



Xiaolumian

Wild Side

Noodle-Making Class 17:00
Casual Buffet Dinner Served from 18:00
With Live Folk Music

Cold Dishes & Toppings

Xiao Cong Ban Doufu
Homemade Five Spiced Beef
Pan-Fried Peanuts
Diced Tomatoes
Shredded Cucumbers

Hot Dishes & Toppings

Stewed Pork with Chestnut
Curried Chicken
Braised Cabbage
Zhajiang Topping (Pork)
Eggplant Topping *Vegetarian*

Noodles and Breads

Selection of Homemade Noodles (3 Kinds)
Steamed Rice
Sesame Shaobing
Jiaozi (Boiled Dumplings) with Chive Stuffing *Vegetarian*

Xiaolumian Condiments

Chopped Cilantro, Green Onions, Pickled Ginger, Fried Garlic, Roasted Sesame Seeds, Homemade Chili Oil with Black Beans & Garlic, Sesame Oil with Salt

Dessert

Sliced Seasonal Fresh Fruit

Beverages

Complimentary Barley Tea & Iced Water
Other Beverages Charged as Consumed

Adults Rmb 138, Children 4 to 12 Rmb 68, Under 4 Free
Payment is Requested at the Door
Reservations: 6162-6506 or info@theschoolhouse@mutianyu.com
Download Driving Directions on www.xiaolumian.com