

# 特色单锅

## SINGLE FLAVOUR BROTH

- 浓郁大骨浓汤 \$12.80  
Aromatic Pork Leg Bone Broth
- 全素野生菌王 \$12.80  
Wild Mushroom & Vegan Broth
- 番茄和牛牛尾 \$14.80  
Tomato & Oxtail Broth
- 浓香菌菇 \$14.80  
Rich Flavour Mushroom Broth
- 药膳滋补走地鸡 \$14.80  
Free Range Chicken Broth
- 老坛酸菜鱼片 \$14.80  
Pickled Veggies & Fish Broth
- 虾兵蟹将 \$14.80  
Crab and Prawn Broth
- 绝代双椒 \$14.80  
Green Pepper Broth
- 余香秘制麻辣 \$14.80  
Yuxiang Spicy Broth
- 川味牛油 \$14.80  
Sichuan Butter Chilli Broth
- 青边鲍鱼走地鸡 \$19.80  
Abalone & Free Range Chicken Broth
- 上品花胶走地鸡 \$39.80  
Fish Maw Free Range Chicken Broth

# DOUBLE FLAVOURED 鸳鸯锅

- 浓香菌王 + 麻辣 \$15.80  
Rich Flavour Mushroom Broth + Spicy Broth
- 大骨浓汤 + 麻辣 \$15.80  
Aromatic Pork Leg Bone Broth + Spicy Broth
- 药膳走地鸡 + 麻辣 \$15.80  
Chicken Broth + Spicy Broth
- 药膳走地鸡 + 浓香菌王 \$15.80  
Chicken Broth + Rich Flavour Mushroom Broth
- 老坛酸菜鱼 + 麻辣 \$15.80  
Pickled Fish Broth + Spicy Broth
- 虾兵蟹将 + 麻辣 \$15.80  
Seafood Broth + Spicy Broth
- 番茄牛尾 + 麻辣 \$15.80  
Tomato & Oxtail Broth + Spicy Broth
- 番茄和牛牛尾 + 老坛酸菜鱼 \$15.80  
Tomato & Oxtail Broth + Pickled Fish Broth (Jay Chou Favorite)
- 番茄牛尾 + 浓香菌王 \$15.80  
Tomato & Oxtail Broth + Rich flavour Mushroom Broth
- 番茄牛尾 + 药膳走地鸡 \$15.80  
Tomato & Oxtail Broth + Chicken Broth
- 番茄牛尾 + 绝代双椒 \$15.80  
Tomato & Oxtail Broth + Green Pepper Broth
- 鲍鱼走地鸡 + 任意口味 \$23.80  
Abalone Chicken Broth + Any Broth
- 上品花胶走地鸡 + 任意口味 \$49.00  
Fish Maw Chicken Broth + Any Broth

# 余香必点

## YX RECOMMEN 火锅

- 夏日芒果绵绵冰 \$11.80  
Mango shaved icecream
- 玫瑰松板肉 \$26.80  
Rose Matsuzaka Pork
- 嫩滑黑鱼片 \$20.80  
Snakehead Fillet
- 甄选M9和牛 \$108.00  
M9 Wagyu Beef Slices
- 山珍拼盘 \$19.80  
Mushroom Combo
- 至尊组合 \$108.00  
Luxury Meat Combo Slices  
上等和牛, 黑毛安格斯, 新西兰羔羊肉, 玫瑰松板肉  
Premium Wagyu Beef Slices, Angus Beef Slices, Premium Lamb Slices, Rose Matsuzaka Pork
- 火锅料组合 \$19.80  
Mixed Meat Balls Combo  
鱼包蛋, 海鲜腐竹卷, 鱼豆腐, 龙虾丸, 蟹柳  
Fish Balls With Roe, Processed Fish Tofu, Seafood Bean Curd Rolls, Processed Lobster Meatballs, Crab Sticks
- 秘制和牛黑毛肚 \$25.80  
Premium Wagyu Omasum
- 海带苗 \$7.80  
Kelp Seedings
- 嫩滑牛柳 \$17.80  
Marinated Beef Tenderloin
- 鲜鹅肠 \$22.80  
Goose Intestines
- 手剥天堂虾 \$25.80  
Australian Paradise Prawns
- 家乡酥肉 \$11.80  
Deep-fried Pork
- 新西兰羔羊肉 \$19.80  
Premium Lamb Slices
- 手工丸类组合 \$22.80  
Mixed Balls Combo

# LIVE SEAFOOD 游水海鲜

- 澳洲红龙 Tasmania Lobster 时价/Market Price
  - 刷锅 Dip
  - 伊面 Stir-fry with Noodles
  - 炒年糕 Stir-fry with Rice Cakes
  - 泡饭 Lobster Porridge
  - 椒盐 Salt & Pepper
- 雪蟹 Snow Crab 时价/Market Price
  - 刷锅 Dip
  - 椒盐 Salt & Pepper
  - 炒年糕 Stir-fry with Rice Cakes
- 黑边鲍鱼 Abalone 时价/Market Price
  - 刷锅 Dip
- 东星斑 Coral Trout 时价/Market Price
  - 刷锅 Dip
  - 清蒸 Steam with Soy Sauce, Ginger & Spring Onion
- 白鳧 White Eel \$78/KG
  - 刷锅 Dip
  - 红烧 Briased Fish



- 盲曹 Barramundi \$79.80/Each
  - 刷锅 Dip
  - 清蒸 Steam with Soy Sauce, Ginger & Spring Onion

★ 海鲜两食 额外\$20.00  
Live Seafood Two Course Extra \$20.00

# SLICED MEAT 美味涮肉



- 上等和牛 \$34.80  
Premium Wagyu Beef Slices
- 玫瑰松板肉 \$26.80  
Rose Matsuzaka Pork
- 精选薄切和牛腱 \$25.80  
Wagyu Beef Shank Slices
- 极品牛舌卷 \$24.80  
Ox Tongue Slices
- 肉食主义 \$36.80  
Meat Love  
黑毛安格斯肥牛, 新西兰羔羊肉, 相间五花肉, 相间和牛粒  
Angus Beef Slices, Premium Lamb Slices, Pork Belly Slices, Cube Wagyu Beef
- 至尊组合 \$108.00  
Luxury Meat Combo Slices  
上等和牛, 黑毛安格斯, 新西兰羔羊肉, 玫瑰松板肉  
Premium Wagyu Beef Slices, Angus Beef Slices, Premium Lamb Slices, Rose Matsuzaka Pork
- M10和牛西冷 \$148.00  
M10 Wagyu Beef Sirloin Slices
- 甄选M9和牛 \$108.00  
M9 Wagyu Beef Slices
- 相间和牛 \$35.80  
Wagyu Brisket Slices
- 嫩滑牛柳 \$17.80  
Marinated Beef Tenderloin
- 新西兰羔羊肉 \$19.80  
Premium Lamb Slices
- 相间五花肉 \$18.80  
Pork Belly Slices
- 鸡肉卷 \$17.80  
Chicken Slices

# YX MINI HOT POT

## 美味有余 古今香浓

STEP INTO TIMELESS CHINA WHERE FLAVOUR MEETS TRADITION



Embark on a culinary journey that captures your senses and transcends time and space.

### 穿越时空的美食之旅

自助酱料 \$4.5/位，一人一锅，共锅费 \$8/位，十岁以下儿童免共锅费。自带酒水 BYO 低度数酒 (38°以下) \$15/瓶；高度数酒 (38°以上) \$30/瓶；谢绝自带啤酒；谢绝自带食物。有任何食物过敏，点餐前请告知服务员。公共节假日额外收取 15% 服务费。

Kindly Remind: Sauce \$4.5 per person, pot sharing surcharge \$8 per person. No sharing surcharge for children under ten years old. Bring Your Own (BYO) Policy: \$15 per bottle (below 38% ALC/VOL); \$30 per bottle (above 38% ALC/VOL); Outside beverage and food are prohibited. Please inform your server of any allergies. 15% surcharge applies on public holidays.

美味有余  
古今香浓  
余味醇厚  
古韵传承



YX MINI HOT POT 精品小火锅

☎ 0451 738 668  
 @yxminihotpot  
 yxminihotpot  
 www.yxgroup.com.au  
 Shop 1b/14 Glen St, Eastwood NSW 2122

**鮑魚海鮮拼盤** \$69.80  
 Seafood Combo  
 特级大扇贝、鮑魚仔、墨魚仔、老虎蝦、龍利魚片  
 Big Scallop with Shell, Baby Abalone, Baby Cuttlefish, Tiger Prawns, Basa Fillet



**手工丸類組合** \$22.80  
 Mixed Balls Combo  
 奶香牛肉丸、金沙鮮蝦球、鮮蝦墨魚球、貢菜猪肉丸  
 Handmade Beef Balls, Handmade Prawn Balls, Fish Roe Cuttlefish Balls, Handmade Pork Balls with Tribute Vegetable

**火鍋料組合** \$19.80  
 Mixed Meat Balls Combo  
 魚包蛋、海鮮腐竹卷、魚豆腐、龍蝦丸、蟹柳  
 Fish Balls With Roe, Processed Fish Tofu, Seafood Bean Curd Rolls, Processed Lobster Meatballs, Crab Sticks

**秘制和牛黑毛肚** \$25.80  
 Premium Wagyu Omasum

**鮮鵝腸** \$22.80  
 Goose Intestines

**跳跳蛙** \$19.80  
 Bullfrog

**脫骨鴨掌** \$16.80  
 Duck Flippers

**卤鸡爪** \$10.80  
 Braised Chicken Feet

**山珍拼盤** \$19.80  
 Mushroom Combo  
 杏鮑菇、金針菇、白玉菇  
 Enoki Mushroom, King Oyster Eryngii, White Beech Mushroom

**金针菇** \$8.80  
 Enoki Mushroom

**香嫩鮮豆腐** \$7.80  
 Fresh Tofu

**传统冻豆腐** \$7.80  
 Frozen Tofu

**切片千叶豆腐** \$7.80  
 Processed Tofu

### 生猛海鮮類 · Seafood

**游水盲曹** \$79.80  
 Live Barramundi

**手剥天堂蝦** \$25.80  
 Australian Paradise Prawns

**嫩滑黑魚片** \$20.80  
 Snakehead Fillet

**特级帶子** \$18.80  
 Australian Scallops

**海參** \$18.80  
 Sea Cucumber

**老虎蝦** \$16.80  
 Tiger Prawns

**香脆墨魚仔** \$15.80  
 Baby Cuttlefish

**澳洲岩蚝** \$13.80  
 Rock Oyster

### 手工丸滑類 · Meat Balls & Mash

**金沙鮮蝦球** \$18.80  
 Handmade Prawn Balls

**蝦籽墨魚球** \$18.80  
 Fish Roe Cuttlefish Balls

**奶香牛肉丸** \$15.80  
 Handmade Beef Balls

**貢菜猪肉丸** \$15.80  
 Handmade Pork Balls with Tribute Vegetable

### 经典系列 · Classical

**魚包蛋** \$10.80  
 Fish Balls With Roe

**魚面筋** \$9.80  
 Fish Gluten

**龍蝦丸** \$8.80  
 Processed Lobster Meatball

**魚豆腐** \$10.80  
 Processed Fish Tofu

**蛋餃** \$8.80  
 Egg Dumplings

**鵝鶉蛋** \$7.80  
 Quail Eggs

### 传统火锅伴侣 · Traditional

**脆爽黃喉** \$15.80  
 Beef Aorta

**黑毛肚絲** \$14.80  
 Shredded Omasum

**牛百叶絲** \$13.80  
 Shredded Beef Tripe

**胸口油** \$13.80  
 Beef Brisket Fat

**大刀腰花** \$12.80  
 Pork Kidney Slices

**宮廷鮮腦花** \$10.80  
 Porcine Brains

**猪紅** \$10.80  
 Pork Blood Jelly

**嫩鴨血** \$10.80  
 Duck Blood Jelly

### 精品山珍類 · Mushrooms

**羊肚菌** \$21.80  
 Morel Mushroom

**白玉菇** \$7.80  
 White Beech Mushroom

**竹筴** \$14.80  
 Bamboo Mushroom

**罗汉笋** \$7.80  
 Spring Bamboo Shoots

### 健康豆制品 · Bean Products

**炸腐皮** \$8.80  
 Fried Bean Curd Sheet

**鸡蛋豆腐** \$7.80  
 Egg Tofu

**干豆皮** \$7.80  
 Bean Curd Skin

**蓬松油面筋** \$7.80  
 Oil Gluten Balls

**鮑魚仔** \$9.80  
 Baby Abalone

**澳洲特级大扇贝** \$6.80  
 Big Scallop with Shell

**脆皖魚片** \$13.80  
 Grass Carp Fish Slices

**龍利魚片** \$12.80  
 Basa Fillet

**魚蛋籽蝦滑** \$18.80  
 Handmade Prawn Mash with Fish Roe

**午餐肉** \$10.80  
 Luncheon Meat

**海鮮腐竹卷** \$8.80  
 Seafood Bean Curd Rolls

**蟹肉棒** \$7.80  
 Crab Sticks

**卤牛鞭** \$14.80  
 Braised Ox Penis

**卤肥腸** \$14.80  
 Braised Pork Intestines

**卤牛筋** \$13.80  
 Braised Beef Tendons

**卤猪耳** \$12.80  
 Braised Pork Ears

**羊鮑菇** \$10.80  
 King Oyster Eryngii

**云耳** \$7.80  
 Wood Ear

**腐竹** \$7.80  
 Dried Tofu Stick

**老油条** \$7.80  
 Deep-fried Dough Sticks

### 绿色素食类 · Vegetarian

**蔬菜拼盤** \$22.80  
 Vegetable Platter

**贡菜** \$7.80  
 Tribute Vegetable

**海带苗** \$7.80  
 Kelp Seedlings

**甜玉米** \$7.80  
 Sweet Corn

**茼蒿** \$7.80  
 Crown Daisy

**上海青菜** \$6.80  
 Bok Choy

**油麦菜** \$6.80  
 Leaf lettuce

**菠菜** \$6.80  
 Spinach

**生菜** \$6.80  
 Lettuce

**嫩白菜** \$6.80  
 Chinese Cabbage

**莴笋片** \$8.80  
 Celtuce Slices

**山药** \$8.80  
 Common Yam Rhizome

**冬瓜** \$7.80  
 White Gourd

**藕片** \$7.80  
 Lotus Root

**土豆** \$6.80  
 Potato

### 特色小吃 · Refreshments

**香烤和牛舌** \$13.80  
 Grilled Wagyu Beef Tongues

**余香烤鸭脖** \$12.80  
 Grilled Duck Neck

**家乡酥肉** \$11.80  
 Deep-fried Pork

**红糖糍粑** \$9.80  
 Deep-fried Rice Cakes

**紫米红糖糍粑** \$9.80  
 Deep-fried Black Rice Cakes

**余香手工奶香烙饼** \$9.80  
 Homemade Chinese Pancake

**香酥小麻球** \$7.80  
 Fried Sesame Balls

**炼乳炸馒头** \$6.80  
 Deep-fried Buns with Condensed Milk

**葱油饼** \$6.80  
 Scallion Omelettes

**冰粉** \$4.80  
 Ice Jelly



### 凉菜 · Chinese Appetizer

**泡椒凤爪** \$9.80  
 Chicken Feet with Pickled Peppers

**凉拌贡菜** \$8.80  
 Pickled Tribute Vegetable

**香脆黄瓜** \$8.80  
 Pickled Crispy Cucumber

**五香花生** \$7.80  
 Braised Peanuts

**红油海带丝** \$7.80  
 Spicy Seaweed salad

**酱瓜毛豆籽** \$7.80  
 Pickled Cucumbers and Bean

### 主食 · Staple Foods

**余香手工馄饨** \$8.80  
 Handmade Wonton 6pcs

**乌冬面** \$6.80  
 Udon Noodles

**全素香菇水饺** \$7.80  
 Vegetarian Mushroom Dumplings 8pc

**新鲜白面** \$5.80  
 Noodles

**米饭** \$3.00  
 Rice

**鲜虾猪肉水饺** \$6.80  
 Prawn & Pork Dumplings 10pc

**韭菜猪肉水饺** \$6.80  
 Chive & Pork Dumplings 10pc

**生鸡蛋** \$2.00  
 Egg



予你美味 四季余香

以植物本色 汇聚出麻辣鲜香  
 余香首创 Initiated by YX Mini Hot Pot

