

头盘 STARTERS

- 樱桃小脆萝卜 v 21
MARINATED RADISH SALAD
with chili bean sauce
- 六角秋葵 v 22
WASABI OKRA
in a honey, soy & wasabi dressing
- 碧绿口口脆 v 25
JADE HEART
Chinese lettuce in Sichuan peppercorn essence
- 白沙春露 v 22
CHILLED GREEN ASPARAGUS
Roasted white sesame on honey glaze
- 虾兵蟹将 33
CRAB & PRAWN SALAD
Leek, asparagus, red pepper, cilantro, Jade hearts, spring leaves, sesame oil & hot and spicy sauce
- 小拌鲜鱿鱼花 27
CALAMARI FLOWERS
Tender squid in Sichuan peppercorn & chili oil
- 芥味爽口嫩带子 33
SEARED SCALLOP
Spicy soba noodles, sesame peppercorn sauce
- 烧椒嫩带子 34
ROASTED GREEN CHILI SCALLOPS
with green asparagus
- 特色口水鸡 28
KOU SHUI CHICKEN
Tender poached chicken breast in a chili broth served room temperature
- 香焗口口脆牛丝 26
SICHUAN SHREDDED BEEF
Crispy beef juliennes in a sweet chili glaze
- 椒香巧手和牛卷 46
WAGYU BEEF
Stuffed with marinated purple cabbage chili garlic dressing

北方点心 匠心延续 NORTHERN DIM SUM MENU

蟹粉蟹肉海鲜饺 SEAFOOD DUMPLING with crab roe & crab meat 3 pcs	29
茴香羊肉水墨饺 CHARCOAL LAMB & FENNEL SEED DUMPLING 3 pcs	30
龙虾豆腐腐皮卷 CRISPY BEAN CURD ROLL with mapo tofu & lobster 6 pcs	35
紫菜海鲜春卷 CRISPY SEAFOOD SPRING ROLL with seaweed 4 pcs	21
生煎担担包 DANDAN BAO 3 pcs	28
佛跳墙锅贴 SEA CUCUMBER & ABALONE DUMPLING with scallion, scallop & Yunan ham 4 pcs	38
三鲜鸡蛋腐皮饺 CRISPY BEAN CURD DUMPLING with egg, vegetable & wild mushroom 3 pcs	25
大盘鸡饺 PAN-FRIED MA LA SPICY CHICKEN DUMPLING 3 pcs	26
北点匠心拼 BEI FANG DIM SUM DELICACY 16 pcs	108

点心 DIM SUM

3 pieces per order

黑椒和牛酥 WAGYU BEEF MILLE-FEUILLE	30
素菜春卷 ✓ VEGETARIAN SPRING ROLLS Light pastry filled with mushrooms, cabbage & glass noodles	26
海皇脆筒 🍲 HUTONG PRAWN ROLLS Light crispy roll with prawns & scallops	31
鱼香咸水角 🍲 YU XIANG CRISPY DUMPLINGS Rice flour & wheat starch dough filled with pork, mushroom, dried shrimp & eggplant	27

🍲 Signature dish

蒸 STEAMED

野菌包 v TRUFFLE SHIITAKE & WILD MUSHROOM BAO	29
翠绿菠菜饺 v VEGETARIAN SPINACH DUMPLINGS	27
龙虾饺 LOBSTER SQUID-INK DUMPLINGS	28
香槟虾饺 ROSÉ CHAMPAGNE SHRIMP DUMPLINGS	28
担担小笼包 DAN DAN XIAO LONG BAO Wheat flour dough filled with pork and peanut soup	27
黑蒜鸡肉红油抄手 POACHED CHICKEN & BLACK GARLIC SPICY WONTON	28

点心拼盘 DIM SUM PLATTER

8 pieces | \$54

虾饺

LOBSTER SQUID-INK DUMPLINGS

香槟虾饺

ROSÉ CHAMPAGNE SHRIMP DUMPLINGS



蟹粉蟹肉海鲜饺

SEAFOOD, CRAB ROE AND CRAB MEAT DUMPLINGS

翠绿菠菜饺 v

VEGETARIAN SPINACH DUMPLINGS

海鲜 SEAFOOD

- 大红灯笼高高挂  77
RED LANTERN
Deep-fried spiced soft-shell crab on a bed of dried whole chilies
- 川式香辣爆炒龙虾  93
HUTONG LOBSTER
Wok-tossed with chili, black beans & dried garlic
- 麻辣虾 55
MA LA CHILI PRAWNS
Fiery Sichuan peppercorns, garlic, ginger & julienned Chinese celery
- 宫保虾 53
KUNG PO PRAWNS
Giant prawns tossed in dried chili, garlic

鱼 FISH

- 开门红  59
CHILEAN SEA BASS
Red star noodles steamed chilean sea bass with rice noodles & pickled vegetables in a mild spiced broth
- 东海龙皇 57
BRANZINO
Poached in a delectable chili broth with wild mushrooms & Chinese celery
- 风味捞汁鳕鱼柳 57
WOK-FRIED COD FILLET
In a subtle blend of chili & oyster sauce
- 青花椒鱼柳 57
STEAMED CHILEAN SEA BASS
with peppers & soy sauce

肉 MEAT

- 老乾媽煸炒牛柳  66
MA LA BEEF TENDERLOIN
Black beans, whole red peppercorns, chili & Chinese celery
- 山城辣子鸡 47
SANCHEN SPICED CHICKEN
Wok-fried fillet with dried chillies, star anise & cumin seeds
- 干葱锅鸡 43
WOK-FRIED CHICKEN
with shallots & black beans
- 草捆牛骨 68
AROMATIC BEEF RIB IN LOTUS LEAF
Ten-hour slow-braised in star anise, cinnamon & dark soy sauce
- 香醋排骨 52
ZHENJIANG PORK RIBS
Tender pork short ribs braised in a famous aged black rice wine
- 宫保黑豚肉 49
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 ▾ 31
MAPO TOFU
"Granny's tofu" punchy flavors from garlic, dried & fresh chilies
- 宫保豆腐 ▾ 30
KUNG PO TOFU
Wok-roasted cashew, ginger & Shao-Xing wine
- 原汁烧豆腐 28
STIR-FRIED TOFU
with ginger, chili, garlic, yibin sprout sauce

蔬菜 VEGETABLES & SIDES

- 乾煸四季豆 26
FOUR SEASON BEANS
French beans sautéed with fresh chili, minced pork & dried baby shrimp
- 姜汁玉兰 ▾ 26
KAI-LAN CHINESE BROCCOLI
in garlic & ginger
- 干烧莲藕片 26
CHILI FRIED LOTUS ROOT
with diced chicken
- 蒜香白菜 26
BOK CHOY
Wok-tossed with garlic & shredded dried scallop

汤类 SOUP

素菜酸辣汤 ▼ VEGETABLE HOT & SOUR SOUP	21
西湖牛肉羹 BEEF & EGG WHITE BROTH	21

饭面 RICE & NOODLES

浓香炒饭 SEAFOOD FRIED RICE Dried salted fish & ginger	29
师傅炒饭 ▼ CHEF'S FRIED RICE Vegetarian fried rice with finely diced pickled vegetables	27
巧妇小炒面 ▼ FRIED NOODLES Wok-tossed with vegetables	24
炆椒香炒米粉 RICE VERMICELLI Wok-tossed with seasonal vegetables	24
胡同担担面 图 HUTONG DAN DAN NOODLES Sichuan classic dish served in a spicy minced pork, sesame & peanut broth (individual portion)	22

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