FRESHLY MADE BY

CHILLI FAGARA

麻 辣 燙

麻 MA

MA owes its existence to the Fagara (Hua Jiu or Sichuan Pepper) famous for its numbing effect or “tinkling orgasm” on the tongue. These deceiving berries alter the thresholds of other taste sensations, broadening the spectrum of taste buds. It surely is something to taste to believe.

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麻痺感覺，難以言喻，但一試難忘。當舌頭受到花椒(FAGARA)的洗禮，其他味道如甜，酸，苦，辣，鹹，全被反轉，無限拉闊味蕾的領域。

辣 LA

LA Describes the hot, spicy, burning and fiery elements that come with chilli peppers. These pungent red and jade green assaults to the senses reveal the main spirit of Sichuan cooking. For those epicures who are fearful of the raging flames - do not be intimidated. You will discover a heated joy like you have never experienced.

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辛辣味道，是感覺，亦是香味，三位一體，不可或缺。何懼辣椒(CHILLI)如火般氣焰。你會領略到一剎那的極度刺激，體驗川菜的靈魂。

燙 TANG

TANG denotes one-third of our Sichuan dishes which are neither hot nor spicy at all. These less fiery dishes are also tasty in their own unique way and could serve as a gradual introduction to the more adventurous Sichuan cuisine..

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燙既可與麻辣並存，亦可自成一味，引領食客踏進川菜的激情世界。

時令特選煲仔菜
SEASONAL CLAYPOT SIGNATURES

麻 MA

醇香牛腩 $288

SPICED BRISKET WITH DAIKON
紅燒蘿蔔牛腩煲
Beef briskets slow-braised with daikon in a rich chili broth

麻香醉鴨 $398

TSINGTAO-BRAISED DUCK WITH SICHUAN AROMATICS
麥香麻辣啤酒炆鴨煲
Slow-cooked duck and konjac, infused with bold Sichuan spices and Tsingtao beer

辣 LA

烈火凝香 $398

EMBER-BRAISED PORK TROTTER POT
香辣蹄筋煲
Pork knuckles and tendons slow-braised in a fiery Sichuan chili reduction

酸竹清韻 $188

MOUNTAIN BAMBOO WITH PICKLED GREENS (VEG)
酸菜竹筍苗煲
Tender bamboo shoots and pickled mustard greens with chillies

芽香翠煲 $128

SIZZLING PEANUT SPROUTS WITH GARLIC CHILI (VEG)
啫啫花生苗煲
Crispy peanut sprouts tossed in sizzling garlic-chili glaze

燙 TANG

醺香鴨煲 $268

HUADIAO WINE-BRAISED DUCK
火燄花雕鴨煲
Succulent duck simmered in fragrant Huadiao wine with aromatics

枝竹羊影 $488

LAMB & BEANCURD HARMONY
冬荀羊腩煲
Tender lamb briskets simmered with seasonal winter bamboo shoots

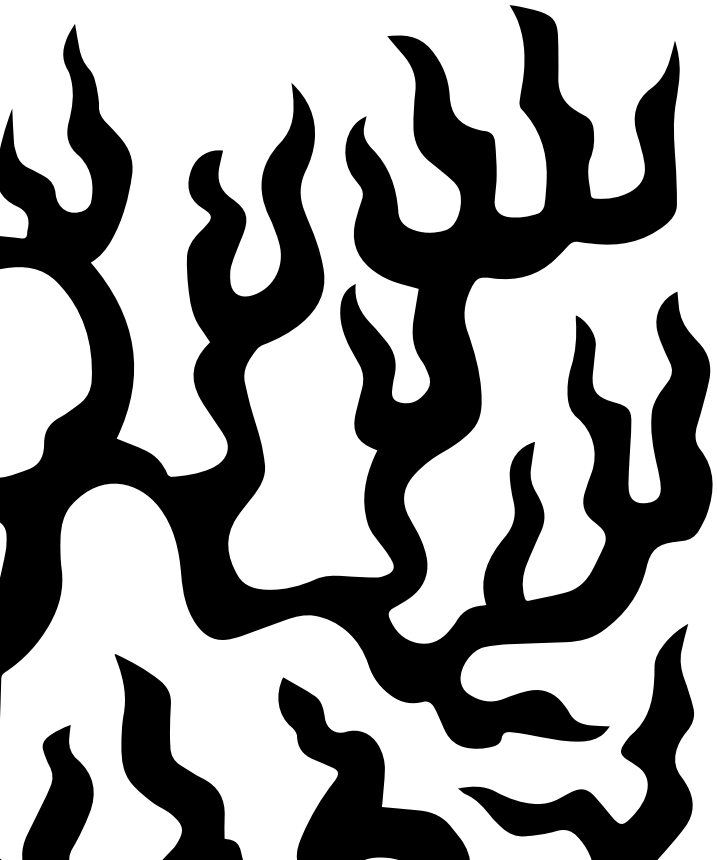
栗影雲雞 $488

CHESTNUT-BRAISED CHICKEN WITH CHINESE YAM
板栗准山炆雞煲
Free-range chicken stewed with roasted chestnuts and Chinese yam

季節性
SEASONAL

Subject to 10% Service Charge

前菜



APPETISERS

麻 MA

紅油抄手 $118
PORK AND VEGETABLE DUMPLINGS IN OUR ARTISANAL CHILLI SAUCE
六件 6 pcs

重慶口水雞 $148
MOUTH-WATERING CHICKEN
With chopped peanuts and coriander in chilli sauce

燈影牛肉 $198
DENGYING BEEF

麻辣洋蔥牛肉湯 $118
CHILLI FAGARA SIGNATURE BEEF SOUP
每位 p/p

夫妻肺片 $138
TRADITIONAL COLD MEAT MEDLEY
An assortment of marinated beef innards served with our spicy Sichuan chilli sauce

麻辣燻魚 $138
MALA SMOKED FISH

辣 LA

酸辣湯 $118
TRADITIONAL HOT AND SOUR PORK-BASED SOUP
With bamboo shoots, lily bulbs, pork or chicken / 可選豬肉或雞肉
每位 p/p

薑牛鵝肝鍋粑 $108
CARAMELISED BEEF WITH FOIE GRAS
With garlic, ginger and served on crispy rice squares
Single piece per order
Minimum order of 2 pieces / 最少兩件起
每件 min 2 pcs

成都串串羊 $218
CUMIN LAMB SKEWERS
四串 4 pcs

棒棒雞絲 $128
SHREDDED CHICKEN SALAD
with in-house pickled cabbage in spicy peanut sauce

燙 TANG

咱家生菜包 $148
FRESH LETTUCE WRAP
With a choice of filling: beef, pork, chicken or vegetarian option
+$40 for IMPOSSIBLE™ meat
牛、豬、雞、鴨、羊或素菜,任選其一 *植物肉另付$40*

黑醋小排骨 $128
BLACK VINEGAR SHORT RIBS

蔥油海蜇頭 $168
JELLYFISH HEAD WITH GREEN ONION OIL
With cucumber

金粟雞茸羹 $118
SWEET CORN AND MINCED CHICKEN SOUP
With or without egg
每位 p/p

宋嫂魚羹 $118
MANDARIN FISH SOUP WITH ASSORTED VEGETABLES
每位 p/p

Subject to 10% Service Charge

主菜

MAINS

麻 MA

麻辣燙雞片 $188
CHILLI FAGARA SIGNATURE CHICKEN
Stir-fried chicken filets in a dark soy sauce base served with fried greens
+$40 for PLANT-BASED meat / 植物肉另付$40

麻辣炆牛肋骨 $588
BEEF SHORT RIBS IN SICHUAN SAUCE
With fresh chillies and Sichuan peppercorn

秘製麻辣海鮮乾鍋 $688
FIERY SICHUAN SEAFOOD HOT POT (DRY)
Shelled prawn, calamari, sole fish, scallop, wood ear mushrooms and assortment of vegetables tossed in our secret Sichuan chilli paste and 12 different spices

OUR SPICE-INFUSED BROTH WITH
水煮桂花魚 DEBONED MANDARIN FISH $488
西冷牛肉 SIRLOIN BEEF $398
With potato noodles and bean sprouts

孜然羊仔柳 $368
CUMIN LEG OF LAMB (DRY)
24 hours marinated

辣 LA

霸王辣椒軟殼蟹 $498
EMPEROR'S CHILLI SOFT SHELL CRAB

酸菜桂花魚 $488
MANDARIN FISH WITH SICHUAN PRESERVED VEGETABLE IN BROTH

霸王蝦球 $488
EMPEROR'S CHILLI PRAWN

薑煸牛肉 $248
CARAMELIZED BEEF WITH GARLIC AND GINGER INFUSED SAUCE

椒鹽脆皮小羊腿 $438
CRISPY LAMB SHANK
Spicy salt and pepper

彩椒黑松露撈辣雞 $298
TRUFFLE CHICKEN IN TOSSED SALAD $498

螞蟻上樹 $198
STIR-FRIED VERMICELLI WITH SAVORY MINCED PORK

鮮辣爆炒牛柳 $248
STIR-FRIED BEEF TENDERLOIN PIECES
With red and green chilli peppers

金盞龍井蝦球 $488
JUMBO PRAWNS WITH LONG-JING TEA LEAVES
Served in crispy lettuce cups with a tangy chilli sauce

燙 TANG

菊花糖醋桂花魚 $528
全條 whole
SWEET AND SOUR MANDARIN FISH WITH PINE NUTS IN BLOOMS

拔絲咕嚕肉 $248
CARAMELIZED SWEET AND SOUR PORK

椒鹽鮮魷 $228
CRISPY FRIED CALAMARI
Salt and pepper

京燒脆皮羊肉 $398
CRISPY FRIED LAMB
With garlic vinegar sauce

香芒蝦球 $488
JUMBO PRAWNS WITH MANGO

豉椒玻璃蝦球 $488
SIZZLING PRAWNS WITH BELL PEPPERS AND BLACK BEAN SAUCE

鐵板蔥爆牛肉 $228
SIZZLING BEEF SLICES
With Chinese leeks, served in a garlic soy sauce
+$20 for LAMB / 羊肉另付$20

Subject to 10% Service Charge

麻 MA

秘製麻辣乾鍋 $488
FIERY SICHUAN HOT POT (DRY)
Pork ribs, chicken, luncheon meat, wood ear mushrooms and assortment of vegetables tossed in our secret Sichuan chilli paste and 12 different spices
+$40 for PLANT-BASED meat 植物肉另付$40

毛血旺 $398
MAO XUE WANG
A hearty traditional Chongqing dish, featuring tender beef and duck giblets, luncheon meat in a flavourful spicy broth

竹網茶香龍脷魚/排骨 $298
FRAGRANT SLICES OF SPARERIBS / SOLE FISH (DRY)

麻婆豆腐 $168
HOMESTYLE MA PO TOFU
With minced pork in Sichuan peppercorn chilli sauce
+$40 for IMPOSSIBLE™ meat 植物肉另付$40

紅袍辣子雞 $338
LA ZHI CHICKEN
+$40 for PLANT-BASED meat 植物肉另付$40

宮保雞丁 $198
KUNG PAO CHICKEN
+$40 for PLANT-BASED meat 植物肉另付$40

辣 LA

乾燒魚塊 $238
FISH SLICES IN TANGY CHILLI SAUCE

鐵板魚香茄子 $178
SIZZLING EGGPLANT WITH SHREDDED PORK
Served in chilli, sour and garlic sauce
+$40 for IMPOSSIBLE™ meat 植物肉另付$40

乾煸四季豆 $178
SICHUAN-STYLE STRING BEANS
With minced pork
+$40 for IMPOSSIBLE™ meat 植物肉另付$40

魚香肉絲 $198
YU-XIANG SHREDDED PORK

左宗堂雞 $198
GENERAL TSO'S CHICKEN
Tender chicken filets stir-fried in a sweet and spicy sauce
+$40 for PLANT-BASED meat 植物肉另付$40

成都回鍋肉 $198
CHENGDU TWICE COOKED PORK
With dried tofu and peppers
+$40 for Fish Slices or PLANT-BASED meat 植物肉另付$40

三椒炒雞丁 $198
STIR-FRIED TENDER DICED CHICKEN
Peppers and pickled chillies
+$40 for PLANT-BASED meat 植物肉另付$40

二荊條辣椒牛肉絲 $208
SHREDDED BEEF WOK-FRIED IN SICHUAN CHILLI SAUCE

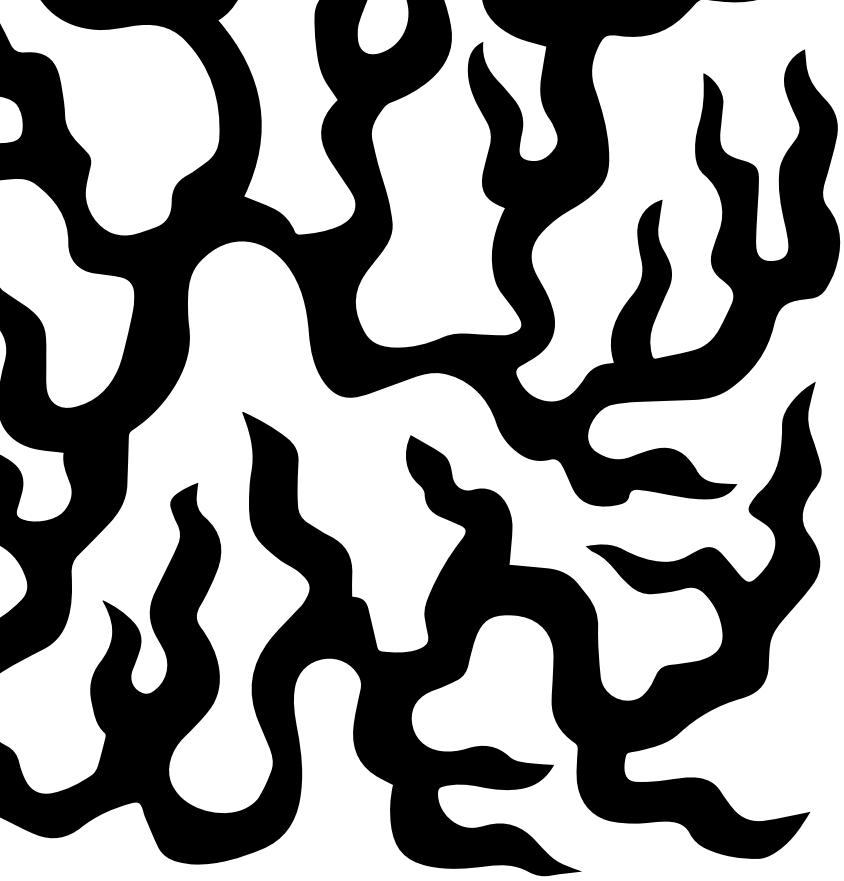
燙 TANG

檸檬雞塊 $198
CRISPY FRIED TENDER CHICKEN IN A SWEET LEMON SAUCE

木須薄餅 $198 六件 6 pancakes
MOO SHU WRAP
Homemade pancake wrap with wood ear mushrooms, carrots and celery served with a choice of: beef, pork, chicken, duck, lamb or vegetables
+$40 for IMPOSSIBLE™ meat 植物肉另付$40

蜜汁蒜香骨 $198
HONEY GARLIC SPARE RIBS

Subject to 10% Service Charge



飯麵

RICE NOODLES

飯及點心 RICE & DIM SUM

家鄉麻辣燙辣椒炒飯 $188
HOUSE SPECIAL CHILLI FRIED RICE
Chicken, Shrimp or beef. Non-spicy option available (with or without egg)
(雞豬肉牛肉 任選其一,可選無辣)

麻辣燙松茸鵝肝炒飯 $248
CHILLI FRIED RICE WITH MATSUTAKE AND FOIE GRAS

黑松露辣炒飯 $198
BLACK TRUFFLE SPICY FRIED RICE
Stir-fried with beef, pork, chicken, or vegetables Non-spicy option available (with or without egg)
(雞豬肉牛肉 任選其一,可選無辣)
+$40 for IMPOSSIBLE™ meat 植物肉另付$40

蛋白炒飯 $168
FRIED RICE WITH EGG WHITE

泡菜炒飯 $178
SPICY FRIED RICE WITH HOMEMADE PICKLED VEGETABLES
(with or without egg)

迷你饅頭 $118
MINIATURE CHINESE BUNS WITH CONDENSED MILK
六件 6 pcs

絲苗白飯 $32
JASMINE RICE

麵 NOODLES

海鮮炒麵 $238
CRISPY NOODLES WITH SEAFOOD

肉絲炒麵 $208
CRISPY NOODLES WITH PORK

自家製 XO 醬三色炒米粉 $188
CHILLI FAGARA FIERY COMFORT NOODLES
Rice vermicelli stir-fried with our artisanal XO sauce and three kinds of peppers

麻辣芹菜牛肉麵 $158
CHINESE CELERY AND MINCED BEEF NOODLES IN SPICY BROTH
+$40 for IMPOSSIBLE™ meat 植物肉另付$40

四川擔擔麵 $138
DAN DAN NOODLES
with minced pork and dried shrimps served in a spicy peanut broth
+$40 for IMPOSSIBLE™ meat 植物肉另付$40

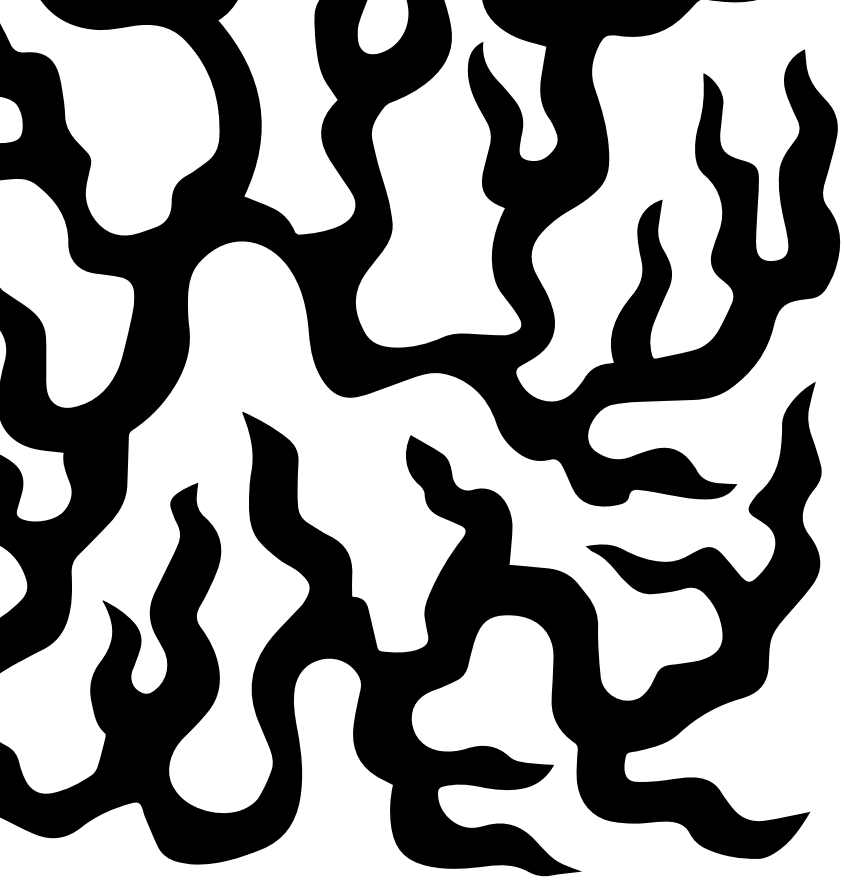
嫩雞煨面 $138
BRAISED CHICKEN NOODLES

麻辣燙炒薯粉 $178
STIR-FRIED SPICY AND NUMBING POTATO NOODLES
With fresh bell peppers, cabbages and chives (with or without egg)

素什錦炒麵 $198
CRISPY NOODLES SERVED WITH MIXED VEGETABLES

酸辣薯粉(湯) $138
CHINESE GLASS POTATO NOODLES
Served in our tantalizing Sichuan spicy broth

Subject to 10% Service Charge



素菜

VEGETARIAN

麻 MA

麻辣涼拌百合木耳 $98
CRUNCHY WOOD EAR MUSHROOM SALAD
With fresh lily bulbs,Chinese celery, toasted white sesame, goji berries and Sichuan peppercorn oil

麻辣藕片 $88
LOTUS ROOT SLICES WITH SICHUAN SAUCE

麻辣素抄手 $118
六件 6 pcs
VEGETABLE DUMPLINGS WITH SPICY AND NUMBING SAUCE
+$40 for IMPOSSIBLE™ meat 植物肉另付$40

辣 LA

素酸辣湯 $98
每位 p/p
VEGETARIAN HOT AND SOUR SOUP
With tofu, bamboo shoots, pea, carrots, lily bulbs and wood ear mushrooms

涼拌棒棒茄子 $108
EGGPLANT SALAD
In spicy peanut sauce

辣素抄手 $118
六件 6 pcs
VEGETABLE DUMPLINGS IN CHILLI SAUCE
+$40 for IMPOSSIBLE™ meat 植物肉另付$40

素棒棒水餃 $118
六件 6 pcs
VEGETABLE DUMPLINGS IN SPICY PEANUT SAUCE
+$40 for IMPOSSIBLE™ meat 植物肉另付$40

香辣椒鹽豆腐 $118
CRISPY FRIED TOFU (DRY)
Generously seasoned with our chilli powder house blend

香辣椒鹽粟米 $118
CRISPY FRIED CORN (DRY)
Generously seasoned with our chilli powder house blend

燙 TANG

冰鎮秋葵 $108
CHILLED OKRA

蔥油淮山 $108
YAM WITH SCALLION OIL

蒜香手拍小黃瓜 $88
CRUSHED FRESH CUCUMBER WITH GARLIC

雜菇春卷 $98
三件 3 pcs
CRISPY FRIED VEGETARIAN SPRING ROLLS
Stuffed with cabbage

香麻水餃 $118
六件 6 pcs
VEGETABLE DUMPLINGS IN PEANUT SAUCE
+$40 for IMPOSSIBLE™ meat 植物肉另付$40

翡翠水餃 $118
六件 6 pcs
VEGETABLE DUMPLINGS WITH GARLIC VINEGAR SAUCE
+$40 for IMPOSSIBLE™ meat 植物肉另付$40

Subject to 10% Service Charge

麻 MA

麻辣淮山炒百合 $168
STIR-FRIED MOUNTAIN YAM WITH LILY BULB IN SPICY SAUCE

麻辣雪裡紅炒粉皮 $168
STIR-FRIED YELLOW BEAN SHEETS WITH SICHUAN PRESERVED VEGEATBLE IN SPICY SAUCE

OUR SPICE-INFUSED BROTH WITH
水煮豆腐 / TOFU $228
鮮雜菇 / FRESH MUSHROOM $288
With potato noodles, bean sprouts

霸王茄子/馬碲 $198
PUNGENT EGGPLANT / WATER CHESTNUTS
Stir-fried with Sichuan peppercorn and spices

麻辣素肉煎釀豆腐 $148
SIZZLING PAN-FRIED TOFU FILLED WITH IMPOSSIBLE MEAT IN SPICY SAUCE

辣 LA

辣子豆腐 $228
CHILLI TOFU WITH CASHEW NUTS (DRY)
With Chinese leek and Chinese celery. Served with dried chillies

魚香烘蛋 $188
STIR-FRIED EGG
With a tangy-sweet garlic and chilli sauce, served with steamed Chinese buns

宮保豆腐 $168
KUNG PAO TOFU
With red pepper and peanuts

酸辣土豆絲 $168
SPICY AND SOUR SHREDDED POTATOES
(with or without egg)

素魚香萵筍 $168
JADE VEGETABLES
Stir-fried in chilli, sour and garlic sauce

乾煸椰菜花 $198
SICHUAN-STYLE STIR-FRIED CAULIFLOWER

燙 TANG

栗子炆素雞 $198
BRAISED CHESTNUT WITH MOCK CHICKEN AND GREEN ONION

鳳梨咕嚕素雞 $188
SWEET AND SOUR MOCK CHICKEN

豉椒素雞球 $188
MOCK CHICKEN WITH BELL-PEPPER AND BLACK BEAN SAUCE

雜菜鍋粑 $188
HEARTY VEGETARIAN MEDLEY
Assorted Vegetables in light soy sauce base. Served with crispy rice squares

鮮薑汁萵筍 $178
JADE VEGETABLES IN GINGER SAUCE

鐵板蔥爆雜珍菌 $218
SIZZLING SAVOURY FOUR KINDS OF MUSHROOMS
With Chinese leeks. Served in thick garlic soy sauce

紅燒豆腐 $198
BRAISED TOFU WITH BROWN SAUCE

田園養生菜 $218
STIR-FRIED VEGETABLES WITH GINGER SAUCE
Ginkgo nuts, fresh lily bulbs, wood ear mushrooms, lotus root, carrots and jade vegetables

桂花土豆絲 $168
HOME-STYLE SHREDDED POTATOES
(with or without egg)

Subject to 10% Service Charge