

YE MAMA'S KITCHEN

贵州家菜

EXPERIENCE THE FLAVOURS
OF GUIZHOU-MORE THAN
JUST A MEAL

Diverse multiethnic cuisines

- 多民族风味的交融 -

Smoky aromas

- 烟熏的风味 -

Naturally fermented sour flavors

- 自然发酵的酸香 -

OPENING HOURS

11:30 AM - 22:00 PM

172 VICTORIA AVE, CHATSWOOD, 2067

02 9569 9157

THE GUIZHOU FLAVOUR SYSTEM

贵州风味体系

{ 木姜子 }

Litsea Cubeba

贵州高原特色香料之一

带有清新的柑橘香气与微麻口感，能提亮浓郁菜肴的整体风味

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A signature ingredient in Guizhou cuisine, known for its bright citrus aroma and refreshing, tingling finish that lifts rich and savory dishes.

< BEST PAIRED WITH >

Sour soup / Grilled or braised meats

{ 贵州酸汤-贵州风味之魂 }

Guizhou Sour Soup - The soul of Guizhou cuisine

源于苗族与侗族的传统饮食文化

用鲜辣椒、野生西红柿与木姜子，经古法自然发酵而成，酸香鲜明，层次丰富

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A signature broth rooted in Miao and Dong culinary traditions, naturally fermented with fresh chili, wild tomatoes, and mountain pepper. Bright, tangy, and deeply aromatic.

< BEST PAIRED WITH >

Beef & Fish

< SIGNATURE DISHES >

Sour Soup Hot Pot

{ 糟辣椒 }

Fermented Chili

以鲜红辣椒剁碎，加入盐与白酒密封发酵而成

其独特的发酵酸香是贵州家常风味的灵魂，开胃下饭，层次丰富

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Sour · Smoky · Fermentation · Tradition

Fresh red chilies finely chopped, then sealed and naturally fermented with salt and rice wine. Its signature tangy depth is the soul of Guizhou home cooking — bright, appetizing, and richly layered.

< BEST PAIRED WITH >

Fish & Meat & Vegetable

< SIGNATURE DISH >

Zao Chili Fish

{ 胡辣椒 }

Smoky Chili

贵州蘸水的灵魂

干辣椒小火慢烤至微焦，释放浓郁烟熏香气

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Dried chilies slow-toasted until lightly charred, releasing deep smoky aromas — the soul of Guizhou dipping sauces.

< SIGNATURE DISH >

Dipping Sauce (Guizhou-style) with Sour Soup or the cold dishes

{ 糍粑辣椒 }

Ciba Chili

贵州菜万能调料，风味浓郁、层次丰富

选用优质辣椒，加入姜蒜于石臼中反复捣制，质地细腻，如糍粑般柔和，因此得名

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Premium chilies pounded with ginger and garlic in a traditional mortar, creating a rich, smooth paste — a versatile base and essential seasoning in Guizhou cuisine.

< BEST USED IN >

Spicy stir-fry dishes

< SIGNATURE DISHES >

Ciba Chili Chicken · Kung Pao Chicken / Pork

Sour · Smoky · Fermentation · Tradition