

头盘 STARTERS

樱桃小脆萝卜 v	21
MARINATED RADISH SALAD	
with chili bean sauce	
六角秋葵 v	22
WASABI OKRA	
in a honey, soy & wasabi dressing	
碧绿口口脆 v	25
JADE HEART	
Chinese lettuce in Sichuan peppercorn essence	
白沙春露 v ❷	22
CHILLED GREEN ASPARAGUS	
Roasted white sesame on honey glaze	
虾兵蟹将	33
CRAB & PRAWN SALAD	
Leek, asparagus, red pepper, cilantro, Jade hearts, spring leaves, sesame oil & hot and spicy sauce	
小拌鲜鱿鱼花	27
CALAMARI FLOWERS	
Tender squid in Sichuan peppercorn & chili oil	
芥味爽口嫩带子	33
SEARED SCALLOP	
Spicy soba noodles, sesame peppercorn sauce	
烧椒嫩带子	34
ROASTED GREEN CHILI SCALLOPS	
with green asparagus	
特色口水鸡	28
KOU SHUI CHICKEN	
Tender poached chicken breast in a chili broth served room temperature	
香煸口口脆牛丝	26
SICHUAN SHREDDED BEEF	
Crispy beef juliennes in a sweet chili glaze	
椒香巧手和牛卷	46
WAGYU BEEF	
Stuffed with marinated purple cabbage chili garlic dressing	

北方点心 匠心延续 NORTHERN DIM SUM MENU

蟹粉蟹肉海鲜饺 SEAFOOD DUMPLING with crab roe & crab meat 3 pcs	29
茴香羊肉水墨饺 CHARCOAL LAMB & FENNEL SEED DUMPLING 3 pcs	30
龙虾豆腐腐皮卷 CRISPY BEAN CURD ROLL with mapo tofu & lobster 6 pcs	35
紫菜海鲜春卷 CRISPY SEAFOOD SPRING ROLL with seaweed 4 pcs	21
生煎担担包 DANDAN BAO 3 pcs	28
佛跳墙锅贴 SEA CUCUMBER & ABALONE DUMPLING with scallion, scallop & Yunan ham 4pcs	38
三鲜鸡蛋腐皮饺 CRISPY BEAN CURD DUMPLING with egg, vegetable & wild mushroom 3 pcs	25
大盘鸡饺 PAN-FRIED MA LA SPICY CHICKEN DUMPLING 3 pcs	26
北点匠心拼 BEI FANG DIM SUM DELICACY 16 pcs	108

点心 DIM SUM

3 pieces per order

黑椒和牛酥 WAGYU BEEF MILLE-FEUILLE	30
素菜春卷 ✓ VEGETARIAN SPRING ROLLS Light pastry filled with mushrooms, cabbage & glass noodles	26
海皇脆筒 🍱 HUTONG PRAWN ROLLS Light crispy roll with prawns & scallops	31
鱼香咸水角 🍱 YU XIANG CRISPY DUMPLINGS Rice flour & wheat starch dough filled with pork, mushroom, dried shrimp & eggplant	27

🍱 Signature dish

蒸 STEAMED

野菌包 v	29
TRUFFLE SHIITAKE & WILD MUSHROOM BAO	
翠绿菠菜饺 v	27
VEGETARIAN SPINACH DUMPLINGS	
龙虾饺	28
LOBSTER SQUID-INK DUMPLINGS	
香槟虾饺	28
ROSÉ CHAMPAGNE SHRIMP DUMPLINGS	
担担小笼包	27
DAN DAN XIAO LONG BAO	
Wheat flour dough filled with pork and peanut soup	
黑蒜雞肉紅油抄手	28
POACHED CHICKEN & BLACK GARLIC SPICY WONTON	

点心拼盘 DIM SUM PLATTER

8 pieces | \$54

虾饺

LOBSTER SQUID-INK DUMPLINGS

香槟虾饺

ROSÉ CHAMPAGNE SHRIMP DUMPLINGS

蟹粉蟹肉海鮮餃

SEAFOOD, CRAB ROE AND CRAB MEAT DUMPLINGS

翠绿菠菜饺 v

VEGETARIAN SPINACH DUMPLINGS

海鲜 SEAFOOD

- 大红灯笼高高挂  71
RED LANTERN
Deep-fried spiced soft-shell crab on a bed of dried whole chilies
- 川式香辣爆炒龙虾  93
HUTONG LOBSTER
Wok-tossed with chili, black beans & dried garlic
- 麻辣虾 55
MA LA CHILI PRAWNS
Fiery Sichuan peppercorns, garlic, ginger & julienned Chinese celery
- 宫保虾 53
KUNG PO PRAWNS
Giant prawns tossed in dried chili, garlic

鱼 FISH

- 开门红  59
CHILEAN SEA BASS
Red star noodles steamed chilean sea bass with rice noodles & pickled vegetables in a mild spiced broth
- 东海龙皇 57
BRANZINO
Poached in a delectable chili broth with wild mushrooms & Chinese celery
- 风味捞汁鳕鱼柳 57
WOK-FRIED COD FILLET
In a subtle blend of chili & oyster sauce
- 青花椒鱼柳 57
STEAMED CHILEAN SEA BASS
with peppers & soy sauce

肉 MEAT

老乾媽煸炒牛柳 

MA LA BEEF TENDERLOIN

Black beans, whole red peppercorns, chili & Chinese celery

66

山城辣子鸡

SANCHEN SPICED CHICKEN

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

47

干葱锅鸡

WOK-FRIED CHICKEN

with shallots & black beans

43

草捆牛骨

AROMATIC BEEF RIB IN LOTUS LEAF

Ten-hour slow-braised in star anise, cinnamon & dark soy sauce

68

香醋排骨

ZHENJIANG PORK RIBS

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

52

宫保黑豚肉

KUNG PAO IBERICO PORK

Kung Pao style Iberico pork with cashews & apples

49

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

豆腐 TOFU

- 麻婆豆腐 ▼ 31
MAPO TOFU
"Granny's tofu" punchy flavors from garlic, dried & fresh chilies
- 宫保豆腐 ▼ 30
KUNG PO TOFU
Wok-roasted cashew, ginger & Shao-Xing wine
- 原汁烧豆腐 28
STIR-FRIED TOFU
with ginger, chili, garlic, yibin sprout sauce

蔬菜 VEGETABLES & SIDES

- 乾煸四季豆 26
FOUR SEASON BEANS
French beans sautéed with fresh chili, minced pork & dried baby shrimp
- 姜汁玉兰 ▼ 26
KAI-LAN CHINESE BROCCOLI
in garlic & ginger
- 干烧莲藕片 26
CHILI FRIED LOTUS ROOT
with diced chicken
- 蒜香白菜 26
BOK CHOY
Wok-tossed with garlic & shredded dried scallop

汤类 SOUP

素菜酸辣汤 ▼	21
VEGETABLE HOT & SOUR SOUP	
西湖牛肉羹	21
BEEF & EGG WHITE BROTH	

饭面 RICE & NOODLES

浓香炒饭	29
SEAFOOD FRIED RICE	
Dried salted fish & ginger	
師傅炒饭 ▼	27
CHEF'S FRIED RICE	
Vegetarian fried rice with finely diced pickled vegetables	
巧妇小炒面 ▼	24
FRIED NOODLES	
Wok-tossed with vegetables	
炆椒香炒米粉	24
RICE VERMICELLI	
Wok-tossed with seasonal vegetables	
胡同担担面 麵	22
HUTONG DAN DAN NOODLES	
Sichuan classic dish served in a spicy minced pork, sesame & peanut broth (individual portion)	