

Table No.



小鬍子麵·茶·館 CHEF PAPA TEA & NOODLE BAR 905-604-1588 www.chefpapanoodle.com

- 走青蔥 No Green Onion
- 走芫荽 No Parsley
- 走洋蔥 No Onion
- 走香花菜 No Basil
- 走芽菜 No Bean Sprout
- 走芝麻 No Sesame
- 走乾蒜粒 No Dried Garlic
- 走木耳 No Black Fungus

自選湯麵系列 CREATE YOUR OWN NOODLE BOWL

Step 1: 選擇一款特色湯底 Choose your favorite Soup base
 Step 2: 選擇粉/麵 Choose your favorite Noodle
 Step 3: 選擇配料 (已包括2款/多於2款額外收費 - 每款\$1.95) Choose your Protein or Vegetable (2 included without additional cost)
 Step 4: 選擇額外小食 - 另費 (每碗麵最多可選小食2款) Additional Snack items to your likeness (Max 2 per Noodle Order/Charge Applied)
 Step 5: 選擇飲品/鮮茶道 Choose your drink / Presotea

1. 自選湯底 SOUP BASE	
五味魚湯 (中華和風) FISH SOUP (JAPANESE STYLE)	\$10.50
A1 原味魚湯 Original Fish Soup	
A2 大地魚肉碎魚湯 Minced Meat Chiu Chow Style	
A3 蕃茄蛋魚湯 Home Style Tomato & Egg	
A4 黑蒜胡椒魚湯 Baked Garlic with White Pepper	
A5 芫荽皮蛋魚湯 Corianda & Preserved Egg Fish Soup	
北海道特濃豬骨白湯 (博多和風) HOKKAIDO HI WHITE PORK BONE RAMEN	\$11.50
B1 原白海鹽拉麵* Shio Pork Bone Ramen (Sea Salt Original)	
B2 赤麵豉拉麵* Pork Bone Soup w/Red Miso Ramen	
B3 醬油拉麵* Shoyu Pork Bone Ramen (Soy Sauce)	
B4 中華川風擔擔拉麵* Szechuan Dan Dan Sesame Ramen	
* (價錢已包括拉麵在內) Prices Included Ramen for Hokkaido Style	
越南風味牛骨清湯 (亞洲風味) VIETNAMESE STYLE BEEF SOUP BASE	
C1 越式牛肉湯底 Vietnamese Supreme Beef Soup Base	\$9.75
C2 新加坡叻沙湯底 Singapore Laksa Soup Base	\$10.25
C3 泰式冬蔭功湯底 Thai Tom Yum w/Coconut	\$10.25
C4 四川麻辣湯底 Szechuan Spicy Pepper	\$10.25

2. 粉/麵配搭 NOODLE SELECTIONS	
01 日本拉麵 (+0.95) Japanese Style Ramen Noodle	
02 米線 Thick Rice Vermicelli Noodle	
03 米粉 Rice Vermicelli	
04 越南乾河粉 Vietnamese Dried Rice Noodle	
05 新鮮幼河粉 Fresh Rice Noodle Ho Fan	
06 生麵 Chinese Thin Egg Noodle	
07 油麵 Yellow Thick Noodle	
08 米粉+油麵 (米黃) Yellow Noodle with Vermicelli	
09 日本鮮烏冬 Fresh Japanese Udon	
10 韓國水晶粉 Korean Clear Noodle	
11 出前一丁 Instant Noodle	
12 泡飯 Cooked Rice in Soup	
13 加麵底 \$2.00 Extra Large Noodle	

其它食品 Special Food Order

3. 配料 TOPPINGS (2 INCLUDED AND EXTRA TOPPING \$1.95)		
01 肥牛肉眼片 Sliced Beef		19 香菇貢丸 Pork Ball w/Mushroom
02 牛腩片 Tender Beef Brisket		20 魚蛋 Fish Ball (White)
03 牛筋 Tender Beef Tendon		21 糖心溫泉蛋 Egg (HalfBoiled)
04 牛帕頁 Beef Tripes		22 煎蛋 Fried Egg
05 牛肚 Beef Tripes (Honeycomb)		23 皮蛋 Preserved Egg
06 牛肉丸 Mini Beef Balls		24 小鬍子腐皮 Beancurd Roll
07 羊肉片 Sliced Lamb		25 金針菇 Enoki Mushroom
08 日本叉燒 Japanese Style Chashu		26 鮮皇子菇 Prince Mushroom
09 豬皮 Stew Pork Skin		27 鮮磨菇片 Mushroom Sliced
10 豬腸 Pork Intestine		28 紫菜 Dried Seaweed
11 午餐肉 Luncheon Meat		29 牛油粟米 Corn w/ Butter
12 紅腸 Sliced Red Sausage		30 白菜苗 Baby Bok Choy
13 炸魚片 Fried Slice Fish cake		31 奶油紹菜 Nappa Cabbage
		32 油菜苗 Baby Yu Choi
14 扎肉 Vietnamese Sliced Pork Sausage		
15 台式花枝丸 Taiwanese Cuttlefish Ball		
16 日本蟹柳 Japanese Immitation Crabmeat		
17 小鬍子新鮮魚腐 Chef Papa Fresh Made Fish Puff		
18 珍寶鮮蝦雲吞 Jumbo Shrimp Wonton +\$1.00		

4. 特選小食 - 另收費 (每碗麵食可加選最多2款) SIDE ORDER - ADDITIONAL COST (MAX 2 FOR EACH NOODLE ORDER)	
01 蜜汁煎豬扒 (1 pcs) Seared Porkchop w/ Chef Papa Special Sauce	\$1.99
02 越式香茅雞扒 (1 pcs) Vietnamese Lemongrass Chicken Steak	\$2.75
03 吉列魚扒 Fish Cutlet with Tartar Sauce	\$2.75
04 日式煎餃子 (3 pcs) Japanese Style Pork Dumpling	\$2.99
05 香蒜蜜糖雞翼 (2 pcs) Chicken Wing w/Honey Garlic Sauce	\$2.50
06 五香雞捶 (2 pcs) Fried Five Spice Chicken Drumstick	\$1.99
07 台式鹽酥雞 Taiwanese Fried Chicken Nuggets	\$2.25
08 炸花枝丸 (3 pcs) Deep Fried Cuttlefish Balls	\$2.25
09 越式春卷 (1 pcs) Vietnamese Style Spring Roll	\$1.50

其它小食 Special Snacks Order

日式新宿車站咖喱(COMBO) JAPANESE SHINJUKU STATION CURRY RICE	\$10.75
J1 咖喱吉列豬扒飯 Curry Pork Cutlet w/Rice	
J2 咖喱吉列雞扒飯 Curry Chicken Cutlet w/Rice	
J3 咖喱吉列魚扒飯 Curry Fish Cutlet w/Rice	
小鬍子特選飯丼(COMBO) CHEF PAPA RICE SPECIAL	
J4 日式豬扒蛋飯 Katsu Don (Jap Pork Chop Cutlet Egg Rice)	\$10.75
J5 日式雞扒蛋飯 Japanese Chicken Cutlet Egg Rice	\$10.75
J6 台式滷肉飯 Taiwanese Diced Stew Pork w/Rice	\$10.75
J7 越式香茅豬扒飯 Vietnamese Lemongrass Porkchop Rice	\$10.99
J8 越式香茅雞扒飯 Vietnamese Lemongrass Chicken Steak Rice	\$10.99
小鬍子特別推介(COMBO) CHEF PAPA RECOMMENDATION	
K1 北海道叉燒拉麵 Hokkido Chashu Ramen	\$10.99
K2 咖喱吉列豬扒烏冬 Curry Pork Cutlet w/Udon Soup	\$10.50
K3 咖喱吉列雞扒烏冬 Curry Chicken Cutlet w/Udon Soup	\$10.50
K4 小鬍子鎮店特別牛肉粉 (越式) Chef Papa Special Beef Noodle Soup	\$9.99
K5 生肉熟腩牛丸粉 (越式) Viet Raw Beef/Brisket/Beef Ball Noodle Soup	\$9.99
K6 紅燒牛肉麵 Taiwanese Stew Beef Noodle	\$10.50
特式小食 SPECIALTY APPETIZER	
S1 越式春卷 Vietnamese Style Spring Roll	\$4.50
S2 日式煎餃子 (5 pcs) Japanese Style Fried Dumplings	\$4.99
S3 台式鹽酥雞 Taiwanese Fried Chicken Nuggets (L)	\$5.99
S4 抹茶紅豆西多士 Macha Red Bean French Toast	\$6.50
S5 魚湯腐皮浸菜苗 Baby Yu Choi with Bean Curd Roll & Fish Soup	\$4.99
S6 章魚小丸子 (3 pcs) Japanese Takoyaki Squid Ball	\$3.50
S7 四川麻辣牛筋 Beef Tendon in Sechuan Hot and Spicy Sauce	\$3.50

5. 飲品 (凡惠顧任何麵食或套餐可以特價優惠享用下列餐飲) DRINK (ALL NOODLE & RICE COMBO INCLUDES DRINKS)					
N/A	COLD	D1 小鬍子冰奶茶 Chef Papa Cold Milk Tea \$1.00	HOT	COLD	D5 檸檬蜜糖 Lemon Honey +\$0.5
HOT	N/A	D2 港式奶茶 HK Style Milk Tea	HOT	COLD	D6 好立克 Horlick +\$0.5
HOT	COLD	D3 香濃咖啡 Coffee	HOT	COLD	D7 阿華田 Ovaltine
HOT	COLD	D4 檸檬茶 Lemon Tea	HOT	COLD	D8 杏仁霜 Almond Tea +\$0.5
HOT	COLD	D5 檸檬水 Lemon Water	N/A	COLD	D9 凍檸檬可樂 Lemon Coke-Cold +\$1.75
汽水 Soft Drink +\$0.75: 可樂-Coke/健怡可樂-Coke Zero/雪碧-Sprite 凍飲 Cold Drink + \$1.00					

5. 鮮茶道飲品 PRESOTEA DRINKS (單點 \$5.49-\$7.99)
 如套餐飲品改鮮茶道飲品 CHANGE COMBO DRINK TO PRESOTEA ADD \$3.00 OR UP

其它飲品 Special Drinks Order (Please Specify Drink #) e.g. 134, 82 etc.....

- 加料 ADDITIONAL TOPPINGS +\$0.50 EACH
- | | | |
|---|---|--|
| <input type="checkbox"/> 熊貓珍珠 Panda Pearl | <input type="checkbox"/> 布丁 Pudding | <input type="checkbox"/> 加保冰杯 L Poly Cup + \$0.5 |
| <input type="checkbox"/> 黑珍珠 Black Pearl | <input type="checkbox"/> 仙草凍 Grass Jelly | <input type="checkbox"/> 小紫蘇 Basil Seed |
| <input type="checkbox"/> 白玉 White Pearl | <input type="checkbox"/> 黑波霸 Black Jelly Boba | <input type="checkbox"/> 百香果 Passion Fruit |
| <input type="checkbox"/> 紅豆 Red Bean | <input type="checkbox"/> 白波霸 White Jelly Boba | <input type="checkbox"/> 蘆薈 Aloe Vera |
| | | <input type="checkbox"/> 椰果 Coconut Jelly |
| | | <input type="checkbox"/> 芒果波霸 Mango Jelly Boba |
- 無糖 No Sugar 走冰 No Ice 走奶 No Milk
 微糖 Light Sugar 少冰 Less Ice 少奶 Less Milk
 半糖 Half Sugar
 少糖 Less Sugar