北方麵棧
NORTHERN NOODLE HOUSE

冬至西北羊肉宴
Northwestern Winter Solstice Lamb Feast

冬至古时又称“亚岁”，阴极之至，一阳始生，黑夜最长，白昼最短，中国大西北（陕甘宁）习俗：冬至夜里炖羊肉、羊头，以及羊杂，全家围坐取暖。俗话说：冬至一碗羊肉汤，整个寒冬不发凉，冬至不食羊，一年寒气扛。

Historically known as "the Little New Year," the Winter Solstice marks the year's longest night. In Northwest China, families traditionally gather over slow-braised lamb and hearty offal to ward off the cold. As the saying goes: "A bowl of lamb soup on the Winter Solstice keeps the bitter cold away. Skip the lamb, and you'll shiver all year."

西北八珍羊肉暖锅
Eight Treasures Northwest Lamb in Clay Pot

酸辣羊肉沙葱饺子
Spicy & Sour Lamb Dumpling with Wild Onions

（糖蒜、韭花酱、腐乳、红油辣子、青蒜苗、香菜、京葱）

(Sweet Garlic, Chive Sauce, Fermented Bean Curd, Chili Oil, Garlic Sprouts, Coriander, Peking Leek)

528

供应期: 12 月 20 日 - 12 月 22 日
Serving Period: 20th December – 22nd December
供应时段 Serving Hours: 11:00 - 23:00

请告知您的服务员关于任何食物过敏或餐饮限制
以上价格为澳门币并需加收10%服务费
Please inform our service staff if you have any food allergies or dietary requirements
All prices are in MOP and subject to a 10% service charge