

時令菜單  
SEASONAL MENU

汤  
Soup

	Individual	Shared
醪糟蛋花汤 Fermented Glutinous rice and Egg Drop Sweet Soup	8	28
蛋花粟米羹 Corn and Egg Drop Soup	10	30
西湖牛肉羹 West Lake Beef Soup	10	30
酸辣肚丝汤 Spicy and Sour Beef Tripe Soup	10	30

前菜  
Starters

炸春卷6/12 Fried Spring Rolls 6/12	10/18
凉拌拍黄瓜 Smacked Cucumber Salad	18
洋葱木耳 Tossed Wood Ear Mushroom and Red Onion Salad	18
香菜胡萝卜丝 Shredded Carrots and Coriander Salad	18
椒盐金针菇 Salt and Pepper Enoki Mushrooms	18
麻酱涮牛肚 (20Pcs) (N) Beef Tripe with Tahini Dressing	18
麦香芝士南瓜 Crispy Pumpkin Cheese Bites	26
软炸椒盐里脊 Salt and Pepper Crispy Pork Tenderloin	26
红油麻酱卤牛舌 (N) Braised Beef Tongue with Chili Oil and Sesame Sauce	26
老卤酱牛肉 Slow Braised Beef in Traditional Dressing	26
香酥炸鸡柳 Crispy Fried Chicken Tenders	26
芳香排骨 Signature Aromatic Braised and Fried Pork Ribs	28
长安葫芦鸡 (半只) Xian Style Calabash Chicken (Half)	28



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

N: Nut included

D: Dairy included

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

特色主食  
Main

白米饭 Steamed Rice	3
西安腊汁肉夹馍 Signature Xi'an Style Braised Pork in Baked Bun	12
西安风味凉皮 Signature Xi'an Style Cold Noodles	12
麻酱凉皮 Signature Xi'an Style Cold Noodles with Tahini Dressing	12
西安油泼面 Signature Xi'an Style Hand-Pulled Noodle	14
西安腊汁肉扯面 Signature Xi'an Style Hand-Pulled Noodle with Braised Meat	18
蔬菜煎鸡蛋炒面 Fried Noodle with Mixed Vegetables and Omelette	22
酱油牛肉/鸡肉炒饭 Stir-Fried Rice with Choice of: Beef or Chicken	24
牛肉/鸡肉炒面 Stir-Fried Noodle with Choice of: Beef or Chicken	24
扬州虾仁炒饭 Yangzhou Style Shrimp Fried Rice	26
八百里特色蒸包子 Babaili Homemade Steamed Buns Pork or Beef (1 Pc)	4
牛肉蔬菜饺子 Beef and Mixed Vegetable Dumplings (15Pcs)	20
猪肉蔬菜饺子 Pork and Mixed Vegetable Dumplings (15 Pcs)	20
堂食可选酸汤或干 (Choice of Sour Soup or Dry in-Store Only)	
速冻饺子外带 (30只) Frozen Dumplings (Take Away 30 Pieces)	25
八宝甜饭 Xi'an Style Eight Treasures sweet Rice Pudding	14
烤油馍 (Each) (N) Spicy Roasted Chinese Pancake	5

海鮮  
Seafood

铁板鱿鱼须 (D)	34
Sizzling Squid Tentacles	
姜葱清蒸鱼段	36
Steamed Market Fish Fillets with Scallions and Ginger	
带子豆腐	36
Steamed Scallop and Tofu	
金沙焗大虾	38
Golden Salted Egg Yolk Prawns	
干锅香辣鱼	38
Fragrant Dry Pot Fish	
茄汁大虾	38
Sweet and Sour Prawns in Tomato Sauce	
水煮黑鱼片 – 麻辣/番茄	42
Fragrant Poached Snakehead Fish Fillet in Choice of: Chilli or Tomato Broth	
蒜蓉粉丝蒸虾	42
Steamed Prawns with Vermicelli and Garlic	
金汤酸菜鱼	42
Snakefish Fillet poached in Sour Golden Broth with Pickles	
飘香干锅鱿鱼排骨	48
Fragrant Dry Pot Pork Spareribs with Squid	

猪肉  
Pork

回锅肉	26
Sichuan Style Twice-Cooked Pork Belly	
鱼香肉丝	28
Sichuan Style Shredded Pork in Garlic Sauce	
豆皮京酱肉丝	28
Stir-Fried Shredded Pork and Vegetables Wrapped in Tofu Sheets	
锅包肉	28
Dongbei Style Crispy Sweet and Sour Pork	
豆花肥肠	28
Silken Tofu with Pork Intestines in Spicy Sauce	

蒜仔烧肚条	28
Braised Pork Tripe with Garlic Sauce	
烧三鲜	28
Braised Trio: Pork Tripe, Homemade Pork Meatballs and Luncheon	
糖醋里脊	30
Sweet and Sour Pork	
酸角红烧肉	32
Braised Pork Belly with Pickled String Beans	
陕西大烩菜	32
Shaanxi Style Mix Stew	

蔬菜  
Vegetables

清炒土豆丝	18
Stir-Fried Shredded Potatoes	
大豆芽炒粉条	22
Stir-Fried Vermicelli Noodles with Soybean Sprouts	
蒜蓉西兰花	22
Broccoli with Galic	
蒜蓉菜心	22
Stir-Fried Choy Sum with Garlic	
芹菜炒粉	22
Stir-fried Vermicelli with Celery	
双菇扒菜胆	24
Stir-Fried Pakchoi with Mushrooms	
麻婆豆腐	24
Mapo Tofu	
豆角茄子	24
Stir-Fried Beans and Eggplant	
熘豆腐	24
Stir-fried Fried-Tofu with Savory Sauce	
风味茄子	26
Signature Sweet & Spicy Eggplant	
松仁玉米(N)	26
Stir-Fried Corn and Pine Nuts	
干煸四季豆	28
Stir-Fried Green Beans	

牛羊  
Lamb / Beef

牛腩煲 – 萝卜/竹笋/腐竹	30
Slow Braised Beef Brisket with Choice of: Daikon Radish, Bamboo Shoots, or Dried Bean Curd Sticks	
香炒羊羔肉	30
Aromatic Stir-fried Lamb	
青瓜牛柳	30
Stir-fried Beef with Cucumber Strips	
铁板牛肉 – 黑椒/葱姜/孜然	32
Sizzling Beef with Choice of: Black pepper sauce, Cumin, or Ginger & Scallion	
铁板羊肉 – 葱姜/孜然	32
Sizzling Lamb with Choice of: Cumin or Ginger & Scallion	
水煮牛肉	42
Hot Spicy Poached Beef	

鸡肉  
Chicken

宫保鸡丁 (N)	26
Kung Pao Chicken	
四川辣子鸡 (N)	26
Sichuan Spicy Chicken	
香辣干锅鸡翅	36
Spicy Fried Chicken Wings	
糖醋鸡柳	28
Sweet and Sour Chicken	

**Wechat:**  
babaili278willis  
**Instagram:**  
babaili\_restaurant