHINA 26 AED

*Spinach, Broccoli, Mango, Pineapple, Celery.
Banana.*

*Bōcài, xī lánhuā, mángguǒ, Bōluó, Qíncài,
Xiāngjiāo*

ACAI O NARA

(OH THAT'S JAPANESE!, BUT IT RHYMES 😊) 26 AED

Acai, Blueberry, Mango, Banana.

Bāxī méi, lánméi, mángguǒ, Xiāngjiāo

SANYA COLADA

26 AED

Coconut, Pineapple, Banana.

Yēzi, bōluó, xiāngjiāo

HAINAN PARADISE

26 AED

Mango, Pineapple, Passionfruit.

Mángguǒ, bōluó, bǎixiāng guǒ

THE RED DRAGON

26 AED

Raspberry, Blueberry, Banana.

shù méi , lánméi, xiāngjiāo.



DRINKS

ICE TEA (100% ORGANIC)

COLD BREWED OOLONG ICE TEA 17 AED
Lěng cuì wū lóng bīng chá

COLD BREWED WHITE ICE TEA 17 AED
Lěng cuì bái bīng chá

COLD BREWED GREEN ICE TEA 17 AED
Lěng cuì lǜ bīng chá

HOT TEA (100% ORGANIC)

OOLONG TEA Wūlóngchá 17 AED

WHITE TEA Báichá 17 AED

GREEN TEA Lùchá 17 AED

LEMONADES

BLUE LEMONADE 17 AED

CLASSIC LEMONADE 17 AED

LEMON AND MINT 17 AED

SOFT DRINKS

STILL WATER 500 ML 4 AED

PERRIER 330ML 9 AED

COKE 8 AED

COKE ZERO 8 AED

PEPSI 8 AED

DIET PEPSI 8 AED

FANTA 8 AED

SPRITE 8 AED



有一天，一群热爱美食的旅行者在探索一个中国小村庄的后街时，发现了一家依山而建的简陋餐馆。当他们走近时，他们注意到门上挂着一个牌子，上面写着“三碗拉面”。旅行者们被这个名字所吸引，决定试一试这家餐馆。

当他们在其中一张长木桌前坐下时，餐馆老板走过来，问他们想点什么。旅行者们犹豫了一下，不确定“San Wan”是什么意思。感觉到他们的困惑，老板笑着解释说，“三碗”指的是该餐厅著名的三种拉面。

每种面条都有不同的形状和质口感，所有面条都是用最新鲜的材料制成的，并且煮得很完美。旅行者们急于尝试所有三种面条，并为每种面条的独特口味和质地感到欣喜。在享受面条的过程中，旅行者们不禁感叹制作每一碗面的

技巧和工艺。很明显，三碗拉面的厨师是真正的艺术大师，旅行者们知道他们在中国的**中心地带偶然发现了一个真正的美食宝藏。从那天起，每当他们想吃一顿丰盛舒适的食物时，三碗拉面就成了他们的首选之地。

One day, a group of food-loving travelers were exploring the back streets of a small Chinese village when they came upon a humble restaurant nestled in the mountains. As they approached, they noticed a sign hanging above the door that read "San Wan Hand Pulled Noodles." Intrigued by the name, the travelers decided to give the restaurant a try.

As they took their seats at one of the long wooden tables, the proprietor of the restaurant approached and asked what they would like to order. The travelers hesitated, unsure of what "San Wan" meant. Sensing their confusion, the proprietor chuckled and explained that "San Wan" was a reference to the three kinds of hand pulled noodles that the restaurant was famous for.

Each kind of noodle had a different shape and texture, and all of them were made with the freshest ingredients and cooked to perfection. The travelers were eager to try all three varieties, and were delighted by the unique flavors and textures of each one.

As they enjoyed their noodles, the travelers couldn't help but marvel at the skill and craftsmanship that went into making each bowl. It was clear that the chefs at San Wan Hand

Pulled Noodles were true masters of their art, and the travelers knew that they had stumbled upon a true culinary treasure in the heart of China. From that day on, San Wan Hand Pulled Noodles became their go-to destination whenever they were in the mood for a hearty, comforting meal.

San Wan 拉面
Hand Pulled Noodles

