

Appetizers 前菜  
Dim Sum 點心  
Sichuan Classics 川辣名菜

川菜素來有一菜一格，百菜百味的美譽，是中國菜中風格最多變的菜系。  
雲陽綜合了四川百味的各種特色，結合傳統風味及現代烹調技巧，  
展示川菜中的經典五辣：麻辣、糊辣、泡椒、剝椒及酸辣；  
不辣的，亦有咸香、糖醋及鮮溜之選，帶領客人漫遊川味之旅。



餐前小食每碟 Tidbit \$12 Each  
茶價每位 Tea Charge \$12 Per Person  
加一服務費 10% Service Charge Applies



雲陽四式  
Yun Yan Signature  
Appetizer Sampler

- |   |  |       |   |
|---|--|-------|---|
| 🔪 | 雲陽四式<br>Yun Yan Signature Appetizer Sampler                          | \$188 | 麻 |
| 🌀 | 口水烏雞<br>Mouth Watering Black Chicken                                 | \$118 | 麻 |
| 🔪 | 手撕棒棒雞<br>Bang Bang Chicken with Flat Pea Noodle                      | \$68  |   |
| 🔪 | 燈影牛肉<br>Translucent Beef Slices                                      | \$68  |   |
| 🌀 | 夫妻肺片 (含果仁)<br>Beef Shank and Tripe in Chili Oil<br>(with nut traces) | \$68  | 麻 |
|   | 糖醋排骨<br>Spare-Ribs Dressed with<br>Caramelized Dark Vinegar          | \$68  |   |
| 🔪 | 蒜泥白肉<br>Sliced Pork in Spicy Garlic Soya Sauce                       | \$68  |   |
|   | 青花椒醉香雞<br>Drunken Chicken with Sichuan Green Pepper                  | \$78  |   |
|   | 五香燻魚<br>Spiced Fish Glazed with<br>Caramelized Dark Soya Sauce       | \$68  |   |
|   | 豆素卷<br>Vegetarian Tofu Sheet Rolls                                   | \$58  |   |
| 🌀 | 川北粉皮<br>Pea Noodles in Sichuan Pepper Chili Sauce                    | \$48  |   |

前菜  
Appetizers

# 紅油抄手

Pork Wontons in Chili Oil  
and Garlic Sauce





魚香茄子酥 \$38  
Puff Pastries filled with  
Eggplant in Chili Garlic Sauce 4 隻 pcs

鐵板雞汁鍋貼 \$38  
Sizzling Minced Pork Dumplings  
with Chicken Stock 4 隻 pcs

鐘水餃 \$48 麻  
Pork Dumplings with Chili Sauce 6 隻 pcs

紅油抄手 \$42 麻  
Pork Wontons in Chili Oil  
and Garlic Sauce 6 隻 pcs

酸辣水餃 \$48 酸  
Hot and Sour Pork Dumplings 6 隻 pcs

素菜蒸餃 \$38  
Steamed Vegetable Dumplings 4 隻 pcs

生煎包 \$38  
Seared Pork Buns 4 隻 pcs

蔥油餅 \$30  
Deep-fried Green Onion Cakes 2 件 pcs

成都大餅 \$42  
Chengdu Sesame Seed Cake

銀絲卷 (蒸或炸) \$30  
Steamed or Deep-fried Silver Thread Roll

點心  
Dim Sum

表示辣度 Level of Spiciness

■ 麻辣 Sichuan Mala

■ 酸辣 Hot and Sour



乾煎雞

Crispy Chicken Dices with Dried Chili  
and Sichuan Peppercorn

## 肉類 Meat

- 🔪 乾煎雞 \$118 麻  
Crispy Chicken Dices with Dried Chili and Sichuan Peppercorn
- 🔪🔪 水煮牛肉 \$138 麻  
Poached Beef Slices in Chili Broth
- 🔪🔪 水煮美國特級牛肉眼片 \$188 麻  
Poached Sliced U.S. Prime Rib Eye in Chili Broth
- 🔪 老湯鍋牛筋腩 \$148  
Chili Beef Brisket in Copper Casserole
- 🔪 宮保雞丁 (含果仁) \$108 糊  
Kung Pao Chicken (with nut traces)
- 🔪 野菌醬石鍋雞 \$138  
Sautéed Chicken with Wild Mushroom Sauce in Stone Casserole
- 🔪 回鍋肉 \$98  
Double Cooked Pork with Bitter Melon
- 🔪 糶酒菌香美國特級牛肉眼 \$188  
U.S. Prime Rib Eye with Mushroom Oil and Chinese Rice Wine
- 🔪 野菌年糕手抓羊架 \$188  
Hand-grasped Lamb Racks and Rice Cakes in Wild Mushroom Sauce

## 川辣名菜 Sichuan Classics

🔪 表示辣度 Degree of Spiciness

麻 麻辣 Sichuan Mala

糊 糊辣 Sichuan Hula





豆酥桂魚

Mandarin Fish Slices with  
Crispy Soybean Crumbs



## 肉類 Meat

- 🔪 原籠粉蒸美國特級牛肉眼 \$188  
U.S. Prime Rib Eye in Spicy Rice Flour  
with Taro and Sweet Potato
- 🔪 原籠粉蒸雞 \$118  
Chicken in Spicy Rice Flour with  
Taro and Sweet Potato
- 🔪 原籠粉排骨 \$118  
Pork Ribs in Spicy Rice Flour with  
Taro and Sweet Potato
- 🔪 魚香肉絲 \$98  
Salty Fish-Flavored Shredded Pork

## 海鮮 Seafood

- 🔪🔪 乾煸鱈魚 \$148 麻  
Sautéed Yellow Eel with Dried Chili
- 🔪🔪 水煮魚片 \$148 麻  
Poached Fish Slices in Chili Broth
- 🔪🔪 水煮鱈魚 \$158 麻  
Poached Yellow Eel in Chili Broth
- 🔪 極品剁椒蒸大魚頭 \$208 剁  
Steamed Fish Head with Chopped Chili
- 🔪 豆酥桂魚 \$164  
Mandarin Fish Slices with  
Crispy Soybean Crumbs  
半條 Half
- 🔪 宮保鮮帶子 (含果仁) \$188  
Kung Pao Scallops (with nut traces)

## 川辣名菜 Sichuan Classics

🔪 表示辣度 Level of Spiciness

● 麻辣 Sichuan Mala

● 剁椒 Chopped Chili



野菌醬年糕蟹

Sautéed Mud Crab and  
Rice Cakes in Wild Mushroom Sauce

### 海鮮 Seafood

- 🔪 野菌醬年糕蟹 \$448  
Sautéed Mud Crab and Rice Cakes in Wild Mushroom Sauce 每隻 Per Piece
- 🔪 金獎泡椒年糕蟹 \$448 泡  
Sautéed Mud Crab and Rice Cakes with Pickled Pepper 每隻 Per Piece
- 🔪 乾燒明蝦 \$70  
Sautéed Spicy King Prawns 每隻 Per Piece
- 🔪 鐵板乾燒蝦球 \$198  
Sizzling Spicy Prawns
- 🔪 魚香鮮蝦球 \$188  
Sautéed Prawns in Chili Garlic Sauce
- 🔪 魚香蝦仁 \$158  
Sautéed Fresh Water Shrimps in Chili Garlic Sauce
- 🔪 魚香滑肉鍋粿 \$118  
Crispy Rice with Pork Slices in Chili Garlic Sauce

### 四川特色 Sichuan Specialties

- 🔪 魚香茄子 \$88  
Stewed Eggplant in Chili Garlic Sauce
- 🔪 雙椒炒土豆絲 \$78  
Sautéed Shredded Potatoes with Two Chilies
- 🔪 螞蟻上樹 \$88  
Ants Climbing a Tree  
(Minced Beef with Vermicelli and Chili)

川辣名菜  
Sichuan  
Classics



擔擔麵  
Tan Tan Noodles



## 四川特色 Sichuan Specialties

- /// 麻婆豆腐 \$88 麻  
Mapo Tofu
- /// 風味毛血旺 \$250 麻  
Poached Pork Intestine and Blood  
in Chili Broth
- /// 辣子腸頭 \$118 麻  
Crispy Pork Intestine with Dried Chili  
and Sichuan Peppercorn
- ✓ 擔擔麵 \$45 麻  
Tan Tan Noodles  
per serving 每位
- /// 老湯鍋牛肉麵 \$48 麻  
Sichuan Spicy Beef Noodles  
in Soup  
per serving 每位
- /// 酸辣湯 \$45 酸  
Hot and Sour Soup  
per serving 每位
- /// 酸布丁蟹肉羹 \$55 酸  
Hot and Sour Crab Meat Soup  
per serving 每位
- ✓ 四川辣腸炒飯 \$108  
Fried Rice with Sichuan Hot Sausages
- ✓ 野菌風味炒年糕 \$108  
Fried Rice Cakes with Spicy  
Wild Mushrooms Confit and Pork Slices

## 川辣名菜 Sichuan Classics

✓ 表示辣度 Level of Spiciness

麻 麻辣 Sichuan Mala

酸 酸辣 Hot and Sour



FLAVORS

百味之選 Specialty Flavors

飯 · 麵 · 湯 Starch & Soup

甜點 Desserts

Sichuan cuisine's huge variety of tastes has won the praise of –  
"One dish, one style; a hundred dishes, a hundred tastes".

Combining the richness of traditional Sichuan flavors and modern techniques,  
Yun Yan exemplifies the five distinctive spicy tastes in Sichuan cuisine:  
Mala, Hula, Pickled Pepper, Chopped Chili and Hot & Sour;  
and the non-spicy specialties of Salty, Sweet & Sour,  
taking diners on a gourmet journey through Sichuan.



樟茶櫻桃鴨

Sichuan House Smoked  
Cherry Duckling



百味之選  
Specialty  
Flavors

鹹香 Salty

椒鹽田雞腿 \$128  
Salt and Pepper Deep-fried Frog Legs

樟茶櫻桃鴨 \$138  
Sichuan House Smoked  
Cherry Duckling 半隻 Half

乾煸四季豆 \$88  
Sautéed String Beans with Minced Pork

鮮溜 Fresh

清炒河蝦仁 \$158  
Sautéed Fresh Water Shrimps

青椒肉絲 \$98  
Sautéed Shredded Pork with Green Capsicum

雲腿芙蓉雞片 \$108  
Pan-fried Egg White with Chicken Purée  
and Yunnan Ham

雲腿津白 \$98  
Braised Cabbage with Yunnan Ham

蜜腿賽螃蟹 \$108  
Scrambled Egg White with Conpoy  
and Honey-Glazed Yunnan Ham

百味之選  
Specialty  
Flavors

**糖醋 Sweet and Sour**

糖醋魚塊 \$138  
Sweet and Sour Fish Filets

糖醋里脊 \$98  
Sweet and Sour Pork Loin

**百味 Tasty**

紅燒鱔片 \$148  
Braised Yellow Eel with Mushrooms  
and Bamboo Shoots

醬爆肉 \$98  
Sautéed Pork in Sweet Bean Paste  
with Cabbage and Leeks

冬菇燒豆腐 \$88  
Braised Tofu with Black Mushrooms

清炒時蔬 \$78  
Sautéed Seasonal Vegetables

高湯浸時蔬 \$88  
Poached Seasonal Vegetables  
in Supreme Soup

成都素燴 \$98  
Mixed Vegetables and Mushrooms  
in Chicken Broth



大刀金絲麵

Hand-Cut Thin Noodles in Supreme Soup



飯·麵·湯  
Starch & Soup

主食 Starch

排骨湯麵 \$45  
Crispy Pork Ribs Noodles in Soup 每位 per serving

大刀金絲麵 \$45  
Hand-cut Thin Noodles 每位 per serving  
in Supreme Soup

嫩雞煨麵 \$45  
Braised Chicken Noodles in Soup 每位 per serving

陽春麵 \$38  
Sichuan Noodles in soup

乾貝帶子炒飯 \$128  
Fried Rice with Scallops and Conpoy

蟹肉海鮮炒飯 \$128  
Fried Rice with Seafood and Crab Meat

金銀風肉煎年糕 \$108  
Fried Rice Cakes with  
Sichuan Dry-aged Meat

海陸三珍鍋粬 \$168  
Crispy Rice with Seafood and  
Wild Mushrooms

茄汁蝦仁鍋粬 \$138  
Crispy Rice with Shrimps in Tomato Sauce

素菜鍋粬 \$108  
Crispy Rice with Mixed Vegetables

一品海鮮津白鍋

Assorted Seafood, Meat and Vegetables  
in Chicken Soup





飯·麵·湯  
Starch & Soup

湯羹 Soup

竹筴海皇羹

Bamboo Fungus and  
Seafood Thick Soup

\$55

每位 per serving

蟹肉粟米羹

Crab Meat and Sweet Corn  
Thick Soup

\$45

每位 per serving

松茸雞湯白菜

Supreme Chicken Soup  
with Matsutake and Cabbage

\$58

每位 per serving

砂鍋魚頭湯

Boiled Fish Head and Tofu Soup  
in Casserole

\$228

銀絲野生鯛魚湯

Shredded Turnip and Wild Silver Carp Soup

\$138

一品海鮮津白鍋

Assorted Seafood, Meat and Vegetables  
in Chicken Soup

\$198

桃仁甜板

Pan-fried Glutinous Walnut Cake



甜點  
Desserts

經典甜點 Classic Desserts

酒釀丸子 \$30  
Mini Glutinous Rice Balls 每位 per serving  
in Rice Wine Soup

山城湯丸 \$30  
Glutinous Dumplings in 每位 per serving  
Rice Wine Soup

桃仁甜板 \$30  
Pan-fried Glutinous Walnut Cake

椰汁鮮奶布甸 \$30  
Chilled Coconut and 每位 per serving  
Fresh Milk Pudding

豆沙鍋餅 \$68  
Red Bean Pancake

高力豆沙 \$78  
Egg White Balls with Red Bean Paste 8粒 pcs

川味雪糕、雪葩 "Hot" Ice Creams & Sorbet

四川花椒雪糕 \$48  
Sichuan Peppercorn Ice Cream 1球 scoop

燈籠椒雪葩 \$48  
Green Bell Pepper Sorbet 1球 scoop

天椒酒醉朱古力雪糕 \$48  
Drunken Chili Chocolate Ice Cream 1球 scoop

豆腦創作 Tofu Creations

豆腦焦糖布丁 \$38  
Tofu Crème Brûlée 每位 per serving

豆腦巴巴 \$58  
Tofu Baba 每位 per serving