

## 辣妹子 LA MEI ZII

NO $10 \%$ SERVICECHARGE EXCEPT FOR FESTIVE SEASON IN DECEMBER
WEAPOLOGISETHAT WEDONOT ACCEPTCHEQUE
不设加 $10 \%$ 服务费 十二月圣诞节除外
抱歉恕不接受支票付款

自助火锅
AUTHENTIC SELF－COOK HOT－POT £24．99 PER PERSON （MINIMUM ORDERFOR 2 PERSONS）


# SET MEALSA E24.00 PER PERSON (MINIMUM ORDERFOR 2 PERSONS) 

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1. SOUP <br> PEKING HOT \& SOUR SOUP OR CHICKEN SWEET CORN SOUP
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2. AROMATIC CRISPY DUCK

SERVED WITH PANCAKES, SHREDDED CUCUMBER, SPRING ONION AND HOI-SIN SAUCE
3. MAIN COURSE

BEEF IN BLACK PEPPER SAUCE ON A SIZZLING PLATE
CHICKEN WITH CASHEW NUTS
STIR FRIED BROCCOLI WITH GARLIC (V)
YUNG CHOW FRIED RICE

FOR 3 PERSONS, AS THE ABOVE PLUS:
STEWED SALTED FISH WITH PORK STRIPS
FOR 4 PERSON OR MORE, AS THE ABOVE PLUS: KUNG BO KING PRAWNS

SETMEALSBE26.OO PER PERSON(MINIMUMORDEREOR2 PERSONS)

1. SOUP

HOT \& SOUR MUSHROOM SOUP OR WEST LAKE BEEF BROTH 2. CLASSIC PLATTER

CRISPY KING PRAWN, VEGETARIAN SPRING ROLLS, SALT \& PEPPER SPARE RIBS, CRISPY SEAWEED
3.MAIN COURSE

CHICKEN IN BLACK BEAN SAUCE ON A SIZZLING PLATE CRISPY SHREDDED BEEF WITH CANTONESE SAUCE STIR FRIED PAK CHOI WITH GARLIC (V)

YUNG CHOW FRIED RICE

FOR 3 PERSONS, AS THE ABOVE PLUS:
PORK STRIPS IN PEKING SAUCE WITH PANCAKES
FOR 4 PERSON OR MORE, AS THE ABOVE PLUS:
SPICY FRAGRANT CHILLI KING PRAWNS

1. SOUP

HOT \& SOUR MUSHROOM SOUP OR MIX SEAFOOD \& SWEET CORN SOUP
2.CLASSIC PLATTER

CRISPY KING PRAWN, VEGETARIAN SPRING ROLLS,
SALT \& PEPPER SPARE RIBS, CRISPY SEAWEED
AROMATIC CRISPY DUCK
SERVED WITH PANCAKES, SHREDDED CUCUMBER,
SPRING ONION AND HOI-SIN SAUCE
3.MAIN COURSE

STIR FRIED CELERY WITH ASSORTED SEAFOOD CRISPY SHREDDED BEEF WITH CANTONESE SAUCE STIR FRIED BROCCOLI WITH GARLIC (V) MIXED MEAT FRIED RICE

FOR 3 PERSONS, AS THE ABOVE PLUS: KUNG PO CHICKEN
FOR 4 PERSON OR MORE, AS THE ABOVE PLUS:
FISH FILLET WITH BLACK PEPPER SUACE ON A SIZZLING PLATE

## SETMEALS VEGETERIANE 20.00 PER PERSON

> 1.SOUP YOU CAN CHOICE ANY ONE SOUP 2.VEGETARIAN CLASSIC PLATTER VEGETARIANSPRINGROLLS, SALT\& PEPPER SPARERIBS, DEEP FRIED MUSHROOM, CRISPY WOOD MUSHROOMS 3.MAIN COURSE FOR ONE PERSON, PLEASE SELECT TWO DISHES FOR EVERY ADDITIONAL GUESTAT THE SAME TABLE, PLEASEADD ONE DISH AUBERGINE WITH BLACKPAPPER SAUCE ONA SIZZING PLATE PINENUTS WITH SWEET CORN STISED TOFU WITHCHINESEMUSHROOM STIR RRIED BROCCOLI WITH GARLIC STEWED TOFUWITH2 KINDS OF MUSHROOM MIXVEGETABLE FRIED RICE

## LAMEIZI

## 汤美类 SOUP

1A）酸辣京汤
PEKING HOT \＆SOUR SOUP

1B）鸡茸玉米墿
3.80

CHICKEN \＆SWEET CORNSOUP

1C）海鲜玉米羹 4．20
MIX SEAFOOD \＆SWEET CORN SOUP

1D）紫菜／番茄蛋花汤
SEAWEED \＆EGG SOUP（V）

1E）酸辣蘑菇汤
HOT \＆SOUR MUSHROOMSOUP（V）

1F）西湖牛肉音
4.20

WEST LAKE BEEFBROTH

1 G）鱼片豆腐汤
4.20

SLICED FISH \＆BEANCURD SOUP
$1 \mathrm{H})$ 豆腐青菜汤
3.80

BEANCURD \＆VEGETABLES SOUP（V）

1I）冬瓜肉片汤
4.20

WINTER MELON \＆SLICED PORK SOUP

## 頭盘类 STARTER

香酕鸭
AROMATIC CRISPY DUCK WITH PANCAKES

| 2A）QUARTER DUCK | $\mathbf{1 0 . 8 0}$ |
| :--- | :--- |
| 2B）HALF DUCK | $\mathbf{1 8 . 8 0}$ |
| 2C）WHOLEDUCK | $\mathbf{3 4 . 8 0}$ |

B） 10.80
2C）WHOLEDUCK 34.80

2D）招牌拼盘
HOUSE SPECIAL PLATTER
CRISPY KING PRAWN，VEGETABLE SPRING ROLLS，SPARE RIBS，CRISPY SEAWEED

2E）清蒸带子
蒜蓉／清蒸带子（一个）
6．50／EACH
STEAMED SCALLOP IN SOY／GARLICSAUCE

2F）京酱肉丝＋饼 11.80

PORK STRIPS IN PEKING SAUCE WITH PANCAKES

2G）虾片
3.80

PRAWN CRACKERS

2H）鲜虾饺
4.80

HAR GOW

21）芝麻虾多士
6.50

SESAME PRAWNON TOAST

2J）香 酥 鸭 卷
6.20

MARINATED DUCK SPRING ROLLS

2K）蒜香 凤尾虾
STEAMED KING
PRAWNS WITH GARLIC

2L）素春卷

VEGETARIANSPRING ROLLS（V）

2M）蟹皇烧卖
SHAOMAI
4.80

2N）椒盐／京都排骨
8.80

SALT \＆PEPPER／PEKING STYLE SPARE RIBS

20）糖醋排骨
9.50

SHANGHAISTYLE
SPARERIBS

2P）椒盐／蒜香鸡翅
8.80

SALT \＆PEPPER／GARLIC
CHICKEN WINGS

2Q）椒盐大虾／鲜尤
SALT \＆PEPPER
KING PRAWN／SQUID

2R）脆皮虾／鱼
10.80

CRISPYKING
PRAWN／FISH WITH
THAI SWEET \＆CHILLI
SAUCE

## 冷盘类 COLD STARTER

## 3 A）辣妹口水鸡 <br> SILCED CHICKEN IN SPICY SAUCE WITHCRUSHED PEANUTS

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3B）五 香／麻辣牛肉
MARINATED FRAGRANT／SPICY BEEF SLICES
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| 3C）椒丝皮蛋 |  |
| :--- | :--- |
| PRESERVED EGGS WITH CHILI PEPPER |  |

3 D）鸡丝粉皮
SHREDDED CHICKEN WITH BEAN STRIPS

3E）凉拌金针菇
ENOKIMUSHROOMS INOYSTERSAUCE（V） 6.50

3F）凉拌海蜇
HOMESTYLELY FISH WITH CUCUMBER

3 G）香辣拍黄瓜
CUCUMBER WITH SPICY GARLIC SAUCE（V）

3 H）美味鸭 舌
9.50

SPICY DUCK TONGUES

3I）野椒凤爪1
CHICKEN FEET IN WILD CHILLI PEPPER

3J）红油肚丝
7.80

HOT \＆SPICY PIG＇S TRIPE

3 K ）夫妻肺片
8.80

SLICE OX＇S TONGUE，OX＇S TRIPE IN CHILLI SAUCE WITH CRUSHED PEANUTS

正宗麻辣香锅
以下香锅均搭配美味辅料，如鱼丸，午餐肉，腐竹，年糕，马铃薯，芹菜，西兰花，年糕等。如有特殊需求，请于点餐时提出，以便获取更美好的菜肴享受。

麻 辣 蛙 香 锅
麻 辣 什 锦 香 锅
麻辣斋品香锅（全素）
麻 辣 鱼 香 锅
麻辣虾香锅

铁板类 SIZZLING PLATE
铁 板 黑 椒／鼓椒 牛（鸡 片）
11.80

SIZZLING BEEF OR CHICKEN IN BLACK PEPPERI
BLACKBEAN SAUCE

铁板黑椒鱼柳
12.80

SIZZLING FISH FILLET WITH BLACK PEPPER SAUCE

铁板烧汁大虾
13.80

SIZZLING KING PRAWN WITH BBQ SAUCE

铁板黑椒茄段
11.80

SIZZLING MINCED PORK \＆AUBERGINE WITH BLACK PEPPER SAUCE

铁板玉子豆腐
11.80

SIZZLING MINCED PORK\＆SILKEN TOFU IN BULGOGI SAUCE

## 海鲜类 SEAFOOD DISHES

麻辣小龙虾 ..... 36.00SPICY CRAYFISH IN SICHUAN STYLE
姜葱／香辣爆龙虾 ..... 时价
DEEP FRIED LOBSTER WITH GINGER \＆SPRING ONIONS／SPICY CHILLI
黄 金 虾 碌 ..... 18.90DEEP FRIED TIGER PRAWN WITH CRUSHED DUCK EGG蒜 蓉 粉 丝 蒸大虾18.90
STEAMED KING PRAWN WITH GARLIC \＆VERMICELII
避风塘软壳蟹 ..... 18.90
SPICY SOFT SHELLCRABS WITHBREADCRUMBS \＆GARLIC
姜葱／香辣蟹 ..... 16.50
DEEP FRIED CRAB WITH GINGER \＆SPRING ONIONS／SPICY CHILLI
锅巴海三鲜 ..... 14.80
TRIPLE SEAFOOD WITH CRISPY RICE
剁椒蒸鲈鱼 ..... 17.50
STEAMED SEABASS WITH CHOPPEDSICHUAN CHILLI
香辣水煮鱼片／鲈鱼$£ 13.80 / £ 17.50$
SLICED FISH WITH SICHUAN PEPPER
酸菜鱼片／鲈鱼$£ 13.80 / £ 17.50$
SLICED FISH WITH PICKLE MUSTARD LEAVES
虾粒豆腐球11.80
MINCED PRAWN WITH DEEP FRIED VEGETARIANBEANCURD BALLS
宫 保 虾 球 ..... 13.80KUNG POKING PRAWNS
冬菇／腰果虾仁 ..... 13.80
KING PRAWNS WITH CHINESE MUSHROOM／CASHEW NUTS
古老虾球 ..... 13.80
SWEET \＆SOUR KING PRAWNS香 辣 大 虾SPICY FRAGRANT CHILLI KING PRAWNS
韭菜炒鲜尤 ..... 13.80
FRIED SQUID WITH CHINESECHIVES
辣妹六色魚
辣妹招牌鱼（鲈鱼）（原味／辣味） ..... 17.50
LAMEIZI HOUSE SPECIAL SEABASS
西 湖 鲈 鱼
FRIED SEABASS IN WEST LAKE STYLE
松鼠全鱼（鲈鱼）17.50GRILLED FISH TOPPED WITH PINE SEEDS
清蒸鲈鱼STEAMED SEABASS WITH SPRING ONION IN SOYSAUCE
麻 辣 沸 腾 鱼 ..... 17.80
SICHUAN SLOW FRIED FISH SLICES WITH SUN DRIED CHILLI

## 家禽类 POULTRY DISHES

广式炸子鸡（半只） 12.80
DEEP FRIED CRISPY CHICKEN CANTONESE STYLE

川香 辣 子 鸡
12.80

DEEP FRIED DICED CHICKEN WITH SUN DRIED RED CHILLI

宫保鸡丁
KUNGBOCHICKEN

腰果鸡丁
11.80

CHICKEN WITH CASHEW NUTS

古老／沙枀／咖 喱 鸡
SWEET \＆SOUR／SATAY／CURRY CHICKEN
$\begin{array}{ll}\text { 梅子鸭 } & 12.80 \\ \text { TEMPURA DUCK WITH PLUM SAUCE }\end{array}$

板栗烧鸡
11.80

STIR FRIED CHICKEN WITH CHESTNUTS

嘴嘴香鸡翅
SPICYCHICKEN WINGS WITH GARLIC GRANULES

农家小炒鸡
HOMESTYLE STIR FRIED CHICKEN

野椒爆鸡胗
11.80

CHICKEN GIZZARDS WITH WILD CHILLI PEPPER

干煸蛙腿／鸭舌
13.80

SICHUAN STYLEFRIED FROG＇S LEGS／DUCK TONGUES

## 肉类 MEAT

八宝酱丁
STIRFRIED DICED ASSORTED MEAT \＆VEGETABLE IN
SPECIALSAUCE

家乡小炒肉
TRADITIONALSTIR FRIED BELLY PORK

西式炸牛丝
CRISPY SHREDDED BEEF WITH CANTONESE SAUCE

## 蒙古酥羊排

MONGOLIAN STYLE LAMB BREAST
孜然羊肉／牛肉
FRIED SLICED LAMB OR BEEF WITH CUMIN

葱爆羊肉／牛肉
FRIEDSLICED LAMB OR BEEF WITHSPRING ONION

辣妹飘香牛
FRAGRANTSPICY BEEF
豆花牛肉 12.80

STEWED BEEF WITH SILKEN TOFU

水煮牛肉／猪肉
SLICED BEEFOR PORK WITH CHILLI \＆SICHUAN
PEPPER

金汤肥牛 12.80
SLICED SNOW BEEF IN PUMPKIN BROTH

尖椒肉 丝
11.80

SPICY SHREDDED PORK WITH CHILLI PEPPER

川爆肥牛
13.80

SLICED BEEF WITH CHILLI PEPPER IN SICHUAN STYLE
鱼香肉丝 ..... 11.80STEWED SALTED FISH WITH PORK STRIPS
古老猪肉 ..... 11.80
SWEET \＆SOUR PORK毛氏板栗肉STIR FRIED BELLY PORK WITH CHESTNUTS
辣回锅肉 ..... 11.80
SPICY TWICE COOKED BELLY PORK川香扣肉HOME RECIPE STEAM BELLY PORK11.80
东坡黄金肘 ..... 13.80TRADITIONAL BRASIED PIGS＇HOCK
蚂蚁上树 ..... 10.80
MINCED PORK WITH MUNG BEAN NOODLE
火爆腰花 ..... 11.80
QUICK FRIED PIG＇S KIDNEY
农家炒猪肝 ..... 11.80HOME STYLE STIR FRIED PIG＇S LIVER
富贵毛血旺 ..... 13.80ASSORTED MEATS WITH TARO泡椒牛百叶13.80BEEF TRIPE WITH PICKLED CHILII玫瑰脆皮大肠13.80DEEP FRIED CRISPY PIGS＇FAT－END

## 蔬菜类 VEGETABLES

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通菜, 菠菜, 大白菜, 小白菜, 西兰花, 菜心。
                                    10.50
TONG CHOI, SPINACH, CHINESE LEAF,PAKCHOI,
BROCCOIL, CHOI SUM
豆苗(时菜)
12.50
PEA SHOOTS
可选择烹调酱汁:
蒜 蓉 / 清炒/椒丝腐乳/呛炒 - 无 需额外加费用
1 上汤 - 另加50P
CHOICE ONE FROM THE FOLLOWING SAUCES:
GARLIC/STIR FRIED/FERMENTED BEANCURD WITH SHREDDED CHILLI
/CHOKE FRIED-NO EXTRA COSTS
HIGH STOCK -- £ O.5OP EXTRA
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干煸 四 季 豆／苦 瓜
STIR FRIED MINCED PORK WITH LONG GREEN BEAN／BITTER MELON
毛豆／酸豆角爆肉末
MINCED PORK WITH GREEN SOYBEANS／PRESERVED
STRING BEANS

酱烧茄子
10.50

STIR FRIED AUBERGINE IN YELLOW BEAN SAUCE（V）

茄子炒豆角
10.50

STIR FRIED AUBERGINE WITH STRING BEANS（V）

金针菇玉子豆腐
9.80

BRAISE ENOKI MUSHROOM WITH JAPANESE TOFU

麻婆豆腐 8.50
SICHUAN STYLE MINCED PORK WITH TOFU
红烧／黑椒豆腐 ..... 8.50TOFU WITH CHINESEMUSHROOM／BLACK PEPPERSAUCE（V）
金 沙 豆 腐 ..... 9.50TOFU WITHCRUSHED DUCK EGGS
八宝油条 ..... 12.00FRIED DOUGH WITH ASSORTED MEAT \＆VEGETABLE
老树菠菜 ..... 10.80STIR FRIED SPINACH \＆EGG WITH VERMICELLI（V）
香菇菜心 ..... 10.50STIR FRIED PAK CHOI WITH CHINESE MUSHROOM（V）
青椒土豆丝 ..... 10.50
STIR FRIED SHREDDED POTATO WITH PEPPER（V）
清炒藕片 ..... 10.50
STIR FRIED SLICED LOTUS ROOT WITH WOOD FUNGUS（V）
松仁玉米10.50PINE NUTS WITH SWEET CORN（V）
韭菜炒鸡蛋 ..... 11.50FRIED EGGS WITH CHIVES
白灼秋葵 ..... 9.80SCALD OKRA WITH HOMEMADE SAUCE
虎皮尖椒 ..... 9.00
PAN SEARED GREEN PAPPER ..... （V）

## 特色锅煲 SPECIALHOT POT

干锅手撕包菜 ..... 11.80SPECIAL MADE CABBAGE WITH BELLY PORK \＆CHILLI
干锅土豆片 ..... 11.00
SLICED POTATOED \＆BACON
干锅口味鸡 ..... 11.80
SPICYCHICKEN
干锅香排骨 ..... 11.80
SPARERIBS WITH CHILLI
干锅双椒肥肠 ..... 13.80DOUBLEPEPPERFAT－END
干锅香辣蛙腿 ..... 13.80
SPICY FROG＇S LEGS
干锅豆腐 ..... 9.50TRADITIONAL TASTY PAN FRIED SPICY TOFU（V）
一碗香 ..... 12.50LAMEIZISPECIALCASSEROLE
萝卜牛 腩 煲
BRAISED BEEF BRISKET \＆MOOLI CASSEROLE13.50
海鲜豆腐煲 ..... 12.80SEAFOOD \＆BEANCURDCASSEROLE
冬瓜／莲藕排骨煲 ..... 12.80
WINTER MELON／LOTUS ROOT \＆PORK RIBS CASSEROLE
鸡粒茄子保 ..... 11.80
DICED CHICKEN WITH AUBERGINE CASSEROLE

## 小吃类 SNACK S

薯条 ..... 3.80
炸海草 ..... 4.20
CHIPS CRISPY SEAWEED
白饭／鸡蛋炒饭
BOILED RICE／EGG FRIED RICE
鸡 肉 炒 饭 ..... 9.50
CHICKEN FRIED RICE£2．80／£ 3.80
大虾炒饭 ..... 11.00KING PRAWNS FRIED RICE
什菜炒饭 ..... 9.00
MIX VEGETABLES FRIED RICE
辣妹招牌炒饭 ..... 10.00
HOUSE SPECIAL MIXED MEAT FRIED RICE
鸡／牛炒面 ..... 9.50
CHICKEN／BEEFWITHNOODLES
大虾炒面11.00
KING PRAWNS WITH NOODLES
芽菜炒面 ..... 8.00
BEAN SPROUTS WITH NOODLES
三鲜炒乌冬 ..... 11.00JAPANESE UDON NOODLES WITH MIXED SEAFOOD
牛肉／肥肠酸辣粉丝 ..... 9.50
HOT\＆SOUR BEEF SLICES WITH SWEET POTATOVERMICELLI
三鲜汤米粉 ..... 11.00
SEAFOOD TRIO VERMICELLI IN SOUP麻辣鸡丝汤米粉9.50SPICY SHREDDED CHICKEN WITH VERMICELLI INSOUP星洲炒米粉9.50SINGAPORESTYLE VERMICELLI
SHREDDED CHICKEN WITH NOODLE (COLD DISH)

四川牛肉／肥肠／担担面
SICHUAN MINCED BEEF／FAT－END／DAN DAN NOODLES

成都龙抄手／云吞面
CHENGDU WONTON SOUP／WONTON NOODLES

韩式炒年糕 9.80
KOREAN RICE CAKE WITH KIMCHI（V）

南瓜饼 6．80 PUMPKIN CAKES

脆酥馒头片 6.50
DEEP FRIED MILK BUN

生 煎 包
PAN GRILLED PORK BUN

风味小笼包
STEAMEDSHANGHAI MEAT BUN

金银馒头
FRIED \＆STEAMED CHINESE BUN
$\begin{array}{lr}\text { 韭菜盒子 } & 6.80 \\ \text { CHIVES DUMPLING } & \end{array}$

红油肉饺／斋饺
$9.00 / 8.00$
MINCED PORK／VEGETABLES DUMPLINGS

家乡锅贴肉饺／斋饺
HOMESTYLE PAN FRIED PORK／VEGETABLE
DUMPLINGS
米酒汤圆
5.50

RICE DUMPLINGS WITH RICE WINE \＆EGG

花生／芝麻／豆沙汤圆
£ 4.80
RICEDUMPLINGS WITH PEANUT PASTE／SESAME PASTE／RED BEAN PASTE

