



NEW YORK

头盘 STARTERS

- 櫻桃小脆萝卜 v 20
MARINATED RADISH SALAD
with chili bean sauce
- 六角秋葵 v 21
WASABI OKRA
in a honey, soy & wasabi dressing
- 碧綠口口脆 v 24
JADE HEART
Chinese lettuce in Sichuan peppercorn essence
- 白沙春露 v 21
CHILLED GREEN ASPARAGUS
Roasted white sesame on honey glaze
- 蝦兵蟹將 32
CRAB & PRAWN SALAD
Tender squid in Sichuan peppercorn & chili oil
- 小拌鮮魷魚花 26
CALAMARI FLOWERS
Leek, asparagus, red pepper, cilantro, Jade hearts, spring leaves, sesame oil & hot and spicy sauce
- 芥味爽口嫩帶子 32
SEARED SCALLOP
Spicy soba noodles, sesame peppercorn sauce
- 燒椒嫩帶子 33
ROASTED GREEN CHILI SCALLOPS
with green asparagus
- 特色口水雞 27
KOU SHUI CHICKEN
Tender poached chicken breast in a chili broth served room temperature
- 香煸口口脆牛絲 25
SICHUAN SHREDDED BEEF
Crispy beef juliennes in a sweet chili glaze
- 椒香巧手和牛卷 45
WAGYU BEEF
Stuffed with marinated purple cabbage chili garlic dressing

点心 DIM SUM

3 pieces per order

蒸 STEAMED

野菌包 v 28
TRUFFLE SHIITAKE & WILD MUSHROOM BAO

翠绿菠菜饺 v 26
VEGETARIAN SPINACH DUMPLINGS

龙虾饺 27
LOBSTER SQUID-INK DUMPLINGS

香槟虾饺 27
ROSE CHAMPAGNE SHRIMP DUMPLINGS

担担小笼包 26
DAN DAN XIAO LONG BAO
Wheat flour dough filled with pork and peanut soup

姜葱龙虾包 35
PAN-SEARED LOBSTER BAO
Wheat flour dough filled with lobster, ginger & scallions

焗 BAKED

黑椒和牛酥 29
WAGYU BEEF MILLE-FEUILLE

煎 FRIED

- 素菜春卷 v 25
VEGETARIAN SPRING ROLLS
Light pastry filled with mushrooms, cabbage & glass noodles
- 海皇脆筒 30
HUTONG PRAWN ROLLS
Light crispy roll with prawns & scallops
- 鱼香咸水角 26
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 | \$54

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  70
RED LANTERN
Deep-fried spiced soft-shell crab on a bed of dried whole chilies
- 川式香辣爆炒龙虾  92
HUTONG LOBSTER
Wok-tossed with chili, black beans & dried garlic
- 麻辣虾 54
MA LA CHILI PRAWNS
Fiery Sichuan peppercorns, garlic, ginger & julienned Chinese celery
- 宫保虾 52
KUNG PO PRAWNS
Giant prawns tossed in dried chili, garlic
- 砂锅白胡椒焗虎虾 57
SMOKED TIGER PRAWNS
in hot casserole with white peppercorns, peppers & onions

鱼 FISH

- 开门红  58
CHILEAN SEA BASS
Red star noodles steamed chilean sea bass with rice noodles & pickled vegetables in a mild spiced broth
- 东海龙皇 56
BRANZINO
Poached in a delectable chili broth with wild mushrooms & Chinese celery
- 风味捞汁鳕鱼柳 56
WOK-FRIED COD FILLET
In a subtle blend of chili & oyster sauce
- 青花椒鱼柳 56
STEAMED CHILEAN SEA BASS
with peppers & soy sauce

肉 MEAT

老乾媽煸炒牛柳  65
MA LA BEEF TENDERLOIN
Black beans, whole red peppercorns, chili & Chinese celery

山城辣子鸡 46
SANCHEN SPICED CHICKEN
Wok-fried fillet with dried chilies, star anise & cumin seeds

干葱锅鸡 42
WOK-FRIED CHICKEN
with shallots & black beans

草捆牛骨 67
AROMATIC BEEF RIB IN LOTUS LEAF
Ten-hour slow-braised in star anise, cinnamon & dark soy sauce

香醋排骨 51
ZHENJIANG PORK RIBS
Tender pork short ribs braised in a famous aged black rice wine

宫保黑豚肉 48
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 HALF \$65 | WHOLE \$140

ROASTED PEKING DUCK

with pancakes, served in two stages

(second stage served in a lettuce leaf cup)

Upgrade Your Experience

Whole Flaming Duck \$150

 Signature Dish

豆腐 TOFU

- 麻婆豆腐 ▼ 30
MAPO TOFU
"Granny's tofu" punchy flavors from garlic, dried & fresh chilies
- 宫保豆腐 ▼ 29
KUNG PO TOFU
Wok-roasted cashew, ginger & Shao-Xing wine
- 原汁烧豆腐 27
STIR-FRIED TOFU
with ginger, chili, garlic, yibin sprout sauce

蔬菜 VEGETABLES & SIDES

- 乾煸四季豆 25
FOUR SEASON BEANS
French beans sautéed with fresh chili, minced pork & dried baby shrimp
- 姜汁玉兰 ▼ 25
KAI-LAN CHINESE BROCCOLI
in garlic & ginger
- 干烧莲藕片 25
CHILI FRIED LOTUS ROOT
with diced chicken
- 蒜香白菜 25
BOK CHOY
Wok-tossed with garlic & shredded dried scallop

汤类 SOUP

素菜酸辣汤 v	20
VEGETABLE HOT & SOUR SOUP	
西湖牛肉羹	20
BEEF & EGG WHITE BROTH	

饭面 RICE & NOODLES

浓香炒饭	28
SEAFOOD FRIED RICE	
Dried salted fish & ginger	
师傅炒饭 v	26
CHEF'S FRIED RICE	
Vegetarian fried rice with finely diced pickled vegetables	
巧妇小炒面 v	23
FRIED NOODLES	
Wok-tossed with vegetables	
炆椒香炒米粉	23
RICE VERMICELLI	
Wok-tossed with seasonal vegetables	
胡同担担面 麵	21
HUTONG DAN DAN NOODLES	
Sichuan classic dish served in a spicy minced pork, sesame & peanut broth (individual portion)	

A 20% Gratuity will be added to all parties of 6 or more.