



NEW YORK

头盘 STARTERS

樱桃小脆萝卜 v

MARINATED RADISH SALAD

with chili bean sauce

六角秋葵 v

WASABI OKRA

in a honey, soy & wasabi dressing

青衣脆笋 v

CRISPY JADE HEART

Chinese lettuce with spicy & sour sauce

白沙春露 v 

CHILLED GREEN ASPARAGUS

Roasted white sesame on honey glaze

虾兵蟹将

CRAB & PRAWN SALAD

Leek, asparagus, red pepper, cilantro, Jade hearts, spring leaves, sesame oil & hot and spicy sauce

芥味爽口嫩带子

SEARED SCALLOP

Spicy soba noodles, sesame peppercorn sauce

烧椒嫩带子

ROASTED GREEN CHILI SCALLOPS

with green asparagus

特色口水鸡

KOU SHUI CHICKEN

Tender poached chicken breast in a chili broth served room temperature

椒香巧手和牛卷

WAGYU BEEF

Stuffed with marinated purple cabbage chili garlic dressing



Signature Dish

点心 DIM SUM

3 pieces per order

蒸 STEAMED

野菌包 v

TRUFFLE SHIITAKE & WILD MUSHROOM BAO

翠绿菠菜饺 v

VEGETARIAN SPINACH DUMPLINGS

牛肝菌素菜饺 v

PORCINI MUSHROOMS & VEGETABLE DUMPLINGS

龙虾饺

LOBSTER SQUID-INK DUMPLINGS

香槟虾饺

ROSÉ CHAMPAGNE SHRIMP DUMPLINGS

泡椒虾饺

PICKLED WILD CHILI SHRIMP DUMPLINGS

海鲜云吞

SCALLOP & PRAWN GARLIC WONTONS

昆布木鱼小笼包

KOMBU BONITO XIAO LONG BAO

Wheat flour dough filled with chicken & kombu bonito broth

黑毛猪饺

IBERICO PORK DUMPLINGS

姜葱龙虾包

PAN-SEARED LOBSTER BAO

Wheat flour dough filled with lobster, ginger & scallions



Signature Dish

焗 BAKED

黑椒和牛酥
WAGYU BEEF MILLE-FEUILLE

煎 FRIED

素菜春卷 v
VEGETARIAN SPRING ROLLS
Light pastry filled with mushrooms, cabbage & glass noodles

海皇脆筒 图
HUTONG PRAWN ROLLS
Light crispy roll with prawns & scallops

鱼香咸水角 图
YU XIANG CRISPY DUMPLINGS
Rice flour & wheat starch dough filled with pork, mushroom, dried shrimp & eggplant

点心拼盘 DIM SUM PLATTER

8 pieces

虾饺
LOBSTER SQUID-INK DUMPLINGS

泡椒虾饺
PICKLED WILD CHILI SHRIMP DUMPLINGS

百合海鲜饺
SEAFOOD & LILY BULB DUMPLINGS

翠绿菠菜饺 v
VEGETARIAN SPINACH DUMPLINGS

海鲜 SEAFOOD

大红灯笼高高挂

RED LANTERN

Deep-fried spiced soft-shell crab on a bed of dried whole chilies

川式香辣爆炒龙虾

HUTONG LOBSTER

Wok-tossed with chili, black beans & dried garlic

麻辣虾

MA LA CHILI PRAWNS

Fiery Sichuan peppercorns, garlic, ginger & julienned Chinese celery

宫保虾

KUNG PO PRAWNS

Giant prawns tossed in dried chili, garlic

砂锅白胡椒焗虎虾

SMOKED TIGER PRAWNS

in hot casserole with white peppercorns, peppers & onions

鱼 FISH

开门红

CHILEAN SEA BASS

Red star noodles steamed chilean sea bass with rice noodles & pickled vegetables in a mild spiced broth

东海龙皇

BRANZINO

Poached in a delectable chili broth with wild mushrooms & Chinese celery

风味捞汁鳕鱼柳


WOK-FRIED COD FILLET

In a subtle blend of chili & oyster sauce

青花椒鱼柳

STEAMED CHILEAN SEA BASS

with peppers & soy sauce

 Signature Dish

肉 MEAT

老乾媽煊炒牛柳 

MA LA BEEF TENDERLOIN

Black beans, whole red peppercorns, chili & Chinese celery

山城辣子鸡

SANCHEN SPICED CHICKEN

Wok-fried fillet with dried chilies, star anise & cumin seeds

干葱锅鸡

WOK-FRIED CHICKEN

with shallots & black beans

香醋排骨

ZHENJIANG PORK RIBS

Tender pork short ribs braised in a famous aged black rice wine

宫保黑豚肉

KUNG PAO IBERICO PORK

Kung Pao style Iberico pork with cashews & apples

明炉烧烤 BARBECUE

Half duck serves 2-3 people, whole duck serves 4-6 people

北京烤鸭

ROASTED PEKING DUCK

with pancakes, served in two stages

(second stage served in a lettuce leaf cup)

Upgrade Your Experience

Whole Flaming Duck

 Signature Dish

豆腐 TOFU

麻婆豆腐 ▼

MAPO TOFU

"Granny's tofu" punchy flavors from garlic, dried & fresh chilies

宫保豆腐 ▼

KUNG PO TOFU

Wok-roasted cashew, ginger & Shao-Xing wine

原汁烧豆腐

STIR-FRIED TOFU

with ginger, chili, garlic, yibin sprout sauce

蔬菜 VEGETABLES & SIDES

乾煸四季豆

FOUR SEASON BEANS

French beans sautéed with fresh chili, minced pork & dried baby shrimp

姜汁玉兰 ▼

KAI-LAN CHINESE BROCCOLI

in garlic & ginger

干烧莲藕片

CHILI FRIED LOTUS ROOT

with diced chicken

蒜香白菜

BOK CHOY

Wok-tossed with garlic & shredded dried scallop



Signature Dish

汤类 SOUP

素菜酸辣汤 ▼

VEGETABLE HOT & SOUR SOUP

西湖牛肉羹

BEEF & EGG WHITE BROTH

饭面 RICE & NOODLES

浓香炒饭

SEAFOOD FRIED RICE

Dried salted fish & ginger

师傅炒饭 ▼

CHEF'S FRIED RICE

Vegetarian fried rice with finely diced pickled vegetables

巧妇小炒面 ▼

FRIED NOODLES

Wok-tossed with vegetables

炆椒香炒米粉

RICE VERMICELLI

Wok-tossed with seasonal vegetables

胡同担担面

HUTONG DAN DAN NOODLES

Sichuan classic dish served in a spicy minced pork, sesame & peanut broth
(individual portion)