

Bistro Na's

新年套餐

LUNAR NEW YEAR MENU

6 位套餐 A / 6ppl. Combo A

\$500

Appetizer

秘制糟香鸡 (例)

Na's Drunken Chicken

温拌鲜腐竹 (例)

Chili Tofu Skin Salad

Soup

霸王黄坛子 (6 位)

Emperor's Jar

Main Dish

酥皮大明虾 (例)

Crispy Shrimp

葱烧牛筋刺参 (例)

Braised Sea Cucumber and Beef Tendons

砂锅姜葱黑鳕鱼

Wok Fried Black Cod with Ginger & Scallion

稻香安格斯牛肋

Na's Prime Angus Rib

蒜蓉炒大豆苗 (例)

Stir Fried Pea Sprouts with Garlic

Desserts & Fruit Platter

迷你京八件

Mini Assorted Eight

什锦水果

Seasonal Fruit Platter

The menu is designed for 6 guests. Please note we are unable to modify the menu.

Bistro Na's

新年套餐

LUNAR NEW YEAR MENU

6 位套餐 B / 6ppl. Combo B

\$600

Appetizer

白菜心拌海蜇头 (例)

Jellyfish Salad

苏造蹄冻 (例)

Chef Su's Pork Feet Jelly

温拌鲜腐竹 (例)

Chili Tofu Skin Salad

桂花糯米藕 (例)

Hidden Treasure Lotus Root

Soup

松茸菌土鸡汤 (6 位)

Boiled Matsutake Mushroom Chicken Soup

Main Dish

酥皮大明虾 (例)

Crispy Shrimp

蜜糖豆煎炒大元贝 (6 位)

Pan-Fried Scallops with Sweet Peas

干烧黑鳙鱼 (3 lbs.)

Dry Braised Black Cod Fish with Chili Sauce

蜜椒安格斯牛柳粒 (例)

Diced Black Pepper Honey Angus Beef

那府自制豆腐 (例)

Na's Secret Tofu

炆炒奶白苗 (例)

Stir Fried Baby Bok Choy

Desserts & Fruit Platter

迷你京八件

Mini Assorted Eight

什锦水果

Seasonal Fruit Platter

The menu is designed for 6 guests. Please note we are unable to modify the menu.

Bistro Na's

新年套餐

LUNAR NEW YEAR MENU

6 位套餐 C / 6ppl. Combo C

\$900

Appetizer

老北京熏鸭胸 (例)

Old Beijing Smoked Duck Breast

椒麻牛双脆 (例)

Chili Beef Tripe & Aorta

温拌鲜腐竹 (例)

Chili Tofu Skin Salad

捞汁秋葵 (例)

Okra in Seasoned Dressing

Soup

上汤瑶柱冬茸 (6 位)

Imperial Soup

Main Dish

酥皮大明虾 (例)

Crispy Shrimp

蟹粉烩蝴蝶胶 (6 位)

Stewed Crab Meat & Fish Maw

清蒸大眼红斑 (3lbs.)

Steamed Thornyhead

鲍鱼红烧肉配空心烧饼 (例)

Braised Abalone & Pork Bell with Chinese Puffy Pie

松露酱炒意大利瓜 (例)

Stir Fried Zucchini with Black Truffle Sauce

素食炒饭 (例)

Vegetarian Fried Rice

Desserts & Fruit Platter

迷你京八件

Mini Assorted Eight

什锦水果

Seasonal Fruit Platter

The menu is designed for 6 guests. Please note we are unable to modify the menu.

Bistro Na's

新年套餐

LUNAR NEW YEAR MENU - A

10 位套餐 A

\$888

Appetizer

秘制糟香鸡

Na's Drunken Chicken

胭脂墨鱼

Slow Cook Cuttlefish

熏酱排骨

Smoke Kurobuta Pork Ribs

温拌鲜腐竹

Chili Tofu Skin Salad

捞汁秋葵

Okra in Seasoned Dressing

那府味茄柳

Na's Eggplant Salad

Main Dish

酥皮大明虾

Crispy Shrimp

葱烧牛筋刺参

Braised Sea Cucumber and Beef Tendons

砂锅姜葱黑鳕鱼

Wok Fried Black Cod with Ginger & Scallion

稻香安格斯牛肋

Na's Prime Angus Rib

砂锅红烧黑猪肉

Na's Braised Kurobuta Pork Belly

蒜蓉炒大豆苗

Stir Fried Pea Sprouts with Garlic

Soup

霸王黄坛子 (10 位)

Emperor's Jar

Staple Food

鲜虾柴鱼花炒饭

Shrimp Fried Rice with Bonito

Desserts & Fruit Platter

宫廷美点京八件

Na's Assorted Eight

什锦水果

Seasonal Fruit Platter

Bistro Na's
新年套餐

LUNAR NEW YEAR MENU - B

10 位套餐 B

\$988

Appetizer

秘制糟香鸡
Na's Drunken Chicken
白菜心拌海蜇头
Jellyfish Salad
苏造蹄冻
Chef Su's Pork Feet Jelly
温拌鲜腐竹
Chili Tofu Skin Salad
松露酱拌杏鲍菇
Truffle Oyster Mushroom
桂花糯米藕
Hidden Treasure Lotus Root

Soup

上汤瑶柱冬茸 (10 位)
Imperial Soup

Main Dish

酥皮大明虾
Crispy Shrimp
蜜糖豆煎炒大元贝 (10 位)
Pan-Fried Scallops with Sweet Peas
干烧黑鳕鱼 (4lbs.)
Dry Braised Black Cod Fish with Chili Sauce
蜜椒安格斯牛柳粒
Diced Black Pepper Honey Angus Beef
那府自制豆腐.
Na's Secret Tofu
炆炒奶白苗
Stir Fried Baby Bok Choy

Staple Food

素食炒饭
Vegetarian Fried Rice

Desserts & Fruit Platter

那府年粘糕
Sweet Fried Rice Cake
什锦水果
Seasonal Fruit Platter

Bistro Na's

新年套餐

LUNAR NEW YEAR MENU - C

10 位套餐 C

\$1288

Appetizer

老北京熏鸭胸

Old Beijing Smoked Duck Breast

苏造蹄冻

Chef Su's Pork Feet Jelly

椒麻牛双脆

Chili Beef Tripe & Aorta

温拌鲜腐竹

Chili Tofu Skin Salad

捞汁秋葵

Okra in Seasoned Dressing

桂花糯米藕

Hidden Treasure Lotus Root

Main Dish

酥皮大明虾

Crispy Shrimp

蟹粉烩蝴蝶胶 (10 位)

Stewed Crab Meat & Fish Maw

茄子烧黑鳕鱼 (4lbs.)

Braised Black Cod Fish with Eggplant

鲜椒金蒜炒牛柳粒

Stir Fried Angus Beef with Garlic

鲍鱼红烧肉配空心烧饼

Braised Abalone & Pork Bell with Chinese

Puffy Pie

松露酱炒意大利瓜

Stir Fried Zucchini with Black Truffle Sauce

Soup

松茸菌土鸡汤 (10 位)

Boiled Matsutake Mushroom Chicken Soup

Staple Food

素食炒饭

Vegetarian Fried Rice

Desserts & Fruit Platter

宫廷美点京八件

Na's Assorted Eight

什锦水果

Seasonal Fruit Platter

Bistro Na's
新年套餐

LUNAR NEW YEAR MENU - D

10 位套餐 D

\$1588

Appetizer

老北京熏鸭胸
Old Beijing Smoked Duck Breast
苏造蹄冻
Chef Su's Pork Feet Jelly
椒麻牛双脆
Chili Beef Tripe & Aorta
温拌鲜腐竹
Chili Tofu Skin Salad
捞汁秋葵
Okra in Seasoned Dressing
桂花糯米藕
Hidden Treasure Lotus Root

Soup

臻品黄坛子 (10 位)
The Qing Dynasty Jar

Main Dish

蟹粉烩波士顿龙虾
Braise Lobster with Crab Meat
蜜糖豆煎炒大元贝 (10 位)
Pan-Fried Scallops with Sweet Peas
清蒸大眼红斑 (4lbs.)
Steamed Thornyhead
稻香安格斯牛肋
Na's Prime Angus Rib
葱烧鲍鱼海参
Braised Abalone and Sea Cucumber
白菇炒大豆苗
Stir Fried Pea Sprouts with Mushroom

Staple Food

鲍汁龙虾烩面
Braised Lobster & Abalone Sauce with
Noodles

Desserts & Fruit Platter

宫廷美点京八件
Na's Assorted Eight
什锦水果
Seasonal Fruit Platter

Bistro Na's

时令菜单

SEASONAL MENU

Dishes

Regular

Medium

老北京蒜肠 GF

\$ 22

\$ 33

Beijing-Style Garlic Sausage

黑豚肉、蒜、鸭肠

Bershire Pork, Garlic, Duck Intestines

干贝酱九层塔烧有机白茄瓜 辣

\$ 24

\$ 36

Stir Fried Organic White Eggplant w/Basil & Dried Scallop Sauce

有机白茄瓜、干贝酱、九层塔、蒜

Organic White Eggplant, Dried Scallop Sauce, Thai Basil, Garlic

干贝白蛤浓汤浸龙须菜 GF

\$ 26

\$ 39

Clam & Dried Scallops Soup w/Chayote Leaves

虾干、龙须菜、蒜子、白蛤

Dried Shrimp, Chayote Leaves, Garlic, White Clams

豉椒炒有机凉瓜 素食

\$ 24

\$ 36

Stir Fried Organic Bitter Melon w/Black Bean Sauce

有机农场凉瓜、墨西哥辣椒、豆豉、蒜子

Organic Bitter Melon, Black Bean Sauces

软臊炒菜花 辣

\$ 22

\$ 33

Stir Fried Chili Pork & Chinese Cauliflower

台山菜花、黑豚五花肉、青红老墨椒、木耳

Chinese Cauliflower, Berkshire Pork Belly, Black Fungus

虾干粉丝莲花白 辣

\$ 22

\$ 33

Stir Fried Organic Cabbage w/Dried Shrimp

大虾干、土豆粉丝、台湾包心菜、辣椒干、蒜蓉

Dried Shrimp, Potato Vermicelli, Taiwanese Cabbage, Dried Chili

椒丝腐乳炒白空心菜 GF

\$ 24

\$ 36

Stir Fried Water Spinach w/Fermented Bean Curd

红老墨椒、鲜姜、蒜、白空心菜、白腐乳

Red Sichuan Peppercorn, Baby Bok Choy, White Fermented Bean Curds



素食 Vegetarian



辣 Spicy



不含面粉 Gluten Free

• 所有照片提供參考之用 All Photos are for Reference Only •

午市特价套餐

LUNCH SPECIAL COMBO

特价套餐 A

\$ 56 / 兩位

酥皮大明虾 (4只)

Crispy Shrimp (4pcs.)

南美大明虾、灯笼椒、山楂、葱、蒜

South American Shrimps, Dry Chili Peppers, Hawthorn, Scallion, Garlic

砂锅红烧黑豚肉 (例份)

Na's Braised Kurobuta Pork Belly (R)

黑豚五花肉、樱桃萝卜、香菇、花雕酒

Boneless Chicken, Dry Chili Peppers, Scallion, Ginger, Garlic, Walnuts

椒丝腐乳炒白空心菜

Stir Fried Water Spinach w/Fermented Bean Curd

白空心菜、红老墨椒、鲜姜、蒜、腐乳

Kurobuta Pork Belly, Radish, Black Mushrooms, Shaoxing Wine

白饭

White Rice (2)

日本静冈稻

Japan Shizuoka White Rice

特价套餐 B

\$ 56 / 兩位

那府自制豆腐 (4只)

Na's Secret Tofu (4pcs.)

鸡蛋、黄豆、菠菜、干贝酱汁

Egg, Soy Bean, Spinach, Scallop Sauce

鹌鹑蛋牛腩 (例份)

Braised Brisket with Quail Egg (R)

牛坑腩、鹌鹑蛋、草菇

Beef Brisket, Quail Eggs, Straw Mushrooms

豉椒炒有机凉瓜 (例份)

Stir Fried Organic Bitter Melon w/Black Bean Sauce

有机农场凉瓜、墨西哥辣椒、豆豉、蒜子

Organic Bitter Melon, Black Bean Sauces

白饭

White Rice (2)

日本静冈稻

Japan Shizuoka White Rice

加购2杯北京酸梅汤\$8

Add \$8 for 2 Cups of Beijing Sour Plum Juice

午市特价套餐

LUNCH SPECIAL COMBO

特价套餐 C

\$ 68 / 兩位

蜜椒牛柳粒 (4粒)

Diced Black Pepper Honey Angus Beef (4pcs.)

安格斯牛柳、薄荷叶、迷你甜红椒

Angus Beef, Mint leaf, Mini Sweet Red Peppers

软腩炒有机白菜花 (例份)

Chili Kurobuta Pork w/Organic Cauliflower (R)

有机白菜花、黑豚五花肉、蒜、姜、葱、墨西哥辣椒

Boneless Chicken, Dry Chili Peppers, Scallion, Ginger, Garlic, Walnuts

葱烧铁棍山药 (例份)

Braised Chinese Yam with Scallion (R)

鲜淮山、青葱

Chinese Yam, Scallion

白饭

White Rice (2)

日本静冈稻

Japan Shizuoka White Rice

特价套餐 D

\$ 78 / 兩位

鲍鱼红烧肉配空心烧饼 (位)

Braised Abalone & Pork Belly w/Chinese Puffy Pie

鲜鲍鱼、黑豚五花肉、空心烧饼、大豆苗

Abalone, Kurobuta Pork Belly, Chinese Puffy Pie, Pea Sprouts

软腩炒野山笋 (例份)

Chili Pork with Bamboo Shoots (R)

黑豚五花肉、野山笋、墨西哥辣椒、木耳、蒜

Kurobuta Pork, Bamboo Shoots, Jalapen, Black Fungus, Garlic

蒜蓉炒大豆苗 (例份)

Stir Fried Pea Sprouts with Garlic (R)

大豆苗、蒜

Pea Sprouts, Garlic

白饭

White Rice (2)

日本静冈稻

Japan Shizuoka White Rice

午市特惠套餐仅提供周一至周五，不含假日，限堂食

Weekdays only, no holidays, dine-in only for the lunch special.

午市特价套餐

LUNCH SPECIAL COMBO

特价套餐 E

\$ 98 / 兩位

砂锅姜葱焗黑鳕鱼 (8块粒)

Wok Fried Black Cod w/ Ginger & Scallion (8pcs.)

黑鳕鱼、吉葱、红葱头、鲜姜、蒜

Black Cod, Scallions, Shallots, Ginger, Garlic

辣生肉烧豆腐 (例份)

Chili Beef with Tofu (R)

牛坑腩、嫩豆腐、辣椒酱

Beef Brisket, Tofu, Chili Sauce

坏干蓬花白 (例份)

Stir Fried Cabbage with Dried Shrimp (R)

台湾包心菜、虾干、蒜、辣椒干

Taiwan Cabbage, Dried Shrimp, Garlic, Dry Chili Peppers

白饭

White Rice (2)

日本静冈稻

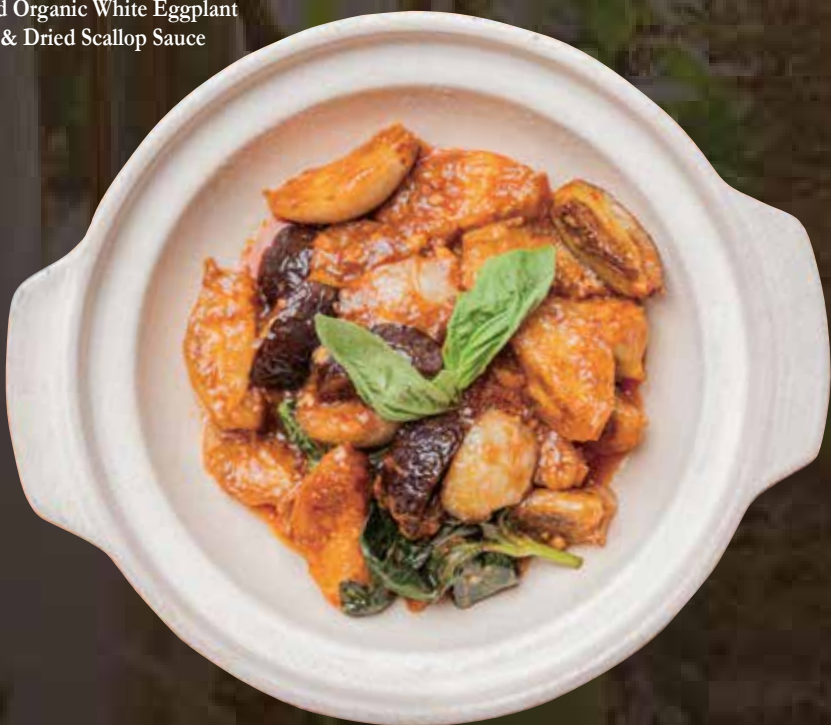
Japan Shizuoka White Rice



椒丝腐乳炒白空心菜
Stir Fried Water Spinach
w/Fermented Bean Curd



千贝酱九层塔烧有机白茄瓜
Stir Fried Organic White Eggplant
w/Basil & Dried Scallop Sauce



老北京蒜肠
Beijing-Style Garlic Sausage





虾干粉丝莲花白
Stir Fried Organic Cabbage
w/Dried Shrimp



干贝白蛤浓汤浸龙须菜
Clam & Dried Scallops Soup
w/Chayote Leaves



豉椒炒有机凉瓜
Stir Fried Organic Bitter
Melon w/Black Bean Sauce



软臊炒菜花
Stir Fried Chili Pork
& Chinese Cauliflower



特价套餐 C



特价套餐 D



NA JIA
RESTAURANTS
—1748—

那

家

小

馆

北京
那家
味城

The founder of Bistro Na's derives his surname from the Jurchens; himself a descendant from the Plain Yellow Banners given jurisdiction over territory in China. The Emperor bestowed gifts to the various banners including many valuable food ingredients. The clansmen used the ingredients in a stew and thus the dish Emperor's Jar was born!

那姓。共标准读音为na 一声,属海西女真。
那家小馆主人姓那, 西山健锐营正黄旗后代,
当年八旗大军平定中原。

每逢正月节,

皇宫赐钱粮加之各地特产抵各营子。
旅人于营口跪迎, 搭棚垒灶, 将所受各种美味原
材料入大锅精心煨制, 分送营中各户。

每家分得一坛, 开坛香气四溢汤色金黄,

承恩皇恩,

遵名皇坛子。

恍若隔世, 那家传人神游故都京城旧巷, 造慵懒
宅门情境, 且刻骨研新, 处心思悟古城宅门。

菜之精食良味,

终得秉承与创新自成一体之北京宅门菜。

引

言

那家味城
That's the Flavor

从农场到餐桌

我们制做菜品的理念是，让每位客人在那家小馆吃得放心。希望您通过下面的介绍能够进一步了解我们，了解您在那家吃的食品的绿色通道。

同时我们承诺在制作所有菜品里没有味精、鸡精、化学色素等添加剂。

有机蔬菜

菠菜是来自Lakeside Organic Gardens有机农场提供，因为该农场位于Pajaro River河畔天然水资源丰富，西邻Monterey Bay气候湿润，土地肥沃非常适合叶菜类蔬菜在自然环境下生长，菜质甜美。

鸡和蛋

来自旧金山鸡场，全部是散养，肉质紧实有弹性

牛肉

我们选用的是安格斯牛中的极品USDA PRIME级别的牛肉，它先生长24个月后的牛再进行180天的谷物饲养再从中以四选一的精心选拔而出。这样的肉质不光有丰富的大理石纹还能让牛肉更加鲜嫩多汁

羊肉

我们选用的羊是产自美国的德克萨斯州的生态牧场

带子

带子是产自于北大西洋海域纯野生，捕捞后直接在超低温状态下进行分选储存，这样能够更好地保持带子的肉质细腻，色泽雪白

大明虾

大明虾产自南美洲海水和淡水之间的流域，虾的肉质鲜嫩有弹性

竹笋

产自浙江，杭州，临安县每年春季3，4月份进行采摘，这是竹笋最嫩的时候

蜂蜜

龙眼花蜜，润肺止咳、促进消化、是我们调味的原材料

干货

松茸菌：产自中国云南，纯天然野生，中国四大名菌之一，强肾健胃化痰益气

花旗参：产自美国东北部的威斯康星州

瑶柱：产自日本北海道，是我们调味的食材

淮山：产自中国河南焦作，它能够起到益气止咳、强肾补血、降血糖

海参：产自墨西哥湾和加勒比海海域，纯野生是刺参中的上品

Farm-to-table

*Our menu items stem from a single idea; allowing our guests the peace of mind they are eating the best ingredients while experiencing a unique Chinese culinary experience. We hope you learn and understand more about our stringent ingredient sourcing process below. **We promise our farm-to-table process does not involve the use of MSG, chicken flavor bouillon, or any additional additives.***

Organic Vegetables

For example, our spinach comes from Lakeside Organic Gardens. Located along the Pajaro River, the fresh water source and fertile soil in combination with the crop-friendly climate of West Monterey Bay creates the perfect natural environment needed for organic produce to grow and thrive!

Poultry & Eggs

Locally raised chickens and raw eggs from the San Francisco Bay Area. All free-range raised with love and not anti-biotics! Juicier, tenderer and better-textured meat.

Beef

USDA PRIME Angus Beef is the only beef used at Bistro Na's. Only 1 of 4 cattle is chosen after a 24-month growing and 180 day grain-fed period. This ensures quality, marbling, and is key to the incredible flavor and tenderness.

Lamb

US Grass-fed lamb sourced from pastures in Texas.

Scallops

Wild-caught sea scallops from North Atlantic Ocean. Flash frozen without additives, and stored to ensure scallops are delicious, tender, and untainted.

Jumbo Shrimps

Straight from the waters in South America where the rivers meet the ocean. Producing the crunchy, firm, crisp texture when you bite into the shrimp.

Bamboo Shoots

Harvested during spring between March- April in Lin'an County, Hang Zhou, Zhejiang when the bamboo shoots are most tender.

Honey

Honey from Longan flowers. Nourishes your lungs and stops coughing. Improves digestion process. One of the main sauces and seasonings we use for many of our dishes!

Dried Goods

Matsutake Mushroom: Grown and harvested from the wild in Yunnan province. One of four highly sought mushrooms with ability to strengthen kidneys and digestive system.

American Ginseng: Harvested from North-Eastern state of Wisconsin.

Dried Scallop: One of the main items used for seasoning; dried scallops from Hokkaido, Japan.

Cinnamon Vine: Produced in Hainan, China. Lowers blood sugar, increase kidney function and replenishes blood.

Sea Cucumber: From Gulf of Mexico and Caribbean Sea, wild sea cucumbers are of the highest grade and considered a delicacy.

特色菜

北京
那家
味城

Every 15th day of the month, Emperor's messengers brought ingredients of great value to the Eight Bannerman camps. The bannermen used the ingredients and created a Golden soup. To show gratitude, the soup was henceforth known as the Emperor's Jar.

当年八旗大军平定中原，正黄旗驻营在香山脚下，休养生息，每逢正月十五宫里就有皇上所赐钱粮运到营子里其中有很多是各地进奉的山珍海味全村老少在管子口跪拜，搭起灶台精心煨制，按户每家得一大坛子，开坛香气四溢汤色金黄，承恩皇恩，遂名【皇坛子】

The Qing Dynasty Jar

臻品黄坛子 38.00 位

Abalone, Fish Maw, Dried Scallops, GF
Quail Eggs, Italian Mushrooms,
w/ Purple Rice

50头干鲍、桶肚、瑶柱、鹌鹑蛋、意大利菇

Emperor's Jar

霸王黄坛子 22.00 位

Fish Maw, Oyster Mushrooms, GF
Quail Eggs

鱼肚丝、杏鲍菇片、鹌鹑蛋

Empress's Jar

后宫黄坛子 28.00 位

Fish Maw, Sea Cucumber, GF
Bird Nest

鱼肚丝、海参丝、燕窝

特
色
菜

北京
家味
城



Crispy Shrimp

酥皮大明虾 28.00 例 / 42.00 中份

South American Shrimps, Dried Chili Peppers, Hawthorn, Scallion, Garlic



大明虾、灯笼椒、山楂、葱、蒜

凉

菜

篇

北京
那家
味城

Legend tells us this dish was created by Chef Su who once worked in the Imperial Kitchen. First the pork feet is roasted then submerged in ice and slow cooked for 6 hours. After deboning, the final process creates pork feet jelly. This is a Winter delicacy and we still prepare it exactly as Chef Su did!

相传，这道菜是一名宫廷御膳房的苏姓厨师，于冬天把用柴火烤过的猪蹄放在冰水里浸泡一天，再以特制的酱汤、香料用小火慢炖6小时，去骨后将肉和原汤放进小碗中冷却成型，便成了这道冬季美食——苏造蹄冻。我们现在依然沿用苏师傅的古法烹造，保留原始风味！

Chef Su's Pork Feet Jelly

苏造蹄冻

18.00 例 / 27.00 中份

Pork Knuckle, Pork Skin,
Broccoli

猪蹄、猪皮、西蓝花



凉

菜

篇



Tuna Fish Salad

脆皮金枪鱼沙拉 24.00 例 / 40.00 中份

Tuna Fish, Avocado, Crispy Rice, Lobster Roe GF

金枪鱼、牛油果、脆米、龙虾籽



Truffle Oyster Mushroom

松露汁拌杏鲍菇 22.00 例 / 33.00 中份

Oyster Mushroom, Truffle Oil, Truffle Powder GF

杏鲍菇、松露油、松露粉

Organic Asparagus Sprouts Salad

炆拌有机芦笋苗 16.00 例 / 24.00 中份

Organic Asparagus Sprouts, Dried Chili GF

有机芦笋苗、辣椒干



凉

菜

篇



Chili Tofu Skin Salad

温拌鲜腐竹 16.00 例 / 24.00 中份

Tofu Skin, Coriander, Dried Chili   GF

鲜腐皮、香菜、辣椒干



Jellyfish Salad

白菜心拌海蜇头 28.00 例 / 42.00 中份

Jellyfish, Cabbage, Dried Chili GF

海蜇头、白菜心、辣椒干



Chili Beef Tripe & Aorta

椒麻牛双脆 26.00 例 / 39.00 中份

Beef Tripe, Beef Aorta, Endive Lettuce, Green Onion  GF

牛肚、黄喉、苦苣苗、青葱

凉

菜

篇



Na's Drunken Chicken

秘制糟香鸡 18.00 例 / 27.00 中份

Drunken Chicken, Edamame GF

贵妃鸡、毛豆仁



Okra in Seasoned Dressing

捞汁秋葵 16.00 例 / 24.00 中份

Okra, Ginger, Sweet Drop Peppers

秋葵、鲜姜、小甜椒



Na's Spicy Chicken

那家红汤鸡 18.00 例 / 27.00 中份

Chicken, Onion Slice, Ginger Onion Sauce, Chili Oil

黄毛鸡、洋葱丝、姜葱茸、甜酱油、红油

凉 菜 篇



Chef Su's Pork Feet Jelly

苏造蹄冻 18.00 例 / 27.00 中份

Pork Knuckle, Pork Skin, Broccoli GF

猪蹄、猪皮、西蓝花

Old Beijing Smoked Duck Breast

老北京熏鸭胸 25.00 例 / 38.00 中份

Duck Breast, Strawberry Sauce, Endive Lettuce

鸭胸肉、草莓酱、苦苣苗 GF



Smoke Kurobuta Pork Ribs

熏酱排骨 18.00 例 / 27.00 中份

Kurobuta Pork Ribs GF

猪肋排



凉

菜

篇



Hidden Treasure Lotus Root

桂花糯米藕 18.00 例 / 27.00 中份

Lotus Root, Sticky Rice, Dried Osmanthus, Red Yeast Rice GF

莲藕、糯米、桂花、红曲米

Organic Cordyceps Flower & Celery Salad

鲜虫草花拌香芹 22.00 例 / 33.00 中份

Organic Cordyceps Flower, Celery, Fungus, Mixed Vegetables GF

鲜虫草花、香芹、木耳、小菜苗



位
上
菜

Braised Kansai Wild Sea Cucumber with Rice

葱烧关西参配静冈稻

38.00 /位

Kansai Wild Sea Cucumber, Rice, Sweet Peas, Green Onion
30头关西参1条、日本静冈米、蜜糖豆、青葱



Pan-Fried Scallop with Sweet Peas

蜜糖豆煎炒大元贝 18.00 位

Scallop, Sweet Peas

GF

鲜活加拿大大元贝、蜜糖豆





Braised South African Abalone with Rice

16头南非极品鲍鱼配静冈稻 88.00 位

South African Abalone, Rice, Sweet Peas

16头南非鲍、日本米、蜜糖豆

Braised Abalone & Pork Belly with Chinese Puffy Pie

鲍鱼红烧肉配空心烧饼 18.00 位

Abalone, Kurobuta Pork Belly, Chinese Puffy Pie

鲍鱼、黑豚五花肉、空心烧饼



位
上
菜

Stew Crab Meat & Fish Maw

蟹粉烩蝴蝶胶 38.00 位

Fish Maw, Crab Meat, Pea Sprout GF

蝴蝶胶、蟹粉、大豆苗





Stewed Prime Ribs with Tangerine Peel & Plum

陈皮梅子烧安格斯牛肋

28.00 位

Angus Beef Ribs, Plums, 10-year Xinhui Tangerine Peel,
Soybean Sprouts, Round Crispy Pastry

安格斯牛肋、西梅、10年新会陈皮、大豆苗尖、圆酥饼



Chili Sea Bass Noodles

剁椒蒸鳕鱼配手工面

22.00 位

Black Cod, Chili Sauce, Noodles

鳕鱼块、剁椒酱、手工面



海
鮮
篇

那北
家京
味城

Baked Golden Dungeness Crab with Pumpkin /
Wok Fried Dungeness Crab with Ginger & Scallion

咸蛋黃南瓜焗珍寶蟹 或
砂鍋姜蔥焗珍寶蟹

Market Price

Cooking Methods:

Baked Golden with Pumpkin Ingredients:

Dungeness Crab, Salted Egg Yolk, Pumpkin

Wok Fried with Ginger & Scallion Ingredients:

Dungeness Crab, Scallions, Ginger, Dried Shallots, Garlic

兩種做法:

咸蛋黃南瓜焗: 珍寶蟹、咸蛋黃、南瓜

砂鍋姜蔥焗: 珍寶蟹、青蔥丁、姜丁、小干蔥、蒜仔

GF



Alaska King Crab (4 Ways)

帝王蟹四吃

Market Price

Cooking Methods : Steamed King's Crab Legs, Stir Fried King Crab
with Ginger & Scallion, Steamed Egg with King Crab Roe, Stir
Fried Noodles with King Crab Shell

做法: 花雕蒸蟹腿、姜蔥炒蟹身、蟹黃蒸蛋、蟹壳焗面



海

鮮

篇

Steamed Thornyhead

清蒸大眼红斑

Thornyhead, Shredded Scallions, Ginger
游水大眼红斑、青葱、鲜姜

Market Price



Stir Fried Lobster with Ginger & Scallion / Deep Fried Lobster with Garlic

姜葱炒波士顿龙虾 或 避风塘龙虾

Market Price

Cooking Methods:

Stir Fried Lobster with Ginger & Scallion Ingredients: **GF**

Lobster, Scallions, Ginger, Garlic

Deep Fried Lobster with Garlic Ingredients:

Lobster, Chili, Scallions, Celery, Dried Chili,
Crispy Garlic, Onion, Sweet Pepper

兩種做法:

姜葱炒波士顿龙虾: 龙虾、青葱、姜片、蒜片

避风塘龙虾: 龙虾、小米辣、青葱、芹菜粒、辣椒段、炸蒜粒、洋葱粒、青红椒粒



海

鮮

篇



Dry Braised Black Cod Fish with Chili Sauce

干烧黑鳕鱼 Market Price

Black Cod, Pork, Bamboo Shoots,
Ginger, Garlic, Scallions, Spicy Chili Sauce



黑鳕鱼、肉丁、冬笋丁、姜丁、
蒜丁、青蒜粒、自制辣酱

Wok Fried Black Cod with Ginger & Scallion

砂锅姜葱焗黑鳕鱼

98.00 份

Black Cod, Scallions, Shallots, Ginger, Garlic

黑鳕鱼、青葱、红葱头、鲜姜、蒜



海

鮮

篇



Chili Black Cod with Tofu

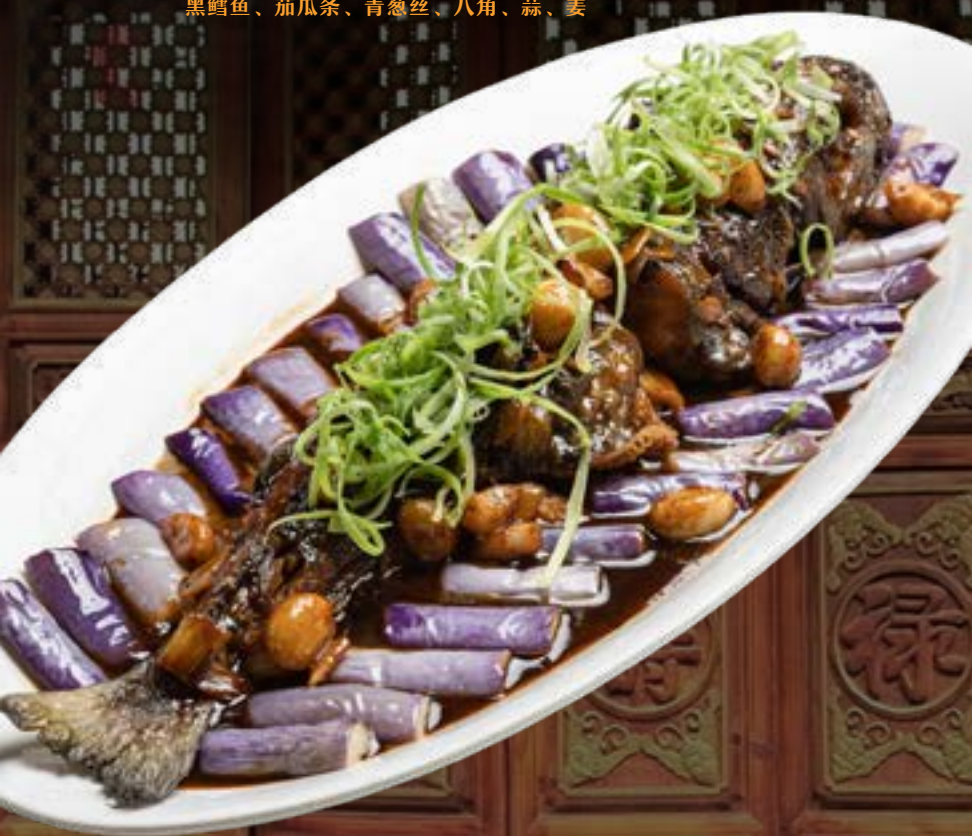
砂锅鳕鱼烧豆腐 28.00 例 / 42.00 中份

Black Cod, Tofu, Scallions, White Sesame, Homemade Chili Paste 》 GF
黑鳕鱼、嫩豆腐、青葱、白芝麻、自制辣椒酱

Braised Black Cod Fish with Eggplant

茄子烧黑鳕鱼 Market Price

Black Cod, Eggplant, Shredded Green Onion,
Star Anise, Garlic, Ginger
黑鳕鱼、茄瓜条、青葱丝、八角、蒜、姜



海
鮮
篇



Stewed Seafood Feast with Rice Cracker

锅巴海鲜大烩

68.00 中份

Sea Cucumber, Scallops, Shrimps, Black Cod, GF
Dried Fish Maw, Straw Mushrooms, Black Fungus,
Asparagus, Rice Cracker

海参、带子、虾仁、鳕鱼、鱼肚、草菇、木耳、芦笋、
锅巴

Crispy Scallops

鲜辣脆皮加拿大带子

68.00 例 / 102.00 中份

Scallop, Tofu, Jalapeno, Fresh Green Peppercorns, Garlic GF

鲜活加拿大大元贝、爆浆豆腐、墨西哥椒、鲜花椒、蒜



海

鮮

篇



Braised Sea Cucumber and Beef Tendons

葱烧牛筋刺参

68.00 例 / 139.00 中份

Sea Cucumber, Beef Tendons, Scallion, Onion Sauce

爱琴海刺参、牛筋、青葱段、葱烧汁



Braised Abalone and Sea Cucumber

葱烧鲍鱼海参

98.00 例 / 188.00 中份

Sea Cucumber, Abalone, Scallion, Onion Sauce

刺参、鲍鱼、青葱段、葱烧汁



Kung Pao Shrimp with Walnuts

宫爆桃仁虾球

29.00 例 / 44.00 中份

South American Shrimps, Walnuts, Scallions, Dried Chili Peppers

大虾仁、去衣核桃仁、葱、灯笼辣椒



热

菜

篇

那家味城

Using only the finest Prime Angus Ribs, the ribs are wrapped in lotus leaves and placed in secret formulated brine. The formula penetrates into the meat tenderizing it! It is then roasted to perfection and served!

此菜式选用了极品的安格斯牛肋，并用荷叶包裹，再放进秘制的卤汤卤制。此法让荷叶的味道得以渗透到牛肉中，使肉质香糯软嫩。最后用大火煎烤表面，犹如神来之笔，令香味四溢。

Na's Prime Angus Rib

稻香安格斯牛肋

68.00 例

Angus Beef Ribs, Lotus Leaves, Black Pepper Sauce, Thai Sweet Chili Sauce

牛肋、荷叶、黑椒酱、泰式甜辣酱



热

菜

篇



Braised Brisket with Quail Egg

鹤鹑蛋烧牛腩 27.00例 / 38.00 中份

Beef Brisket, Quail Eggs, Straw Mushrooms

牛坑腩、鹤鹑蛋、草菇



Na's Crispy Lamb Brisket

那府香酥羊腩 46.00 例 / 69.00 中份

Lamb Brisket, Orchid Beans, Mixed Chili Peppers **GF**

羊腩、兰花豆、七味盐

热

菜

篇

Shredded Pork with Sweet Bean Sauce

京酱肉丝配薄饼

35.00 例

Matsutake Pork, Shredded Green Onion, Crispy Noodles, Cucumber

黑豚大里脊猪肉、青葱、薄脆、黄瓜丝

Manchurian Peppered Lamb Chop

4 pcs / 6 pcs / 8 pcs

满汉胡椒羊排

36.00/ 54.00/ 72.00

4条/6条/8条

New Zealand Lamb Rack, Black Pepper Sauce, Onion Slices

七骨羊排、黑椒酱、洋葱

热

菜

篇



Stir Fried Angus Beef with Garlic

鲜椒金蒜牛柳粒 46.00 例 / 69.00 中份

Angus Beef, Dried Chili Shreds,
Fresh Green Peppercorns, Fried Garlic Crushed
安格斯牛柳、辣椒丝、鲜花椒、炸蒜粒



Diced Black Pepper Honey Angus Beef

蜜椒安格斯牛柳粒 46.00 例 / 69.00 中份

Angus Beef, Black Pepper Sauce, Honey, Mint Leaves, Mini Sweet Chili
安格斯牛柳、黑椒酱、蜂蜜、薄荷叶、迷你甜红椒



热

菜

篇



Chili Pork with Bamboo Shoots

软臊炒野山笋 26.00例 / 39.00 中份

Kurobuta Pork, Bamboo Shoots, Jalapen, Black Fungus, Garlic

黑豚五花肉、野山笋、墨西哥辣椒、木耳、蒜



Sautéed Intestine with Laba Garlic

腊八蒜烧肥肠 26.00例 / 39.00 中份

Laba Garlic, Straw Mushrooms, Pig Intestines, Scallion, Ginger, Garlic

腊八蒜、草菇、猪大肠、葱段、姜片、蒜片

热

菜

篇



Braised Abalone & Pork Belly with Chinese Puffy Pie

6 pcs / 9 pcs

鲍鱼红烧肉配空心烧饼

68.00/102.00

6件/8件

Abalone, Kurobuta Pork Belly, Chinese Puffy Pie

鲍鱼6只、黑豚五花肉、空心烧饼



Beijing Organic Sour Cabbage & Kurobuta Pork Pot

北京砂锅有机酸菜白肉

68.00 例

Kurobuta Pork, Pickled Chinese Cabbage, Pork Bone, GF

Sweet Potato Vermicelli, Coriander

黑豚肉五花肉、有机酸菜、鲜大棒骨、红薯粉条、香菜

热

菜

篇



Wok Fried Japanese A5 Wagyu Beef & Oyster Mushroom

砂锅菌菇煎炒A5和牛

138.00 例 / 268.00 中份

Japanese A5 Wagyu Beef, Oyster Mushroom, **GF**

Shallots, Ginger, Garlic, Scallions

宫崎A5和牛、杏鲍菇、红葱头、姜、蒜、青葱



Na's Braised Kurobuta Pork Belly

砂锅红烧黑豚肉

28.00 例 / 42.00 中份

Kurobuta Pork Belly, Radish, Black Mushrooms, Shaoxing Wine

黑豚五花肉、樱桃萝卜、香菇、花雕酒

汤

品

篇

那北京家味城

The Qing Dynasty Jar

臻品黄坛子 38.00 位

Abalone, Fish Maw, Dried Scallops, Quail Eggs, GF
Italian Mushrooms, w/ Purple Rice
50头干鲍、桶肚、瑶柱、鹌鹑蛋、意大利菇

Emperor's Jar

霸王黄坛子 22.00 位

Fish Maw, Oyster Mushrooms, GF
Quail Eggs
鱼肚丝、杏鲍菇片、鹌鹑蛋

Empress's Jar

后宫黄坛子 28.00 位

Fish Maw, Sea Cucumber, GF
Bird Nest
鱼肚丝、海参丝、燕窝



汤

品

篇



Imperial Soup

上汤瑶柱冬茸 28.00位

Dried Scallops, Winter Melon, Chicken Soup **GF**

瑶柱、冬瓜蓉、清鸡汤

Boiled Matsutake Mushrooms Chicken Soup

松茸菌土鸡汤 26.00位

Chicken, Matsutake Mushrooms, Dried Scallop, **GF**
Pork Rib, Ginger, Chicken Soup

黄毛土鸡、松茸菌、干贝、排骨、姜片、清鸡汤



Stir Fried Asparagus

清炒芦笋 22.00 例 / 33.00 中份

Asparagus  GF

芦笋

素

菜

篇



Stir Fried Pea Sprouts with Mushrooms

白菇炒大豆苗 24.00 例 / 36.00 中份

Pea Sprouts, White Beech Mushrooms  GF

大豆苗、海鲜菇



Stir Fried Baby Bok Choy with Morel Mushrooms

羊肚菌炒奶白苗 28.00 例 / 42.00 中份

Baby Bok Choy, Morel Mushrooms  GF

羊肚菌、奶白苗



素

菜

篇



Fried Mixed Mushrooms with Rice Cracker Bites

幼米抓炒小白菇

24.00 例 / 36.00 中份

White Beech Mushrooms,  GF

Scallion, Rice Cracker Bites

海鲜菇、冬菇、青葱、小米花

Na's Secret Tofu

那府自制豆腐

22.00 例 / 33.00 中份

Egg, Soy Bean, Bok Choy Leaves, Scallop Sauce 

鸡蛋、豆浆、菠菜、干贝酱汁



素

菜

篇



Braised Chinese Yam with Scallion

葱烧铁棍山药 26.00 例 / 39.00 中份

Chinese Yam, Scallion 🌿

铁棍山药、青葱

Stir Fried Zucchini with Black Truffle Sauce

黑松露酱炒意大利瓜 28.00 例 / 42.00 中份

Zucchini, Black Truffle Sauce, Garlic 🌿 GF

黑松露酱、意大利瓜、蒜



饽饽房

北京
家味城

When the Eight Nations Alliance occupied Beijing, Empress Dowager Cixi and Emperor Guangxu fled to Xi'an. Tired and hungry from the journey, they were intrigued by a delicious smell in the air. The Imperial Eunuch Li Lan Ying was sent to investigate and realized the smell came from a simple noodle house! The Royal party do not get enough of the Zhajiang noodles! It was unanimous! When the recipe was brought to Beijing, minced pork became to be added to the dish and that is how Beijing Zhajian Noodles became a traditional Beijing dish!

传说：清朝光绪年间，八国联军入侵中华，打到北京后，使清宫慈禧太后，光绪皇帝等随从，从北京逃西安城内南大街，闻到一股清香味，总管李莲英抬头一看，发现是一家炸酱面馆。进入店内后，李莲英向店老板点了专营的素酱面，所有人吃后皆说：“味道真好，再来一碗！”。太后就吩咐总管李莲英把做炸酱面的人带到北京宫里，为皇宫烹煮炸酱面，此后素炸酱面在北京落户改为用猪肉丁炸酱。北京四季分明，炸酱面又按四季的时令变化面码也在调整。

Beijing Zhajian Noodles

北京炸酱面

16.00 例

Zhajian (Pork Belly, Celery), Handmade Noodles, Cucumber, Chinese Cabbage, Radish, Microgreen Mix, Edamame, Laba Garlic, Sweet Drop Peppers, Black Fungus

炸酱、手工面、芹菜粒、黄瓜丝、白菜丝、樱桃萝卜、菜苗、毛豆仁、腊八蒜、迷你甜红椒、黑木耳



饽

饽

房



Brown Sugar Sesame Pancakes

老北京糖饼 18.00

Flour, Sesame Sauce, Brown Sugar 🌿

中筋面粉、芝麻酱、黑糖



例

Scallion Pancakes

葱花饼 12.00 例

Flour, Scallions 🌿

中筋面粉、青葱花



Pan Fried Beef Buns

4pcs/6pcs

门钉肉饼 16.00 / 24.00

4只/6只

Flour, Angus Beef, Scallions

中筋面粉、牛肉馅、青葱

Pan Fried Chives Pockets

4pcs/6pcs

素菜盒子 14.00/21.00

4只/6只

Flour, Chives, Eggs 🌿

中筋面粉、韭菜、鸡蛋



饽

饽

房

Organic White Rice

有机白饭

3.00 碗

Organic Japanese Rice



GF

有机日本米

Organic Purple Rice

有机紫米饭

3.00 碗

Organic Japanese Rice and Purple Rice



GF

有机紫米、日本米



Shrimp Fried Rice with Bonito

鲜虾柴魚花炒饭

16.00 例 / 32.00 中份

Shrimps, Mushrooms, Asparagus, Eggs, Scallions, GF

Bonito Flakes, Thai Jasmine Rice

鲜虾仁、香菇粒、芦笋粒、鸡蛋、
葱花、柴鱼花、泰国香米



Vegetarian Fried Rice

素食炒饭

16.00 例 / 32.00 中份

Thai Jasmine Rice, Corn, Cranberry, Eggs



GF

泰国香米、玉米粒、蔓越莓、鸡蛋

甜

品

小

吃

那家味城
北京
老舍茶馆

Before Na's Assorted Eight there was only the "Large Eight Pieces". The traditional "Large Eight Pieces" were served only to royals during special holidays. The recipes eventually leaked out from the palace where "Large Eight Pieces" could now be enjoyed by all!

“京八件”是在宫廷糕点“大八件”的基础上研发的。传统的“大八件”是京味糕点的代表品种，是从清宫里传出来的著名糕点，原本是皇室王族在重大节日典礼中要摆上餐桌的点心，也是他们之间互相馈赠的必不可少的礼品，不但用料考究，还蕴涵着儒雅的文化色彩和皇室的高贵气派。后来从宫廷传到民间，受到各界人士的钟爱，成为相当长一段时间内京城百姓礼尚往来的首选礼品。

Na's Assorted Eight

京八件

78.00 例

Na's White Crisp, Red Date Crisp, Sweet Rice Roll, Sesame Roll, Red Bean Cake, Crispy Rice Treats, Cranberry Walnut Sweet Rice Ball, 4 pieces of each

包含: 枣泥酥、香麻如意卷、红豆糕、驴打滚、萨琪玛、豌豆黄、艾窝窝、芸豆卷、白皮酥 (各四件)

Mini Assorted Eight

迷你京八件

39.00 例

Na's White Crisp, Red Date Crisp, Sweet Rice Roll, Sesame Roll, Red Bean Cake, Crispy Rice Treats, Cranberry Walnut Sweet Rice Ball, 2 pieces of each

包含: 枣泥酥、香麻如意卷、红豆糕、驴打滚、萨琪玛、豌豆黄、艾窝窝、芸豆卷、白皮酥 (各两件)



甜

品

小

吃



Sweet Bird's Nest Soup with
Black Sesame Rice Balls

桂花汤圆烩官燕

68.00 例

Bird's Nest, Dried Osmanthus, GF

Black Sesame Rice Balls

官燕、桂花、黑芝麻汤圆

Lucky Koi Milk Pudding
(Cheese Pudding)

干酪鱼

8.00 条

Panna Cotta, Milk, Cheese, Caramel GF

奶酪、牛奶、鱼胶粉、焦糖



甜

品

小

吃



Sweet Fried Rice Cake

那家粘年糕 15.00 例

Sticky rice, Osmanthus, Condensed Milk

糯米粉、桂花酱、炼乳

Imperial Court Cheese

金桔酱宫廷米酒奶酪 8.00 份

Kumquat, Milk, Rice Wine

金桔，牛奶，糯米酒



甜

品

小

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Red Date Crisp

枣泥酥

18.00 例

Jujube Filling, Flour
枣泥馅、低筋面粉

Sweet Rice Roll

驴打滚

15.00 例

Sticky Rice, Soy Bean, Red Bean Filling 
糯米粉、黄豆面、红豆馅

Yin Yang Sesame Roll

香麻如意卷

15.00 例

Black Sesame, White Sesame, Sticky Rice 
黑芝麻、白芝麻、糯米

Red Bean Cake

红豆糕

15.00 例

Adzuki Bean, Red Bean Filling 
赤小豆、红豆馅

Crispy Rice Treats

萨琪玛

15.00 例

Flour, Cranberry, White Sesame, Honey, Maltose, Raisin, Egg 
低筋面粉、蔓越莓、白芝麻、蜂蜜、
麦芽糖、葡萄干、鸡蛋

Sweet Pea Pastry

豌豆黄

15.00 例

Sweet Peas, Honey 
去皮豌豆、蜂蜜

Red Bean Roll

芸豆卷

15.00 例

White Kidney Bean, Red Bean Filling, Honey 
白芸豆、红豆馅、蜂蜜

Cranberry Walnut Sweet Rice Ball

艾窝窝

15.00 例

Sticky Rice, Cranberry, Walnuts, White Sesame, Honey 
糯米、蔓越莓、核桃、糖粉、白芝麻、蜂蜜

Na's White Crisp

玫瑰白皮酥

18.00 例

Flour, Red Bean Filling, Dried Rose
低筋面粉、红豆馅、干燥玫瑰花瓣

Bistro Na's Wine Menu

<i>Champagne</i>	<i>Glass</i>	<i>Bottle</i>	Groth, "Reserve"	290
			Cabernet Sauvignon, Oakville, Napa, Ca	
Lanson		80	Quintessa	375
Brut Premier, France			Rutherford, Ca 2018	
Louis Roederer		450	Robert Mondavi, "Reserve"	425
"Cristal" Burt, France			Cabernet Sauvignon, To Kalone Vineyard, Napa	
<i>White Wines</i>	<i>Glass</i>	<i>Bottle</i>	Inglenook, "Rubicon"	425
			Bordeaux Blend, Rutherford, Ca	
Serenity	9	36	"Insignia" Joseph Phelps	590
Estate Crown / California			Red, Napa Valley, Ca 2018	
Layer Cake	9	36	Opus One	675
Chardonnay, California			Red Blend, Rutherford, Napa Valley, Ca	
King Estate	12	48		
Pinot Gris, Oregon			ARTISANAL JAPANESE SAKE	<i>Bottle/瓶</i>
Quilt Chardonnay		60	Kikusui 菊水純米吟釀	
by Joe Wagner, Napa Valley, Ca			Junmai Ginjo (300 ml)	24
<i>Red Wines</i>	<i>Glass</i>	<i>Bottle</i>	Junmai Ginjo (720ml)	48
			Kuota Senju 久保田千寿	
Ballard Lane	9	36	Ginjo "Thousand Dreams" (300ml)	28
Cabernet Sauvignon, Paso Robles, California			Ginjo "Thousand Dreams" (720ml)	58
Colby Red	12	48	Kuota Manju 久保田万寿	128
Red Blend, California			Junmai Daiginjo "Ten Thousand Dreams" (720ml)	
Swanson	17	72	Katsuyama DEN	158
Merlot, Napa Valley, California			Junmai Daiginjo (720ml)	
Joseph Carr	17	72	Tatenokawa 18	208
Cabernet Sauvignon, Paso Robles, Ca			Junmai Daiginjo (720ml)	
Brassfield Eruption	10	40	Sho Chiku Bai 松竹梅純米大吟釀	88
Red Blend, Ca			Junmai Daiginjo (720ml)	
Elouan	12	48	Sho Chiku Bai Shirakabegura	48
Pinot Noir by Joe Wagner, Oregon			Kimoto Junmai (640ml)	
Belle Glos "Clark & Telephone"		74		
Pinot Noir, Santa Maria Valley, Ca			BEER啤酒	<i>Bottle/瓶</i>
Quilt		58	Bluemoon	
Cabernet Sauvignon, by Joe Wagner, Napa Valley, Ca			藍月 (355ml)	5.5
Mollydooker, "The Boxer"		60	Heineken	
Shiraz, Australia			喜力 (355ml)	5
Cuttings		72	Sapporo	
Cabernet Sauvignon, Napa Valley, Ca			札幌 (355ml)	5
The Prisoner		88	Asahi	
Red Blend, Ca			朝日 (355ml)	5
Faust		98	Taiwan Beer	
Cabernet Sauvignon, Napa Valley, Ca			台灣啤酒 (600ml)	9
Darioush		150	Tsingtao Beer	
"Signature", Merlot, Napa Valley, Ca			青島啤酒 (330ml)	7.5
Delectus		168		
"French Wedding", Cabernet Sauvignon, Ca				
Chimney Rock Winery		210		
Cabernet Sauvignon, Stag Leap District, Ca 2018				
Darioush		260		
"Signature", Cabernet Sauvignon, Napa Valley, Ca				

Corkage Fee \$30.00 per Bottle
2 Bottles (750ml) Maximum Per Table



Bistro Na's

Bistro Na's Drink Menu

House Special Drinks

小吊梨汤 (杯 / 冰)

Crystal Pear Drink (Ice)

\$8.00 /Cup

小吊梨汤 (壶 / 热)

Crystal Pear Drink (Hot)

\$16.00 /Pot

新鲜西瓜汁

Fresh Watermelon Juice (Iced)

\$16.00 /Pot

Pure Tea (Hot)

碧潭飘雪

Jasmine Green Tea

\$16.00 /Pot

龙井

Dragon Well Tea

\$16.00 /Pot

菊花普洱

Chrysanthemum PU'ER Tea

\$16.00 /Pot

铁观音

Iron Buddha

\$16.00 /Pot

Soda

北冰洋 Arctic Ocean

\$3.50

气泡水 Sparkling Water

\$3.50

可口可乐 Coca-Cola

\$2.50

健怡可乐 Diet Coke

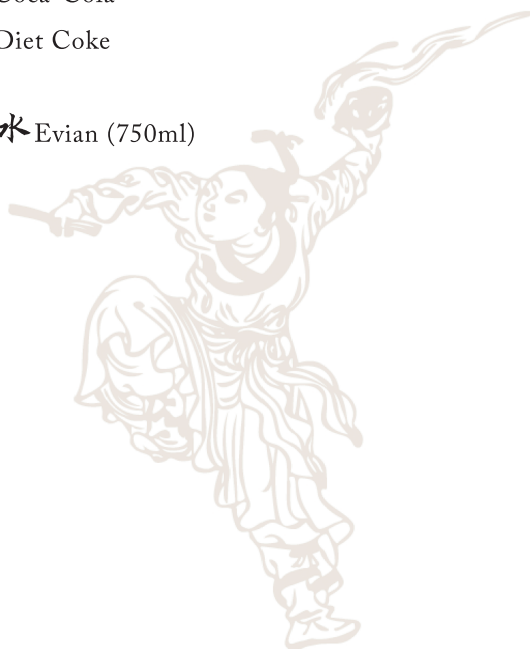
\$2.50

雪碧 Spirit

\$2.50

依云矿泉水 Evian (750ml)

\$8.00



Bistro Na's