



NEW YORK

WEEKEND BRUNCH

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鸡  
尾  
酒

# COCKTAILS

## Shanghai Bloody Mary

Grey Goose, Tomato, Lemon, Chinkiang, Horseradish, Celery & Dried Chilies

16

## Spicy Passionfruit Mimosa

Passionfruit Liqueur, Orange, Chili Bitters & Sparkling Wine

16

## Jasmine Tea Spritz

Bombay Sapphire, Elderflower Liqueur, Jasmine Honey Cordial & Soda Water

16

## Chinese Lantern

Aperol, St. Germain, Cava, Mandarin, Plum Bitters

15

## Comfortably Numb

Vanilla Vodka, Lychee Liqueur, Honey, Lime, Thai Chili, Sichuan Peppercorn

15

## Espresso Martini

Haku Vodka, Macadamia Cacao Orgeat, Espresso

15

## Aperol Spritz

Aperol, Prosecco & Soda Water

15

### - BOTTOMLESS OPTIONS -

**Bottomless Bubbles & Cocktails\* | \$45pp**  
**Bottomless Champagne & Cocktails\* | \$90pp**

\*All cocktails listed above included in package  
Bottomless drink packages for 90 minutes



Signature Dish

# DIM SUM LIBRARY

Portions are per piece unless stated

素菜春卷 v 6

**Vegetarian Spring Roll**

Light pastry filled with mushrooms, cabbage & glass noodles

野菌包 v 7

**Truffle Shiitake & Wild Mushroom Bao**

翠绿菠菜饺 v 6

**Vegetarian Spinach Dumpling**

龙虾饺 8

**Lobster Squid-Ink Dumpling**

香槟虾饺 7

**Rosé Champagne Shrimp Dumpling**

黑蒜鸡肉红油抄手 9

**Poached Chicken & Black Garlic Spicy Wonton** (2 pieces)

松露京葱和牛烧卖 9

**Wagyu Beef & Black Truffle Siu Mai**

海皇脆筒 7

**Hutong Prawn Roll**

担担小笼包 7

**Dan Dan Xiao Long Bao**

百合海鲜饺 7

**Seafood Lily Bulbs Dumpling**

剥椒石斑饺 8

**Steamed Grouper Fillet & Pickled Chili Dumpling**

黑椒和牛酥 9

**Wagyu Beef Mille-feuille**

鱼香咸水角 7

**Yu Xiang Crispy Dumpling**

## SILK EGGS

香滑炒蛋

**Soft & Silky Chinese Style Scrambled Eggs**

16

加 plus 蘑菇 Mushroom

3

加 plus 虾 Shrimp

7

加 plus 龙虾 Lobster

10

滑蛋

## STARTERS

樱桃小脆萝卜 v

**Marinated Radish Salad**

with chili bean sauce

20

六角秋葵 v

**Wasabi Okra**

in a honey, soy & wasabi dressing

21

碧绿口口脆 v

**Jade Heart**

Chinese lettuce in Sichuan peppercorn essence

24

白沙春露 v 醬

**Chilled Green Asparagus**

Roasted white sesame on honey glaze

21

虾兵蟹将

**Crab & Prawn Salad**

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

32

荞味爽口嫩带子

**Seared Scallop**

Spicy soba noodles, sesame peppercorn sauce

32

烧椒嫩带子

**Roasted Green Chili Scallops**

with green asparagus

33

特色口水鸡

**Kou Shui Chicken**

Tender poached chicken breast in a chili broth served room temperature

27

椒香巧手和牛卷

**Wagyu Beef**


Stuffed with marinated purple cabbage chili garlic dressing

45




Signature Dish

# 海鮮 SEAFOOD

大红灯笼高高掛  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

# 魚 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

# 豆腐

## TOFU

麻婆豆腐 v

**Mapo Tofu**

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

30

宫保豆腐 v

**Kung Po Tofu**

Wok-roasted cashew, ginger & Shao-Xing wine

29

原汁烧豆腐

**Stir-fried Tofu**

with ginger, chili, garlic, yibin sprout sauce

27

# 蔬菜

## VEGETABLES & SIDES

乾煸四季豆

**Four Season Beans**

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

25

姜汁玉兰 v

**Kai-lan Chinese broccoli**

in garlic & ginger

25

干烧莲藕片

**Chili Fried Lotus Root**

with diced chicken

25

蒜香白菜

**Bok Choy**


Wok-tossed with garlic & shredded dried scallop

25



Signature Dish

# 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

## BARBECUE

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)*

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

Upgrade Your Experience

**WHOLE FLAMING DUCK | \$150**

 Signature Dish

明  
炉  
烧  
烤

# 汤 SOUP

素菜酸辣汤 v 20  
**Vegetable Hot & Sour Soup**

西湖牛肉羹 20  
**Beef & Egg White Broth**

# 飯 RICE & NOODLES

浓香炒饭 28  
**Seafood Fried Rice**  
Dried salted fish & ginger

師傅炒饭 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 21  
**Hutong Dan Dan Noodles**  
Sichuan classic dish served in a spicy minced pork, sesame & peanut broth  
*(individual portion)*