

# 零点菜单

## A La Carte Menu

### 亚洲风味&本地美食

### Asian Flavors & Local Cuisine

### 凉菜 Cold Dishes

香酥花生米 49 RMB  
Crispy Peanuts

九寨脆爽木耳 ★★★ 59 RMB  
Jiuzhai Crispy Fungus

凉拌九寨核桃花 ★★★ 69 RMB  
Jiuzhai Cold Mixed Walnut Flower

凉拌五加皮 ★★★ 89 RMB  
Cold Mixed Wild Vegetable

糖醋小排 99 RMB  
Sweet & Sour Rib

凉拌牦牛肉 ★★★ 129 RMB  
Cold Mixed Yak Meat

### 亚洲风味&本地美食

### Asian Flavors & Local Cuisine

### 热菜 Hot Dish

酸辣土豆丝 59 RMB  
Chili and Sour Potato

清炒时蔬 (时令蔬菜) 59 RMB  
Fried Vegetables (Seasonal Vegetables)

番茄炒蛋 69 RMB  
Sautéed Eggs with Tomatoes

德勒府家红烧肉 ★★★ 99 RMB  
Braised Pork in Dele Style

九寨小炒肉 Jiuzhai Fried Pork	99 RMB
脆炸小酥肉 Crispy Meat	99 RMB
土豆炒本地腊肉 ★★★ Fried Marinated Meat with Potatoes	99 RMB
齐鲁一锅炖 Hollowware Meat & Vegetables	99 RMB
双椒炒牦牛肉 ★★★ Fried Yak Beef with Green & Red Pepper	179 RMB
孜然羔羊肉 Fried Lamb with Cumin	179 RMB
虎掌菌炒本地腊肉 ★★★ Fried Marinated Meat with Mushroom	199 RMB
蟹黄酱烧鹅蛋菌 ★★★ Braised Oyster Mushroom with Crab Roe Sauce	199 RMB
黑椒牦牛排肉 ★★★ Black Pepper Yak Beef	239 RMB
XO 酱炒虾仁 Fried Shrimps with XO Sauce	249 RMB

### 鱼类 FISH

清蒸九寨冷水鱼（人工养殖）条/0.65kg 左右 ★★★ Steamed Jiuzhai Cold Water Fish(Artificially Cultivated) around 0.65kg/Piece	359/条 RMB
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### 主食 Main Course

米饭 Steamed Rice	6/碗 RMB
白粥 Plain Congee	19 RMB
九寨核桃饼 ★★★	49 RMB

Jiuzhai Walnut Cake

香辣牛肉汤面/米线 69 RMB  
Spicy Beef Noodle/Vermicelli

野菜糯米糍粑 69 RMB  
Fried Rice Cake with Wild Vegetable

九寨沟酸菜炒饭 79 RMB  
Fried Rice with Jiuzhaigou Sauerkraut

牦牛肉炒饭★★★ 89 RMB  
Fried Rice with Yak Beef

### 汤 Soup

姬松茸炖藏鸡 199 RMB/份 59 RMB/位  
Stewed Tibetan Chicken with Agaricus Mushrooms

番茄煎蛋汤 69 RMB/份  
Fried Egg Soup with Tomato

### 特色招牌-----汤锅

#### Signature Dishes---Soup Pot

墨脱石锅花胶鸡★★★ 569 RMB

#### Chicken Soup with Glue in Motuo Stone Pot

餐前小食：九寨沟核桃饼

Snack: Jiuzhai Walnut Cake

蘸料碟：自制青椒蘸料

Sauce: Homemade Green Pepper Sauce

藏香鸡：半只

Tibetan Chicken: Half Portion

蔬菜拼盘：1份（藏地土豆、莲藕、番茄、青笋、豆腐、鲜面条、季节时蔬）

Vegetable Platter: 1 portion (Potato, Lotus Root, Tomato, Bamboo Shoot, Tofu, Noodles Seasonal Vegetables)

菌菇拼盘：1份（海鲜菇、蟹味菇等四种菌菇）根据季节而异

Mushroom Platter: 1 Portion, 4 Type's Assorted Mushrooms, provided according to Season

牦牛酸奶：2位

Yak Yogurt: 2 persons

水果沙拉：2位

Fruit: 2 persons

藏香排骨锅★★★ 519 RMB

## Marinated Pork Rib Soup Pot

餐前小食：九寨核桃饼

Snack: Jiuzhai Walnut Cake

蘸料碟：自制青椒蘸料

Sauce: Homemade Green Pepper Sauce

腊排骨：1份（1000克、白萝卜）

Marinated Pork Rib: 1 Portion (1kg, Radish)

蔬菜拼盘：1份（藏地土豆、莲藕、番茄、青笋、豆腐、鲜面条、季节时蔬）

Vegetable Platter: 1 portion (Potato, Lotus Root, Tomato, Bamboo Shoot, Tofu, Noodles Seasonal Vegetables)

菌菇拼盘：1份（海鲜菇、蟹味菇等四种菌菇）根据季节而异

Mushroom Platter: 1 Portion, 4 Type's Assorted Mushrooms, provided according to Season

牦牛酸奶：2位

Yak Yogurt: 2 persons

水果：2位

Fruit: 2 persons

## 番茄牦牛肉汤锅★★★

569 RMB

### Yak Beef Soup with Tomato Pot

餐前小食：九寨核桃饼

Snack: Jiuzhai Walnut Cake

蘸料碟：自制青椒蘸料

Sauce: Homemade Green Pepper Sauce

新鲜牦牛腩肉：1份（1000g、白萝卜）

蔬菜拼盘：1份（藏地土豆、莲藕、番茄、青笋、豆腐、鲜面条、季节时蔬）

Vegetable Platter: 1 portion (Potato, Lotus Root, Tomato, Bamboo Shoot, Tofu, Noodles Seasonal Vegetables)

菌菇拼盘：1份（海鲜菇、蟹味菇等四种菌菇）根据季节而异

Mushroom Platter: 1 Portion, 4 Type's Assorted Mushrooms, provided according to Season

牦牛酸奶：2位

Yak Yogurt: 2 persons

水果沙拉：2位

Fruit: 2 persons

配菜 Side dishes

蘸料碟/位

10 RMB

Dip Sauce

牦牛酸奶

19 RMB

Yak Yogurt

菌菇

69 RMB

## Mushroom

时蔬 Vegetable	49 RMB
时令蔬菜盘 Seasonal Vegetable Platter	79 RMB
菌菇拼盘 Assorted Mushroom Platter	89 RMB
藏香腊排 (500g) Marinated Pork Ribs (500g)	189 RMB
藏香鸡 (半只) Chicken half portion	199 RMB
牦牛肉 (500g) Yak Beef (500g)	199 RMB

## 甜品 Dessert

无糖青稞酸奶★★★ Low-sugar Highland Barley Yogurt	49 RMB
芝士蛋糕 Cheese Cake	69 RMB
黑森林蛋糕 Black Forest Cake	69 RMB
提拉米苏 Tiramisu	69 RMB
新鲜水果盘 Fresh Fruit Plate	89 RMB