RESTAURANT
LAI MIN
金龍飯店

" 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".

We are open 7 days a week, so come along and enjoy a true Chinese Dining experience with us. We look forward to welcoming you at our Restaurant.

RESTAURANT
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A LA CARTE

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RESTAURANT LAI MIN
金龍飯店

~ Spicy
~ Popular

STARTERS
ENTRÉE (開胃菜)

	Rs
1. FRIED FISH PAN KOR *POISSON FRIT PAN KOR* (邦咯炸魚片)	350
2. FRIED KIOW WITH CHICKEN *KIOW FRIT AU POULET* (炸雞餃)	330
3. CRISPY CHICKEN *POULET CROUSTILLANT* (炸雞)	330
4. DEEP FRIED SQUID *CALAMAR CROUSTILLANT* (酥炸鮮魷)	360
5. PRAWNS CROQUETTES *CROQUETTES CREVETTES* (炸蝦球)	520
6. FISH CROQUETTES *CROQUETTES POISSON* (炸魚球)	330
7. CHICKEN CROQUETTES *CROQUETTES POULET* (炸雞球)	330
8. CHICKEN SPRING ROLL *SPRING ROLL AU POULET* (雞肉春卷)	200
9. CHINESE SAUSAGES *SAUCISSES CHINOISES* (香腊腸)	430
10. ROAST SWEET PORK *CHIA SIVE* (叉燒)	420

1. FRIED FISH PAN KOR

4. DEEP FRIED SQUID

8. CHICKEN SPRING ROLL

PRICES INCLUDE 15% VAT

RESTAURANT LAI MIN
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SOUP
SOUPE (湯)

Rs

11. CHICKEN SIOW KIOW SOUP — 330
SOUPE SIOW KIOW AU POULET (雞餃湯)

12. PORK & MUSTARD LEAVES SOUP — 200
SOUPE HAM CHOY AU PORC (豬肉鹹菜糟水湯)

13. SEA FOOD SOUP — 200
SOUPE AUX FRUITS DE MER (海鮮湯)

14. HOT & SOUR SOUP WITH CHICKEN — 200
SOUPE HOT & SOUR AU POULET (酸辣雞湯)

15. SWEET CORN SOUP WITH BLACK MUSHROOMS — 200
SOUPE MAIS AUX CHAMPIGNONS NOIRS (玉米冬菇湯)

16. SWEET CORN SOUP WITH CHICKEN — 200
SOUPE MAIS AU POULET (雞粟米湯)

17. FISH BALLS SOUP — 200
SOUPE DE BOULETTES DE POISSON (魚丸湯)

18. FAN SU SOUP WITH CHICKEN, PRAWNS & MUSHROOMS — 200
SOUPE FAN SU AUX POULET, CREVETTES & CHAMPIGNONS
(雞蝦香菇粉絲湯)

19. FAN SU SOUP WITH VEGETABLES — 140
SOUPE FAN SU AUX LEGUMES (青蔬粉絲湯)

18. FAN SU SOUP WITH CHICKEN, PRAWNS & MUSHROOMS

PRICES INCLUDE 15% VAT

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RICE *RIZ* (飯)	Rs
20. STEAMED RICE (BASMATI OR THAILAND) *RIZ BLANC* ((BASMATI OU THAILAND) (台飯)	70
21. FRIED RICE WITH MIXED VEGETABLES *RIZ FRIT AUX LEGUMES* (青蔬炒飯)	140
22. FRIED RICE WITH CHICKEN / OR BEEF / OR PORK *RIZ FRIT AU POULET / OU BOEUF / OU PORC* (各式炒飯 雞肉/豬肉/牛肉或)	190
23. CANTONESE FRIED RICE (PRAWNS, CHICKEN & EGG) *RIZ CANTONAIS (CREVETTES, POULET ET OEUF)* (廣州炒飯)	220
24. FRIED RICE WITH CHINESE SAUSAGES *RIZ FRIT AUX SAUCISSES* (腊腸炒飯)	270

23. CANTONESE FRIED RICE (PRAWNS, CHICKEN & EGG)

PRICES INCLUDE 15% VAT

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BOL RENVERSE (滑飯)

Rs

25. RICE WITH CHINESE SAUSAGES, CHICKEN, EGG, VEGETABLES & MUSHROOMS — 300

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

(香腸,蛋,雞肉,青蔬,香菇滑飯)

26. RICE WITH PRAWNS, EGG, CHICKEN, VEGETABLES & MUSHROOMS — 240

RIZ AUX CREVETTES, OEUF, POULET, LEGUMES & CHAMPIGNONS

(蝦仁, 蛋,雞肉, 青蔬,香菇滑飯)

27. RICE WITH STEAMED CHICKEN & VEGETABLES — 260

RIZ AUX POULET VAPEUR & LEGUMES

(白切雞飯)

26. RICE WITH PRAWNS, EGG, CHICKEN, VEGETABLES & MUSHROOMS

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RICE VERMICELLI (MEE FOONE) Rs

VERMICELLES DE RIZ (米粉)

28. MEE FOONE SOUP WITH CHICKEN, PRAWNS, MUSHROOMS & EGG 220
SOUPE MEE FOONE AUX POULET, CREVETTES, CHAMPIGNONS & OEUF
(皇牌米粉湯)

29. FRIED MEE FOONE WITH CHICKEN, OR PORK, OR BEEF 190
MEE FOONE FRIT AUX POULET/ OU PORC / OU BOEUF
(各式炒米粉 雞肉/豬肉/牛肉或)

30. FRIED MEE FOONE WITH CHICKEN, PRAWNS & MUSHROOMS 220
MEE FOONE FRIT AUX POULET, CREVETTES & CHAMPIGNONS (SPECIAL)
(雞雞蝦香菇炒粉)

31 FRIED MEE FOONE WITH CHINESE SAUSAGES 270
MEE FOONE FRIT AUX SAUCISSES CHINOISES
(腊腸炒米粉)

32. FRIED MEE FOONE HAKKA STYLE (CHICKEN, PRAWNS & MUSHROOMS) 220
MEE FOONE FRIT STYLE HAKKA (POULET, CREVETTES & CHAMPIGNONS)
(客式炒米粉)

32. FRIED MEE FOONE HAKKA STYLE

PRICES INCLUDE 15% VAT

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NOODLES
MINE (麵)

Rs

33. NOODLES SOUP WITH CHICKEN, PRAWNS, MUSHROOM & EGG — 220
SOUPE MINE AUX POULET, CREVETTES, CHAMPIGNONS ET OEUF
(蝦菇蛋雞湯麵)

34. FRIED NOODLES WITH PORK/ OR CHICKEN/ OR BEEF — 190
MINE FRIT AU PORC/ OU POULET/ OU BOEUF
(各式炒麵 雞肉/豬肉/牛肉或)

35. FRIED NOODLES WITH CHICKEN, PRAWNS & MUSHROOMS — 220
MINE FRIT AUX POULET, CREVETTES & CHAMPIGNONS (SPECIAL)
(雞蝦香菇炒麵)

36. FRIED NOODLES WITH CHINESE SAUSAGES — 270
MINE FRIT AUX SAUCISSES CHINOISES
(腊腸炒麵)

35. FRIED NOODLES WITH CHICKEN, PRAWNS & MUSHROOMS

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STEAMED DISHES
PLAT A LA VAPEUR (清蒸)

Rs

37. STEAMED CHICKEN — 360
POULET A LA VAPEUR
(白切雞)

38. MUSSEL WITH GARLIC — 550
MOULE A L'AIL
(蒜茸青口)

39. MUSSEL WITH BLACK BEANS — 550
MOULE SI TIAP
(豉汁青口)

40. FISH WITH BEAN CURD & BLACK BEANS — 370
POISSON AUX FROMAGE DE SOJA SITIAP
(豉汁豆腐魚)

41. FISH WITH MUSTARD LEAVES — 370
POISSON AUX FEUILLES DE MOUTARDE
(鹹菜糟水蒸魚片)

42. PORK BREAST WITH DRIED MUSTARD LEAVES (WAIT TIME 40 MINS) — 900
POITRINE DE PORC AUX FEUILLES DE MOUTARDE
(梅菜扣肉)

43. PRAWNS WITH GARLIC — 550
CREVETTE A L'AIL
(蒜蓉香蝦)

37. STEAMED CHICKEN

38. MUSSEL WITH GARLIC

43. PRAWNS WITH GARLIC

PRICES INCLUDE 15% VAT

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CRAB
CRABE (解)

Rs

44. SWEET & SOUR CRAB — 550
CRABE A L'AIGRE DOUX (糖醋蟹)

45. CRAB IN SPICY SAUCE — 550
CRABE A LA SAUCE EPICEE (沙沙爹蟹)

46. CRAB WITH GINGER & SPRING ONION — 550
CRABE AUX GINGEMBRES ET QUEUE D'OIGNON (薑蔥蟹)

SHARK'S FIN
AILERON DE REQUIN (魚翅湯)

47. SHARK'S FIN SOUP WITH CHICKEN & MUSHROOMS — 400
SOUPE AILERON DE REQUIN AUX POULET ET CHAMPIGNONS
(雞絲香菇魚翅湯)

48. SHARK'S FIN SOUP WITH CHICKEN, PRAWNS & MUSHROOMS — 450
SOUPE AILERON DE REQUIN IMPERIALE (POULET, CREVETTES ET CHAMPIGNONS)
(皇牌魚翅羹)

46. CRAB WITH GINGER & SPRING ONION

PRICES INCLUDE 15% VAT

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VIEILLE ROUGE (WAIT TIME 40 MINS)

(ENTIER ~ Whole) (整條紅斑)

	Rs
49. STEAMED FISH (500 gms) *CHENG YU (VAPEUR)* (清蒸紅斑)	1,100
50. SWEET & SOUR GINGER FISH (500 gms) *POISSON AUX GINGEMBRES (SAUCE AIGRE DOUX)* (糖醋紅斑)	1,100
51. FISH IN KON SYE SAUCE (500 gms) *KON SYE POISSON* (乾燒紅斑)	1,100

49. STEAMED FISH

PRICES INCLUDE 15% VAT

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LOBSTER
LANGOUSTE (龍蝦)

Rs

52. LOBSTER WITH BAMBOO SHOOTS & MUSHROOMS — 1,700
LANGOUSTE AUX POUSSES DE BAMBOU & CHAMPIGNONS
(雙冬龍蝦)

53. LOBSTER IN SPICY SAUCE — 1,700
LANGOUSTE A LA SAUCE EPICEE (沙爹龍蝦)

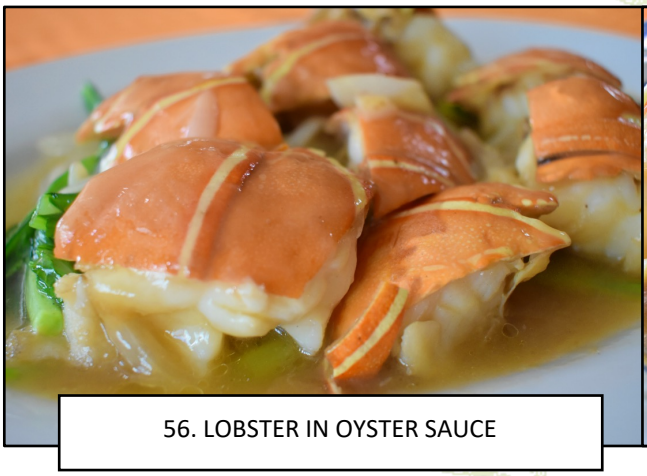
54. LOBSTER FOO YANG — 1,700
FOO YANG DE LANGOUSTE (芙蓉龍蝦)

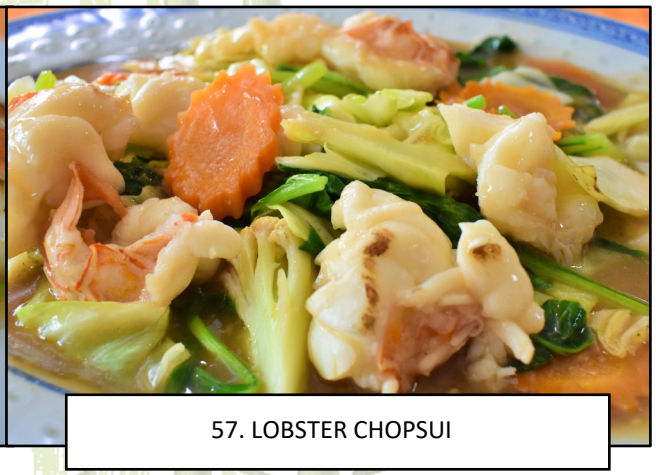
55. SWEET & SOUR LOBSTER — 1,700
LANGOUSTE A L'AIGRE DOUX (糖醋龍蝦)

56. LOBSTER IN OYSTER SAUCE — 1,700
LANGOUSTE A LA SAUCE D'HUITRE (蠔油龍蝦)

57. LOBSTER CHOPSUI — 1,700
CHOPSUIE DE LANGOUSTE (時菜龍蝦)

58. LOBSTER WITH BLACK BEANS — 1,700
LANGOUSTE SI TIAP (豉汁龍蝦)


56. LOBSTER IN OYSTER SAUCE


57. LOBSTER CHOPSUI

PRICES INCLUDE 15% VAT

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PRAWNS *CREVETTES* (鮮蝦)	Rs
59. PRAWNS WITH SALT & PEPPER *CREVETTES AU SEL ET POIVRE 5 EPICES* (椒鹽蝦)	550
60. PRAWNS WITH SWEET CHILLI SAUCE *CREVETTES A LA SAUCE DE PIMENT DOUX* (甜椒鮮蝦)	520
61. PRAWNS WITH BAMBOO SHOOTS & MUSHROOMS *CREVETTES AUX POUSSES DE BAMBOU & AUX CHAMPIGNONS* (雙冬蝦)	520
62. SWEET & SOUR PRAWNS *CREVETTES A L'AIGRE DOUX* (糖醋蝦)	520
63. PRAWNS WITH CASHEWNUTS *CREVETTES AUX NOIX DE CAJOU* (腰果炒蝦)	550
64. PRAWNS WITH OYSTER SAUCE *CREVETTES A LA SAUCE D'HUITRE* (蠔油蝦)	520
65. PRAWNS IN SPICY SAUCE *CREVETTES A LA SAUCE EPICEE* (沙爹蝦)	520
66. PRAWNS CHOPSUI *CHOPSUIE DE CREVETTES* (錦繡蝦)	520
67. PRAWNS FOO YANG *FOO YANG DE CREVETTES* (芙蓉蝦)	520

59. PRAWNS WITH SALT & PEPPER

60. PRAWNS WITH SWEET CHILLI SAUCE

67. PRAWNS FOO YANG

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FISH
POISSON (鮮魚)

Rs

68. GINGER FISH (SWEET & SOUR) — 330
POISSON AUX GINGEMBRES (AIGRE DOUX)
(薑絲糖醋魚)

69. FISH WITH PINE APPLE (SWEET & SOUR) — 330
POISSON A L'ANANAS (AIGRE DOUX)
(鳳梨糖醋魚)

70. FISH WITH BAMBOO SHOOTS & MUSHROOMS — 330
POISSON AUX POUSSES DE BAMBOU & AUX CHAMPIGNONS
(雙冬魚)

71. FISH CHOPSUI — 330
CHOPSUIE DE POISSON
(錦繡魚片)

68. GINGER FISH
(SWEET & SOUR)

69. FISH WITH PINE APPLE (SWEET & SOUR)

PRICES INCLUDE 15% VAT

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CAST IRON POT
(鑄鐵鍋)

Rs

72. SEA CUCUMBER WITH BLACK MUSHROOMS — 900
BRECHE DE MER AUX CHAMPIGNONS NOIRS
(鑄鐵鍋 紅燒海參)

73. SEA FOOD POT — 600
POT AUX FRUITS DE MER
(鑄鐵鍋 海鮮煲)

74. BEAN CURD & VERMICELLI POT — 300
POT AUX FROMAGE DE SOYA & VERMICELLES
(鑄鐵鍋 粉絲豆腐煲)

73. SEA FOOD POT

PRICES INCLUDE 15% VAT

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SQUID — Rs

***CALAMAR* (魷魚)**

75. SQUID WITH SWEET CHILLI SAUCE — 360
CALAMAR A LA SAUCE DE PIMENT DOUX
(甜椒鮮魷)

76. SQUID IN SPICY SAUCE — 360
CALAMAR A LA SAUCE EPICEE
(沙爹鮮魷)

77. SQUID WITH PINEAPPLE (SWEET & SOUR) — 360
CALAMAR A L'ANANAS (AIGRE DOUX)
(鳳梨鮮魷 (糖醋))

78. SQUID CHOPSUI — 360
CHOPSUIE DE CALAMAR
(錦繡魷片)

79. SQUID WITH BLACK BEANS — 360
CALAMAR SI TIAP
(豉汁鮮魷)

77. SQUID WITH PINEAPPLE (SWEET & SOUR)

79. SQUID WITH BLACK BEANS

PRICES INCLUDE 15% VAT

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VENISON
CERF (肉)

Rs

80. VENISON WITH BLACK PEPPER — 550
CERF AU POIVRE NOIR
(黑椒鹿肉)

81. VENISON IN OYSTER SAUCE — 550
CERF A LA SAUCE D'HUITRE
(蠔油鹿肉)

82. VENISON WITH BLACK BEANS — 550
CERF SI STIAP
(豉汁鹿肉)

80. VENISON WITH BLACK PEPPER

PRICES INCLUDE 15% VAT

~ Spicy

~ Popular

RESTAURANT LAI MIN 金龍飯店

DUCK	Rs
***CANARD* (鴨)**	
83. ROAST DUCK WITH GINGER (SWEET & SOUR) *CANARD LACQUE AUX GINGEMBRES (AIGRE DOUX)* (糖醋燒鴨 (糖醋))	550
84. DUCK WITH BLACK MUSHROOMS *CANARD AUX CHAMPIGNONS NOIRS* (北菇鴨片)	580
85. DUCK WITH BAMBOO SHOOTS & MUSHROOMS *CANARD AUX POUSSES DE BAMBOU ET AUX CHAMPIGNONS* (雙冬鴨片)	550
86. ROAST DUCK WITH PINEAPPLE (SWEET & SOUR) *CANARD LACQUE A L'ANANAS (AIGRE DOUX)* (鳳梨燒鴨(糖醋))	550
87. DUCK CHOPSUI *CHOPSUIE DE CANARD* (錦繡鴨片)	550

83. ROAST DUCK WITH GINGER (SWEET & SOUR)

PRICES INCLUDE 15% VAT

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CHICKEN
POULET (雞)

Rs

88. CHICKEN WITH SWEET CHILLI SAUCE — 330
POULET A LA SAUCE PIMENT DOUX
(甜椒雞)

89. CHICKEN WITH LEMON SAUCE — 330
POULET A LA SAUCE DE CITRON
(檸檬雞)

89. CHICKEN WITH LEMON SAUCE

90. SWEET & SOUR CHICKEN WITH PINEAPPLE — 330
POULET A L'ANANAS SAUCE AIGRE DOUX
(糖醋鳳梨雞)

91. CHICKEN WITH BLACK MUSHROOMS — 360
POULET AUX CHAMPIGNONS NOIRS
(北菇雞片)

92. CHICKEN WITH BAMBOO SHOOTS & MUSHROOMS

92. CHICKEN WITH BAMBOO SHOOTS & MUSHROOMS — 330
POULET AUX POUSSES DE BAMBOU ET CHAMPIGNONS
(雙冬雞片)

93. CHICKEN CHOPSUI — 330
CHOPSUIE DE POULET
(錦繡雞片)

94. CHICKEN WITH CASHEWNUTS

94. CHICKEN WITH CASHEWNUTS — 360
POULET AUX NOIX DE CAJOU
(腰果雞丁)

PRICES INCLUDE 15% VAT

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BEEF
BOEUF (牛肉)

Rs

95. BEEF WITH MUSTARD LEAVES — 400
BOEUF AUX FEUILLES DE MOUTARDES (HAMCHOY)
(鹹菜牛肉)

96. BEEF WITH BAMBOO SHOOTS & MUSHROOMS — 400
BOEUF AUX POUSSES DE BAMBOU ET AUX CHAMPIGNONS
(雙冬牛肉)

97. BEEF WITH SPICY SAUCE — 400
BOEUF A LA SAUCE EPICEE
(沙爹牛肉)

98. BEEF WITH BLACK MUSHROOMS — 430
BOEUF AUX CHAMPIGNONS NOIRS
(北菇牛肉)

99. BEEF CHOPSUI — 400
CHOPSUIE DE BOEUF
(錦繡牛肉)

100. BEEF WITH BLACK PEPPER — 400
BOEUF AU POIVRE NOIR
(黑椒牛柳)

101. MA PO BEEF — 400
MA PO BOEUF
(麻婆牛肉)

95. BEEF WITH MUSTARD LEAVES

97. BEEF WITH SPICY SAUCE

101. MA PO BEEF

PRICES INCLUDE 15% VAT

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PORK
PORC (豬肉)

Rs

102. PORK LEG IN SWEET & SOUR SAUCE — 450
PATTE DE PORC AIGRE DOUX (PI CHU KIOT)
(畢豬腳)

102. PORK LEG IN SWEET & SOUR SAUCE

103. FOO MOON PORK WITH BEAN CURD — 450
FOO MOON PORC AUX FROMAGE DE SOJA
(豆腐紅燜豬肉)

103. FOO MOON PORK WITH BEAN CURD

104. SWEET & SOUR PORK WITH PINEAPPLE — 330
PORC A L'ANANAS SAUCE AIGRE DOUX
(鳳梨咕嚕肉)

105. PORK WITH BAMBOO SHOOTS & MUSHROOMS — 330
PORC AUX POUSSES DE BAMBOU ET AUX CHAMPIGNONS
(雙冬肉片)

106. PORK WITH BLACK MUSHROOMS — 360
PORC AUX CHAMPIGNONS NOIRS
(北菇肉片)

106. PORK WITH BLACK MUSHROOMS

107. PORK CHOPSUI — 330
CHOPSUIE DE PORC
(錦繡肉片)

108. PORK IN OYSTER SAUCE — 330
PORC A LA SAUCE D'HUITRE
(蠔油肉片)

PRICES INCLUDE 15% VAT

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VEGETABLES — Rs

***LEGUMES* (青蔬)**

109. BLACK MUSHROOMS IN OYSTER SAUCE — 300
CHAMPIGNONS NOIRS A LA SAUCE D'HUITRE
(蠔油冬菇)

110. VEGETABLES CHOPSUI — 170
CHOPSUIE DE LEGUMES
(錦繡青蔬)

111. SWEET & SOUR VEGETABLES — 170
LEGUMES A L'AIGRE DOUX
(糖醋素菜)

112. STIR FRY GREEN VEGETABLES — 170
FRICASSE DE LEGUMES VERT
(素炒青菜)

112. STIR FRY GREEN VEGETABLES

113. BEAN CURD WITH PINEAPPLE — 200
FROMAGE DE SOJA A L'ANANAS
(鳳梨豆腐)

113. BEAN CURD WITH PINEAPPLE

114. BEAN CURD WITH SPICY SAUCE — 200
FROMAGE DE SOJA A LA SAUCE EPICEE
(沙爹豆腐)

115. BEAN CURD WITH BLACK MUSHROOMS — 230
FROMAGE DE SOJA AUX CHAMPIGNONS NOIRS
(紅燒豆腐)

116. VEGETABLES WITH CASHEWNUTS — 230
LEGUMES AUX NOIX DE CAJOU
(腰果什菜)

PRICES INCLUDE 15% VAT

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

	Rs
117. SILKEN EGG BEAN CURD WITH GREENS *TO FU AUX LEGUMES VERTES* (青蔬日本豆腐)	280
118. SILKEN EGG BEAN CURD WITH SWEET CHILLI SAUCE *TO FU A LA SAUCE PIMENT DOUX* (辣醬日本豆腐)	280
119. STEAMED SILKEN EGG BEAN CURD WITH THREE TREASURES *TO FU VAPEUR AUX TROIS MERVEILLES* (三寶日本豆腐)	300

117. SILKEN EGG BEAN CURD WITH GREENS

118. SILKEN EGG BEAN CURD WITH SWEET CHILLI SAUCE

LAMB
AGNEAU (羊肉)

	Rs
120. LAMB WITH BLACK PEPPER *AGNEAU AU POIVRE NOIR* (黑椒羊肉)	600
121. LAMB IN OYSTER SAUCE *AGNEAU A LA SAUCE D'HUITRE* (蠔油羊肉)	600
122. LAMB WITH BLACK BEANS *AGNEAU SI TIAP* (豉豉汁羊肉)	600

122. LAMB WITH BLACK BEANS

PRICES INCLUDE 15% VAT

RESTAURANT
LAI MIN
金龍飯店

DESSERT (甜品)	Rs
123. ICE CREAM *GLACE* (雪糕)	200
124. ICE CREAM WITH FRUITS *GLACE AUX FRUITS* (水果雪糕)	225
125. TAPIOCA WITH COCONUT MILK *SAGOUT AU LAIT DE COCO* (椰汁西米露)	200

PRICES INCLUDE 15% VAT

RESTAURANT
LAI MIN
金龍飯店

SET MENU

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

RESTAURANT
LAI MIN
金龍飯店

MENU Rs 925 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)

DEER WITH MUSTARD LEAVES
VENISON 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 CANTONAIS (金龍炒飯)

ICE CREAM WITH FRUITS
GLACE AUX FRUITS (水果雪糕)

PRICES INCLUDE 15% VAT

RESTAURANT
LAI MIN
金龍飯店

MENU Rs 775 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

RESTAURANT
LAI MIN
金龍飯店

MENU Rs 600 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 WITH 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

RESTAURANT
LAI MIN
金龍飯店

" The Perfect Taste "

SPECIAL MENU

58 Royal Road, Port Louis, Mauritius
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Restaurant Lai Min
restaurantlaimin
www.restaurantlaimin.com

RESTAURANT
LAI MIN
金龍飯店

Rs

YING YANG SUPERIOR STEAM BOAT 800

FONDUE SPECIALE YING YANG (特級鴛鴦火焗)

**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

RESTAURANT
LAI MIN
金龍飯店

Rs

CHINESE HOT GRILL 700

Grillade A La Chinoise （中式燒烤架）

**MINIMUM 4 PERSONS* （最少 4 人）

Prawns - Squid - Crab - Fish - Fish Balls -

Chicken - Beef - Chicken - Rice & Pickles Vegetables

Crevettes - Calamar - Crabe - Poisson - Boulettes de Poisson -
Poulet - Boeuf – Riz et Légumes

(蝦–魷魚–螃蟹–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

RESTAURANT
LAI MIN
金龍飯店

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 *SOUPE COQUELET AUX BAIES DE GOJI* (養生枸杞童子雞湯)	1,900
STUFFED DUCK WITH TARO CREAM *CANARD FARCI A LA CRÈME D'ARROUILLE* (芋泥香酥鴨)	1,500
MUI KUEI CHICKEN (BONELESS) *POULET SOJA AUX 5 EPICES* (玟瑰雞(無骨))	900
PORK WITH BARBECUE SAUCE *PORC SAUCE BARBECUE* (燒烤醬豬肉)	800
WAR SYE VIEILLE ROUGE (900 – 1000 GMS) (禾燒紅石斑魚(900~1000克))	2,200

PRICES INCLUDE 15% VAT

RESTAURANT
LAI MIN
金龍飯店

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 AUX POULET* (燕窩雞湯)	1,800
PEKING DUCK CANARD LAQUE	2,100
WHOLE WINTER MELON SOUP *SOUPE DE MELON D'HIVER* (冬瓜盅)	1,800
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))	250
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))	270

PRICES INCLUDE 15% VAT