

物至于此，小得盈满

A contented mind is a perpetual feast.



我们是「小满」， 专注于传统云南过桥米线。

小满，是二十四节气之一，
这是一年中最好的季节，
也是人生最好的状态。

将满未盈，满而不盛，
满而不损，一切恰好，
亦如小满的一物一器
亦如小满的一汤一食

我们选择最新鲜的食材，
用最传统的方法熬制出最香醇的汤底。

一碗米线，浮油鲜汤，清淡爽滑，
雅座躬身，“过桥”而食，
容天下于方寸间，惬意而满足。

The idea of "Ricey Silo" was born out of an enthusiasm for great food and culture.
In Yunnan China, we appreciate the fruits of our nature.
Yunnan people live a life where they believe you can achieve satisfaction without having much.
This is our attitude while preparing and serving our food.
After years of continuous preparation and improvements,
now we are excited to serve you a bowl of Yunnan's authentic crossing-the-bridge noodles.
We invite you to join us on a cultural food expedition to taste our fresh
and timely prepared ingredients, served with a base broth made by simmering quality
chicken bones for up to 10 hours, then cooked with our chewy rice noodles at your table.

We serve our noodles using nutritious ingredients,
leading to a result that requires little seasoning but is extraordinarily tasty.





汤是一碗米线的灵魂，
选用上好的土鸡、全鸭、排骨、筒子骨、火腿等放入锅中
煨足10个小时，时间的滋润会让高汤由清色逐渐变为浓稠
的乳白色，味道香醇可口，鲜美浓郁。

云南正宗米线的碗需选用直径大于22厘米的陶瓷器皿，由
蓝色点缀的汤碗衬托着乳白色的高汤，高汤之上覆盖着一层
清透的鸡油，犹如锅盖一般，让汤底保持100°c的高温。

此时拿起小碟，将新鲜的鹌鹑蛋滑入碗中，瞬间成型。
将生鸡胸、猪里脊分别切成薄至透明的肉片，厚度不得超
2毫米，肉片入汤，轻轻一涮，5秒即熟。新鲜的韭菜、葱头、
香菜也须切成0.5厘米长的小段，放入碗中，瞬间提香。

Crossing the Bridge Rice Noodle is one of the most revered and well-known dishes in Yunnan Province, China. The history of this style of noodle dates back over 100 years, and was listed as an intangible cultural heritage of Kunming (capital city of Yunnan Province). The dish is served with a large bowl of boiling hot broth, separate from the soup ingredients which are then added to create an extremely fresh aroma for the diner.

The soul of the delicacy is the broth. Made with chicken bone, pork bone and ham, the soup needs to be simmered for more than 10 hours to get a rich, gelatinous texture. Then a thin layer of glistening chicken oil is created on top to insulate the soup and keep the whole bowl piping hot.

The soup ingredients are served separately on a cutting board or plate. Common ingredients include thin slices of fresh meat, chunks of chicken, strips of bean curd sheets, shredded chives, raw quail eggs and rice noodles. Once added into the broth, the heat of the hot soup will make all the ingredients cooked in a short time and soon you can enjoy it.

如何享用一碗过桥米线

How to Eat Crossing the Bridge Rice Noodle



先把鹌鹑蛋蛋清与蛋黄分离，
蛋清拨入汤碗内。

Separate the quail egg yolk from egg whites,
put the egg yolk into the boiling soup.



把生肉片、生鱼片等生肉依次放入
蛋清拌匀挂浆。

Battered the raw chicken, fish, and beef slices in
slightly beaten egg whites o tenderize the meat.



再下入汤中用筷子轻轻拨动烫熟，这样
处理的肉味道鲜嫩。

Quickly dip the meats a few times in boiling broth,
as this will intensify the flavor



待各种肉片变得白嫩细腻后，
再放入各种配料，如韭菜、豆
腐皮等，喜辣者可加入辣油。

Then, place all ingredients into the broth,
and add chili oil base on preference



用筷子夹起米线放入汤碗。

Use chopsticks to pick up the rice
noodles and place it into the broth.



吃时沿着汤碗边把米线轻轻地吸进嘴里，
滑润软糯，鲜香温柔。吃完米线后，或用小勺
慢慢喝汤，也可端起碗大口喝汤，味道鲜美，
汤味浓郁，营养丰富。

Slurp the noodles, enjoy the texture and flavor that melts in your
mouth. When the noodles are finished, take your time and enjoy
the rich, flavorful & nutritious broth.



小满推荐
Recommended



含海鲜
Contain Seafood



微辣
Mild



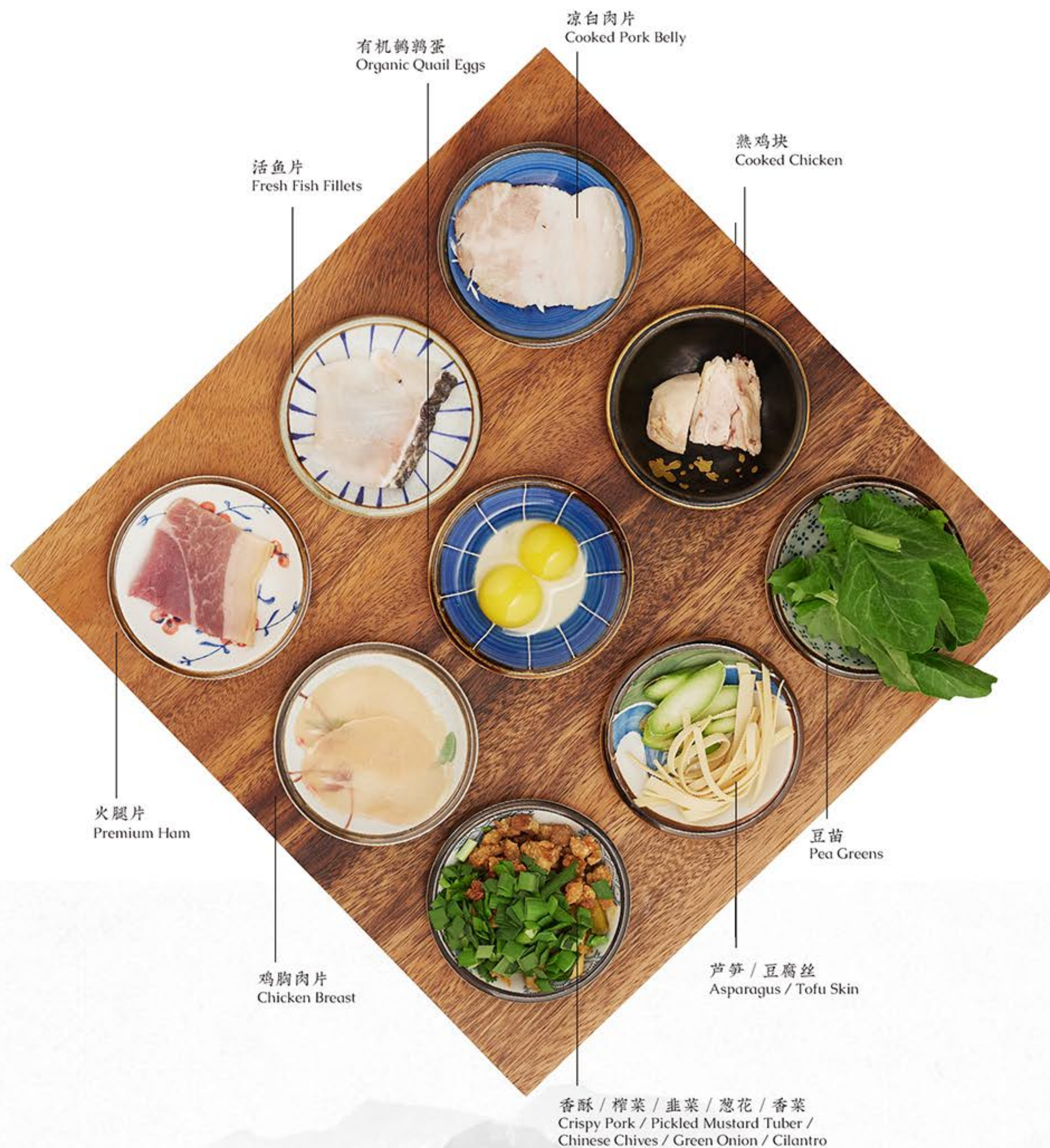
中辣
Medium Spicy



大辣
Very Spicy



含花生
Contain Peanut



低盐原汤过桥米线 薦

Original Low Sodium
Crossing-the-Bridge
Rice Noodle

\$19.99

云南地方菜对食材自身的品质和新鲜程度都十分考究，特别是传统云南过桥米线，用料的本色本味才能滋养人心；

浮油鲜汤，看似平和，实则滚烫，肉嫩青翠，米线爽滑，汤正醇香，低油低盐，纯净自然，以味养味。

The dish is served with a large bowl of boiling broth and fresh, delectable toppings. No artificial flavors or other spices are added to the broth, allowing the original flavours of the dish to shine.

All the love and care that is put into this soup really makes it unique, allowing the freshness of the ingredients to be tasted with every bite.

传统云南过桥米线

TRADITIONAL YUNNAN
CROSSING-THE-BRIDGE RICE NOODLE



和牛松茸菌香过桥米线 薦

Wagyu Beef Crossing-the-Bridge
Rice Noodle with Matsutake

\$25.99

“雨季一到，诸菌皆出，空气里一片菌子的气味”
这是汪曾祺先生笔下的云南

浓郁的骨汤混合着多种天然菌菇的鲜美，
云南松茸特有的松木香将味蕾打开，
散发着源于自然的山野灵气，
诠释了“清、浓、爽、鲜”这四字真言，
再搭配澳洲 M9+和牛的松软细腻，入口即化，让人流连。

Served with melt-in-your-mouth Australian M9+ wagyu beef,
five different kinds of organic mushrooms, premium crispy pork,
plus a variety of gorgeous vegetables, this bowl of goodness is
a beautiful flavor bomb, luxurious and unparalleled in flavor.

传统云南过桥米线

TRADITIONAL YUNNAN
CROSSING-THE-BRIDGE RICE NOODLE

新 大理黑蒜油耙肉米线 🌶️🍲

Braised Pork Rice Noodle Soup
Topped with Black Garlic Oil

\$18.99

新 腾冲松木火烧肉米线 🌶️🍲

Pinewood Smoked Pork Rice (少汤) (Less Soup)
Noodle Soup with Mixed Vege

\$18.99

版纳百香果黑鱼米线 🌶️🌶️🍲

Fresh Fish Fillets & Passion
Fruit Rice Noodle Soup

\$18.99

🍲 番茄牛腩小锅米线 🍲

Tomato Beef Brisket Copper Pot
Rice Noodle Soup

\$16.99

老昆明肠旺米线 🌶️🍲

Kunming Pork Intestine &
Duck Blood Rice Noodle Soup

\$16.99





焖肉小锅米线 🌶️🍲

Braised Pork Copper Pot
Rice Noodle Soup

\$14.99

鸡丝汤米线 🌶️🍲

Shredded Chicken
Rice Noodle Soup

\$14.99

新 烤菠萝烧肉米线 (干拌) 🌶️🍲

Grilled Pineapple &
Pork Rice Noodles
(Served with sauce, no soup)

\$16.99

杂酱豆花米线 (干拌) 🌶️🍲

Soft Tofu & Minced Pork Rice
Noodle with Mixed Vege
(Served with sauce, no soup)

\$14.99

新 傣味鱼酸辣春米线 (干拌)

Dai-Style Spicy & Sour Fish 🌶️🌶️🍲
Fillets Rice Noodles

(Served with sauce, no soup)

\$16.99

凉菜

Featured Cold Dish

 麻辣牛肉干 
Marinated Beef
Strips in Spicy Sauce
单人份 S : 3.99 分享份 L:14.99

 椒麻凉鸡 
Cold Cut Chicken
with Chilli Sauce
单人份 S : 3.99 分享份 L:10.99

 蒜泥白肉 
Sliced Pork Belly &
Cucumber with Garlic Sauce
单人份 S : 3.99 分享份 L:10.99

 野山椒春鸡脚 
Dai-Style Chopped Chicken
Feet with Wild Chili
\$7.99

酱香凉拌秋葵 
Okra Salad
单人份 S : 3.49 分享份 L:6.99

 西芹百合
Celery & Fresh Lily Bulbs Salad
单人份 S : 3.49 分享份 L:6.99

酱香凉拌海带丝 
Chinese Seaweed Salad
单人份 S : 3.49 分享份 L:6.99

 傣味柠檬鬼鸡  
Spicy Lime Chicken (Dai Style)
单人份 S : 3.99 分享份 L:10.99

泡白菜 
Chinese Pickled Cabbage
单人份 S : 3.49 分享份 L:6.99

凉拌素什锦 
Mixed vegetable salad
\$6.99

 香茅春鱼片 
Dai-Style Chopped Fish
Slices with Lemongrass
\$7.99

传统云南小吃

Traditional
Yunnan Dish

- 汽锅松茸蒸蛋

Steam Pot Egg with MatsutakeMushroom

\$7.49
- 新 松茸山菌汽锅鸡

Steam Pot Chicken with Matsutake & Wild Mushrooms

\$7.49
- 新 普洱酸茶橄榄汽锅鸡

Steam Pot Chicken with Pu'er Tea & Pickled Olive

\$7.49
- 炸排骨

蒜香 香辣

Garlic Spicy

Fried Pork Ribs

\$6.49
- 新 炸鸡翅 (6 pc)

蒜香 香辣

Garlic Spicy

Fried Chicken Wing

\$7.49
- 炸洋芋

推荐

Fried Potato

\$3.49
- 炸豆腐

辣

Fried Tofu

\$6.49



传统云南甜品

Traditional
Yunnan Dessert

 玫瑰西瓜冰稀饭
Rose Ice Sticky Rice
with Watermelon
\$5.99

 红豆冰酒酿
Red Bean Ice with
Sweet Fermented Rice
\$5.99

 桂花荔枝冰稀饭
Osmanthus Ice
Sticky Rice with Lychee
\$5.99

 玫瑰冰酒酿
Rose Ice with
Sweet Fermented Rice
\$5.99



饮品

Drink

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好喝的泡鲁达
Delicious Pao Lu Da
\$7.99
- 

好喝的芒果汁
Delicious Mango Juice
\$4.49
- 桂花酸梅汤
Osmanthus Sour Plum Drink
\$4.99
- 青柠马蹄爆珠生椰水
Lemon Coconut Water with
Chestnut Popping Boba
\$5.49
- 芬达
Fanta
\$2.49
- 可口可乐
Coca Cola
\$2.49

- 健怡可乐
Diet Coke
\$2.49
- Arizona 绿茶
Arizona Green Tea
\$2.99
- 姜汁饮料
Canada Dry
\$2.49
- 椰子水
Coconut Water
\$3.99
- 加多宝
Jia Duo Bao
\$2.99
- 柠檬茶
Nestea
\$2.49

