



NEW YORK

## 头盘 STARTERS

櫻桃小脆萝卜 v	18
<b>MARINATED RADISH SALAD</b> with chili bean sauce	
六角秋葵 v	20
<b>WASABI OKRA</b> in a honey, soy & wasabi dressing	
青衣脆笋 v	23
<b>CRISPY JADE HEART</b> Chinese lettuce with spicy & sour sauce	
白沙春露 v 	20
<b>CHILLED GREEN ASPARAGUS</b> Roasted white sesame on honey glaze	
小拌鲜鱿鱼花	24
<b>CALAMARI FLOWERS</b> Tender squid in Sichuan peppercorn & chili oil	
虾兵蟹将	30
<b>CRAB &amp; PRAWN SALAD</b> Leek, asparagus, red pepper, cilantro, Jade hearts, spring leaves, sesame oil & hot and spicy sauce	
芥味爽口嫩带子	30
<b>SEARED SCALLOP</b> Spicy soba noodles, sesame peppercorn sauce	
烧椒嫩带子	30
<b>ROASTED GREEN CHILI SCALLOPS</b> with green asparagus	
特色口水鸡	25
<b>KOU SHUI CHICKEN</b> Tender poached chicken breast in a chili broth served room temperature	
椒香巧手和牛卷	45
<b>WAGYU BEEF</b> Stuffed with marinated purple cabbage chili garlic dressing	
香焗口口脆牛丝	23
<b>SICHUAN SHREDDED BEEF</b> Crispy beef juliennes in a sweet chili glaze	

# 点心 DIM SUM

3 pieces per order

## 蒸 STEAMED

野菌包 v TRUFFLE SHIITAKE & WILD MUSHROOM BAO	26
翠绿菠菜饺 v VEGETARIAN SPINACH DUMPLINGS	24
牛肝菌素菜饺 v PORCINI MUSHROOMS & VEGETABLE DUMPLINGS	24
虾饺 LOBSTER SQUID-INK DUMPLINGS	25
香槟虾饺 ROSE CHAMPAGNE SHRIMP DUMPLINGS	25
泡椒虾饺 PICKLED WILD CHILI SHRIMP DUMPLINGS	25
水晶饺 CRYSTAL DUMPLINGS Prawn, Wild Mushrooms, Jicama & Cilantro	25
海鲜云吞 SCALLOP & PRAWN GARLIC WONTONS	29
酸辣小笼包 HOT & SOUR PORK XIAO LONG BAO	24
黑毛猪饺 IBERICO PORK DUMPLINGS	26
麻婆豆腐包 MAPO TOFU BAO	25

## 焗 BAKED

黑椒和牛酥 WAGYU BEEF MILLE-FEUILLE	26
萝卜丝酥 RADISH MILLE-FEUILLE	24

## 煎 FRIED

素菜春卷 v VEGETARIAN SPRING ROLLS Light pastry filled with mushrooms, cabbage & glass noodles	23
海皇脆筒  HUTONG PRAWN ROLLS Light crispy roll with prawns & scallops	29
口水鸡咸水角  KOU SHUI CHICKEN CRISPY DUMPLINGS	24

### 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  63  
**RED LANTERN**  
Deep-fried spiced soft-shell crab on a bed of dried whole chilies
- 川式香辣爆炒龙虾  87  
**HUTONG LOBSTER**  
Wok-tossed with chili, black beans & dried garlic
- 麻辣虾 49  
**MA LA CHILI PRAWNS**  
Fiery Sichuan peppercorns, garlic, ginger & julienned Chinese celery
- 宫保虾 47  
**KUNG PO PRAWNS**  
Giant prawns tossed in dried chili, garlic
- 砂锅白胡椒焗虎虾 54  
**SMOKED TIGER PRAWNS**  
in hot casserole with white peppercorns, peppers & onions
- 金汤辣海鲜 64  
**MIXED SEAFOOD IN GOLD SAUCE**  
King crab, scallops and prawns in spicy egg yolk broth.

## 鱼 FISH

- 开门红  53  
**CHILEAN SEA BASS**  
Red star noodles steamed chilean sea bass with rice noodles & pickled vegetables in a mild spiced broth
- 东海龙皇 51  
**BRANZINO**  
Poached in a delectable chili broth with wild mushrooms & Chinese celery
- 风味捞汁鳕鱼柳 51  
**WOK-FRIED COD FILLET**  
In a subtle blend of chili & oyster sauce
- 炆锅鲜椒嫩鱼柳 53  
**HALIBUT FILLET**  
Spicy chili broth, red & green pepper oil
- 青花椒鱼柳 49  
**STEAMED CHILEAN SEA BASS**  
with peppers & soy sauce

## 肉 MEAT

老乾媽煸炒牛柳 	62
<b>MA LA BEEF TENDERLOIN</b> Black beans, whole red peppercorns, chili & Chinese celery	
草捆牛骨	65
<b>AROMATIC BEEF RIB IN LOTUS LEAF</b> Ten-hour slow braised, star anise	
山城辣子鸡	42
<b>SANCHEN SPICED CHICKEN</b> Wok-fried fillet with dried chilies, star anise & cumin seeds	
干葱锅鸡	39
<b>WOK-FRIED CHICKEN</b> with shallots & black beans	
香醋排骨	47
<b>ZHENJIANG PORK RIBS</b> Tender pork short ribs braised in a famous aged black rice wine	
官保黑豚肉	44
<b>KUNG PAO IBERICO PORK</b> Kung Pao style Iberico pork with cashews & apples	
京城羊肉	59
<b>CRISPY DE-BONED LAMB RIBS</b> Marinated for 24 hours, braised & deep-fried	

### 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
- 原汁烧豆腐 23  
STIR-FRIED TOFU  
with ginger, chili, garlic, yibin sprout 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
- 干烧莲藕片 22  
CHILI FRIED LOTUS ROOT  
with diced chicken
- 蒜香白菜 23  
BOK CHOY  
Wok-tossed with garlic & shredded dried scallop

## 汤类 SOUP

素菜酸辣汤 v	16
VEGETABLE HOT & SOUR SOUP	
西湖牛肉羹	17
BEEF & EGG WHITE BROTH	

## 饭面 RICE & NOODLES

浓香炒饭	25
SEAFOOD FRIED RICE	
Dried salted fish & ginger	
师傅炒饭 v	23
CHEF'S FRIED RICE	
Vegetarian fried rice with finely diced pickled vegetables	
巧妇小炒面 v	20
FRIED NOODLES	
Wok-tossed with vegetables	
炆椒香炒米粉	20
RICE VERMICELLI	
Wok-tossed with seasonal vegetables	
胡同担担面 麵	18
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.