

锅底 Soup Base		
捞汁炸鱼火锅	Haidilao Fried Fish Hot Pot	\$ 30
麻辣火锅	Sichuan Spicy Hot Pot	\$ 24
酸菜火锅	Sichuan Pickles Hot Pot	\$ 18
捞汁白玉火锅	Haidilao-Styled Bai-Yu Soup Base	\$ 29
三鲜火锅	Three Delicacy Hot Pot	\$ 18
菌汤火锅	Mushroom Soup Hot Pot	\$ 18
番茄火锅	Tomato Soup Hot Pot	\$ 18
猪肚鸡汤火锅	Pork Stomach and Chicken Soup	\$ 24
鸡汤火锅	Chicken Soup Hot Pot	\$ 22
泰式冬阴功火锅	Thai Tom Yum Hot Pot	\$ 20

特色菜品 Signature Dishes		
捞汁羊肉	Haidilao-Styled House Special Mutton	\$ 23
捞汁滑牛肉	Haidilao-flavored Beef	\$ 18
孜然鸡丁	Chicken with Cumin	\$ 13
嫩鸡肉片	Chicken Slices	\$ 14
芝士豆腐	Cheese Tofu	\$ 10
捞汁豆花	Homemade Tofu Pudding	\$ 9
嫩鱼片	Sliced Fish	\$ 19
千层毛肚 (白)	Haidilao-flavored Layered Beef Tripe	\$ 18
猪黄喉	Fresh Aorta	\$ 15
猪脑花	Fresh Pig Brains	\$ 17
捞汁捞面	Haidilao-styled Noodle	\$ 4
捞汁鲜毛肚	Haidilao-flavored Beef Tripe	\$ 18
招牌虾滑	Signature Mashed Shrimpwah	\$ 25
捞汁豆花	Homemade Tofu Pudding	\$ 9

经典火锅菜 Classic Hot Pot Dishes		
炸鱼皮	Fried Crispy Fish Skin	\$ 12
腰片	Pork Kidney Slice	\$ 10
猪肝片	Pork Liver	\$ 10
脆皮肠 (猪肉)	Pork Mini Sausage	\$ 9
芝士脆皮肠 (猪肉)	Pork Mini Cheese Sausages	\$ 13
鹌鹑蛋	Quail Eggs	\$ 12
蟹味棒	Crab Stick	\$ 10
肥肠	Pork Intestines	\$ 14
猪肚	Pork Stomach	\$ 16
午餐肉	Luncheon Meat	\$ 11
脆皮鱼籽夹	Fish Roe Stuffed Beancurd	\$ 7
鱼腐	Fish Curd	\$ 10
贵妃脆味片	Imitation Abalone Slices	\$ 16
猪肉韭菜饺	Meat & Chives Dumplings	\$ 8
白菜猪肉饺	Pork & Chinese Cabbage Dumpling	\$ 8

丸滑类 Meat Balls & Mashed Meat		
鱼丸	Fishball	\$ 10
香菇贡丸	Mushroom Meatball	\$ 10
猪肉丸子	Pork Meatball	\$ 15
手工鱼籽鱼丸	Handmade Fish Balls with Fish Roe	\$ 11
包心猪肉丸子	Pork Ball with Pork Filling	\$ 12
鱼包鱼蛋	Fish Ball with Roe	\$ 12
鱼籽福袋	Fortune Bag	\$ 20
酱汁墨鱼丸	Squid Balls in Ink Sauce	\$ 19

时菜类 Leafy Vegetables		
田园时蔬拼盘	Vegetables Platter	\$ 20
菠菜	Spinach	\$ 8
大白菜	Chinese Cabbage	\$ 8
茼蒿	Crown Daisy	\$ 10
油菜菜	Leaf Lettuce	\$ 8
玻璃生菜	Iceberg Lettuce	\$ 7

海鲜河鲜类 Seafood		
冰鲜鲍鱼	Abalone	\$ 50
章鱼切片	Octopus Slices	\$ 10
鱼鳔	Fish Maw	\$ 12
鳕鱼片	Cod Fillet	\$ 25
田鸡	Chinese Bullfrog	\$ 11
花蛤蜊	Clam	\$ 10
冰鲜贝柱肉	Frozen Scallops	\$ 40
北极贝	Arctic Surf Clam	\$ 18
扇贝	Scallops	\$ 15
黑福鱼	Marbled Goby (Soon Hock)	\$ 33
尼罗红鱼	Red Tilapia	\$ 19
金福鱼	Golden Pomfret	\$ 22
南美白虾	Vannamei Shrimp	\$ 12
游水虾	Fresh Prawn	\$ 17
螃蟹	Crab	\$ 28
鱿鱼筒	Squid	\$ 15
炸鱼	Deep Fried Fish	\$ 9

牛羊肉类 Beef & Mutton		
日本和牛	Wagyu Japanese Beef	\$ 108
美国和牛肉	U.S. Wagyu Beef	\$ 56
精品肥牛	Signature Beef	\$ 35
美国肥牛	Sliced U.S. Beef	\$ 28
西班牙黑猪肉	Iberico Pork	\$ 24
黑猪肉	Black Pork	\$ 24
五花猪肉片	Sliced Pork Belly	\$ 18
猪颈肉	Pork Jowl	\$ 16
澳洲羊肉片	Aussie Sliced Lamb Shoulder	\$ 24

豆腐制品 Soybean & Flour Products		
炸豆皮	Fried Tofu Skin	\$ 13
豆腐皮	Tofu Slices	\$ 8
腐竹	Beancurd Skin	\$ 8
嫩豆腐	Fresh Tofu	\$ 6
红薯宽粉	Sweet Potato Vermicelli	\$ 8
魔芋丝	Konjac Thread	\$ 9
银粉丝	Thin Vermicelli	\$ 6
芝士年糕	Cheese Rice Cake	\$ 9
冻豆腐	Frozen Tofu	\$ 8

根茎与菌类 Root Vegetables & Mushroom		
白萝卜	White Turnips	\$ 5
冬瓜	Winter Melon	\$ 5
功夫土豆	Kung Fu Potato Slices	\$ 6
功夫青笋	Kung Fu Celtuce Slices	\$ 8
藕菜	Lotus Root	\$ 8
8秒海带苗	Kombu Seeding	\$ 8
黄金芋头	Taro	\$ 9
木耳	Black Fungus	\$ 7
竹笋尖	Tender Tips of Bamboo Shoots	\$ 8
竹笋片	Sliced Bamboo Shoots	\$ 8
芦笋	Asparagus Lettuce	\$ 8
山药	Chinese Yam	\$ 7
甜玉米	Sweet Corn	\$ 8
金色金针菇	Golden Enoki Mushroom	\$ 11
海鲜菇	Seafood Mushroom	\$ 8
香菇	Shitake Mushrooms	\$ 7
西鲍菇	King Oyster Mushrooms	\$ 10

本餐厅过敏原餐点和其他餐点在同一厨房制作, 所提 菜品可点半份, 用“0.5”表示, 一份用“1”, 二份用“2”, 依此类推。

🍖 表示菜品含猪肉成分; 🍖 表示菜品含牛肉成分。

供的料理并无法保证完全无过敏原, 请预先留意。

Food with allergens and other dishes are prepared in the same kitchen, the dishes provided are not guaranteed to be completely free of allergens. Please be aware in advance.