At the Silk Road Restaurant, discerning diners can feast to their hearts' content as they join in the spirit of discovering authentic Chinese cuisines like Shenyang Snowflake Dumplings, Beijing Roasted Duck, Sichuan Handmade Noodles and more.

丝

Come journey with us and discover the essence of the Silk Road.

绸

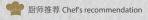
#### Silkroad

路

您 论 北 44 是 京 垂 涎 沈 及 绸 之 阳 沈 路 尺 饺 阳 子 的 独 是 回 味 北 特 无 京 传 条 美 穷 烤 统 鸭 美 食 之 食 四 纷 路 III 纷 拉 在 四 111 面 此 等 落 户 都 **\$** 无

#### STARTERS

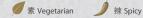
)	1	酸辣拌海蜇 Jelly Fish Flower with Aged Vinegar and Sichuan spice	16
Ì	2	夫妻 肺 片 Sliced Beef and Tripe with Spicy Sauce	15
j	3	口水鸡 Chilled Chicken in Spicy Bean Sauce	14
	4	蒜 泥 白 肉 Sliced Pork with Garlic Sauce	14
0	5	蒜 泥 拍 黄 瓜 Chilled Cucumber with Garlic Sauce	10
	6	麻辣炸鱼皮 Crispy Fish Skin with Mala Spice	14
١	7	棒棒鸡丝 Shredded Chicken with Spicy Sesame Sauce	14





## 汤 SOUP

		每位 / per person
8	鱼 软 骨 花 膠 汤 Double-boiled Fish Cartilage Soup with Superior Fish Maw	20
<b>9</b>	金 瓜 山 药 羹 Pumpkin and Burdock Soup	12
10	山 药 鲍 鱼 干 贝 炖 鸡 汤 Double-boiled Chicken Conpoy Consommé, Abalone and Burdock Root	24
<b>)</b> 11	四 川 酸 辣 汤 Traditional Sichuan Spicy and Sour Soup	14



## 烧烤

#### BARBEQUE SPECIALITY

	半只 / Half	一只 / Whole
♠ 12 北京烤鸭 Classic Peking Duck	38	70
二度烹调 Second-course	14	26
姜 葱 炒 鸭 件 Sautéed with Spring Onion and Ginger		
黑 椒 炒 鸭 件 Sautéed with Black Pepper Sauce		
鸭 粒 炒 饭 Wok-fried Rice with Diced Duck		
鸭 丝 焖 伊 面 Braised Ee Fu Noodle with Shredded Duc	k	
13 樟 茶 鴨 Camphor Tea Smoked Duck	40	80
14 脆皮烧肉 Crispy Roasted Pork Belly	每份 / Per por 16	tion

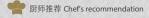


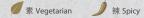




#### SEAFOOD

<b>1</b> 5	极品香酥鳕鱼 Crispy Cod Fish with Special Sauce	42
<b>1</b> 6	水煮鱼片 Boiled Sliced Fish with Sichuan Spicy Pepper Sauce	30
17	宫 廷 献 鱼 片 Fried Dynasty Sliced Fish	28
18	芥末樱虾鱼子虾球 Deep Fried Prawn with Wasabi ,Crispy Potato, Sakura Prawn and Fish Roe	30
19	黑松露芦笋虾球 Wok-fried Prawn and Asparagus with Black Truffle	38
<b>)</b> 20	干烧明虾 Stir-fried Prawn with Chilli Sauce	36
<b>2</b> 1	红烧 澳洲四头鲍鱼 Australian 4-head Abalone 每位 (per person)	138
<b>)</b> 22	红烧 澳洲四头鲍鱼 Sautéed Sliced Abalone with X.O Chilli Sauce	48
23	水 煮 鱼 片 Pan-seared Hokkaido Scallop with Broad Bean Pepper Sauce	42
24	宫廷献鱼片 Suancai Fish with Pickles and Vermicelli	30







#### FISH

		一只 / Whole
25	红 斑 Red Grouper	90
26	鲈鱼 Sea Bass	36
27	笋 売 鱼 Soon Hock	80
28	鳕 鱼 Cod Fish Fillet	90

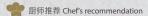
#### 烹调方式 Preparation Style

港式清蒸 Steamed with Superior Soya Sauce

四川剁椒蒸 Steamed with Pickled Chilli

麻辣烤鱼 Mala Grilled

川 式 酱 Stewed in Super-spicy Sichuan Pepper Sauce





# 牛家禽猪类

#### MEAT

	29	蒜 苔 炒 黑 猪 肉 Stir-fried Kurobuta Pork with Garlic Shoot	28
	30	川 式 回 锅 肉 Sichuan Style Stir-fried Pork	24
	31	糖 醋 里 脊 Fried Pork with Sweet and Sour Vinegar Sauce	24
<b>*</b> )	32	青葱和牛 Stir-fried Sliced Wagyu Beef with Ginger and Scallion	48
j	33	水煮牛肉 Sliced Beef with Spicy Sichuan Pepper Sauce	32
j	31	麻辣煎宫崎和牛 Wok-fried Wagyu Beef with Mala Sauce	48
	34	孜然和素食肉 Sautéed Sliced Plant-based Meatball with Cumin	32
j	35	川 宫 保 鸡 丁 Stir fried Chicken with Dried Chilli	26
)	36	辣子鸡 Traditional Sichuan Spicy Diced Chicken	26
	37	水 煮 素 食 鸡 Plant-based Chicken Chunk with Spicy Sichuan Pepper Sauce	26

## 豆时腐菜

#### BEANCURD SEASONAL VEGETABLES

<b>4 3</b> 8	麻婆豆腐 Stir-fried Tofu in Hot Sichuan Pepper-flavoured Meat Sauce	20
<b>Ø</b> 39	紅燒豆腐 Braised Beancurd with Mushroom and Vegetables in claypot	24
<b>)</b> 40	鱼香茄子 Braised Eggplant with Spicy Bean Sauce	18
<b>4</b> 1	松露双菇炒时蔬 Sautéed Duo Mushrooms and Black Truffle with Seasonal Vegetables	26
43	干扁四季豆 Wok-fried French Beans with Minced Pork	20
44	金银蛋时蔬 Boiled Seasonal Vegetables with Trio of Eggs in Superior Stock	20



## 饺 子 DUMPLINGS

<b>4</b> 5	黑猪肉鍋貼 (8pcs) Kurobuta pork pot sticker	18
<b>4</b> 6	沈阳冰花煎饺(8pcs) Shenyang Pan-fried Snow Flake Dumplings	16
47	上海小笼包 (6pcs) Shanghai Xiao Long Bao	12
<b>48</b>	沈阳蒸素饺(8pcs)	12



## 面

#### NOODLES

49	四川担担面 Silk Road Original Spicy Noodles Soup	10
₾ 50	和 牛 炒 刀 削 面 Stir-fried Shaved Noodles with Wagyu Beef	32
51	北京炸酱 Beijing Minced Meat Noodles with Bean Sauce	10
<b>ø</b> 52	斋炒刀削面 Stir-fried Shaved Noodles with Medley of Vegetables	12

### 饭 RICE

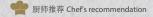
53	蟹肉樱虾鱼子炒饭 Wok-fried Rice with Crabmeat Sakura Prawn and Fish Roe	32
54	鳕 鱼 泡 饭 Poached Rice with Cod Fillet in Superior Stock	28
55	海鲜锅粑 Scorched Rice with Seafood served in Claypot	26





## 甜 品 DESSERTS

56	时果 檬 香 草 冻 Chilled Lemongrass Jelly with Seasonal Fruit	8
57	杨 枝 甘 露 Chilled Mango Sago with Pomelo	8
58	四 川 豆 沙 锅 饼 Sichuan Red Bean Pancake	8
<b>9</b> 59	红莲炖雪蛤 Doubled Boiled Hashima with Ginseng and Red Dates	14





### 饮

### 料

### NON-ALCOHOLIC BEVERAGES

1	茗茶(菊花、宫廷普洱、香片) Premium Chinese Tea (Chrysanthemum, Imperial Pu-Er, Jasmine)	4
2	八宝茶 Eight Treasure Tea	5
3	依 云 矿 泉 水 Evian (330ml)	6
4	进口有气矿泉水 Perrier (330ml)	6
5	汽水(可乐、低糖可乐或雪碧) Soft Drink (Coke, Coke Light or Sprite)	6
6	温水/冰水 Warm Water / Ice Water	2

## 酒水

#### ALCOHOLIC BEVERAGES

7	五粮液 Wu Liang Ye (500ml)	525
8	水 井 坊 Shui Jing Fang (500ml)	350
9	葫芦花雕酒 Hu Lu Premium Shaoxing (750ml)	76
10	花雕酒(八年) Hua Tiao Chinese Wine - 8 years (500ml)	76
11	女儿红(八年) Nu Er Hong Chinese Wine - 8 years (500ml)	76
12	二锅头 Er Guo Tou Chinese Wine (100ml)	25
13	啤酒 Bottled Beer (Heineken, Tsingtao)	15
14	扎 啤 酒 Grolsch Premium Pilsner	12 (300ml) 16 (500ml)