



NEW YORK

帝皇晚餐
EMPEROR DINNER MENU

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\$65 per person | *Optional wine pairing \$45

Select one appetizer, one main, one side and one dessert

TO START WITH

点心精选

CHEF'S DIM SUM SELECTION

APPETIZERS

素菜酸辣汤 v

VEGETABLE HOT & SOUR SOUP

鲜虾沙拉

KING PRAWN, LEEK, JADE HEARTS &
CILANTRO SALAD

口水鸡沙拉

KOU SHUI CHICKEN & ASPARAGUS
SALAD

海鲜云吞

SCALLOP & PRAWN GARLIC
WONTONS

Sweet chili dressing

养味爽口嫩带子

SEARED SCALLOP

Spicy soba noodles, sesame peppercorn sauce
(\$10 Supplement)

* 2023 Landhaus Mayer, Riesling, Niederösterreich, Austria

MAINS

原汁烧豆腐 v

STIR-FRIED TOFU

with ginger, chili, garlic, yibin sprout sauce

宫保虾

KUNG PO PRAWNS

Fiery Sichuan peppercorns, garlic, ginger &
juliened Chinese celery

山城辣子鸡

SANCHEN CHICKEN

Wok-fried fillet with dried chilies,
star anise & cumin seeds

* 2021 Bastioni dei Collazzi, Chianti, Tuscany, Italy

青花椒鱼柳

STEAMED CHILEAN SEA BASS

with peppers & soy sauce

风味捞汁鳕鱼柳

WOK-FRIED COD FILLET

in a subtle blend of chili & oyster sauce

老乾媽煸炒牛柳

MA LA BEEF TENDERLOIN

Black beans, whole red peppercorns,
chili & Chinese celery

(\$18 Supplement)

HUTONG

NEW YORK

師傅炒飯 v

CHEF'S FRIED RICE

Vegetarian fried rice with finely
diced pickled vegetables

SIDES

蒜香白菜

BOK CHOY

Wok-tossed with garlic &
shredded dried scallop

絲苗白飯

STEAMED
WHITE RICE

DESSERTS

盐烤玉米冰淇淋

SALTED GRILLED
CORN ICE CREAM

multi-grain granola, sablé
breton & oat milk

各式冰淇淋

SELECTION OF
ICE CREAM

童年

CHILDHOOD

Vanilla riz au lait, dark maple
granola, butterscotch, finger
lime, genmai ice cream

* 2018 Kvaszinger Szamorodni Edes, Tokaj, Hungary