



NEW YORK

## BUBBLES & BAO MENU

AVAILABLE EVERY SATURDAY & SUNDAY - 11:30AM-4PM

**BRUNCH FOOD MENU | \$68pp**

To be enjoyed by the entire table

**BOTTOMLESS BUBBLES & SELECT COCKTAILS\* | \$58pp**

**BOTTOMLESS CHAMPAGNE & SELECT COCKTAILS\* | \$108pp**

### COCKTAILS

#### Shanghai Bloody Mary

Grey Goose vodka, tomato, lemon, Chinking, horseradish, celery & dried chilies spicy

#### Passionfruit Mimosa

Passionfruit liqueur, orange, chili bitters & sparkling wine

#### Chinese Lantern

Aperol, St. Germain, cava, mandarin, plum bitters

#### Comfortably Numb

Vanilla vodka, lychee liqueur, honey, lime, thai chili, Sichuan peppercorn

#### Espresso Martini

Grey Goose vodka, Mr. Black coffee liqueur, coconut water, fresh espresso, yunnan tea & Amontillado sherry

#### Aperol Spritz

Aperol, prosecco & soda water

\*All cocktails listed above included in Bottomless Package (90 minutes)\*

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

## FREE FLOW STARTERS

素菜春卷 v  
**Vegetarian Spring Rolls**

海皇脆筒 醬  
**Hutong Prawn Rolls**

翠绿菠菜饺 v  
**Vegetarian Spinach Dumplings**

海鲜云吞 醬  
**Prawn & Scallop Wontons**

鱼香咸水角  
**Xu Xiang Crispy Pork Dumplings**

野菌包 v  
**Truffle Shitake Wild Mushroom Bao**

- ELEVATE YOUR EXPERIENCE -

北京烤鸭  
**Free Flowing Flaming Peking Duck**  
(\$30 Supplement)

## ENTRÉES

CHOOSE ONE PER GUEST

香滑炒蛋  
**Soft & Silky Chinese Style Scrambled Eggs**

Optional to add Mushroom, Shrimp  
Add Lobster (\$12 supplement)

干葱锅鸡  
**Wok-Fried Chicken**  
with shallots & black beans

麻辣虾  
**Ma La Chili Prawns**  
Fiery Sichuan peppercorns, garlic, ginger & julienned Chinese celery

宫保虾  
**Kung Po Tofu**

Wok-roasted cashew, ginger & Shao-Xing wine

大红灯笼高高掛 醬  
**Red Lantern**

Deep-fried spiced soft-shell crab  
on a bed of dried whole chilies  
(\$22 Supplement)

老乾媽煸炒牛柳 醬  
**Ma La Beef Tenderloin**  
Black beans, whole red peppercorns,  
chili & Chinese celery  
(\$22 Supplement)

## SIDES

CHOOSE ONE PER GUEST

師傅炒饭 v  
**Chef's Fried Rice**  
Vegetarian fried rice with finely  
diced pickled vegetables

乾煸四季豆  
**Four Season Beans**  
French beans sautéed with  
fresh chili, minced pork & dried  
baby shrimp

蒜香白菜  
**Bok Choy**  
Wok-tossed with garlic &  
shredded dried scallop

## DESSERTS

CHOOSE ONE PER GUEST

包子和豆浆  
**Bao & Soy Milk**

各式冰淇淋  
**Selection of Ice Cream**

## 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

12

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

# DIM SUM LIBRARY

Portions are per piece unless stated


素菜春卷 v <b>Vegetarian Spring Roll</b> Light pastry filled with mushrooms, cabbage & glass noodles	6
野菌包 v <b>Truffle Shiitake &amp; Wild Mushroom Bao</b>	7
翠绿菠菜饺 v <b>Vegetarian Spinach Dumpling</b>	6
龙虾饺 <b>Lobster Squid-Ink Dumpling</b>	8
香槟虾饺 <b>Rosé Champagne Shrimp Dumpling</b>	7
黑蒜鸡肉红油抄手 醬 <b>Poached Chicken &amp; Black Garlic Spicy Wonton</b> (2 pieces)	9
松露京葱和牛烧卖 醬 <b>Wagyu Beef &amp; Black Truffle Siu Mai</b>	9
海皇脆筒 醬 <b>Hutong Prawn Roll</b>	7
担担小笼包 <b>Dan Dan Xiao Long Bao</b>	7
百合海鲜饺 <b>Seafood Lily Bulbs Dumpling</b>	7
剥椒石斑饺 醬 <b>Steamed Grouper Fillet &amp; Pickled Chili Dumpling</b>	8
黑椒和牛酥 <b>Wagyu Beef Mille-feuille</b>	9
鱼香咸水角 <b>Yu Xiang Crispy Dumpling</b>	7

# 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

# 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

# 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

# 汤 SOUP

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

西湖牛肉羹 20  
**Beef & Egg White Broth**

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