

御天素食府

Imperial Heaven Buddhist Vegetarian
Restaurant

柳州市柳新街 41 号
(人民电影院后门)

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Section 1 - Starters and Appetizers

开胃菜

Vegetable Hand Scroll (Cucumber, Walnut, Pear, Carrot and Lettuce Wrapped in Nori Seaweed 素手卷 (黄瓜、核桃、梨、胡萝卜、生菜用海苔包)	¥5 each
Vegetable and Fruit Salad (Various Fruit and Vegetables according to season) 蔬果沙拉 (各种时令水果、蔬菜)	¥16
Cold “Abalone” 冰镇鲍鱼	¥88
Stewed “Eel” 烧汁鳗鱼	¥28
Cold Smoked “Pork” (Vegetarian Smoked “Pork”) 冰镇冷熏肉 (素熏肉)	¥28
Mustard Flavour Lobster Slices (Vegetarian “Lobster” Slices Sashimi) 芥味虾片 (素龙虾片刺身)	¥28
Ginger “Chicken” (Vegetarian “Chicken”, Ginger) 姜香鸡 (素鸡、生姜)	¥26
Assorted Appetizers (Vegetarian Sausage, Vegetarian “Ham”, Vegetarian Barbecued “Pork”) 什锦拼盘 (素腊肠、素火腿、素叉烧)	¥18
Hot and Spicy Dry “Beef” (Wheat Gluten, Hot and Spicy Flavourings) 麻辣牛肉干 (面筋、麻辣味)	¥18
Ginger “Pork” 姜泥白肉	¥12
Roast “Pork” (Vegetarian Streaky “Pork”) 吊烧肉 (素五花肉)	¥12
Crown Prince Jujubes 太子参红枣	¥12
Cold Dressed Black Jew’s Ear Fungus 凉拌黑云耳	¥12
Cold Dressed Bamboo Shoots 凉拌竹笋	¥15
Cold Dressed Golden Needle Mushrooms 凉拌金针菇	¥12
Cold Dressed Piddock 凉拌海笋	¥10
Cucumber and Dried Bean Milk Cream (Fuzhu) 黄瓜拌腐竹	¥10
Chilli Oil Potato Strips 红油土豆丝	¥8

Section 2 – Hot Dishes

二、热菜

Jin Gang Sa (Vajrasattva - Buddha's warrior attendant) (Seaweed Extract, Soy Bean Protein, Dry Fried) 金刚萨 (海藻提取物、大豆蛋白、干炸)	¥12
Sing The Praises (Soy Bean Protein, Vegetarian “Chicken”) 赞叹歌颂 (大豆蛋白、素鸡)	N/A
Tawain “3 Cup” “Chicken” 台式三杯鸡	¥28
Chilli “Chicken” (Vegetarian “Chicken”, Fermented Beans, Hot and Spicy) 辣子鸡 (素鸡、豆豉、辣椒)	¥28
Kungpo “Chicken” (Soy Bean Protein, Konjac, Peanut, Kungpo Taste) 宫保鸡丁 (大豆蛋白、魔芋、花生米、宫保味)	¥22
Endlessly Seek Enlightenment (Soy Bean Protein, Vegetarian “Duck”) 觉海无涯 (大豆蛋白、素鸭)	N/A
Mango Fried “Duck” Slices (Mango with Fried Vegetarian “Duck”) 香芒炒鸭片 (芒果炒素鸭)	N/A
Spicy Boiled “Fish” (Beansprouts, Mushrooms, Vegetarian “Fish”, Hot and Spicy Taste) 水煮鱼 (豆芽、菌菇、素鱼、麻辣味)	¥38 regular, ¥58 large
Evergreen Missionary (Vegetarian “Fish”- Red Cooked, Sweet and Sour, or Sizzling Plate Sauce Flavour) 游化人间常青鲜 (素鱼红烧、糖醋、铁板烧汁味任选)	¥28
Black Pepper “Fish” Slices (Vegetarian “Fish”) 黑椒鱼块 (素鱼)	¥30
“Repent And Be Saved” (Vegetarian Shrimp, Sweet and Sour, Red Cooked or Curry Flavoured) 回头是岸 (素虾、糖醋、红烧、咖喱味)	N/A.
“Happily Sacrifice and Show Mercy” Steamed “Pork” with Taro (Taro, Vegetarian “Pork”) 慈悲喜舍香芋扣肉 (芋头、素扣肉)	¥28

Pineapple “Chicken” Balls (Pineapple, Vegetarian “Chicken” Balls) 菠萝鸡球 (菠萝、鸡球)	¥30
Hot and Spicy Vegetarian “Snails” (Peanuts, Konjac, Kungpo Taste) 辣素螺 (花生米、磨芋、宫保味)	¥18
Lotus Leaf Cake Twice Cooked Vegetarian “Pork” 荷叶饼回锅素肉	¥12
Green Chilli with Seasonal Mushrooms (Green Chilli, King Oyster Mushroom, Nameko Mushroom, Pig Stomach Mushroom, Spicy Fried) 杭椒炒时菇 (杭椒、杏鲍菇、滑子菇、猪肚菇辣炒)	¥26
Pickled Chilli “Liver” (Pickled Chilli, “Liver”) 泡椒肝片 (泡椒、肝片)	¥22
Olive Pickle “Meat” Floss (Olive Pickles, Dried “Meat” Floss, Kidney Beans wrapped in Lettuce Leaf.) 榄菜素松 (榄菜、素肉松、四季豆用生菜包着)	¥18
Braised “Two Winters” (Winter Bamboo, Dried Shiitake Mushrooms (Winter Mushrooms) Soy Braised) 油焖双冬 (冬笋、冬菇红烧)	¥18
One-Finger Zen (Vegetarian Sausage - Yam, Konjac, Wheat Gluten) 一指禅 (干炸)	¥5 each
Thankful Heart Gingko and Lily (Almond, Lily, Gingko, Stir Fried) 银杏百合感恩心 (杏仁、百合、白果清炒)	¥22
“Happy Marriage Happy Relationship” Peas (Fried Vegetarian Sausage and Peas) 好姻好缘荷兰豆 (腊肠炒荷兰豆)	¥12
"Tolerance Gains Good Fortune" Eight Treasure Zucchini (Corn, Vegetarian “Ham”, Shiitake Mushroom, Lily, Carrot, Steamed in Zucchini) 心量大福报就大八宝瓜 (玉米、素火腿、香菇、百合、胡萝卜在金瓜里蒸)	¥26
Olive Pickles Bean Thread Noodles with Baby Cabbage (Olive Pickle, Bean Thread Noodles Baby Cabbage, Steamed Together) 榄菜粉丝娃娃菜 (榄菜、粉丝、娃娃菜一起蒸)	¥16
Wood Ear, Cucumber and Lily (Wood Ear Fungus, Cucumber, Lily, Gingko, Stir Fried) 木耳青瓜与百合 (木耳、黄瓜、百合、白果清炒)	¥16

Fried Pumpkin and Ginkgo (Stir Fried Pumpkin and Ginkgo) 南瓜炒百合 (南瓜与百合清炒)	¥16
“Cherish Luck and Build Relationships” Pineapple Lotus (Lotus Root, Pineapple, Sweet and Sour Flavour) 惜福结缘菠萝藕 (莲藕、菠萝、糖醋味)	¥16
Sautéed Sweet Corn with Pine Nuts (Stir Fried Sweet Corn with Pine Nuts) 松仁玉米 (松仁与玉米清炒)	¥12
“Observe Yourself” Towel Gourd (Stir Fried Towel Gourd, Wood Ear Fungus) 观自在丝瓜 (清炒丝瓜、木耳)	¥12
Silver Needle Mushroom Braised with Bean Curd (Silver Needle Mushroom, Bean Curd, Braised in Soy Sauce) 银针菇烩豆腐 (银针菇、豆腐红烧)	¥16
Gold Jade Bean Curd (Pumpkin and Bean Curd) 金玉豆腐 (南瓜、豆腐)	¥16
“Deep Calm Meditation” Bean Curd (Bean Curd, Hot and Spicy Flavour) 禅定豆腐 (豆腐、麻辣味)	¥10
Plain Boiled Bean Curd 清炖豆腐	¥10
Straw Mushrooms with Vegetarian “Abalone” 草菇素九孔	¥38
Black Bean Bitter Melon (Stir Fried Black Beans, Bitter Melon) 香豆苦瓜 (清炒豆豉、苦瓜)	¥10
Stir Fried Seasonal Vegetables (Stir Fried) 时令蔬菜 (清炒)	¥10
Spinach Noodles (Stir Fried Seasonal Vegetable with Bean Thread Noodles) 菠菜粉丝 (时菜与粉丝清炒)	¥10
Lotus Pond by Moonlight Lily (Lily, Celery, Wood Ear Fungus Steamed in Lotus Leaf) 荷塘月色香百合 (百合、西芹、木耳用荷叶蒸)	¥22
Braised Baby Cabbage in Broth 上汤娃娃菜	¥12
Braised Lotus (Lotus Root) 南乳藕片 (莲藕)	¥8
Sautéed Sour Beans with Minced “Pork” (Vegetarian Minced “Pork”, Sour Beans) 酸豆角肉沫 (素肉沫、酸豆角)	¥8
Red Braised Eggplant 红烧茄子	¥8

Section 3 – Iron Plate, Stew and Casserole Dishes

三、铁板、锅仔、煲类

Griddled Ink Cap Mushrooms (Ink Cap Mushrooms) 干锅鸡腿菇 (鸡腿菇)	¥28
Stewed Pickled Cabbage Fish (Vegetarian “Fish”) 锅仔酸菜鱼 (素鱼)	¥28
Griddled Tea Tree Mushrooms (Tea Tree Mushrooms, Vegetarian Sausage, Fragrant Hot Flavour) 干锅茶树菇 (茶树菇、素腊肠、香辣味)	¥28
Fragrant Hot Wheat Gluten Pot (Wheat Gluten, Konjac, Chinese Medicine Herbs, Hot Flavour) 香辣面筋锅 (面筋、磨芋、中草药、辣味)	¥28
Iron Plate Seasonal Mushrooms (Nameko Mushrooms or other mushrooms, “Abalone” Sauce) 铁板时菇 (滑子菇等菌类、鲍汁)	¥26
Iron Plate “Steak” Rounds (Wheat Gluten, Potato Strips, Celery, Black Pepper Sauce) 铁板圆排 (面筋、土豆条、香芹、铁板、黑椒味)	¥26
Stewed Delicious Wild Mushrooms (Various Wild Mushrooms) 锅仔美味野山菌 (各种山菌)	¥26
Radish and Vegetarian “Lamb” Casserole 萝卜炖素羊腩煲	N/A
Towel Gourd and Wheat Gluten Casserole 丝瓜面筋煲	¥26
Zucchini and Taro Casserole (Pumpkin, Taro, Cheese) 金瓜芋头煲 (南瓜、芋头、芝士)	¥22
“Peaceful Heart” Bean Curd (Bean Curd, Sweet Corn, Vegetarian “Ham”, Vegetarian “Shrimp”) 平常心豆腐包 (豆腐、玉米、素火腿、素虾仁)	¥16
“Follow Karma” Black Bean, Shiitake Mushroom and Eggplant Stew (Black Beans, Shiitake Mushroom Strips, Eggplant) 随缘摄化豆豉香菇茄子煲 (豆豉、香菇丝、茄子)	¥12

Section 4 – Soups

四、汤羹类

Wax Gourd, Kelp and Coix Seed Soup (Wax Gourd, Kelp, Coix Seed) 冬瓜海带薏仁汤 (冬瓜、海带结、薏仁)	¥12 Small - ¥20 Medium - ¥30 Large
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Bamboo Fungus Three Thread Soup (Bamboo Fungus, Floral Mushroom, Wood Ear Fungus) 竹荪三丝羹 (竹荪、花菇、木耳) ¥18 Small - ¥26 Medium - ¥40 Large

“Make A Fortune and Have A Good Start” (Long Thread Moss, Wood Ear Fungus, Floral Mushroom) 发财好彩头 (发菜、木耳、花菇) ¥18 Small - ¥26 Medium - ¥40 Large

Towel Gourd, Vegetarian Balls and Gold Needle Mushrooms (Towel Gourd, Vegetarian Balls, Gold Needle Mushrooms) 丝瓜丸子金针菇 (丝瓜、素丸子、金针菇) ¥38 Small - ¥48 Medium - ¥68 Large

Mustard Leaf Bean Curd Soup (Mustard Leaf, Bean Curd) 芥菜豆腐汤 (芥菜、豆腐) ¥10 Small - ¥16 Medium - ¥26 Large

Hot and Sour Soup 酸辣汤 ¥10 Small - ¥16 Medium - ¥26 Large

Pumpkin Soup (Mashed Pumpkin, Coconut Juice) 南瓜羹 (南瓜泥、椰汁) ¥6 Small - ¥16 Medium - ¥30 Large

Taro Soup (Mashed Taro, Coconut Juice) 芋头羹 (芋头泥、椰汁) ¥6 Small - ¥16 Medium - ¥30 Large

Imperial Style Steamed “Abalone” with “Shark’s Fin” and “Fish” Maw in Broth (Shiitake Mushroom, Taro, Wild Bamboo, Bamboo Shoot, etc) 御膳品佛跳墙 (香菇、芋头、山笋、竹笋等) ¥58 Small - ¥110 Medium

“Putuo Guanyin” Coloured Glaze Soup (Hedgehog Mushroom, Bamboo Fungus, Wild Bamboo, “Abalone”, “Mutton”) 普陀观音琉璃汤 (猴头菇、竹荪、山笋、鲍鱼仔、羊肉) ¥68 Small - ¥128 Medium

Section 5 – Noodles and Staples

五、面点、主食

Steamed Rice 米饭	¥1 Bowl - ¥10 Pot
Vegetarian Dried “Meat” Floss, Olive Pickle Fried Rice 素肉松炒饭、榄菜炒饭	¥10 Small - ¥20 Medium
Ginger and Vegetable Porridge 生姜蔬菜粥	¥2 Bowl
Ginkgo Porridge, Shiitake Mushroom Vegetarian Rice Porridge 白果粥、香菇素米粥	¥3 Bowl
Pumpkin Cake, Taro Cake, Potato Cake, Crispy Radish Cake 南瓜饼、芋蓉饼、土豆饼、萝卜酥	¥6 for 6
Fresh Buttermilk, Crispy Yam Cake 鲜奶脆、淮山酥	¥10 for 4
Crispy Durian Cake 榴莲酥	¥12 for 4
Pumpkin Sticky Rice Dumplings 南瓜汤圆	¥6 for 4
Boiled Vegetarian Dumplings (Jiaozi) (Celery, Tea Tree Mushroom, Cabbage) 素水饺 (芹菜、茶树菇、白菜)	¥30 / half kilo
Noodles in Thick Gravy 打卤面	¥6 Bowl
Fried Wheat Noodles (Rice Noodles) 炒面(粉)	¥6 Bowl
Pasta 意大利面	N/A