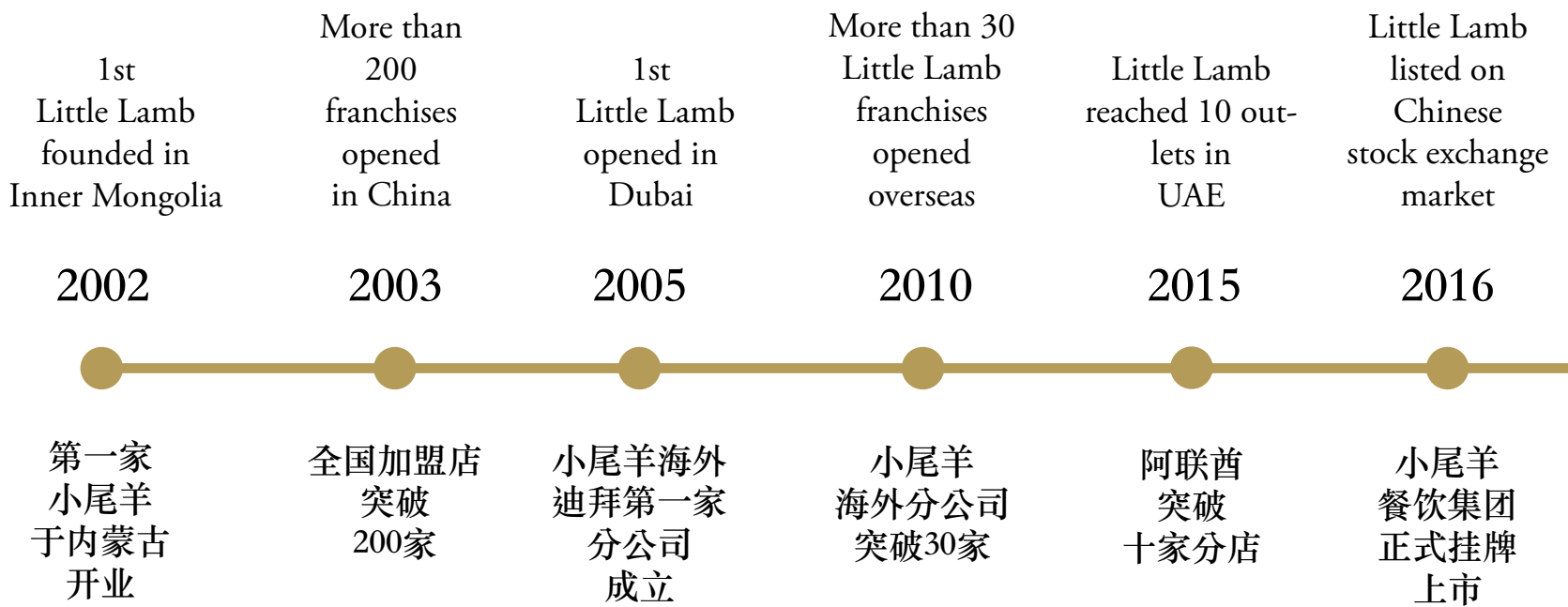




小尾羊

Little lamb



旗下品牌
Our Brands



吉骨小馆
Ji Gu Gourmet Eatery



汤 Broths 锅

Tosho Dining



0101【滋补清汤锅】 Dhs 28
Mongolian Basic Broth

If you are looking for something mild, this milky white, aromatic broth is the best choice. The combination of Chinese herbs and stock makes the broth not only delicious but also healthy!

0109【小清汤锅】 Dhs 10
Mongolian Basic Broth (S)



0102【特色麻辣锅】 Dhs 38
Mongolian Spicy Hot Pot

A zesty, yet nutritious soup base with flavors that will leave your tongue with a pleasant numbing sensation. The fragrant soup base consists of an oil-stock mixture prepared with massive amount of chili and our secret aromatic spices.

0110【小辣汤锅】 Dhs 12
Mongolian Spicy Hot Pot (S)



0103【特色番茄锅】 Dhs 28
Tomato Hot Pot

If you are not a spice eater, this tomato broth is recommended. Freshly selected tomatoes seasoned with variety of spices and cooked to perfection. The bright color and mellow flavor will definitely satisfy your taste bud.

0111【小番茄锅】 Dhs 10
Tomato Hot Pot(S)



【滋补鸳鸯锅】
Half & Half Hot Pot

0104【清汤+辣汤】
Spicy & Basic Broth
Dhs 32

0105【清汤+番茄】
Basic & Tomato Broth
Dhs 32

0106【番茄+辣汤】
Tomato & Spicy Broth
Dhs 32



神汤

烧烤

Barbeque



0303

烤羊排

Grilled Rack of Lamb

Dhs 78



Fresh from the grill! The only authentic Mongolian style grilled rack of lambs in UAE. Stewed and seasoned with our restaurant's secret spices - crusty on the outside, tender and moist inside.



0304

【蒙古大串 (大)】
 (鲜羊肉)

Grilled Lamb Shashlik Large
 Dhs 8/pc

0305

【烤羊肉串 (小)】

Grilled Lamb Shashlik Small
 Dhs 5/pc

Lamb leg meat is used for this delicious Mongolian style shashlik. Marinated with the "Chef's secret" seasoning and sauces. Just take a bite! All the flavors just burst in your mouth with luscious crunchy sweetness of juices.



0306【烤鸡翅】Dhs 8
 Grilled Chicken Wings



0307【烤翅中】Dhs 8
 Grilled Chicken Mid-Joint Wings



0310【烤鱼豆腐】Dhs 4
 Grilled Fish Tofu



0308【烤鱼丸】Dhs 3
 Grilled Fish Balls



0309【烤虾丸】Dhs 3
 Grilled Prawn Balls



0311【烤馒头片】Dhs 3
 Roasted Sliced Chinese Buns



0313【烤金针菇】Dhs 12
 Grilled Needle Mushroom



0312【烤韭菜】Dhs 12
 Grilled Leek



羊

Lamb

肉



We use only the finest cuts of premium Australian export quality chilled lamb. Strictly selected marbled lamb tenderloin, definitely a feast for your eyes and your palate!

0201
小尾羊专供太阳卷
Lamb Tenderloin

Dhs 48



0202
御品羊上脑
Lamb Chuk

Dhs 58



0204【小尾羊专供羊肉】 Dhs 28
Specialty Lamb Slices (Marbled)



0205【小尾羊专供羔羊腿肉】 Dhs 38
Lamb Leg Slices



0206【小尾羊生态羊排卷】 Dhs 42
Lamb Rib



0207【牛羊组合】 Dhs 52
Mix Platter of Lamb & Beef



0203【手切鲜羊肉】
Hand-cut Lamb
Dhs 38



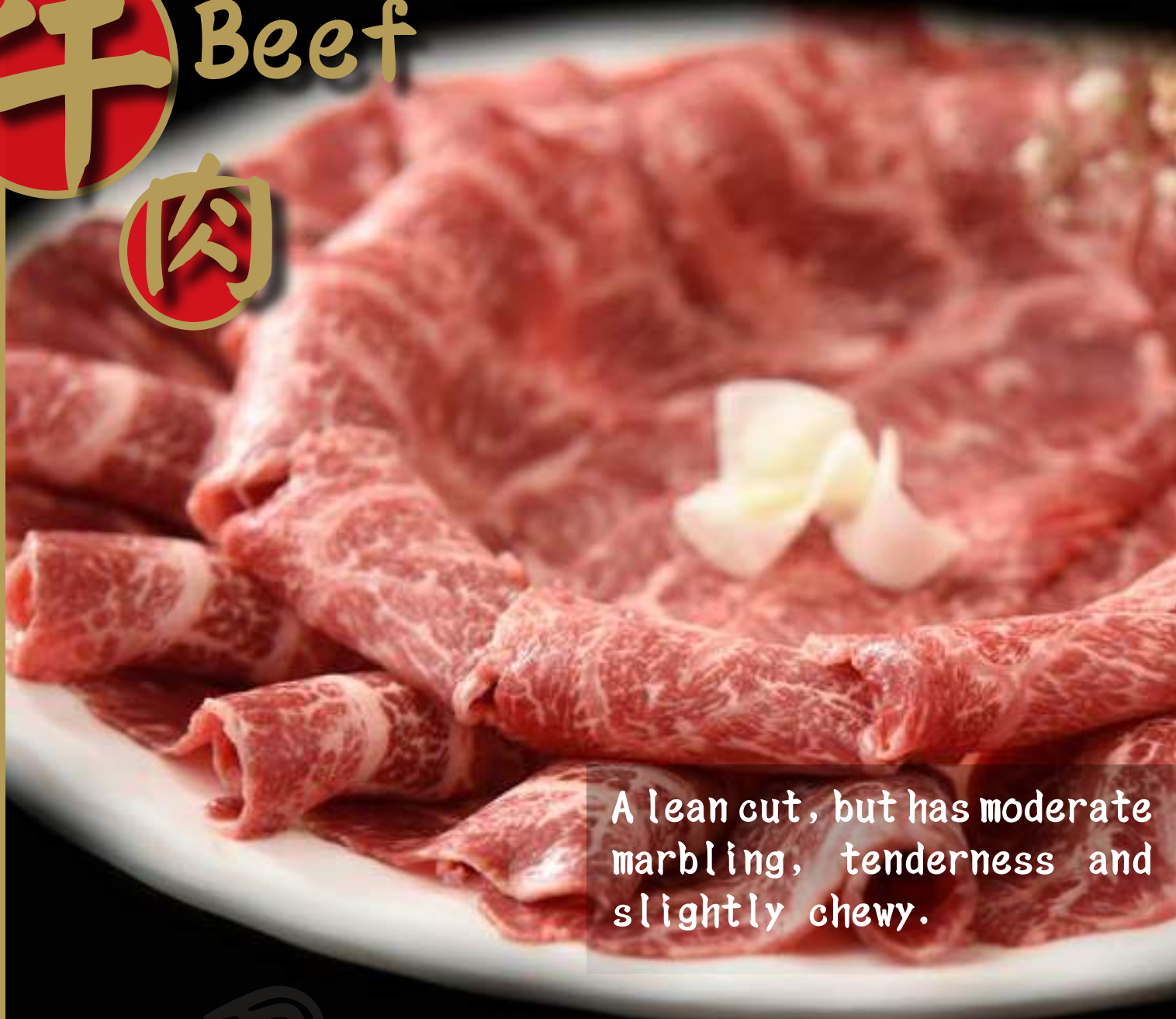
牛 Beef

肉

0208

顶级和牛脸肉
Wagyu Cheek

Dhs 68



A lean cut, but has moderate marbling, tenderness and slightly chewy.



0210

【安格斯雪花肥牛】
Angus Chuck Roll
Dhs 48



0211【美国肥牛】
U.S. Beef Cube Roll
Dhs 38



0212【手切鲜牛肉】
Hand-Cut Beef
Dhs 38

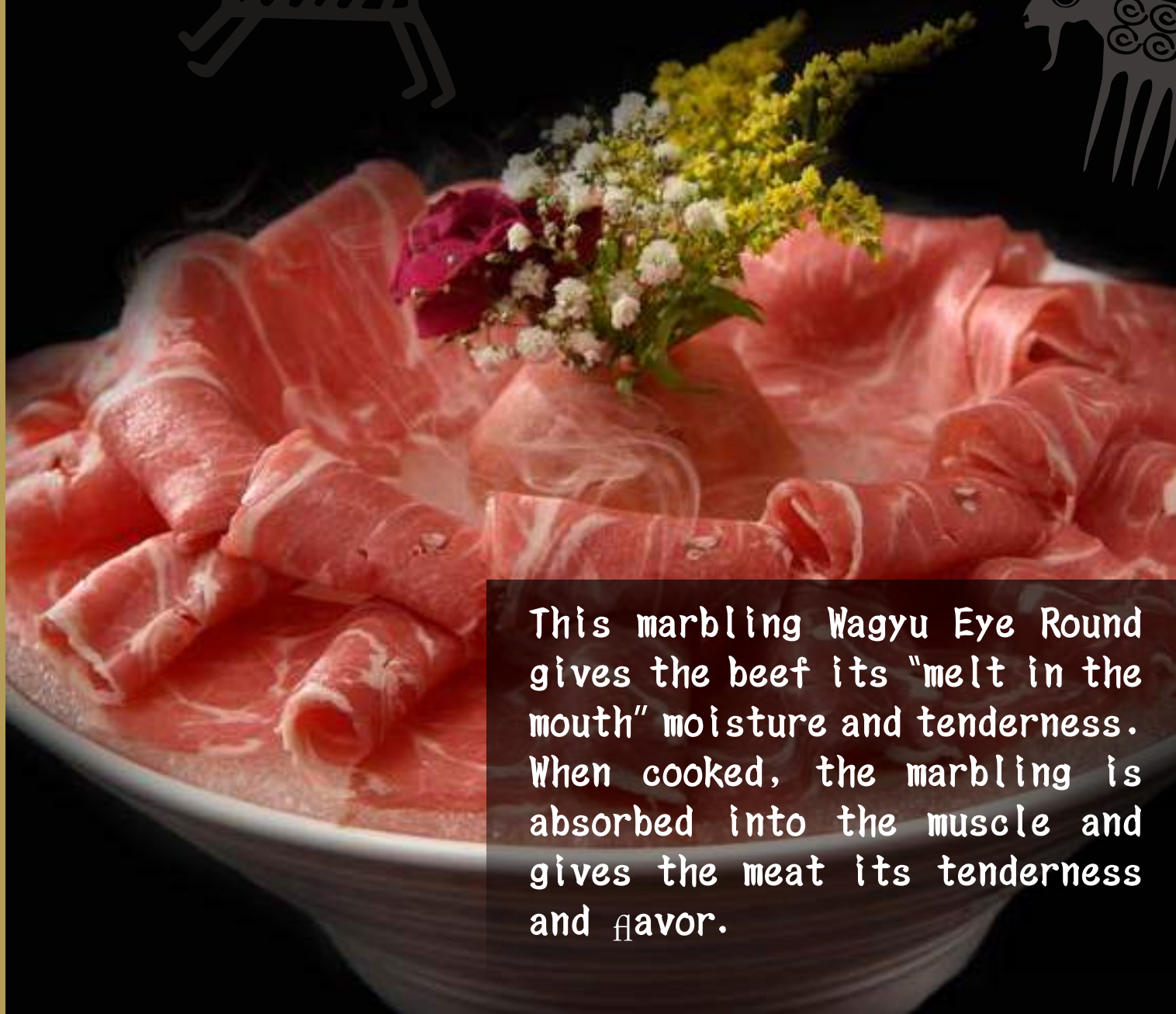


0213【蒙式滑牛肉】(鲜牛肉)
Mongolian
Marinated Beef
Dhs 38

0209

至尊和牛眼肉
Wagyu Eye Round

Dhs 58



This marbling Wagyu Eye Round gives the beef its "melt in the mouth" moisture and tenderness. When cooked, the marbling is absorbed into the muscle and gives the meat its tenderness and flavor.



0214【精选小牛舌】
Veal Tongue
Dhs 38



0215【鸡胸肉】
Chicken Breast Slices
Dhs 26

鲜滑

Fresh Paste



手工
虾滑

0401 Handmade Shrimp Paste

Dhs 38



After crushing and stirring the fresh shrimps from the market blended with egg whites and seasonings. Scoop the thick and sticky paste into the hot boiling broth, this shrimp paste expands immensely and inflates into tasty fluffy balls with bouncy and springy texture. A Chinese hot pot must-have!

丸 0402
滑组合
Meat Balls &
Seafood Paste
Combo Platter
Dhs 36



鲜 0403
牛肉丸
Hand Made
Beef Balls
Dhs 32



海 鲜 Seafood

0404【鲜虾】
Fresh Shrimps
Dhs 32



0405【鱿鱼】
Fresh Squids
Dhs 30



0406【活石斑】
Fresh Grouper
时价 Market Price



0407【鳕鱼片】
Sliced God Fish
Dhs 30



0408【海带丝】
Shredded Seaweed
Dhs 10



0409【海带片】
Sliced Seaweed
Dhs 10



0410【鲜鸭肠】
Fresh Duck Intestine
Dhs 28



0411【牛蹄筋】
Beef Tendon
Dhs 18



0412【牛午餐肉】
Lucheon Beef
Dhs 18



0413【鲜毛肚】
Fresh Beef Tripe
Dhs 38



0414【牛百叶】
Beef Tripe
Dhs 20



0415【牛肚】
Beef Omasum
Dhs 20



丸类 Meat Balls



0416【蟹黄丸】
Crab Roe Balls
Dhs 28



0421【鱼丸】
Fish Balls
Dhs 18



0417【虾饺】
Shrimp Dumplings
Dhs 18



0418【牛肉丸】
Beef Balls
Dhs 18



0422【虾丸】
Shrimp Balls
Dhs 18



0423【丸类拼盘】
Meat balls Combo Platter
Dhs 36



0419【蟹肉棒】
Crab Sticks
Dhs 18



0420【鱼豆腐】
Fish Tofu
Dhs 22



0424【鹌鹑蛋】
Quail Eggs
Dhs 20



0425【生鸡蛋】
Egg
Dhs 2/pc

菌 Mushrooms

菇



0427【木耳】 Dhs 10
Wood Ear Mushroom

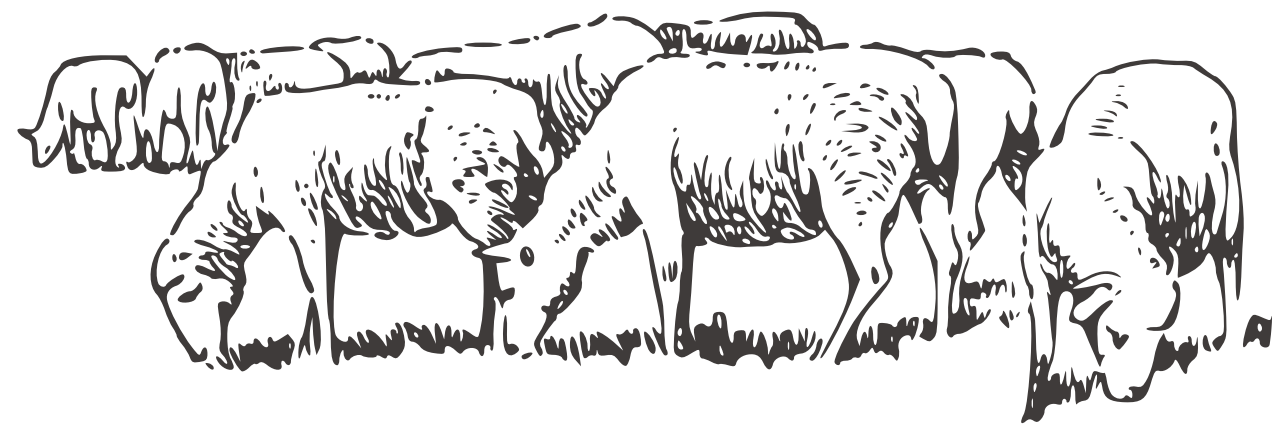
0426【鲜金针菇】 Dhs 15
Needle Mushroom



0428【香菇】 Dhs 12
Shiitake Mushroom



Dhs 15【鲜口蘑】 0429
Mushroom



0430【杏鲍菇】 Dhs 18
King Oyster Mushroom



Dhs 15【白雪菇】 0431
Shimeji Mushroom



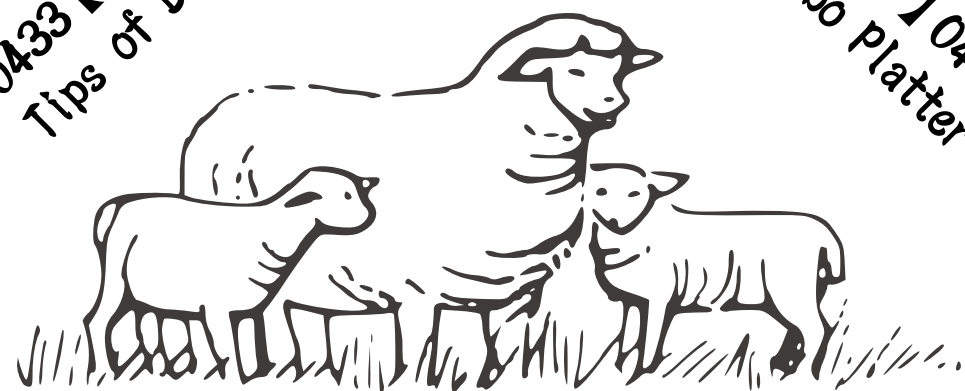
0432【冬笋片】 Dhs 10
Sliced Bamboo Shoots



0433【笋尖】 Dhs 12
Tips of Bamboo Shoots



Dhs 48【菌菇拼盘】 0434
Mushroom Combo Platter



豆制品

Soy Products

制

Handwritten signature or brand name in Chinese characters.

0435【小尾羊宽粉】
Mongolian Broad Noodles
Dhs 15



0438【鲜豆腐】
Soft Tofu
Dhs 10



0436【鲜豆腐皮】
Fresh Bean Curd
Dhs 12



0437【豆油皮】
Fried Bean Curd
Dhs 10



0439【冻豆腐】
Sponge Tofu
Dhs 10



0440【豆腐泡】
Fried Tofu
Dhs 12



0443【小年糕】
Rice Cake
Dhs 12



0441【腐竹】
Dried Bean Curd
Sticks
Dhs 12



0442【龙口粉丝】
Bean Vermicelli
Dhs 10



0444【豆制品组合】
Soy Products
Combo Platter
Dhs 22



蔬 Vegetable

蔬菜



0445【菠菜】
Spinach
Dhs 13



0448【空心菜】
Water Spinach
(Kang Kong)
Dhs 12



0449【香菜】
Coriander
Dhs 13



0446【茼蒿】
Crown Daisy
Dhs 13



0450【莴麦菜】
Leaf Lettuce
Dhs 12



0447【长叶生菜】
Romaine Lettuce
Dhs 12



0451【小油菜】
Bok Choy
Dhs 12



0452【大白菜】
Chinese Cabbage
Dhs 12



0455【荷兰生菜】
Iceberg Lettuce
Dhs 12



0453【娃娃菜】
Baby Cabbage
Dhs 12



0456【山药】
Chinese Yam
Dhs 15



0454玉米
Corn
Dhs 15





0457【冬瓜】
Winter Melon
Dhs 12



0460【白萝卜】
Chinese Radish
Dhs 12



0458【土豆】
Potato
Dhs 10



0461【红薯】
Sweet Potato
Dhs 15



0459【莲藕】
Lotus Root
Dhs 12



0462【全家福大拼盘】
Veggie Combo Platter
Dhs 35



Specialty

特色



0601【蒙古酸奶】
Tarag (Handmade Yogurt)
Dhs 6

A traditional Mongolian yogurt made with the chef's secret recipe. This thick, smooth and creamy Tarag plays an essential role in our diet. If you want to eat like a local, don't miss this authentic cuisine. Recommended as dessert.

0602【蒙古烤馍】
Mongolian Bun
Dhs 12

Soft and fluffy milk-flavored steamed buns topped with a warm honey glaze and bake until golden brown. The buns are incredible eaten just warm from the oven. A perfect match with grilled lamb or a sweet dessert to conclude your meal.

主 Pastry & Staple



0603【蒙古馅饼(羊肉)】
Mongolian Meat Pie (Lamb)
Dhs 5/pc



0609【葱花饼】
Scallion Pancake
Dhs 12



0610【手抓饼(甜/咸)】
Chinese Pancake
(Sweet/ Savory)
Dhs 16



0604【双色手擀面】
Handmade Noodles
(Spinach & Carrot)
Dhs 10



0611【春卷】
Fried Spring Roll
Dhs 22/8pc



0612【牛肉水饺】
Beef Dumplings
生水饺 Raw Dhs 18/15pc
熟水饺 Cooked Dhs 38/22pc



0605【黄金小馒头】
Golden Fried Bun
Dhs 18/6pc



0606【蛋挞】
Egg Tart
Dhs 18/6pc



0607【南瓜饼】
Pumpkin Pancake
Dhs 12/8pc



0608【芝麻团】
Sesame Balls
Dhs 15/8pc



0613【馄饨】
Wonton
Dhs 22



0614【米饭】
Rice
Dhs 3

炒菜

Chinese Cuisine



【麻辣香锅】
Spicy Incense Pot
Dhs 88

Fish Tofu, Shrimp Balls, Fish Balls, Fresh Squids, Lotus Root, Dried Bean Curd Sticks, Fried Tofu, Potato, Shiitake Mushroom, Sliced Seaweed



【特色香辣鸡盘】(大/小)
Pan-fried Spicy Chicken
Dhs 62/48



【特色香辣虾盘】(大/小)
Pan-fried Spicy Shrimp
Dhs 82/58



【糖醋里脊(鸡肉)】
Sweet and Sour Chicken
Dhs 58



【宫保鸡丁】
Gongbao Chicken
Dhs 48



【炒面】
Fried Noodles
(Chicken, Beef or Vegetable)
Dhs 38



【海鲜炒饭】
Seafood Fried Rice
Dhs 48
(Chicken, Beef or Vegetable)
Dhs 38

饮 Beverage 品

冷饮 Cold Drinks

0801 大瓶可乐/雪碧/芬达
Large Coke/Sprite/Fanta

Dhs 10

0802 小瓶可乐/雪碧/芬达
Small Coke/Sprite/Fanta

Dhs 3

0803 大瓶矿泉水 Large Water

Dhs 5

0804 小瓶矿泉水 Small Water

Dhs 2

0805 红茶/绿茶 Ice Tea/Green Tea

Dhs 6

0806 加多宝/王老吉 Chinese Herbal Tea

Dhs 6

0811 自制酸梅汤 (杯) Plum Juice (Glass)

Dhs 8

0812 自制酸梅汤 (扎) Plum Juice (Jar)

Dhs 22



热饮 Hot Drinks

0807 绿茶 Green Tea

Dhs 20/pot

0808 大麦茶 Barley Tea

Dhs 15/pot

0809 菊花茶 Flower Tea

Dhs 15/pot

0810 茉莉花茶 Jasmine Tea

Dhs 20/pot

