



"The Perfect Taste"

58 Royal Road, Port Louis, Mauritius
+230 242 0042



Restaurant Lai Min



restaurantlaimin



www.restaurantlaimin.com



Established and founded by Edmond Lai Min in the year 1946, Restaurant Lai Min is the most ancient Chinese restaurant of Mauritius. Located in China Town, Port Louis, we provide our customers with large varieties of signature dishes namely "the steamed boneless chicken," "stuffed duck with taro cream" and "silken bean curd with three treasures." We make it our mission to provide you with an exquisite taste of different parts of China.

Starting as a little wooden restaurant with traditional Chinese lanterns, Restaurant Lai Min has worked its way up to becoming one of Mauritius most well known Chinese restaurant. It has been renovated and converted from wooden to concrete in 1968 and extended from 56th to 58th Royal Road Port Louis.

Restaurant Lai Min has just recently been refurbished to a more modern style, without losing its traditional touch to satisfy and accommodate more clients coming from different parts of the world.

Keeping in mind, its cultural background originating from the Far East, Restaurant Lai Min also serves Cantonese and Hakka dishes, prepared by Chefs who are especially brought from China to provide you with the best quality food and a variety of dishes to tickle your taste buds and serve you with "The Perfect Taste".



A LA CARTE

58 Royal Road, Port Louis, Mauritius
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STARTERS

ENTRÉE (開胃菜)



FRIED FISH PAN KO
POISSON FRIT PAN KO
(邦咯炸魚片)

Rs

390



FRIED FISH PAN KO

FRIED KIW WITH CHICKEN
KIOW FRIT AU POULET
(炸雞餃)

370



CRISPY CHICKEN
POULET CROUSTILLANT
(炸雞)

370



DEEP FRIED SQUID



DEEP FRIED SQUID
CALAMAR CROUSTILLANT
(酥炸鮮魷)

400

PRAWNS CROQUETTES
CROQUETTES CREVETTES
(炸蝦球)

580

FISH CROQUETTES
CROQUETTES POISSON
(炸魚球)

370



CHICKEN SPRING ROLL

CHICKEN CROQUETTES
CROQUETTES POULET
(炸雞球)

370



CHICKEN SPRING ROLL
SPRING ROLL AU POULET
(雞肉春卷)

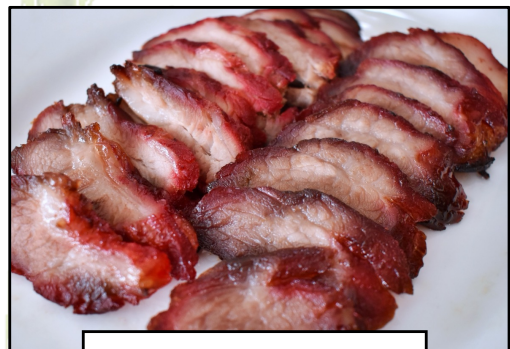
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VEGETABLE SPRING ROLL
SPRING ROLL AUX LEGUMES
(蔬菜春卷)

170

CHINESE SAUSAGES
SAUCISSES CHINOISES
(香腸)

470



ROAST SWEET PORK

ROAST SWEET PORK
CHIA SIVE
(叉燒)

470

SOUP
SOUPE (湯)

Rs

- | | | |
|--|--|-----|
|  | CHICKEN SLOW KIEW SOUP
<i>SOUPE SLOW KIEW AU POULET</i>
(雞餃湯) | 380 |
| | PORK & MUSTARD LEAVES SOUP
<i>SOUPE HAM CHOY AU PORC</i>
(豬肉鹹菜糟水湯) | 220 |
|  | SEA FOOD SOUP
<i>SOUPE AUX FRUITS DE MER</i>
(海鮮湯) | 220 |
|  | HOT & SOUR SOUP WITH CHICKEN
<i>SOUPE HOT & SOUR AU POULET</i>
(酸辣雞湯) | 220 |
| | SWEET CORN SOUP WITH CHICKEN
<i>SOUPE MAIS AU POULET</i>
(雞粟米湯) | 220 |
|  | FISH BALLS SOUP
<i>SOUPE DE BOULETTES DE POISSON</i>
(魚丸湯) | 220 |
| | FAN SU SOUP WITH CHICKEN, PRAWNS & MUSHROOMS
<i>SOUPE FAN SU AUX POULET, CREVETTES & CHAMPIGNONS</i>
(雞蝦香菇粉絲湯) | 220 |
| | FAN SU SOUP WITH VEGETABLES
<i>SOUPE FAN SU AUX LEGUMES</i>
(青蔬粉絲湯) | 160 |



CHICKEN SLOW KIEW SOUP



FISH BALLS SOUP



FAN SU SOUP WITH CHICKEN,
PRAWNS & MUSHROOMS

RICE

RIZ (飯)

Rs

STEAMED RICE (BASMATI OR THAILAND)

90

RIZ BLANC (BASMATI OU THAILAND)

(台飯)

FRIED RICE WITH MIXED VEGETABLES

160

RIZ FRIT AUX LEGUMES

(青蔬炒飯)

FRIED RICE WITH CHICKEN

230

RIZ FRIT AU POULET

(雞肉炒飯)

FRIED RICE WITH PORK

230

RIZ FRIT AU PORC

(豬肉炒飯)

FRIED RICE WITH BEEF

260

RIZ FRIT AU BOEUF

(牛肉炒飯)



FRIED RICE WITH PRAWNS & EGGS

300

RIZ FRIT AUX CREVETTES ET OEUF

(蝦蛋炒飯)



CANTONESE FRIED RICE

270

(PRAWNS, CHICKEN & EGG)

RIZ CANTONNAIS (CREVETTES, POULET ET OEUF)

(廣州炒飯)

FRIED RICE WITH CHINESE SAUSAGES

330

RIZ FRIT AUX SAUCISSES

(腊腸炒飯)



CANTONESE FRIED RICE
(PRAWNS, CHICKEN & EGG)



FRIED RICE WITH
CHINESE SAUSAGES

BOL RENVERSE (滑飯)

Rs

RICE WITH CHINESE SAUSAGES, CHICKEN, EGG,
VEGETABLES & MUSHROOMS

360

*RIZ AUX SAUCISSES CHINOISES, POULET, OEUF, LEGUMES &
CHAMPIGNONS*

(香腸,蛋,雞肉,青蔬,香菇滑飯)

RICE WITH PRAWNS, EGG, CHICKEN, VEGETABLES & MUSHROOMS

280

*RIZ AUX CREVETTES, OEUF, POULET, LEGUMES
& CHAMPIGNONS*

(蝦仁, 蛋, 雞肉, 青蔬, 香菇滑飯)

RICE WITH STEAMED CHICKEN & VEGETABLES

330

RIZ AUX POULET VAPEUR & LEGUMES

(白切雞飯)



RICE WITH PRAWNS, EGG, CHICKEN,
VEGETABLES & MUSHROOMS



RICE WITH STEAMED CHICKEN
& VEGETABLES

RICE VERMICELLI (MEE FOONE)

VERMICELLES DE RIZ (米粉)

MEE FOONE SOUP WITH CHICKEN, PRAWNS,
MUSHROOMS & EGG

*SOUPE MEE FOONE AUX POULET, CREVETTES,
CHAMPIGNONS & OEUF*

(皇牌米粉湯)

Rs

270

FRIED MEE FOONE WITH CHICKEN

MEE FOONE FRIT AU POULET

(雞肉炒米粉)

230

FRIED MEE FOONE WITH PORK

MEE FOONE FRIT AU PORC

(豬肉炒米粉)

230

FRIED MEE FOONE WITH BEEF

MEE FOONE FRIT AU BOEUF

(牛肉炒米粉)

260

 FRIED MEE FOONE WITH CHICKEN,
PRAWNS & MUSHROOMS

*MEE FOONE FRIT AUX POULET, CREVETTES
& CHAMPIGNONS (SPECIAL)*

(雞雞蝦香菇炒粉)

270

FRIED MEE FOONE WITH CHINESE SAUSAGES

MEE FOONE FRIT AUX SAUCISSES CHINOISES

(腊腸炒米粉)

330

 FRIED MEE FOONE HAKKA STYLE
(CHICKEN, PRAWNS & MUSHROOMS)

*MEE FOONE FRIT STYLE HAKKA
(POULET, CREVETTES & CHAMPIGNONS)*

(客式炒米粉)

270



MEE FOONE SOUP WITH CHICKEN,
PRAWNS, MUSHROOMS & EGG



FRIED MEE FOONE HAKKA STYLE

NOODLES MINE (麵)

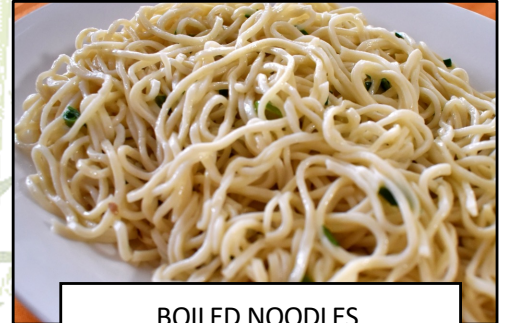
BOILED NOODLES

MINE BOUILLI

(醃面)

Rs

100



BOILED NOODLES

-  NOODLES SOUP WITH CHICKEN,
PRAWNS, MUSHROOMS & EGG

*SOUPE MINE AUX POULET, CREVETTES,
CHAMPIGNONS ET OEUF*

(蝦菇蛋雞湯麵)

270

FRIED NOODLES WITH CHICKEN

MINE FRIT AU POULET

(雞肉炒麵)

230

FRIED NOODLES WITH PORK

MINE FRIT AU PORC

(豬肉炒麵)

230

FRIED NOODLES WITH BEEF

MINE FRIT AU BOEUF

(牛肉炒麵)

260



NOODLES SOUP WITH CHICKEN,
PRAWNS, MUSHROOMS & EGG

-  FRIED NOODLES WITH CHICKEN,
PRAWNS & MUSHROOMS

*MINE FRIT AUX POULET, CREVETTES &
CHAMPIGNONS (SPECIAL)*

(雞蝦香菇炒麵)

270



FRIED NOODLES WITH CHICKEN,
PRAWNS & MUSHROOMS

FRIED NOODLES WITH CHINESE SAUSAGES

MINE FRIT AUX SAUCISSES CHINOISES

(腊腸炒麵)

330

STEAMED DISHES

PLAT A LA VAPEUR (清蒸)

Rs

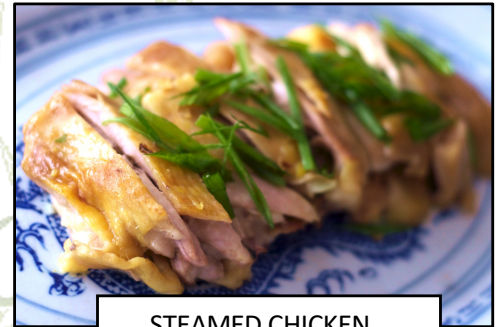


STEAMED CHICKEN

400

POULET A LA VAPEUR

(白切雞)



STEAMED CHICKEN

MUSSEL WITH GARLIC

600

MOULE A L'AIL

(蒜茸青口)



MUSSEL WITH GARLIC

MUSSEL WITH BLACK BEANS

600

MOULE SI TIAP

(豉汁青口)



MUSSEL WITH BLACK BEANS



FISH WITH MUSTARD LEAVES

420

POISSON AUX FEUILLES DE MOUTARDE

(鹹菜糟水蒸魚片)



PORK BREAST WITH DRIED MUSTARD

950

LEAVES (WAIT TIME 40 MINS)

POITRINE DE PORC AUX FEUILLES DE MOUTARDE

(梅菜扣肉)



PRAWNS WITH GARLIC

600

CREVETTES A L'AIL

(蒜蓉香蝦)



PRAWNS WITH GARLIC

CRAB

CRABE (解)

Rs

SWEET & SOUR CRAB

630

CRABE A L'AIGRE DOUX

(糖醋蟹)

CRAB IN SPICY SAUCE

630

CRABE A LA SAUCE EPICEE

(沙沙爹蟹)



CRAB WITH GINGER & SPRING ONION

630

CRABE AUX GINGEMBERS ET QUEUE D'OIGNON

(薑蔥蟹)



CHILLI CRAB

700

CRABE A LA SAUCE CHILLI

(辣椒蟹)

SHARK'S FIN

Rs

AILERON DE REQUIN (魚翅湯)

SHARK'S FIN SOUP WITH CHICKEN & MUSHROOMS

440

SOUPE AILERON DE REQUIN AUX POULET ET CHAMPIGNONS

(雞絲香菇魚翅湯)

SHARK'S FIN SOUP WITH CHICKEN, PRAWNS & MUSHROOMS

490

SOUPE AILERON DE REQUIN IMPERIALE (POULET, CREVETTES ET CHAMPIGNONS)

(皇牌魚翅羹)



CRAB WITH GINGER & SPRING ONION



CHILLI CRAB

LOBSTER

LANGOUSTE (龍蝦)

Rs

LOBSTER WITH BAMBOO SHOOTS & MUSHROOMS

LANGOUSTE AUX POUSSÉS DE BAMBOU & CHAMPIGNONS

1,800

(雙冬龍蝦)

LOBSTER IN SPICY SAUCE

LANGOUSTE A LA SAUCE EPICÉE

1,800

(沙爹龍蝦)

LOBSTER FOO YANG

FOO YANG DE LANGOUSTE

1,800

(芙蓉龍蝦)

SWEET & SOUR LOBSTER

LANGOUSTE A L'AIGRE DOUX

1,800

(糖醋龍蝦)



LOBSTER IN OYSTER SAUCE

LANGOUSTE A LA SAUCE D'HUITRE

1,800

(蠔油龍蝦)



LOBSTER CHOPSUI

CHOPSUIE DE LANGOUSTE

1,800

(時菜龍蝦)

LOBSTER WITH BLACK BEANS

LANGOUSTE SI TIAP

1,800

(豉汁龍蝦)



LOBSTER IN OYSTER SAUCE



LOBSTER CHOPSUI

PRAWNS

CREVETTES (鮮蝦)

Rs

  PRAWNS WITH SALT & PEPPER
CREVETTES AU SEL ET POIVRE 5 EPICES
(椒鹽蝦)

600



PRAWNS WITH SALT & PEPPER

 PRAWNS WITH SWEET CHILLI SAUCE
CREVETTES A LA SAUCE DE PIMENT DOUX
(甜椒鮮蝦)

580

PRAWNS WITH BAMBOO SHOOTS &
MUSHROOMS

580

*CREVETTES AUX POUSSSES DE BAMBOU &
AUX CHAMPIGNONS*

(雙冬蝦)



PRAWNS WITH SWEET CHILLI SAUCE

SWEET & SOUR PRAWNS
CREVETTES A L'AIGRE DOUX
(糖醋蝦)

580

PRAWNS WITH CASHEWNUTS
CREVETTES AUX NOIX DE CAJOU
(腰果炒蝦)

600

PRAWNS IN OYSTER SAUCE
CREVETTES A LA SAUCE D'HUITRE
(蠔油蝦)

580



PRAWNS WITH BAMBOO
SHOOTS & MUSHROOMS

PRAWNS IN SPICY SAUCE
CREVETTES A LA SAUCE EPICEE
(沙爹蝦)

580

PRAWNS CHOPSUI
CHOPSUIE DE CREVETTES
(錦繡蝦)

580



PRAWNS FOO YANG

 PRAWNS FOO YANG
FOO YANG DE CREVETTES
(芙蓉蝦)

580

FISH

POISSON (鮮魚)

 GINGER FISH (SWEET & SOUR)
POISSON AUX GINGEMBERS (AIGRE DOUX)
(薑絲糖醋魚)

Rs

370



GINGER FISH

 FISH WITH PINEAPPLE (SWEET & SOUR)
POISSON A L'ANANAS (AIGRE DOUX)
(鳳梨糖醋魚)

370



FISH WITH PINEAPPLE

FISH WITH BAMBOO SHOOTS & MUSHROOMS
POISSON AUX POUSSSES DE BAMBOU & AUX CHAMPIGNONS
(雙冬魚)

370

FISH CHOPSUI
CHOPSUIE DE POISSON
(錦繡魚片)

370

VIEILLE ROUGE (WAIT TIME 40 MINS) (ENTIER ~ Whole) (整條紅斑)

Rs

 STEAMED FISH (500 gms)
CHENG YU (VAPEUR)
(清蒸紅斑)

1,100



STEAMED FISH

SWEET & SOUR GINGER FISH (500 gms)
POISSON AUX GINGEMBERS (SAUCE AIGRE DOUX)
(糖醋紅斑)

1,100

FISH IN KON SYE SAUCE (500 gms)
KON SYE POISSON
(乾燒紅斑)

1,100

CAST IRON POT
(鑄鐵鍋)

Rs

SEA CUCUMBER WITH BLACK MUSHROOMS
BRECHE DE MER AUX CHAMPIGNONS NOIRS
(鑄鐵鍋 紅燒海參)

950



SEA FOOD POT

670

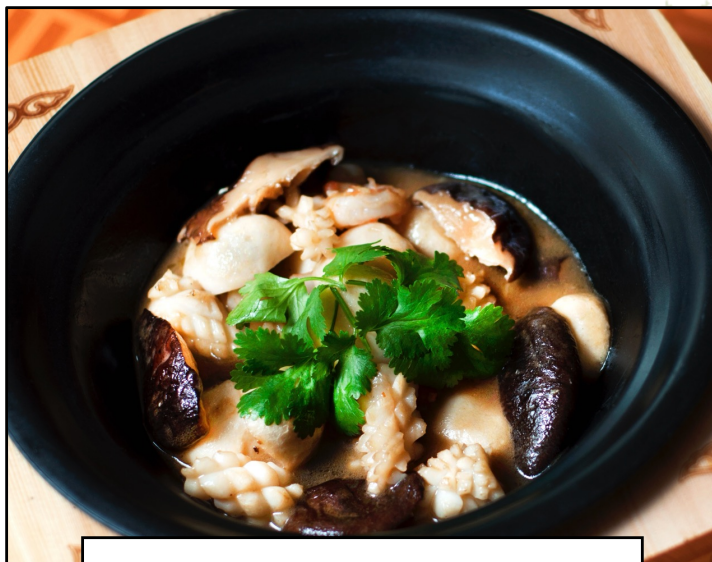
POT AUX FRUITS DE MER
(鑄鐵鍋 海鮮煲)



BEAN CURD & VERMICELLI POT

300

POT AUX FROMAGE DE SOYA & VERMICELLES
(鑄鐵鍋 粉絲豆腐煲)



SEA FOOD POT



BEAN CURD & VERMICELLI POT

SQUID

CALAMAR (魷魚)

Rs

SQUID WITH SWEET CHILLI SAUCE

400

CALAMAR A LA SAUCE DE PIMENT DOUX

(甜椒鮮魷)



SQUID IN SPICY SAUCE

400

CALAMAR A LA SAUCE EPICEE

(沙爹鮮魷)

SQUID WITH PINEAPPLE (SWEET & SOUR)

400

CALAMAR A L'ANANAS (AIGRE DOUX)

(鳳梨鮮魷 (糖醋))

SQUID CHOPSUI

400

CHOPSUIE DE CALAMAR

(錦繡魷片)



SQUID WITH BLACK BEANS

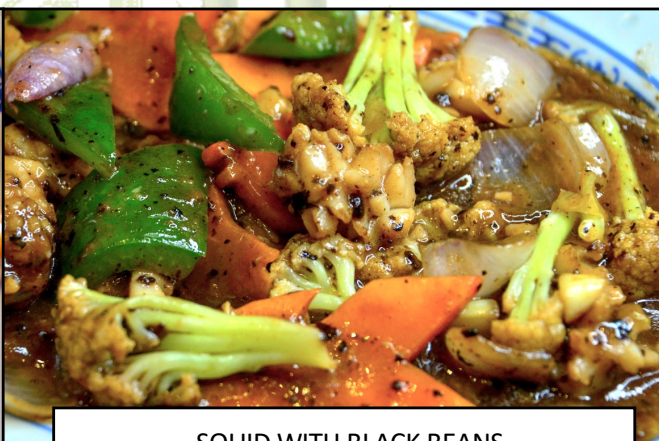
400

CALAMAR SI TIAP

(豉汁鮮魷)



SQUID IN SPICY SAUCE



SQUID WITH BLACK BEANS

DUCK

CANARD (鴨)



ROAST DUCK WITH GINGER (SWEET & SOUR)
CANARD LACQUE AUX GINGEMBERS (AIGRE DOUX)
(糖醋燒鴨 (糖醋))

Rs

600



ROAST DUCK WITH GINGER

DUCK WITH BLACK MUSHROOMS
CANARD AUX CHAMPIGNONS NOIRS
(北菇鴨片)

620

DUCK WITH BAMBOO SHOOTS & MUSHROOMS
*CANARD AUX POUSSSES DE BAMBOU ET
AUX CHAMPIGNONS*
(雙冬鴨片)

600

ROAST DUCK WITH PINEAPPLE (SWEET & SOUR)
CANARD LACQUE A L'ANANAS (AIGRE DOUX)
(鳳梨燒鴨 (糖醋))

600

DUCK CHOPSUI
CHOPSUIE DE CANARD
(錦繡鴨片)

600

VENISON

CERF (肉)



VENISON WITH BLACK PEPPER
CERF AU POIVRE NOIR
(黑椒鹿肉)

620

VENISON IN OYSTER SAUCE
CERF A LA SAUCE D'HUITRE
(蠔油鹿肉)

620

VENISON WITH BLACK BEANS
CERF SI STIAP
(豉汁鹿肉)

620



VENISON WITH BLACK PEPPER

CHICKEN

POULET (雞)

Rs

CHICKEN WITH SWEET CHILLI SAUCE

370

POULET A LA SAUCE PIMENT DOUX

(甜椒雞)



CHICKEN WITH LEMON SAUCE

CHICKEN WITH LEMON SAUCE

370

POULET A LA SAUCE DE CITRON

(檸檬雞)

SWEET & SOUR CHICKEN WITH PINEAPPLE

370

POULET A L'ANANAS SAUCE AIGRE DOUX

(糖醋鳳梨雞)



CHICKEN WITH BAMBOO
SHOOTS & MUSHROOMS

CHICKEN WITH BLACK MUSHROOMS

400

POULET AUX CHAMPIGNONS NOIRS

(北菇雞片)

CHICKEN WITH BAMBOO SHOOTS & MUSHROOMS

370

POULET AUX POUSES DE BAMBOU ET CHAMPIGNONS

(雙冬雞片)

CHICKEN CHOPSUI

370

CHOPSUIE DE POULET

(錦繡雞片)



CHICKEN WITH CASHEWNUTS

CHICKEN WITH CASHEWNUTS

400

POULET AUX NOIX DE CAJOU

(腰果雞丁)

BEEF

BOEUF (牛肉)

Rs

BEEF WITH MUSTARD LEAVES

450

BOEUF AUX FEUILLES DE MOUTARDES (HAMCHOY)

(鹹菜牛肉)



BEEF WITH MUSTARD LEAVES



BEEF WITH BAMBOO SHOOTS & MUSHROOMS

450

BOEUF AUX POUSES DE BAMBOU ET AUX CHAMPIGNONS

(雙冬牛肉)



BEEF IN SPICY SAUCE

450

BOEUF A LA SAUCE EPICEE

(沙爹牛肉)



BEEF IN SPICY SAUCE

BEEF WITH BLACK MUSHROOMS

480

BOEUF AUX CHAMPIGNONS NOIRS

(北菇牛肉)

BEEF CHOPSUI

450

CHOPSUIE DE BOEUF

(錦繡牛肉)



MA PO BEEF

BEEF WITH BLACK PEPPER

450

BOEUF AU POIVRE NOIR

(黑椒牛柳)



MA PO BEEF

450

MA PO BOEUF

(麻婆牛肉)

PORK

PORC (豬肉)

Rs



PORK LEG IN SWEET & SOUR SAUCE

PATTE DE PORC AIGRE DOUX (PI CHU KIOT)

(畢豬腳)

500



FOO MOON PORK WITH BEAN CURD

FOO MOON PORC AUX FROMAGE DE SOJA

(豆腐紅燜豬肉)

500

SWEET & SOUR PORK WITH PINEAPPLE

PORC A L'ANANAS SAUCE AIGRE DOUX

(鳳梨咕嚕肉)

370

PORK WITH BAMBOO SHOOTS &
MUSHROOMS

*PORC AUX POUSSSES DE BAMBOU ET
AUX CHAMPIGNONS*

(雙冬肉片)

370

PORK WITH BLACK MUSHROOMS

PORC AUX CHAMPIGNONS NOIRS

(北菇肉片)

400

PORK CHOPSUI

CHOPSUIE DE PORC

(錦繡肉片)

370



PORK IN OYSTER SAUCE

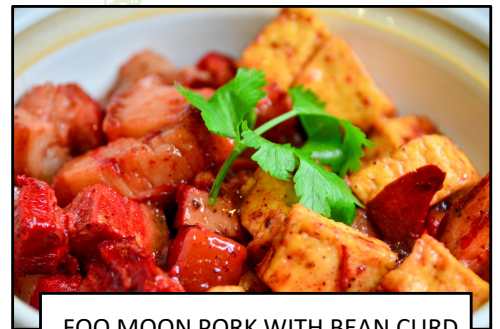
PORC A LA SAUCE D'HUITRE

(蠔油肉片)

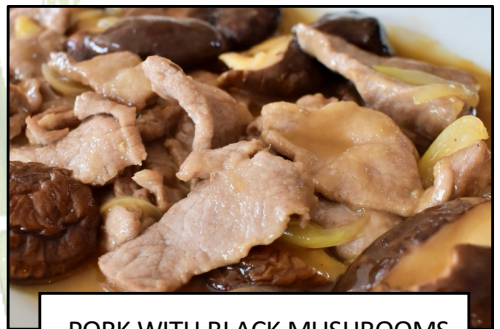
370



PORK LEG IN SWEET & SOUR SAUCE



FOO MOON PORK WITH BEAN CURD



PORK WITH BLACK MUSHROOMS



PORK IN OYSTER SAUCE

LAMB
AGNEAU (羊肉)

Rs

LAMB WITH BLACK PEPPER
AGNEAU AU POIVRE NOIR
(黑椒羊肉)

650

LAMB IN OYSTER SAUCE
AGNEAU A LA SAUCE D'HUITRE
(蠔油羊肉)

650

🍴 LAMB WITH BLACK BEANS
AGNEAU SI TIAP
(豉豉汁羊肉)

650



LAMB WITH BLACK BEANS

SILKEN EGG BEAN CURD
TO FU AUX OEUFs (雞蛋豆腐)

Rs

🍴 SILKEN EGG BEAN CURD WITH GREENS
TO FU AUX LEGUMES VERTES
(青蔬日本豆腐)

330

SILKEN EGG BEAN CURD WITH SWEET
CHILLI SAUCE
TO FU A LA SAUCE PIMENT DOUX
(辣醬日本豆腐)

330



SILKEN EGG BEAN CURD
WITH GREENS

STEAMED SILKEN EGG BEAN CURD WITH
THREE TREASURES
TO FU VAPEUR AUX TROIS MERVEILLES
(三寶日本豆腐)

360



SILKEN EGG BEAN CURD
WITH SWEET CHILLI SAUCE

VEGETABLES

LEGUMES (青蔬)

Rs

BLACK MUSHROOMS IN OYSTER SAUCE

350

CHAMPIGNONS NOIRS A LA SAUCE D'HUITRE

(蠔油冬菇)

VEGETABLES CHOPSUI

220

CHOPSUIE DE LEGUMES

(錦繡青蔬)



STIR FRY GREEN VEGETABLES

SWEET & SOUR VEGETABLES

220

LEGUMES A L'AIGRE DOUX

(糖醋素菜)

 STIR FRY GREEN VEGETABLES

220

FRICASSE DE LEGUMES VERTS

(素炒青菜)

 BEAN CURD WITH PINEAPPLE

220

FROMAGE DE SOJA A L'ANANAS

(鳳梨豆腐)



BEAN CURD WITH PINEAPPLE

BEAN CURD WITH SPICY SAUCE

220

FROMAGE DE SOJA A LA SAUCE EPICEE

(沙爹豆腐)

BEAN CURD WITH BLACK MUSHROOMS

280

FROMAGE DE SOJA AUX CHAMPIGNONS NOIRS

(紅燒豆腐)

 VEGETABLES WITH CASHEWNUTS

280

LEGUMES AUX NOIX DE CAJOU

(腰果什菜)

DESSERT

(甜品)

Rs

ICE CREAM

220

GLACE

(雪糕)

ICE CREAM WITH FRUITS

250

GLACE AUX FRUITS

(水果雪糕)



TAPIOCA WITH COCONUT MILK

220

SAGOUT AU LAIT DE COCO

(椰汁西米露)



YING YANG SUPERIOR STEAM BOAT

Rs
900

FONDUE SPECIALE YING YANG (特級鴛鴦火鍋)

**MINIMUM 4 PERSONS* (最少 4人)

Prawns ~ Squid ~ Crab ~ Fish ~ Fish Balls ~

Chicken ~ Beef ~ Chicken Siow Kiow ~ Noodles & Vegetables

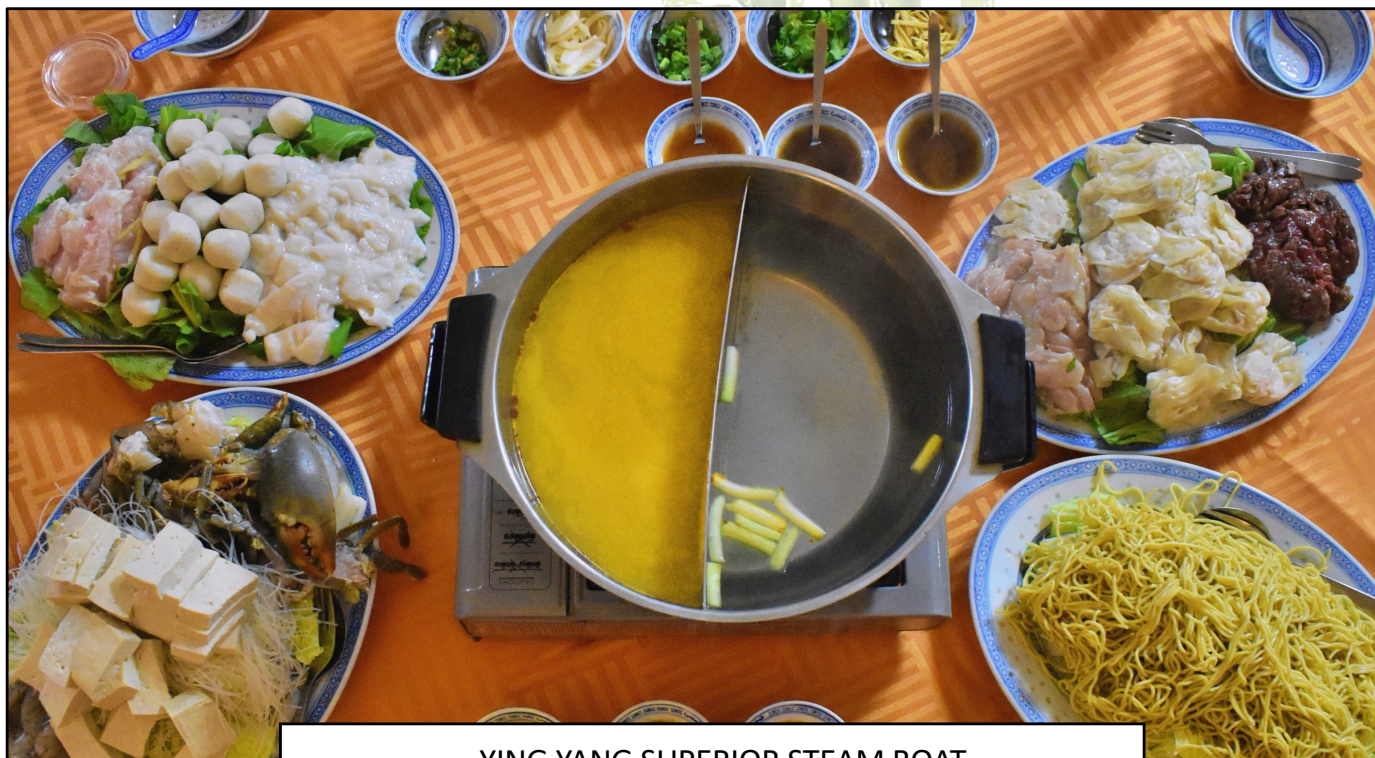
*Crevettes ~ Calamar ~ Crabe ~ Poisson ~ Boulettes de Poisson ~
Poulet ~ Boeuf ~ Siow Kiow Poulet ~ Mine et Légumes*

(蝦一魷魚一蟹一魚一魚圓一雞肉一牛肉一雞肉水餃一麵一青蔬)

BOOKING SHOULD BE MADE 24 HOURS IN ADVANCE

RESERVEZ 24 HEURES A L'AVANCE

(提前24小時預訂)



YING YANG SUPERIOR STEAM BOAT

PRICES INCLUDE 15% VAT



Rs

CHINESE HOT GRILL

775

Grillade A La Chinoise (中式燒烤架)

**MINIMUM 4 PERSONS* (最少 4 人)

Prawns ~ Squid ~ Fish ~ Fish Balls ~

Chicken ~ Beef ~ Rice & Pickles Vegetables

*Crevettes ~ Calamar ~ Poisson ~ Boulettes de Poisson ~
Poulet ~ Boeuf ~ Riz et Légumes*

(蝦-魷魚-魚-魚丸-雞肉-牛肉-白飯和泡菜)

BOOKING SHOULD BE MADE 24 HOURS IN ADVANCE

RESERVEZ 24 HEURES A L'AVANCE (提前24小時預訂)

** Lamb available on request / Agneau disponible sur demande / 可根據要求提供羊肉*



CHINESE HOT GRILL

PRICES INCLUDE 15% VAT



SIGNATURE DISHES

SIGNATURE DU CHEF (招牌菜)

BOOKING SHOULD BE MADE 48 HOURS IN ADVANCE

COMMANDER 48 HEURES A L'AVANCE

(提前48小時預訂)

	Rs
TONIC BABY CHICKEN & GOJI BERRIES SOUP <i>SOUPE COQUELET AUX BAIES DE GOJI</i> (養生枸杞童子雞湯)	2,000
STUFFED DUCK WITH TARO CREAM <i>CANARD FARCI A LA CRÈME D'AROUILLE</i> (芋泥香酥鴨)	1,700
MUI KUEI CHICKEN (BONELESS) <i>POULET SOJA AUX 5 EPICES</i> (玫瑰雞(無骨))	1,000
PORK WITH BARBECUE SAUCE <i>PORC SAUCE BARBECUE</i> (燒烤醬豬肉)	900
WAR SYE VIEILLE ROUGE (900 – 1000 GMS) (禾燒紅石斑魚(900-1000克))	2,200

PRICES INCLUDE 15% VAT



CHEF'S SPECIAL

SPECIALITE DU CHEF (主廚特色菜)

BOOKING SHOULD BE MADE 48 HOURS IN ADVANCE

COMMANDER 48 HEURES EN AVANCE

(提前48小時預訂)

Rs

SWALLOW'S NEST & CHICKEN SOUP

SOUPE NID HIRONDELLE AU POULET

(燕窩雞湯)

1,800

PEKING DUCK

CANARD LAQUE

(北京烤鴨)

2,200

WHOLE WINTER MELON SOUP

SOUPE DE MELON D'HIVER

(冬瓜盅)

1,900

STEAMED KI LONE VIEILLE ROUGE (900 – 1000 GMS)

VIEILLE ROUGE KILONE A LA VAPEUR

(麒麟紅斑(900-1000克))

2,200

MU SHU PORK

MU SHU PORC

(木須豬肉)

1,000

HERN MA SOW SI CHICKEN

HERN MA SOW SI POULET

(香麻手撕雞)

1,000

HAKIEN WITH PORK / OR CHICKEN / OR FISH (PER PIECE)

HAKIEN AU PORC / OU POULET / OU POISSON (MINIMUM 4 PIECES)

(豬肉炸卷/或雞肉/或魚(按件計)(最少4件))

280

YU KUNE (FISH PASTE ROLLS) (PER PIECE)

ROULEAU DE PATE DE POISSON (MINIMUM 4 PIECES)

(魚滑炸卷(按件計)(最少4片))

280

PRICES INCLUDE 15% VAT



SET MENU

58 Royal Road, Port Louis, Mauritius
+230 242 0042



MENU Rs 1050 PER PERSON

MINIMUM 2 PERSONS

MIXED HORS D'OEUVRES

HORS D'OEUVRES DU JOUR

(拼盤)

PRAWNS WITH SALT & PEPPER

CREVETTES AU SEL ET POIVRE

(椒鹽香蝦)

STEAMED MUSSEL WITH GARLIC

MOULE VAPEUR A L'AIL

(蒜蓉青口)

SEA FOOD SOUP

SOUPE AUX FRUITS DE MER

(海鮮湯)

SEA FOOD POT

POT AUX FRUIT DE MER

(鑄鐵鍋 海鮮煲)

VENISON WITH MUSTARD LEAVES

CERF AUX FEUILLES DE MOUTARDE

(糟水鹿肉炒鹹菜)

ROAST DUCK WITH GINGER

CANARD LACQUE AUX GINGEMBRES

(糖醋燒鴨)

CANTONESE FRIED RICE

RIZ CANTONNAIS

(金龍炒飯)

ICE CREAM WITH FRUITS

GLACE AUX FRUITS

(水果雪糕)

PRICES INCLUDE 15% VAT



MENU Rs 880 PER PERSON

MINIMUM 2 PERSONS

MIXED HORS D'OEUVRES

HORS D'OEUVRES DU JOUR

(拼盤)

CRAB WITH GINGER & SPRING ONION

CRABE AUX GINGEMBRES ET QUEUE D'OIGNON

(薑蔥鮮蟹)

FISH WITH PICKLED VEGETABLES

POISSON AUX LEGUMES CONFITS

(什錦酸甜魚)

CHICKEN WITH MUSTARD LEAVES

POULET AUX FEUILLES DE MOUTARDE

(糟水雞片炒鹹菜)

CHICKEN & EGG FRIED RICE

RIZ FRIT AU POULET & OEUF

(蛋雞炒飯)

ICE TAPIOCA WITH COCONUT MILK

SAGOUT AU LAIT DE COCO

(椰汁西米露)

PRICES INCLUDE 15% VAT



MENU Rs 680 PER PERSON

MINIMUM 2 PERSONS

CHICKEN SPRING ROLL

SPRING ROLL AU POULET

(雞肉春卷)

FISH WITH BLACK BEANS SAUCE

POISSON SI TIAP

(豉汁魚片)

BEEF IN SPICY SAUCE

BOEUF A LA SAUCE EPICEE

(沙爹醬炒牛肉)

CHICKEN FRIED RICE OR NOODLES

MINE OU RIZ FRIT AU POULET

(雞肉炒飯 / 炒麵)

ICE CREAM

GLACE

(雪糕)

PRICES INCLUDE 15% VAT