

Introduction

As a Fine-Dining Restaurant situated in heart of the restaurant district Block 338 Adliya, Beijing Chinese Restaurant, offer both Authentic Chinese and Modern Asian Cuisine to our guests. We have established a solid reputation through 14 years in business.

As well, our facilities include Several Karaoke Rooms which can adequately accommodate 10 to 40 People and our total sitting arrangement is 138 at a time.

We believe this will best cater to your wishes and provide a great, entertaining atmosphere for you and your guests!

巴林北京饭店是一家有着 14 年历史，集亚洲餐和中国传统美食于一身的中餐厅，坐落在巴林 adliya 区的美食街。

餐厅内可以同时容纳 180 多个人就餐，内部设有大小包房 3 间。以及 2 个多功能厅。包房和多功能厅内设有卡拉 OK，让您在就餐的同时，可以感受到音乐带来的好心情！

巴林北京饭店全体员工恭候您的光临！！



Above mentioned price can be changed at any time, and subject to 10% Service charge and 5% Government levy.

Business Lunch 商务午餐 3.99 PAX

Soup, Appetizer, Main course, Rice, Dessert, with Beer or Soft drink / Water
(Sunday to Thursday except public holidays)

Set Menu (6 Persons and above) 6 人套餐 17 PAX

5 Appetizers, 5 Main courses, Rice and Noodles, Dessert and Unlimited select alcoholic beverages with Soft drinks and water.

Set Menu (6 Persons and above) 6 人套餐 8.5 PAX

5 Appetizers, 5 Main courses, Rice and Noodles, Dessert (food only)

Set Menu for 4 persons 4 人套餐 25.9

3 Appetizers, 4 Main courses, Rice and Noodles, Dessert

Appetizers platter for 6 persons 6 人开胃点心拼盘 19.9

Spring rolls, Coriander Ginger shrimps, Deep fried Chicken with ginger & green chilli, Shrimp toast, BBQ Lamb chops, and Butter Prawns balls.

Appetizers platter for 4 persons 4 人开胃点心拼盘 12.5

(Spring Rolls, Butter Prawns balls, Shrimp on toast, Deep fried chicken with ginger and green chilli)

汤 Soups

S1 Hot and Sour Soup (Seafood/Chicken/ Veg.) 1.7/1.5/1.3

酸辣汤 (海鲜 / 鸡肉 / 蔬菜)

(Peppery and tangy soup cooked with strings of veg and Chicken/seafood or your choice)

S2 Classic Sweet Corn Soup (Crab / Chicken / veg) 1.7/1.5/1.3

高级甜玉米羹 (蟹肉 / 鸡肉)

(A creamy soup cooked with finest imported corn flavored with egg and cubes of steamed chicken)

S3 Fresh Mushroom Soup w/ Lemongrass and Chili (Tom Yum Hed)

泰式金针蘑菇汤

1.3

S4 Chicken Wanton Soup

鸡肉馄饨汤

1.6

(Delicately flavored chicken wrapped in thin noodle pastries cooked in chicken broth)

S5 Canton style sea food soup

广式海鲜汤

1.7

(A delightful creamy soup with combination of Fish, Prawns, Squid, Corn, Carrots green Pease and egg.)

S6 Noodle Soup (Veg, / Chicken or Beef / Shrimps or Mixed)

面条汤 (蔬菜 / 鸡肉或牛肉 / 虾仁或什锦)

1.3/ 1.5 / 1.7

(Synonymous with Chinese food this soup consists of strands of noodlesCooked in a rich broth and topped with your choice of meat or seafood)

S7 Chicken and Mushroom Soup

鸡肉蘑菇汤

1.6

(A creamy soup of mushrooms and shreds of chicken and egg)

S8 Seafood Lemon Soup

海鲜柠檬汤

1.7

(Treasures of the seas in a tangy lemony broth with a hint of spices)

S9 Mai Soup

麦汤

1.5

(it' s a thick soup with combination of Chicken, Carrots, Beans, B.Shoots, Mushroom, Garlic and egg)

S10 Seafood Three Delicious Soup

三鲜海鲜汤

1.7

(A creamy soup of fresh fish, shrimps and cuttle fish, egg and touch of Oyster sauce)

开胃点心 Appetizer (Wrap and Rolls)

A1 Spring Rolls (Chicken / Vegetables)

春卷 (鸡肉 / 蔬菜)

1.5/1.3



A2 Deep Fried Vietnamese Rolls

越南春卷

3.6

(Fillings of chicken and prawns wrapped in tender lettuce and delicate rice paper)



A3 Ice Maiden Wrap

生菜包

4.2/ 4.00/ 5.6

Chicken and Prawns / Beef / Duck

(Crisp iceberg lettuce wrapped with minced chicken and shrimps/ Beef/ Duck sautéed in Chinese herbs and spice accompanied by homemade plum sauce)

A4 Crunchy Summer Rolls

爽口夏日卷

2.3

(Fresh julienned vegetables combined with herbs and spices packed in soft rice paper, the peanut sauce dip rounds it off)

A5 Fire Crackers

鞭炮卷 (虾仁)

4.2

(Fresh prawns marinated with red curry paste, packed into wrappers, deep-fried)

A6 Fried Wantons

炸馄饨

1.9

(Wafer thin noodle pastries stuffed with marinated chicken or condiments of vegetables & deep fried)

A7 Steamed Wantons

蒸馄饨

1.9

(Wondered how healthy eating and great taste combine, then this is one)

A8 Vegetable Salad

蔬菜色拉

1.6

亚洲风味小吃

Appetizer (Asian Tapas Tiny Bite)

A9 Barbequed Spare Ribs

梅汁排骨

4.00

(Succulent Ribs coated with Hoi sin sauce and barbequed to perfection)



A10 Coriander Ginger Shrimps/Fish Fillets with Sweet Thai Chili Sauce

姜汁虾仁 / 鱼片

4.2



(Minced fresh coriander leaves and piquant ginger)

lend their perfume to a crunchy coating for tender seafood, a splash of sweet Thai chili sauce is the perfect embellishment.

A11 Chef Xiao prawns

肖氏大虾

3.9

(Selected prawns embroidered with rice -noodle, deep fried served with Thai chilly)



A12 Butterfly Squid

生炸乌鱼片

3.8

(Frankly, squid never have tasted this good)



A13 Salted Crispy Prawns

脆皮大虾

4.00

(Battered fried prawn balls garnished with freshly minced garlic chilies and scallion)

A14 Gillian King Prawn

桂林炸虾串 (铁板大虾)

4.8

(Whole skewered prawns, puffed with rice flour, lightly fried, sizzles on a bed of onions topped with lava hot Gillian sauce)

A15 Butter Prawn Balls (6 pcs)

黄油虾球

4.3



A16 Shrimp on Toast (8 pcs)

炸虾托

3.5

A17 Prawns Wrapped in Bacon (Pork)

培根虾卷

4.8

A18 Shu Mai (8 pcs)

烧麦

3.2

(A dainty dish steamed to perfection relished by generation of people from Hong Kong)



A19 Pan-Fried Dumplings (Chicken/ Pork) (10 Pcs)

煎水饺

2.3 / 2.5

(Commonly referred to as pop stickers. Fillings of seasoned chicken in dough wrappers steamed and then pan fried)

- A20** Steamed dumplings (Chicken / Pork) (10 Pcs)

蒸水饺

2.3 / 2.5

(Dough dumplings filled with marinated chicken and steamed)



- A21** Satay Chicken (4 skewers)

沙嗲鸡肉串 2.6

(Rich marinade of chicken on skewers and grilled, a South East Asian delight)



- A22** Gillian Baby Corn

桂林小玉米 (铁板)

2.4 / 2.5

(Whole baby corn, puffed with rice flour, lightly fried, Sizzles on a bed of onions topped with lava hot Gillian sauce)

- A23** Hunan style chicken with green chilli

湖南小炒鸡肉

3.9

(Traditional cooking of Hunan, Breast Sliced Chicken with Long green chilli with perfectly combined with Hunan sauce)

- A24** Fried Sichuan chicken with dry red chilli and peanuts

辣子鸡

3.9

(Sallow fried Diced Chicken mix with dry red chilli and peanuts cooked in authentic Sichuan way)



- A25** Barbeque Lamb Chops

梅汁羊排

3.9

(Succulent Lamb chops coated with Hoi sin sauce and barbequed to perfection)

米 饭

Rice

- R1** Indonesian Fried Rice (Nasi Goreng)

印尼炒饭

2.5

- R2** Steamed Rice

白米饭

0.4

- R3** Yang Chow Fried rice

扬州炒饭

2.5

- R4** Egg fried rice

蛋炒饭

1.9

- R5** Chicken or Beef Fried Rice

鸡肉或牛肉炒饭

- R6** Shrimps/Seafood fried rice

虾仁 / 海鲜炒饭

- R7** Vegetarian fried rice

蔬菜炒饭

1.9

- R8** Mixed fried rice (chicken / beef / shrimp)

什锦炒饭(鸡肉 / 牛肉 / 虾仁)

2.7

- R9** Thai Fried Rice (Khao Pad)

泰式炒饭

2.7

- R10** Garlic fried Rice / Plain Fried Rice

大蒜炒饭

1.9

面 条

Noodles

- N1** Chow mein With Veg / Chicken or beef / Prawns or Mixe

蔬菜炒面 / 鸡肉或牛肉 / 虾仁或什锦

2.1 / 2.3 / 2.7

- N2** Singapore rice noodles

新加坡米线

2.8

- N3** Pan-fried noodles

煎面条 (什锦蔬菜 / 鸡肉或牛肉 / 虾仁或什锦配料)

2.3 / 2.5 / 2.7

(Saut é ed mixed vegetable / chicken or beef / Prawns or mixed toppings)

- N4** Chopsuey (crispy fried noodles with veg / chicken or beef / Prawns or Mixed

酥面条 (蔬菜面 / 鸡肉或牛肉 / 虾仁或什锦)

2.3 / 2.5 / 2.7

鸡 肉

Chicken

- C1** Stir Fried Chicken Cashew Nuts

腰果鸡丁

3.3

(A must in every menu that is served during banquet)



- C2** Kon Pao Chicken

宫爆鸡丁

3.3

(Diced chicken saut é ed with scallions spices and cashews nutshas a tinge of pungent tangy flavour)



- C3** Sweet Sour Chicken

糖醋鸡肉

3.3

(A perennial favorite for generations)

C4 Chicken in hanging iron pot

广式鸡丁 3.3)

(Preferred cooking method of the Cantonese, where chicken is actually cooked in cast iron pots with yellow bean sauce and spices)



C5 Diced Chicken in five spice sauce

红烧鸡丁 3.3)

(Sallow fried diced chicken topped with 5 spices sauce on a bed of lettuce)

C6 Chicken with Oyster Sauce

蚝油鸡片 3.3

(Sautéed chicken with a good dose of mushrooms and baby corn in a delectable oyster sauce)

C7 Shredded Chicken w Hot Garlic Sauce

鱼香鸡丝 3.3)

(Fine shredded chicken in rich garlic and hot bean sauce)

C8 Curried Chicken

咖喱鸡 3.3)

(Tender chicken cooked in mild fragrant spices)

C9 Chicken w/Green Peppers in Black Bean Sauce

豆汁鸡肉 3.3)

(Diced chicken sautéed with green peppers and

spices with a whiff of black beans)

C10 Malay Chili Chicken

马来西亚鸡丁 3.3)

(Crisp fried chicken coated with a hot tangy Malay sauce)

C11 Glazed Honeyed Chicken w/ Sesame

蜜汁芝麻鸡丁 3.3

(Honey enriched chicken cooked in toasted sesame and herbs)

C12 Crispy Chicken in Szechwan Sauce

四川脆皮鸡 3.3)

(Crisp fried chicken cooked in explosively spicy sauce)

C13 Lemon / Orange Chicken

柠檬鸡 3.3

鸭子 Duck

D1 Crispy Aromatic Duck

香酥鸭 5.6

(Whole succulent duck marinated overnight with special herbs and spices and roasted in an charcoal fired oven specially imported to make this dish just right)

D2 Beijing Duck (whole / half)

北京鸭 (整只 / 半只) 14.3/7.2



(The most royal of all duck dishes that have originated from China, there are several ways of eating them but our personnel can suggest you ways to enjoy it best)

D3 Canton duck With Mango/Kiwi Sauce

广式芒果鸭 5.6

(Stewed initially with herbs and spices, fried into crisp slices and topped off with sauces made from the pulp of fresh tropical fruits)

D4 Roast Crispy Duck w/ Plums and Orange

梅汁鸭片 5.6

(Delectable roasted duck coated with a thick sauce made of ripe plums and orange)

D5 Hoong Sau Crispy Duck

红烧香酥鸭 5.6)

(Roast crispy duck topped with made with garlic, star anise and dried red chilies with thick soya base)



牛肉 Beef

B1 Crispy Beef in Plums and Spring Orange Blossom

橙李牛柳 3.3

(The faint whiff of orange, plums and spices coupled the crispness of beef, it's divine to say the least)

B2 Szechwan Beef

四川牛肉 3.3)

(A rather spicy and hot beef cooked in the original Szechwan spices and style)



B3 Teppan Yaki Beef Tenderloins

铁板牛脊肉 3.6

(A Chinese twist to a popular Japanese dish)



B4 Beef with Oyster Sauce

蚝油牛肉 3.3

(A delectable dish enriched with a dash of oyster sauce)

B5 Crispy Fried Beef with Sesame

芝麻牛肉 3.3

(Crisp fried beef flavored with spices and toasted sesame)

B6 Shredded Beef with Hot Garlic Sauce

香辣牛肉丝 3.3)

(Fine shredded beef in garlic and hot bean sauce)

P5 Shrimps with Oyster Sauce

蚝油虾仁

4

(Saut é ed shrimps with a good dose of mushrooms and baby corn in a delectable oyster sauce.)

P6 Four Season Prawns

四季虾

4.2

(Crisp fried prawns coated with fruity sauce and a hint of spices)

P7 Prawns with Hot Garlic Sauce

蒜蓉大虾

4

(Prawns in Rich Garlic and Hot bean sauce)

P8 Thai Prawns Red Curry

红咖喱虾

4.2

(Typical Thai curry using roasted chili paste as base, this particular version typifies clever use of spices and herbs)

P9 prawns and green peppers in black bean sauce.

豆汁大虾

4

(Saut é ed prawns with green peppers and spices with a whiff of black beans)

P10 Prawns with your Choice of SAUCE

爆炒虾仁 (黑椒 / 日式酱油汁 / 辣味)

4

Black pepper / Teriyak / Szechwan

鱼和海鲜 Fish and Seafood

SF1 Sweet and Sour Hamour Fish (Fillet / Whole Fish)

酸甜鱼 (片 / 整鱼) 4.5 / seasonal

(Whole or fillet fried fish cooked in a sweet and sour sauce with a touch of garlic to round off the flavour)

SF2 Hamour Fish in Hot Bean Sauce (Fillet / Whole Fish)

干烧鱼 (片 / 整鱼) 4.5 / seasonal

(Whole or fillet fried to a crisp exterior cooked in a blend of sauce created from hot beans and spices poured over it.)

SF3 Steamed Hamour Fish (Whole Fish)

清蒸鱼 (整鱼)

seasonal

(Connoisseur's of seafood will swear to it, and we know how to get it just right)



SF4 Sizzling Hamour Fish Fillet

铁板鱼片

4.5

(Fillets of fish saut é ed with spices, onions and green peppers, placed on hot plates, giving just a subtle touch of Aromas)

SF5 Tree Climbing Squirrel Fish (Whole Fish)

松鼠鱼 (整鱼)

seasonal



(Besides its exotic name, the fish (hamour) has a unique way of being cooked, the fish is seasoned, coated with a special batter, fried and layered with chilly bean sauce flavored with dark Chinese vinegar)

SF6 Sea Treasures in Hanging Iron Pot

海鲜褒

4.6

(Prawns squid and fish, rightfully cooked in a clay pot with yellow bean sauce and spices)

SF7 Squid in Hot Plate

铁板乌鱼

4

(Our chefs have mastered the way squid has to be cooked, It sure won't be rubbery)

SF8 Squid w Celery and Garlic

西芹乌鱼片

4

(Lightly saut é ed squid with a dash of garlic and tender celery)

SF9 Mixed Seafood Szechwan Style

川式海珍

4.6

(A perfect marriage of prawns fish and squid, saut é ed so gently with szechwan spices and green peppers)

SF10 Deep Fried Crabs with Chili

椒盐螃蟹

3.5

(Shallow fried seasoned crabs saut é ed with black beans and spices)

SF11 Fish in your choice of sauce

爆炒鱼片 (黑椒 / 宫保 / 蚝油 / 姜葱 / 西兰花)

4.5

Black pepper / Kon Pao / Oyster / Spring onion / Fish with broccoli

SF12 Lobster in your choice of sauce

炒龙虾

Seasonal

(Cashew nuts / Oyster sauce 腰果 / 蚝油)



蔬菜 Vegetarian

V1 Stewed Bean Curd in Hot Plate

铁板豆腐

2.7

(Fried bean curd saut é ed first with spices, Chinese cabbage and mushroom then stewed to a rich yet light dish)

V2 Monk Style Vegetables in your choice of sauce

什锦蔬菜

2.9

(Garlic / Black pepper / Szechwan / Kon Pao)
(Saut é ed seasonal Chinese vegetables with shitake mushroom and for good measure)

V3 Green Beans in Yellow Beans Sauce

黄豆酱炒长豆

2.5

(Young tender beans stir fried with spices and yellow bean, will amaze you with its crispness)

V4 Chinese cabbage with Mushroom

香菇白菜

2.9

(Steamed Chinese cabbage layered with cooked fragrant mushrooms)

B7 Beef and Green Peppers in Black Bean Sauce

豆汁牛肉

3.3

(Sliced beef sautéed with green peppers and spices with a whiff of black beans)

B8 Beef in Black Pepper Sauce

黑椒牛柳

3.3

(Beef stir-fried with toasted black pepper with a liberal dose of garlic. Green chilies get a smoky taste because it is allowed to sizzle on a hot iron plate with a splash of onions)



B9 Beef broccoli

西兰花炒牛肉

3.3

(Wok fried beef cooked with Broccoli, Mushroom, Carrot in Oyster and Soy sauce)

B10 Chilli Beef

香辣牛肉

3.3

(Shredded beef with green Chilli and Bamboo shoots cooked in traditional way)

猪肉

Pork

K1 Double Cooked Pork

回锅肉

3.5

(Sliced Pork sautéed with green pepper, cabbage and spices on a sizzling platter)

K2 Sweet and Sour Pork

酸甜猪肉

3.5

(Cubes of lean pork batter fried and cooked in sweet and sour sauce accompanied by chunks of pineapples. Carrot and green pepper)

K3 Sweet and Sour Pork Spare Ribs

糖醋排骨

3.6

(Classic Chinese pork ribs cooked in sweet soya sauce and Chinese vinegar)

K4 Roast Honey Pork W/Green Beans

肉片四季豆

3.5

(Pork marinated in sweet barbecue sauce, roasted, sliced and stir-fried with green beans and spices offers a truly Cantonese fare)

K5 Crispy Pork w/Szechwan Sauce

四川脆皮猪肉

3.5

(Crispy fried pork cooked in Szechwan sauce)

K6 Pork with Oyster Sauce

蚝油猪肉

3.5

(Slice pork stir-fried with mushrooms conspicuously flavored by oyster sauce)

K7 Crispy Pork w/Burnt Garlic

蒜蓉肉片

3.6

(Marinated pork slice crispy fried and tossed up with burnt garlic and spring onions with a dash of soya)

K8 Stewed Pork Belly

梅菜扣肉

3.5

(A delicacy that takes hours to prepare, but takes just seconds to melt in your mouth)

K9 Pork with your choice of sauce
爆炒肉片 (黑椒 / 宫保 / 辣味)

3.5

Black pepper / Kon Pao / Chilli sauce

羊肉

Lamb

L1 Sliced Lamb with crispy pasta in salt & pepper

风味羊肉

3.8

(Succulent sliced lamb cooked with crispy pasta, Chilli, Cumin Powder and Salt & Pepper)



L2 Pepper Chilly Lamb

孜然羊肉

3.6

(Seasoned lamb sautéed with minced garlic, onions and green chilies scallion)

L3 Lamb with Spring Onion

姜葱羊肉

3.4

(Seasoned lamb with green onion and ginger)

L4 Lamb in Hanging Iron Pot

广式羊肉

3.4

(Preferred cooking method of the Cantonese, where lamb is actually cooked in cast iron pots with Hong Sau sauce and spices)

L5 Lamb with your choice of sauce
爆炒羊肉片 (黑椒 / 宫保 / 辣味)

3.4

Black pepper / Kon Pao / Szechwan

虾类

Prawns

P1 Shrimps in Salt and Pepper

椒盐虾仁

4

(Crispy fried shrimps peppered with burnt garlic, chilies and spring onions)

P2 Malay Chili Prawns

辣味虾 (马来西亚式)

4.2

(Batter fried and coated with rich tangy sauce made of spices)



P3 Sweet and Sour Shrimps

酸甜虾仁

4

(Never a wrong decision to go back to some classic recipe)


P4 Kon Pao Prawns

宫爆大虾

4

(Prawns sautéed with spices, scallion enriched with a natural tangy taste rounded with toasted cashew nuts)

V5 Chinese Greens (Bok Choy or Kag Kong)

蒜蓉青菜 (油菜或空心菜) 2.6 

(Any leafy greens has been a staple dish for Chinese for ages, we bring you flash fried greens in wok with a dash of garlic and seasoning)

V6 Stir fried eggplant with French beans in your choice of sauce

蔬菜双鲜 2.9

Garlic/ Szechwan/ Black pepper/ Hot Garlic

V7 Broccoli with Garlic Sauce

蒜蓉西兰花 3.3 

(Fresh broccoli stir-fried with finely shredded ginger with a dash of garlic and soya sauce)



V8 Szechwan Ma Pu To Fu (NON - VEG)

四川麻婆豆腐 3 



(Home made cubes of bean curd with the combination of minced beef and Szechwan sauce)

V9 Family Style Bean curd (With Slice Chicken) (NON - VEG)

家常豆腐 3 

(Homemade fried bean curd with combination of chicken and Szechwan sauce)

V10 Hong Sao Tofu or Eggplant

红烧豆腐 (茄子) 3

(Hong sao sauce is a perfect combination of Oyster Sauce, Soy sauce garlic and Sugar)

Note : - V for leaf, S1 for 1 chilly, S2 for 2 chilly, (for figure out)

 Spicy
 More Spicy
 Vegetarian

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