

# 晚餐 Dinner Menu

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## 麵 Noodles

- 咖喱炒麵  
**Dry Curried Wok Fried Noodles (v)** 5  
Curry Powder, Shallots, Scallion
- 担担面  
**Dan Dan Noodles (v)** 7  
Sesame paste, Peppercorn, Pressed Tofu
- 雲吞湯麵  
**Wonton Noodle Soup** 7.5  
Eight Hour Chicken Broth, Pork and Prawn  
Wonton, Bok Choi
- 牛肉麵  
**Beef Noodle Soup** 8.5  
Beef Shin, Sichuan Peppercorn, Dark Beef Broth



## 炒 Wok Dishes

- 蘑菇白菜  
**Bok Choi and Mushroom (v)** 6  
Bok Choi, Chestnut Mushroom, Oyster Sauce
- 羅漢菜  
**Buddha's delight (v)** 6  
Tofu, Snow Peas, Wood Ear Mushrooms
- 回鍋肉  
**Twice Cooked Pork** 7.5  
Pork Belly, Leek, Peppers
- 宮爆雞  
**Kung Pao Chicken** 7.5  
Chicken Thigh, Dried Chilli, Cashew Nuts
- 咖喱烤雞  
**Green Curry Roasted Chicken** 7.5  
Green Chillies, Chicken Thigh, Seasonal Vegetables
- 骨髓炒飯  
**Bone Marrow Fried Rice** 8  
Roasted Bone Marrow, Peppers, Wild Rice



## 烤 Roasted

- ¼ 烤雞+黃瓜沙拉  
**Golden Honey and Spice Roasted Chicken**  
Corn Fed Chicken, Curry Spices, Honey Glaze  
- Single (3 pieces with cucumber salad) 7  
- Half chicken sharing size (6 pieces) 10
- ½ 烤雞  
**numnum Roasted Chicken**  
Corn Fed Chicken, Fermented Broad Bean Paste  
- Single (3 pieces with cucumber salad) 7  
- Half chicken sharing size (6 pieces) 10



## 小吃 Side Dishes

- 生煎餃子(豬/素)  
**Pan Fried Dumplings (pork or chive)** 5.5  
Hand made from scratch, Chilli Oil, Coriander
- 黃瓜沙拉  
**Smashed Cucumber Salad (v)** 3  
Smashed Cucumber, Wood Ear Mushroom
- 紫飯  
**Wild Purple rice (v)** 2  
Wild Rice, Brown Rice, White Rice