時令菜单 SEASONAL MENU

速冻手工水饺外带（30只）(G) 25
Frozen Hand-Made Dumplings （Take Away 30 Pieces)

扬州虾仁炒饭 26
Yangzhou Style Shrimp and Luncheon Fried Rice

烧烤
Barbecue

烤羊肉串 Premium Lamb Skewer	2.5	烤火腿肠 (G*) Pork Sausage Skewer	3
烤羊肥瘦(G) Marbled Lamb Skewer	2.5	烤鱼豆腐 (G*) Fish Tofu Skewer	2
烤牛肉串 Premium Beef Skewer	2.5	烤大虾 Grilled Prawn Skewer	3
烤大块肉 Beef Chunk Skewer	5	烤鱿鱼须 (G*) Squid Tentacle Skewer	3
烤肉筋 (G) Beef Tendon Skewer	3	烤蘑菇 (N, G) Mushroom Skewer	2.5
招牌鸡肉串 (G) Signature Chicken Skewer	2.5	烤花菜 (N, G) Cauliflower Skewer	2
奥尔良烤翅 (G) Chicken Wingettes	5	烤土豆片 (N, G) Potato Skewer	2
烤五花 Pork Belly Skewer	2.5	烤包菜 (N, G) Cabbage Skewer	2
烤肥肠 (G) Pork Intestine Skewer	4	烤豆角 (N, G) Green Beans Skewer	3
烤和牛串 Premium Wagyu Beef Skewer	6.5	烤茄子 (N, G) Grilled Aubergine	16
麻椒鸡肉串 Sichuan Pepper Chicken Skewer	2.5	烤油馍(G) Spicy Roasted Chinese Flatbread	6

Please let us know if extra or less spiciness would better suit your taste

汤
Soup

	Individual	Shared
醪糟蛋花汤 Fermented Sweet Glutinous Rice and Egg Drop Soup	10	28
蛋花粟米羹 (甜/咸) Corn and Egg Drop Soup (Sweet/Salty)	12	32
西湖牛肉羹 West Lake Beef Soup	12	32
酸辣肚丝汤(G) Sour Spicy Beef Tripe Soup(G)	12	32

八佰里 BABAILI

中餐厅
Chinese Restaurant

Opening Hours:

Monday - Friday
17:00 - 21:30

Saturday - Sunday
11:00 - 14:30 17:00 - 21:30

🌶 **Mild Spicy**
🌶🌶 **Medium Spicy**
🌶🌶🌶 **Hot Spicy**

D: Contains Dairy
G: Contains Gluten
N: Contains Nut
V: Vegetarian
***: Contains Allergen but Adaptable**

Chinese food contains a variety of spices.
Please carefully evaluate your allergens.
We wish you a pleasant meal.

For the smoothest experience, we kindly request that all tables settle with One Bill. Thank you!

2026.10

前菜/小吃
Starters/snacks

炸春卷6/12 (V, G) Fried Spring Rolls 6/12 (V, G)	10/16
凉拌拍黄瓜 (V*) Smacked Cucumber Salad (V*)	18
洋葱木耳 Tossed Black Fungus and Onion Salad	18
椒盐金针菇 Fried Salt and Pepper Enoki Mushrooms	18
麻酱涮牛肚 (20Pcs) (N, G) Beef Tripe with Tahini Dressing (N, G)	18
鱿鱼圈(G) Fried Calamari Rings (10 Pcs)(G)	18
鲜虾卷(G) Fried Prawn Twisters (6 Pcs)(G)	20
桂花山药(V) Chinese Yam with Osmanthus Sauce (V)	22
软炸椒盐里脊 (G*) Salt and Pepper Crispy Pork Tenderloin (G*)	24
香酥炸鸡柳 (G*) Crispy Fried Chicken Tenders (G*)	24
红油麻酱牛舌 (N,G) 🌶 Braised Beef Tongue with Chili and Tahini Sauce (N, G)	26
老卤酱牛腱 (G) 🌶🌶 Braised Beef Shin in Chili Dressing (G)	26
芳香排骨 (G) Signature Aromatic Braised and Fried Pork Ribs (G)	28
冰淇淋圣代: 巧克力, 草莓, 百香果 (D) Ice Cream Sundae: Chocolate, Strawberry or Passion Fruit (D)	14
八宝甜饭 Eight Treasures Sweet Rice Pudding	14
手工红糖南瓜饼 (N,G) Fried Hand Made Pumpkin Mochi (N,G)	14

鸡肉
Chicken

宫保鸡丁 (N,G) 🌶 Kung Pao Chicken (N,G)	28
四川辣子鸡 (N, G) 🌶🌶🌶 Sichuan Spicy Chicken (N,G)	28
糖醋鸡柳 Sweet and Sour Chicken	28
长安葫芦鸡（半只） (G) Xi an Style Calabash Chicken (Half) (G)	28

砂锅豆豉鸡 (G) 30
Claypot Chicken with Black Bean Souse (G)

香辣干锅鸡翅 🌶🌶 36
Spicy Fried Chicken Wings Dry Pot

牛羊
Lamb / Beef

牛腩煲 – 萝卜/竹笋/腐竹 (G) 🌶 30
Braised Beef Brisket: Daikon, Bamboo Shoots, or Bean Curd (G)

香炒羊羔肉 (G*) 🌶🌶 30
Aromatic Stir-fried Lamb with Coriander (G*)

铁板牛肉 – 黑椒/姜葱/孜然 (G*) 32
Sizzling Beef with: Black Pepper, Cumin or Ginger & Scallion (G*)

铁板羊肉 – 姜葱/孜然 (G*) 32
Sizzling Lamb with: Cumin or Ginger & Scallion (G*)

水煮牛肉 (G) 🌶🌶🌶 39
Hot Spicy Poached Beef (G)

猪肉
Pork

回锅肉 (G) 🌶 28
Sichuan Style Twice-Cooked Pork Belly (G)

鱼香肉丝 (G) 🌶 28
Sichuan Style Shredded Pork in Garlic Sauce (G)

豆皮京酱肉丝 (G) 28
Peking Sauce Shredded Pork with Vegetables and Tofu Sheets (G)

蒜苔肉丝(G*) 28
Stir-Fried Shredded Pork with Garlic Scapes (G*)

蒜仔烧肚条 (G) 28
Braised Pork Tripe with Garlic Sauce (G)

木须肉 30
Moo Shu Pork

毛公红烧肉(G) 32
Chairman Mao's Red Braised Pork (G)

糖醋里脊 30
Classic Sweet and Sour Pork

豆花肥肠 (G) 🌶 30
Silken Tofu with Pork Intestines in Spicy Sauce (G)

陕西大烩菜 32
Shaanxi Style Mix Stew

锅包肉 33
Dongbei Style Crispy Sweet and Sour Pork

特色肘子 东坡/ 酸汤 (G) 42/46
Braised Pork Hock with Sweet and Savory Sauce or Sour Soup(G)

海鲜
Seafood

铁板鱿鱼须 🌶 34
Sizzling Squid Tentacles

姜葱蒸鱼段 (G*) 36
Steamed Market Fish Fillets with Ginger & Scallions (G*)

带子豆腐 (G*) 36
Steamed Scallop and Tofu (G*)

香酥脆皮虾 (G) 🌶 36
Fragrant Crispy Whole Prawns (G)

“虾”做锅包肉 36
Dongbei Style Crispy Sweet & Sour Prawns

金沙焗大虾 38
Golden Salted Egg Yolk Prawns

干锅香辣鱼 🌶🌶🌶 38
Fragrant Dry Pot Fish

水煮黑鱼片 – 麻辣🌶🌶 /番茄 (G*) 42
Poached Snakehead Fish Fillet: Chilli or Tomato (G*)

蒜蓉粉丝蒸虾 (G*) 42
Steamed Prawns with Vermicelli and Garlic (G*)

金汤酸菜鱼 🌶🌶 42
Poached Snakehead Fish Fillet in Sour Golden Broth

飘香干锅鱿鱼排骨 🌶🌶 48
Fragrant Dry Pot Pork Spareribs with Squid

蔬菜
Vegetables

小炒土豆丝 – 清炒/醋溜/酸辣 🌶🌶 18
Stir-fried Shredded Potatoes: Classic, Sour Spicy , Vinegar

茴香炒蚕豆 (G*) 🌶 18
Stir-fried Fennel and Broad Beans (G*)

豆芽炒粉条 22
Stir-fried Vermicelli with Bean Sprouts

蒜蓉西兰花 22
Broccoli with Garlic

外婆菜炒鸡蛋 22
Stir-Fried Eggs with Pickled Vegetables

麻婆豆腐 (G) 🌶🌶🌶 23
Mapo Tofu (G)

熘豆腐 23
Stir-fried Tofu with Savory Sauce

蒜蓉菜心 24
Stir-fried Choy Sum with Garlic

风味茄子 (G) 🌶 26
Signature Sweet & Spicy Eggplant (G)

松仁 (N) /金沙 玉米 26
Stir-fried Corn: Pine Nuts (N) or Salted Egg Yolk

豆角茄子 (G) 26
Stir-fried Beans and Eggplant (G)

双菇扒菜心 (G) 26
Pakchoi with Mushrooms (G)

干煸四季豆 (G*) 🌶 28
Stir-fried Green Beans (G*)

特色主食
Staple

	Individual	Shared
手工白吉馍(G) Handmade Shaanxi Style Flatbread (G)	2.5	
白米饭(G) Steamed Rice	3	12
西安腊汁肉夹馍(G) Signature Xi'an Style Braised Pork in Baked Bun (G)	12	
西安风味凉皮(G)🌶🌶 Signature Xi'an Style Cold Noodles (G)	12	
麻酱凉皮(G) 🌶🌶 Xi'an Style Cold Noodles with Tahini Dressing (G)	12	
西安油泼面(G)🌶🌶 Signature Xi'an Style Hand-Pulled Noodle (G)	26	
西安腊汁肉扯面(G)🌶🌶 Signature Xi'an Style Hand-Pulled Noodle with Braised Pork (G)	18	
水饺可选酸汤或经典 Dumplings Available in Sour Soup or Classic Dry		
八佰里手工水饺: 猪肉/牛肉(G) Beef / Pork and Mixed Vegetable Dumplings (15Pcs) (G)	20	
蔬菜煎鸡蛋炒面(G) Fried Noodle with Mixed Vegetables and Omelette (G)	24	
酱油牛肉/鸡肉炒饭 (V* ,G*) Stir-Fried Rice: Beef / Chicken(V* ,G*)	24	
牛肉/鸡肉炒面 (V* ,G) Stir-Fried Noodle: Beef / Chicken(V* ,G)	24	

時令菜单 SEASONAL MENU