



Xiaolumian

Wild Side

Saturday 17 April 2010

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

Zhajiàng 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