



NEW YORK

## 头盘 STARTERS

- 櫻桃小脆萝卜 v 20  
**MARINATED RADISH SALAD**  
with chili bean sauce
- 六角秋葵 v 21  
**WASABI OKRA**  
in a honey, soy & wasabi dressing
- 碧綠口口脆 v 24  
**JADE HEART**  
Chinese lettuce in Sichuan peppercorn essence
- 白沙春露 v 21  
**CHILLED GREEN ASPARAGUS**  
Roasted white sesame on honey glaze
- 虾兵蟹将 32  
**CRAB & PRAWN SALAD**  
Tender squid in Sichuan peppercorn & chili oil
- 小拌鲜鱿鱼花 26  
**CALAMARI FLOWERS**  
Leek, asparagus, red pepper, cilantro, Jade hearts, spring leaves, sesame oil & hot and spicy sauce
- 芥味爽口嫩带子 32  
**SEARED SCALLOP**  
Spicy soba noodles, sesame peppercorn sauce
- 烧椒嫩带子 33  
**ROASTED GREEN CHILI SCALLOPS**  
with green asparagus
- 特色口水鸡 27  
**KOU SHUI CHICKEN**  
Tender poached chicken breast in a chili broth served room temperature
- 香焗口口脆牛丝 25  
**SICHUAN SHREDDED BEEF**  
Crispy beef juliennes in a sweet chili glaze
- 椒香巧手和牛卷 45  
**WAGYU BEEF**  
Stuffed with marinated purple cabbage chili garlic dressing

# 点心 DIM SUM

3 pieces per order

## 蒸 STEAMED

野菌包 v 28  
TRUFFLE SHIITAKE & WILD MUSHROOM BAO

翠绿菠菜饺 v 26  
VEGETARIAN SPINACH DUMPLINGS

龙虾饺 27  
LOBSTER SQUID-INK DUMPLINGS

香槟虾饺 27  
ROSÉ CHAMPAGNE SHRIMP DUMPLINGS

担担小笼包 26  
DAN DAN XIAO LONG BAO  
Wheat flour dough filled with pork and peanut soup

姜葱龙虾包 35  
PAN-SEARED LOBSTER BAO  
Wheat flour dough filled with lobster, ginger & scallions

## 焗 BAKED

黑椒和牛酥 29  
WAGYU BEEF MILLE-FEUILLE

## 煎 FRIED

素菜春卷 v

### VEGETARIAN SPRING ROLLS

Light pastry filled with mushrooms, cabbage & glass noodles

25

海皇脆筒

### HUTONG PRAWN ROLLS

Light crispy roll with prawns & scallops

30

鱼香咸水角

### YU XIANG CRISPY DUMPLINGS

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

26

## 点心拼盘 DIM SUM PLATTER

8 pieces | \$54

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



Signature Dish


## 海鲜 SEAFOOD

- 大红灯笼高高挂  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

## 鱼 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

### 明炉烧烤 BARBECUE

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

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)*

**Upgrade Your Experience**

**Whole Flaming Duck \$150**

## 豆腐 TOFU

- 麻婆豆腐 ▼ 30  
MAPO TOFU  
"Granny's tofu" punchy flavors from garlic, dried & fresh chilies
- 宫保豆腐 ▼ 29  
KUNG PO TOFU  
Wok-roasted cashew, ginger & Shao-Xing wine
- 原汁烧豆腐 27  
STIR-FRIED TOFU  
with ginger, chili, garlic, yibin sprout sauce

## 蔬菜 VEGETABLES & SIDES

- 乾煸四季豆 25  
FOUR SEASON BEANS  
French beans sautéed with fresh chili, minced pork & dried baby shrimp
- 姜汁玉兰 ▼ 25  
KAI-LAN CHINESE BROCCOLI  
in garlic & ginger
- 干烧莲藕片 25  
CHILI FRIED LOTUS ROOT  
with diced chicken
- 蒜香白菜 25  
BOK CHOY  
Wok-tossed with garlic & shredded dried scallop

## 汤类 SOUP

素菜酸辣汤 v VEGETABLE HOT & SOUR SOUP	20
西湖牛肉羹 BEEF & EGG WHITE BROTH	20

## 饭面 RICE & NOODLES

浓香炒饭 SEAFOOD FRIED RICE Dried salted fish & ginger	28
师傅炒饭 v CHEF'S FRIED RICE Vegetarian fried rice with finely diced pickled vegetables	26
巧妇小炒面 v FRIED NOODLES Wok-tossed with vegetables	23
炆椒香炒米粉 RICE VERMICELLI Wok-tossed with seasonal vegetables	23
胡同担担面 麵 HUTONG DAN DAN NOODLES Sichuan classic dish served in a spicy minced pork, sesame & peanut broth (individual portion)	21

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