




NEW YORK

头盘 STARTERS

樱桃小脆萝卜 v	18
MARINATED RADISH SALAD with chili bean sauce	
六角秋葵 v	20
WASABI OKRA in a honey, soy & wasabi dressing	
碧绿口口脆 v	21
JADE HEARTS Chinese jade gourd in Sichuan peppercorn essence	
白沙春露 v 	20
CHILLED GREEN ASPARAGUS Roasted white sesame on honey glaze	
小拌鲜鱿鱼花	24
CALAMARI FLOWERS Tender squid in Sichuan peppercorn & chili oil	
清鲜豆腐袋	24
DEEP FRIED TOFU filled with prawn & scallop	
芥味爽口嫩带子	30
SEARED SCALLOP Spicy soba noodles, sesame peppercorn sauce	
特色口水鸡	25
KOU SHUI CHICKEN Tender poached chicken breast in a chili broth served room temperature	
椒香巧手和牛卷	45
WAGYU BEEF Stuffed with marinated purple cabbage chili garlic dressing	
香焗口口脆牛丝	23
SICHUAN SHREDDED BEEF Crispy beef juliennes in a sweet chili glaze	

点心 DIM SUM

3 pieces per order

蒸 STEAMED

野菌包 v	26
TRUFFLE SHIITAKE & WILD MUSHROOM BAO	
翠绿菠菜饺 v	24
VEGETARIAN SPINACH DUMPLINGS	
虾饺	25
LOBSTER SQUID-INK DUMPLINGS	
香槟虾饺	25
ROSE CHAMPAGNE SHRIMP DUMPLINGS	
泡椒虾饺	25
PICKLED WILD CHILI SHRIMP DUMPLINGS	
金汤龙虾饺	27
LOBSTER DUMPLINGS, SALTED EGG YOLK BROTH	
风干牛肉小笼包	24
DRY AGED BEEF XIAO LONG BAO	
海鲜云吞	29
SCALLOP & PRAWN GARLIC WONTONS	
黑毛猪饺	26
IBERICO PORK DUMPLINGS	
麻婆豆腐包	25
MAPO TOFU BAO	

焗 BAKED

黑椒和牛酥 26
WAGYU BEEF MILLEFEUILLE

煎 FRIED

素菜春卷 v 23
VEGETARIAN SPRING ROLLS
Light pastry filled with mushrooms, cabbage & glass noodles

海皇脆筒 29
HUTONG PRAWN ROLLS
Light crispy roll with prawns & scallops

口水鸡咸水角 24
KOU SHUI CHICKEN CRISPY DUMPLINGS

香煎麻辣鱼包 26
ROASTED SPICY COD BAO

点心拼盘 DIM SUM PLATTER

8 pieces | \$51

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  65
RED LANTERN
Deep-fried spiced soft-shell crab on a bed of dried whole chilies
- 川式香辣爆炒龙虾  89
HUTONG LOBSTER
Wok-tossed with chili, black beans & dried garlic
- 麻辣虾 51
MA LA CHILI PRAWNS
Fiery Sichuan peppercorns, garlic, ginger & julienned Chinese celery
- 宫保虾 49
KUNG PO PRAWNS
Giant prawns tossed in dried chili, garlic
- 霸王虾 47
GOLDEN PRAWNS
Salted egg yolk

鱼 FISH

- 开门红  55
CHILEAN SEA BASS
Red star noodles steamed chilean sea bass with rice noodles & pickled vegetables in a mild spiced broth
- 东海龙皇 53
BRANZINO
Poached in a delectable chili broth with wild mushrooms & Chinese celery
- 风味捞汁鳕鱼柳 53
WOK-FRIED COD FILLET
In a subtle blend of chili & oyster sauce
- 炆锅鲜椒嫩鱼柳 55
HALIBUT FILLET
Spicy chili broth, red & green pepper oil
- 青花椒鱼柳 51
STEAMED CHILEAN SEA BASS
with peppers & soy sauce

肉 MEAT

- 老乾媽煊炒牛柳  62
MA LA BEEF TENDERLOIN
Black beans, whole red peppercorns, chili & Chinese celery
- 草捆牛骨 65
AROMATIC BEEF RIB IN LOTUS LEAF
Ten-hour slow braised, star anise
- 山城辣子鸡 42
SANCHEN SPICED CHICKEN
Wok-fried fillet with dried chilies, star anise & cumin seeds
- 干葱锅鸡 39
WOK-FRIED CHICKEN
with shallots & black beans
- 香醋排骨 47
ZHENJIANG PORK RIBS
Tender pork short ribs braised in a famous aged black rice wine
- 宫保黑豚肉 44
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 \$130

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 v 26
MAPO TOFU
"Granny's tofu" punchy flavors from garlic, dried & fresh chilies
- 宫保豆腐 v 26
KUNG PO TOFU
Wok-roasted cashew, ginger & Shao-Xing wine
- 青椒蚝汁扒豆腐 v 24
JADE TOFU
Green pepper, oyster sauce

蔬菜 VEGETABLES & SIDES

- 风味飘香茄 v 25
EGGPLANT TEMPURA
Crispy eggplant glazed with ginger, garlic & sesame oil
- 乾煸四季豆 25
FOUR SEASON BEANS
French beans sautéed with fresh chili, minced pork, & dried baby shrimp
- 姜汁玉兰 v 23
KAI-LAN CHINESE BROCCOLI
in garlic & ginger
- 脆柱爽口豆苗 23
DOU MIAO
Pea shoots wok-tossed with shredded dried scallop
- 干烧莲藕片 22
CHILI FRIED LOTUS ROOT
with diced chicken

汤类 SOUP

素菜酸辣汤 v	17
VEGETABLE HOT & SOUR SOUP	
西湖牛肉羹	18
BEEF & EGG WHITE BROTH	

饭面 RICE & NOODLES

浓香炒饭	26
SEAFOOD FRIED RICE	
Dried salted fish & ginger	
师傅炒饭	24
CHEF'S FRIED RICE	
Vegetarian fried rice with finely diced pickled vegetables	
巧妇小炒面 v	21
FRIED NOODLES	
Wok-tossed with vegetables	
炆椒香炒米粉	21
RICE VERMICELLI	
Wok-tossed with seasonal vegetables	
胡同担担面 麵	19
HUTONG DAN DAN NOODLES	
Sichuan classic dish served in a spicy minced pork, sesame & peanut broth (individual portion)	