



NEW YORK

## 头盘 STARTERS

樱桃小脆萝卜 v MARINATED RADISH SALAD with chili bean sauce	18
六角秋葵 v WASABI OKRA in a honey, soy & wasabi dressing	20
青衣脆笋 v CRISPY JADE HEART Chinese lettuce with spicy & sour sauce	23
虾兵蟹将 CRAB & PRAWN SALAD Leek, asparagus, red pepper, cilantro, Jade hearts, spring leaves, sesame oil & hot and spicy sauce	30
芥味爽口嫩带子 SEARED SCALLOP Spicy soba noodles, sesame peppercorn sauce	30
烧椒嫩带子 ROASTED GREEN CHILI SCALLOPS with green asparagus	30
特色口水鸡 KOU SHUI CHICKEN Tender poached chicken breast in a chili broth served room temperature	25
椒香巧手和牛卷 WAGYU BEEF Stuffed with marinated purple cabbage chili garlic dressing	45

# 点心 DIM SUM

3 pieces per order

## 蒸 STEAMED

野菌包 ▼ TRUFFLE SHIITAKE & WILD MUSHROOM BAO	26
翠绿菠菜饺 ▼ VEGETARIAN SPINACH DUMPLINGS	24
龙虾饺 LOBSTER SQUID-INK DUMPLINGS	25
泡椒虾饺 PICKLED WILD CHILI SHRIMP DUMPLINGS	25
海鲜云吞 SCALLOP & PRAWN GARLIC WONTONS	29
昆布木鱼小笼包 KOMBU BONITO XIAO LONG BAO Wheat flour dough filled with chicken & kombu bonito broth	24
黑毛猪饺 IBERICO PORK DUMPLINGS	26
姜葱龙虾包 PAN-SEARED LOBSTER BAO Wheat flour dough filled with lobster, ginger & scallions	33



Signature Dish

## 焗 BAKED

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

鱼香咸水角

YU XIANG CRISPY DUMPLINGS

Rice flour & wheat starch dough filled with pork, mushroom, dried shrimp & eggplant

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  65  
**RED LANTERN**  
Deep-fried spiced soft-shell crab on a bed of dried whole chilies
- 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
- 砂锅白胡椒焗虎虾 54  
**SMOKED TIGER PRAWNS**  
in hot casserole with white peppercorns, peppers & onions

## 鱼 FISH

- 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
- 青花椒鱼柳 51  
**STEAMED CHILEAN SEA BASS**  
with peppers & soy sauce

## 肉 MEAT

- 老乾媽煸炒牛柳  62  
MA LA BEEF TENDERLOIN  
Black beans, whole red peppercorns, chili & Chinese celery
- 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 27  
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

## 蔬菜 VEGETABLES & SIDES

乾煸四季豆 25  
FOUR SEASON BEANS  
French beans sautéed with fresh chili, minced pork & dried baby shrimp

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 ▼ VEGETABLE HOT & SOUR SOUP	17
西湖牛肉羹 BEEF & EGG WHITE BROTH	18

## 饭面 RICE & NOODLES

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

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