



## 九層塔類 | Basil Dishes

- F01 九層塔炒鴨舌  
Stir Fried Duck Tongue with Basil
- F02 九層塔炒小卷  
Stir Fried Squid with Basil
- F03 九層塔炒大卷  
Stir Fried Cuttle Fish with Basil
- F04 九層塔炒蛤仔  
Stir Fried Clam with Basil
- F05 九層塔炒蛋  
Stir Fried Egg with Basil
- F06 九層塔炒茄子  
Stir Fried Egg Plant with Basil and Shredded Pork
- F07 九層塔炒羊肉  
Stir Fried Sliced Lamb with Basil
- F08 九層塔炒牛肉  
Stir Fried Sliced Beef with Basil
- F09 九層塔炒雪螺  
Stir Fried Spiral with Basil
- F10 九層塔炒田雞  
Stir Fried Frog Leg with Basil

## 鮮肉類 | Meat Dishes

- G01 鐵板牛  
Sizzling Beef Plate
- G02 鐵板羊  
Sizzling Lamb Plate
- G03 宮保雞  
Kung Pao Chicken
- G04 腰果雞丁  
Cashewnut Chicken
- G05 沙茶空心炒牛肉  
Beef with Water Celery and BBQ Sauce
- G06 沙茶空心炒羊肉  
Lamb with Water Celery and BBQ Sauce
- G07 麻辣肚絲  
House Special Spicy Beef Stomach
- G08 水煮牛  
Steam Beef



- G09 水煮羊  
Steam Lamb
- G10 湖南牛  
Hunan Beef
- G11 湖南羊  
Hunan Lamb
- G12 蒜苗臘肉  
Garlic with Preserved Meat
- G13 蒜苗香腸  
Garlic with Sausage
- G14 滋然牛肉  
Chi Yin Style Beef
- G15 滋然羊肉  
Chi Yin Style Lamb
- G16 五更腸旺  
House Special Spicy Pork Intestine
- G17 酸菜薑絲大腸  
Stir Fried Pork Intestine with Preserved Cabbage & Ginger
- G18 香干肉絲  
Stir Fried Pork with Bean Curd
- G19 麻油腰花  
Sesame Oil Kidney
- G20 炒牛筋  
Stir Fried Beef Tendon
- G21 生炒田雞  
Stir Fried Frog Leg
- G22 大蒜炒鹹豬肉  
Stir Fried Taiwanese Pork with Garlic
- G23 客家小炒  
Stir Fried Squid, Bean Curd and Peanut
- G24 牛蒡肉絲  
Gobo with Shredded Pork
- G25 台灣深坑桂竹筍  
Taiwaness Style Bamboo
- G26 薑絲大腸  
Stir Fried Pork Intestine with Ginger
- G27 秋葵培根  
Stir Fried Okra with Bacon
- G28 白切腮幫肉  
Pork Cheek
- G29 蒜苗腮幫肉  
Stir Fried Pork Cheek with Green Onion
- G30 小炒香羊肉  
House Special Stir Fried Lamb
- G31 台式控肉  
Taiwaness Stewed Pork Belly

