



SICHUAN CUISINE, NEWCASTLE

## HOT DISHES

GUNG BAO CHICKEN 宮保雞丁 £10   
DICED CHICKEN THIGH WITH CHAYOTE AND SPRING ONION, STIR-FRIED WITH SUN-DRIED CHILLI AND PEANUTS, "LYCHEE FRAGRANT".

YU SHIANG PORK 魚香肉絲 £10   
FINELY SLICED PORK, FLASH-FRIED WITH WOOD EAR MUSHROOMS, RED PEPPER AND BAMBOO SHOOTS.

YU SHIANG AUBERGINE (V) 魚香茄子 £10   
FINGERS OF AUBERGINE, WITH A HINT OF SWEETNESS. YU SHIANG METHOD.

LA YUAN STEAMED FISH 招牌蒸海鮭魚 £20   
FILLET OF SEABASS STEAMED IN A FRAGRANT STOCK, SEASONED WITH SICHUAN PEPPER.

SHUEI JU FISH 巴蜀水煮魚 £11   
LONG LEE FISH, BOILED IN A RICH STOCK, WITH A MYRIAD OF SICHUAN SPICES. "MA-LA" NUMBING FINISH.

SHUEI JU BEEF 巴蜀水煮牛肉 £12.5   
THINLY SLICED BEEF SEARED IN THE WOK, BOILED IN SHUEI JU SOUP. PACKED WITH THE HEAT OF SICHUAN CHILLI AND PEPPERCORNS.

STIR-FRIED PLAICE 骨香福魚 £18  
SLICED PLAICE, TOSSED WITH A BLEND OF SEAFOOD SEASONINGS. SERVED IN ITS SHELL.

HUNG SHIAO BEEF 紅燒牛肉 £12  
DICED BEEF, SLOW COOKED WITH SICHUAN PEPPERCORNS AND STAR ANISE. RICH AND AROMATIC.

SHIR JIN VEGETABLES 什錦蔬菜 £8  
SELECTION OF SEASONAL VEGETABLES, COOKED IN A BLEND OF CHINESE DRESSINGS.

BEEF WITH SHIA MUSHROOM 牛肉粒炒蟹味菇 £12  
DICED BEEF FRIED WITH EARTHY "SHIA" MUSHROOMS. STRONG AND SAVOURY.

LONG LEE FISH SOUP 酸菜魚 £14   
TENDER SLICES OF LONG LEE FISH SERVED IN A FRAGRANT SOUP WITH SICHUAN PICKLED GREENS. A FRESH, SPICY HIT.

## SIDES

NORTH EAST CHINA RICE, STEAMED (V) 米飯 精選東北珍珠米 £1.5

VEGETABLE FRIED RICE (V) 招牌蔬菜炒飯 £6

LA YUAN COLD NOODLE BOWL (V) 金小面 £8 

*\*Allergen information available. Please ask staff for details.*