



大鴨梨

DA YA LI

美好生活·人间至味



大鸭梨

烤鸭 Roast Duck
DA YA LI



臻于匠心 京城融合菜

美好生活大鸭梨·人间至味是惊喜
新派融合菜大鸭梨严选食材，
做工精细守卫食品安全坚决做到保价格、
保质量、保供求，保品质
聚焦·一锅一炒，
坚持用好的菜品赢得顾客的口碑
好食材·好味道
保证品质·匠心制作

* 温馨提示 Kind Reminder

* 点餐时，请主动告知工作人员是否持有本店会员卡。持卡消费可享会员专属价格。

*When ordering, please inform the staff whether you hold a membership card. Members are entitled to exclusive member prices.

* 会员卡自开卡之日起一年内有效，仅限本人使用，不得转借或转让。

*The membership card is valid for one year from the date of activation and is for personal use only. It may not be lent or transferred to others.

* 易过敏食物标识 Allergen marking

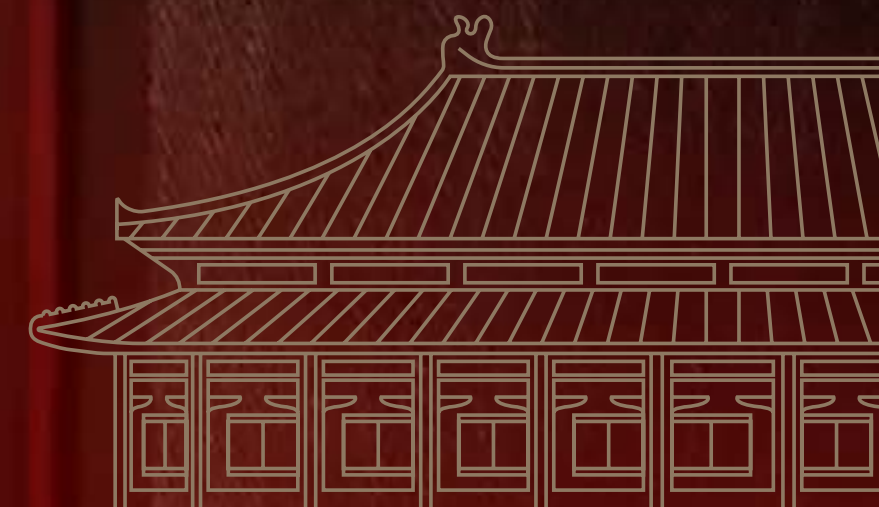
H 辣度 /Spiciness Level **M** 菌类 / Mushroom **G** 麸质 /Gluten **E** 蛋类 /Eggs **M** 牛奶 /Milk

P 花生 /Peanut **S** 大豆 /Soy **S** 芝麻 /Sesame **N** 坚果 /Nuts **F/S** 海鲜 /Fish and Shellfish

ADD:169 Camberwell Rd Hawthorn East VIC3123

TEL:0457256190

大鸭梨·光盘行动正当时
DA YA LI THE "NO LEFTOVER" CAMPAIGN
拒绝浪费·珍惜粮食·从我做起





走过静谧的胡同小巷
探寻远古朴的味道
轻叩记忆的门环
燃烧的木柴诉说着过往



01 02 Traditional Beijing Roast Duck

Duck, sweet bean sauce, duck pancakes, cucumber, shredded scallions, rose sugar

01 02 老北京传统烤鸭

\$ 72.80 / 整套 \$ 69.80 / 整套 [会员] \$ 41.80 / 半套 \$ 39.80 / 半套 [会员]

备注: 整套含鸭饼一份 / 小料两份 半套含鸭饼 / 小料各一份

03 Duck Pancakes
Flour

03 鸭饼 G

\$ 6.80 / 份 \$ 5.80 / 份 [会员]

04 Roast Duck Condiments
Sweet Bean Sauce

04 烤鸭小料 G S

\$ 6.80 / 份 \$ 5.80 / 份 [会员]

05 Salt & Pepper Duck Rack
Rack of the Roast Duck

05 椒盐鸭架

\$ 11.80 / 份 \$ 10.80 / 份 [会员]

06 Duck Rack Tofu Soup
Duck Rack, Chinese Cabbage, Tofu

06 鸭架豆腐汤 S

\$ 11.80 / 份 \$ 10.80 / 份 [会员]



金風玉露 · 凉菜篇 COLD DISHES

07 Ribbon Fish Wrapped in Flatbread with Crispy Sanzi
Ribbon Fish, Crispy Sanzi, Pocket Pancake, Pickled Vegetables, Scallions

07 烙饼馓子卷带鱼 G F/S

\$ 28.80 /份 \$ 26.80 /份 [会员]



金風玉露 · 凉菜篇

08 Special Roasted Chicken
Chicken, Onion, Chili Sauce

08 王小二烧鸡 H

\$ 17.80 /份
\$ 15.80 /份 [会员]



09 Sweet Osmanthus Yam
Chinese Yam, Osmanthus Syrup

09 桂花山药 M

\$ 14.80 /份 \$ 12.80 /份 [会员]



10 Spicy Braised Duck Heads
Duck Head

10 辣卤鸭头 H H H G

\$ 4.80 /个 \$ 3.80 /个 [会员]



11 Mixed Vegetable and Fruit Salad
Lettuce, Endive and Seasonal Vegetables

11 果蔬大拌菜 N P S H

\$ 15.80 /份 \$ 13.80 /份 [会员]



金風玉露 · 凉菜篇



12 Crispy Dried Shredded Potatoes
Potato, Coriander

12 晾干土豆丝 H S
\$ 12.80 /份 \$ 10.80 /份 [会员]



13 Northeast-Style Jelly Noodles
(Traditional Sesame sauce/Sour & Spicy sauce)
Jelly Noodles, Lettuce, Carrot, Cucumber, Spring Onion, Mung Bean Sprouts, Coriander, Shredded Pork

13 东北拉皮 (传统麻酱汁 / 爽口酸辣汁)
G S H P
\$ 14.80 /份 \$ 12.80 /份 [会员]



14 Chilled Pork Liver with Chili-Garlic Sauce
Pork Liver, Small Chili, Seasonal Vegetables

14 不一样的猪肝 H G
\$ 14.80 /份 \$ 12.80 /份 [会员]



15 Duck Feet with Wasabi
Duck Feet, Cucumber, Garlic Cloves

15 芥末鸭掌 S
\$ 20.80 /份 \$ 18.80 /份 [会员]



金風玉露 · 凉菜篇



16 Sliced Beef in Savory Sauce
Beef

16 大刀牛肉 G
\$ 20.80 /份
\$ 18.80 /份 [会员]



鴨梨招牌 · 推薦菜 RECOMMENDED DISHES

19 Fish Head Stewed with Crispy Chinese Dough Sticks
Collagen-Rich Fish Head, Fried Dough Sticks, Scallion Segments, Lantern Pepper, Spring Onion, Ginger, Garlic

19 鱼头泡油条 H G E F/S
\$ 42.80 /份 \$ 39.80 /份 (会员)

推荐

recommended



吃鱼划水

鲜嫩软糯, 适合儿童和老人



吃鱼唇

胶质丰富, 爱美女士之选



吃鱼眼

营养丰富, 吃货们最爱



吃鱼脑

富含脑黄金, 口感爽滑



吃鱼肉

高蛋白, 健康又美味



人氣暢銷 · 熱菜篇

20 Sichuan Boiled Fish Fillets
Sea Bass Fillets

20 水煮鱼 H H H N F/S
\$ 41.80 /份 \$ 38.80 /份 (会员)

推荐

recommended





H 辣度 /Spiciness Level

M 菌类 / Mushroom

G 麸质 /Gluten

E 蛋类 /Eggs

M 牛奶 /Milk

P 花生 /Peanut

S 大豆 /Soy

S 芝麻 /Sesame

N 坚果 /Nuts

F/S 海鲜 /Fish and Shellfish



人氣暢銷 · 熱菜篇

21 Imperial Beijing-Style Crispy Roast Lamb
Sliced Lamb, Spring Onion, Coriander, Cumin, Chili Powder

21 贝勒爷烤羊肉 H G S
\$ 32.80 /份 \$ 28.80 /份 (会员)



人氣暢銷 · 熱菜篇

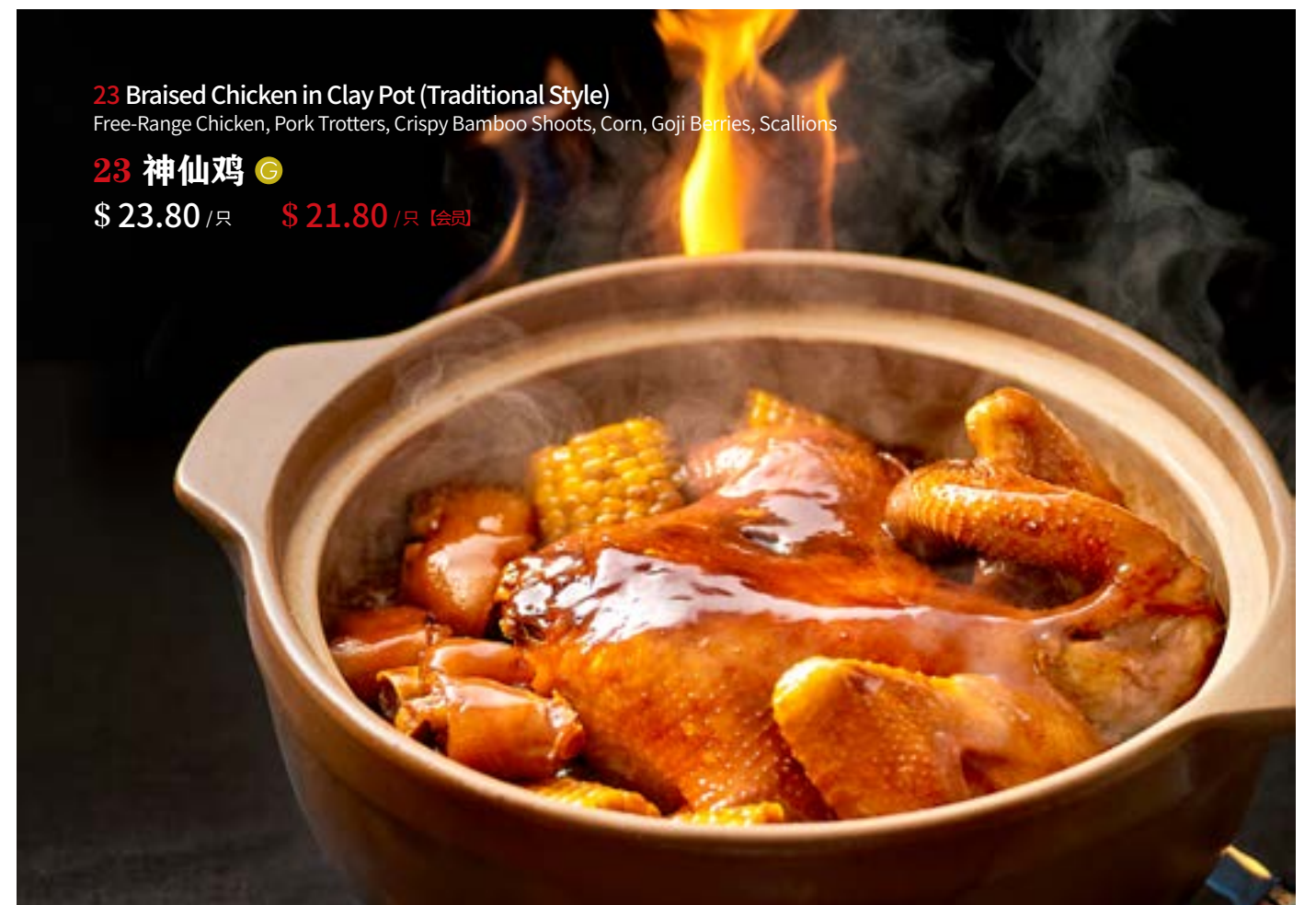
22 Kung Pao King Prawns
Prawn Balls, Diced Scallions, Peanuts, Dried Chili, Sichuan Peppercorn

22 宫保大虾球 P H F/S
\$ 32.80 /份 \$ 29.80 /份 (会员)



23 Braised Chicken in Clay Pot (Traditional Style)
Free-Range Chicken, Pork Trotters, Crispy Bamboo Shoots, Corn, Goji Berries, Scallions

23 神仙鸡 G
\$ 23.80 /只 \$ 21.80 /只 (会员)





人氣暢銷 · 熱菜篇

24 Old Beijing-Style Braised Pork Offal
Pork Intestine, Pork Heart, Pork Lung, Coriander, Chili Oil

24 老北京炖吊子 H G

\$ 21.80 /份

\$ 19.80 /份 [会员]



25 Cabbage with Vermicelli (Clay Pot Style)
Vermicelli, Cabbage, Pork Belly, Chili

25 钵子粉丝包菜 H S

\$ 14.80 /份 \$ 12.80 /份 [会员]



26 Sweet and Sour Pork with Pineapple
Pineapple, Pork, Green and Red Capsicum

26 菠萝咕咾肉 G

\$ 20.80 /份 \$ 18.80 /份 [会员]



27 Shredded Pork in Traditional Sichuan Garlic Sauce
Shredded Pork, Bamboo Shoots, Wood Ear Mushrooms, Scallions

27 传统鱼香肉丝 H

\$ 17.80 /份 \$ 15.80 /份 [会员]



28 Traditional Kung Pao Chicken
Diced Chicken, Diced Scallions, Peanuts, Sichuan Peppercorn, Dried Chili

28 传统宫保鸡丁 H P

\$ 17.80 /份 \$ 15.80 /份 [会员]



人氣暢銷 · 熱菜篇

29 Braised Pork Hock with Special Sauce
Pork, Chopped Scallions

29 特色酱烧小肘 G

\$ 20.80 /份

\$ 18.80 /份 [会员]



30 Steamed Glutinous Rice Pork Ribs
Pork Ribs, Glutinous Rice, Corn, Lotus Leaf, Scallions

30 糯米珍珠排骨 H G

\$ 24.80 /份 \$ 22.80 /份 [会员]



31 Braised Tofu with Diced Beef
Diced Beef, Tofu, Garlic Shoots, Chili, Sichuan Peppercorn

31 牛肉粒烧麻婆豆腐 H H H G S

\$ 20.80 /份 \$ 18.80 /份 [会员]

H 辣度 /Spiciness Level

M 菌类 / Mushroom

G 麸质 /Gluten

E 蛋类 /Eggs

M 牛奶 /Milk

P 花生 /Peanut

S 大豆 /Soy

S 芝麻 /Sesame

N 坚果 /Nuts

F/S 海鲜 /Fish and Shellfish



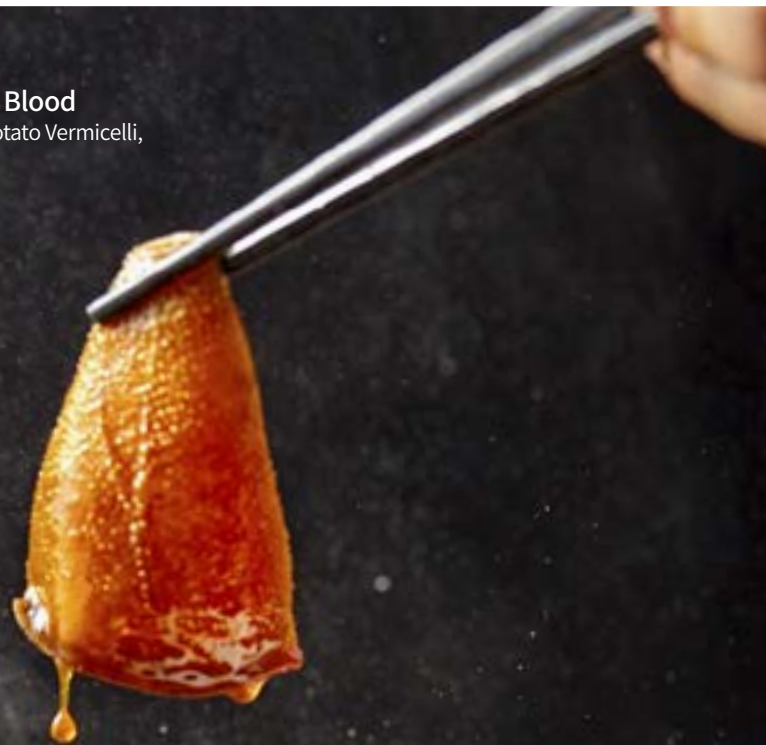
人氣暢銷 · 熱菜篇

32 Signature Sichuan-Style Beef Tripe & Duck Blood
Duck Blood, Luncheon Meat, Pork Intestine, Wide Sweet Potato Vermicelli,
Beef Tripe, Pork Aorta, Bean Sprouts, Scallions

32 招牌毛肚血旺 H H H S

\$ 35.80 /份

\$ 32.80 /份 [會員]



人氣暢銷 · 熱菜篇

33 Peppercorn Fish (Sichuan Style)

Snakehead Fish Slices, Bean Sprouts,
Bamboo Shoots, Green Chili,
Sichuan Peppercorn, Pickled Radish

33 椒麻鱼 F/S E H H

\$ 30.80 /份

\$ 28.80 /份 [會員]



34 Eggplant in Sichuan Garlic Sauce

Eggplant, Spring Onion, Ginger, Garlic

34 鱼香茄子 H

\$ 20.80 /份

\$ 18.80 /份 [會員]



35 Northeast-Style Pickled Cabbage Stewed Pork Bones

Pickled Cabbage, Pork Spine Bones, Scallions

35 东北酸菜炖脊骨

\$ 18.80 /份

\$ 16.80 /份 [會員]



36 Scallion Pancake with Pork

Duck, Spring Onion slices, Scallions, Sesame Flatbread

36 香葱饼夹肉 G S H

\$ 20.80 /份

\$ 18.80 /份 [會員]



37 Signature Beijing-Style Shredded Pork

Shredded Pork, Tofu Skin, Scallion Strips, Cucumber, Carrot, Seasonal Vegetables

37 不一样的京酱肉丝 S G S

\$ 20.80 /份

\$ 18.80 /份 [會員]

H 辣度 /Spiciness Level

M 菌类 / Mushroom

G 麸质 /Gluten

E 蛋类 /Eggs

M 牛奶 /Milk

P 花生 /Peanut

S 大豆 /Soy

S 芝麻 /Sesame

N 坚果 /Nuts

F/S 海鲜 /Fish and Shellfish



人氣暢銷 · 熱菜篇



人氣暢銷 · 熱菜篇



38 Braised Pork with Abalone
Abalone, Pork Belly

38 鮑魚紅燒肉 **F/S** **G**

\$ 52.80 /份

\$ 48.80 /份 [會員]



43 Roasted Pork Knuckle Trio
Pork Trotters, Zucchini, Potato

43 烤豬蹄三拼 **H**

\$ 20.80 /份

\$ 18.80 /份 [會員]



39 Moo Shu Egg Stir-Fry with Vinegar Sauce
Beef Slices, Egg, Wood Ear Mushrooms, Garlic Chives

39 醋溜苜蓿 **G** **E**

\$ 18.80 /份 \$ 16.80 /份 [會員]



40 Sichuan Boiled Beef in Chili Oil
Beef Slices, Bamboo Shoots, Coriander, Scallions

40 水煮牛肉 **H** **H** **H**

\$ 21.80 /份 \$ 19.80 /份 [會員]



44 Duck Spring Rolls
Mushrooms, Duck, Bean Sprouts, Spring Roll Wrappers

44 鴨肉春卷 **G** **M**

\$ 15.80 /份 \$ 13.80 /份 [會員]



45 Braised Tofu with Minced Pork Sauce
Minced Pork, Firm Tofu, Scallions

45 肉醬燒豆腐 **G** **S**

\$ 14.80 /份 \$ 12.80 /份 [會員]



41 Home-Style Braised Pork & Duck
Pork, Duck, Tofu, Napa Cabbage, Vermicelli, Scallions

41 儿时味道妈妈炖菜 **G** **S**

\$ 15.80 /份 \$ 13.80 /份 [會員]



42 Crispy Sweet Potatoes with Salted Egg Yolk
Sweet Potatoes, Salted Egg Yolk

42 咸蛋黄焗地瓜 **E**

\$ 18.80 /份 \$ 16.80 /份 [會員]



46 Clay Pot Garlic Vermicelli Baked Prawns
Garlic, Vermicelli, Prawns

46 砂鍋蒜蓉粉絲焗蝦 **F/S**

\$ 21.80 /份 \$ 19.80 /份 [會員]



47 Pan-Fried Chicken with Black Truffle
Chicken Thigh, Black Truffle, Spring Onion, Ginger, Garlic

47 黑松露煎仔雞 **G**

\$ 22.80 /份 \$ 20.80 /份 [會員]

H 辣度 /Spiciness Level

M 菌類 / Mushroom

G 麸质 /Gluten

E 蛋类 /Eggs

M 牛奶 /Milk

P 花生 /Peanut

S 大豆 /Soy

S 芝麻 /Sesame

N 坚果 /Nuts

F/S 海鮮 /Fish and Shellfish



人氣暢銷 · 熱菜篇



48 Spicy & Sour Passion Fruit Broth with Sliced Beef
Beef Slices, Passion Fruit, Bean Sprouts, Vermicelli, Tomato, Celery, Coriander

48 百香果酸汤肥牛 **H**
\$ 24.80 /份
\$ 22.80 /份 [会员]



人氣暢銷 · 熱菜篇



53 Clay Pot Baked Sea Bass with Dried Shallots
Sea Bass, Dried Shallots, Garlic, Chili Oil

53 砂锅干葱焗鲈鱼 **F/S** **G**
\$ 42.80 /份
\$ 39.80 /份 [会员]



49 Stir-Fried Pork with Liuyang Chilies
Long Green Chili, Garlic, Fermented Black Beans, Pork

49 浏阳辣椒炒肉 **H** **H** **G**
\$ 20.80 /份 \$ 18.80 /份 [会员]



50 Stir-Fried Pork Liver & Crispy Beef Tripe
Pork Aorta, Pork Liver, Scallions, Pickled Chili, Chili Bean Paste

50 黄喉爆炒猪肝 **H** **H** **G**
\$ 20.80 /份 \$ 18.80 /份 [会员]



54 Crispy Bamboo Shoots with Salted Pork and Chicken Broth
Salted Pork, Crispy Bamboo Shoots, Goji Berries, Scallions

54 鸡汁脆笋
\$ 20.80 /份 \$ 18.80 /份 [会员]



55 Tofu with Crab Roe Sauce
Silken Tofu, Salted Egg Yolk, Luncheon Meat, Green Peas, Prawns, Crab Roe

55 蟹黄豆腐 **F/S** **S** **E**
\$ 21.80 /份 \$ 19.80 /份 [会员]



51 Stir-fried Shrimp with Snap Peas
Sugar Snap Peas, Shrimp

51 甜豆炒虾仁 **F/S**
\$ 20.80 /份 \$ 18.80 /份 [会员]



52 Blanched Romaine Lettuce
Romaine Lettuce, Scallion Strips, Chili Strips

52 白灼罗马生菜 **G**
\$ 18.80 /份 \$ 16.80 /份 [会员]



56 Stir-Fried Tender Beef
Beef, Coriander, Chili

56 小炒黄牛肉 **H** **H**
\$ 24.80 /份
\$ 22.80 /份 [会员]

H 辣度 /Spiciness Level

M 菌类 /Mushroom

G 麸质 /Gluten

E 蛋类 /Eggs

M 牛奶 /Milk

P 花生 /Peanut

S 大豆 /Soy

S 芝麻 /Sesame

N 坚果 /Nuts

F/S 海鲜 /Fish and Shellfish



料足湯濃 · 味蕾湯羹 SOUPS



無鮮不歡 · 海鮮篇 SEAFOOD



57 Clay Pot Radish & Pork Bone Soup
Pork Bones, Radish, Scallions

57 钙骨萝卜汤
\$ 21.80 /份
\$ 19.80 /份 [会员]



61 Crispy Sweet-and-Sour Fish (Squirrel-Style)
Starch, Fresh Fish, Green Peas, Pine Nuts

61 松鼠鱼 F/S E
\$ 时价 /斤



58 Baby Cabbage in Bone Broth
Baby Cabbage, Century Egg, Garlic, Luncheon Meat

58 上汤娃娃菜 F F/S
\$ 18.80 /份 \$ 16.80 /份 [会员]



59 Hot and Sour Soup
Starch, Wood Ear Mushrooms, Bamboo Shoots, Tofu Strips, Egg, Coriander

59 酸辣汤 H H E G
\$ 17.80 /份 \$ 15.80 /份 [会员]



62 Poached Prawns
Prawns, Seafood Sauce

62 白灼虾 F/S G
\$ 21.80 /份
\$ 19.80 /份 [会员]



63 Steamed Sea Bass
Sea Bass, Scallion, Chili and Ginger

63 清蒸鲈鱼 F/S G
\$ 时价 /斤



64 Steamed Scallops with Garlic
Scallops with Vermicelli and Garlic

64 蒜蓉蒸扇贝(三只起售) F/S G
\$ 7.80 /只
\$ 6.80 /只 [会员]



雜糧清歡 · 主食篇 STAPLES



65 Old Beijing Noodles with Soybean Paste
Noodles, pickled Garlic, Soybeans, Celery, Garlic Sprouts, Cucumber, Radish, Cabbage and Meat Sauce

65 老北京炸醬面 G S
\$ 17.80 /碗 \$ 15.80 /碗 [会员]



66 Imperial Beijing Pastry Selection
Glutinous Rice, Pea Cake, Hawthorn Cake and Red Bean

66 老北京宫廷四点 S P S N
\$ 21.80 /份 \$ 19.80 /份 [会员]



雜糧清歡 · 主食篇



68 Mini Fried Flatbread
Flour

68 小油饼 (3个) G M
\$ 10.80 /份 \$ 9.80 /份 [会员]



69 Golden Pear-Shaped Pastry
Pumpkin, Wheat Starch and Glutinous Rice Flour

69 金鸭梨 (2个起售) S G
\$ 6.80 /个 \$ 5.80 /个 [会员]



67 Old Beijing Brown Sugar Sesame Flatbread
Flour, Sesame Paste and Brown Sugar

67 老北京红糖麻酱饼 G S
\$ 20.80 /份
\$ 18.80 /份 [会员]



70 Golden Pumpkin Steamed Bun
Corn Flour and Pumpkin

70 金瓜棒棒馍 G
\$ 15.80 /份 \$ 13.80 /份 [会员]



71 Signature Yellow Millet Rice Cake
Yellow Millet and Glutinous Rice

71 黄米凉糕 N
\$ 17.80 /份 \$ 15.80 /份 [会员]



雜糧清歡 · 主食篇



72 Stir-Fried Flatbread Strips
Shredded Pancake, Mung Bean Sprouts

72 老北京素炒餅 G E
\$ 17.80 /份 \$ 15.80 /份【会员】

73 Stir-Fried Flatbread Strips with Pork
Flatbread Strips, Shredded Pork, Egg

73 老北京肉丝炒餅 G E
\$ 19.80 /份 \$ 17.80 /份【会员】

74 Stir-Fried Flatbread Strips with Seafood
Flatbread Strips, Mixed Seafood, Egg

74 老北京海鲜炒餅 F/S G E
\$ 20.80 /份 \$ 18.80 /份【会员】



75 Steamed Rice with Red Beans
Red Bean and Rice

75 红豆饭 S
\$ 4.80 /碗
\$ 3.80 /碗【会员】



76 Steamed White Rice
Rice

76 白米饭

\$ 4.80 /碗
\$ 3.80 /碗【会员】

77 Wudalang Pancake
Flour and Minced Meat

77 武大郎馅餅 G

\$ 20.80 /份 \$ 18.80 /份【会员】



78 Pork and Spring Onion Dumplings
Flour, Minced Meat, Spring Onion and Ginger

78 猪肉大葱水餃 G
\$ 20.80 /份
\$ 18.80 /份【会员】

79 Mixed Vegetable Dumplings
Flour, seasonal veges

79 素三鲜水餃 G E F/S
\$ 20.80 /份
\$ 18.80 /份【会员】



暖徹心扉 · 熱飲篇 HOT BEVERAGES

80 Traditional Pear Soup Served in a Copper Pot
Pear, Rock Sugar, White Fungus, Red Dates, Brown Sugar and Goji Berries

80 铜壶吊梨汤
\$ 17.80 /壶
\$ 15.80 /壶【会员】



