



NEW YORK

头盘 STARTERS

- 樱桃小脆萝卜 v \$16
MARINATED RADISH SALAD
with chilli bean sauce
- 六角秋葵 v \$18
WASABI OKRA
in a honey, soy & wasabi dressing
- 碧绿口口脆 v \$19
JADE HEARTS
Chinese jade gourd in Sichuan peppercorn essence
- 白沙春露 v  \$18
CHILLED GREEN ASPARAGUS
Roasted white sesame on honey glaze
- 小拌鲜鱿鱼花 \$22
CALAMARI FLOWERS
Tender squid in Sichuan peppercorn & chilli oil
- 清鲜豆腐袋 \$22
DEEP FRIED TOFU
filled with prawn & scallop
- 芥味爽口嫩带子 \$28
SEARED SCALLOP
Spicy soba noodles, sesame peppercorn sauce
- 特色口水鸡 \$23
KOU SHUI CHICKEN
Tender poached chicken breast in a chilli broth served room temperature
- 椒香巧手和牛卷 \$43
WAGYU BEEF
Stuffed with marinated purple cabbage chilli garlic dressing
- 香焗口口脆牛丝 \$21
SICHUAN SHREDDED BEEF
Crispy beef juliennes in a sweet chilli glaze

点心 DIM SUM

3 pieces per order

蒸 STEAMED

野菌包 v TRUFFLE SHITAKE & WILD MUSHROOM BAO	\$23
翠绿菠菜饺 v VEGETARIAN SPINACH DUMPLINGS	\$21
虾饺 LOBSTER SQUID-INK DUMPLINGS	\$22
香槟虾饺 ROSE CHAMPAGNE SHRIMP DUMPLINGS	\$22
泡椒虾饺 PICKLED WILD CHILLI SHRIMP DUMPLINGS	\$22
金汤龙虾饺 LOBSTER DUMPLINGS, SALTED EGG YOLK BROTH	\$24
风干牛肉小笼包 DRY AGED BEEF XIAO LONG BAO	\$21
海鲜雲吞 SCALLOP & PRAWN GARLIC WONTONS	\$26
黑毛猪饺 IBERICO PORK DUMPLINGS	\$23
麻婆豆腐包 MAPO TOFU BAO	\$22

焗 BAKED

黑椒和牛酥 \$23
WAGYU BEEF MILLEFEUILLE

煎 FRIED

素菜春卷 \$20
VEGETARIAN SPRING ROLL
Light pastry filled with mushrooms, cabbage & glass noodles

海皇脆筒  \$26
HUTONG PRAWN ROLL
Light crispy roll with prawns & scallops

口水鸡咸水角  \$21
KOU SHUI CHICKEN CRISPY DUMPLINGS

香煎麻辣鱼包 \$23
ROASTED SPICY COD BAO

点心拼盘 DIM SUM PLATTER

8 pieces \$47

虾饺
LOBSTER SQUID-INK DUMPLINGS

泡椒虾饺
PICKLED WILD CHILLI SHRIMP DUMPLINGS

百合海鲜饺
SEAFOOD & LILY BULB DUMPLINGS

翠绿菠菜饺 
VEGETARIAN SPINACH DUMPLINGS

 Signature Dish

海鲜 SEAFOOD

- 大红灯笼高高挂  \$60
RED LANTERN
Deep fried spiced soft-shell crab on a bed of dried whole chillies
- 川式香辣爆炒龙虾  \$84
HUTONG LOBSTER
Wok-tossed with chilli, black beans & dried garlic
- 麻辣虾 \$46
MA LA CHILLI PRAWNS
Fiery Sichuan peppercorns, garlic, ginger & julienned Chinese celery
- 宫保虾 \$44
KUNG PO PRAWNS
Giant prawns tossed in dried chilli, garlic
- 霸王虾 \$42
GOLDEN PRAWNS
Salted Egg Yolk

鱼 FISH

- 开门红  \$50
CHILEAN SEA BASS
Red star noodles steamed chilean sea bass with rice noodles & pickled vegetables in a mild spiced broth
- 东海龙皇 \$48
BRANZINO
Poached in a delectable chilli broth with wild mushrooms & Chinese celery
- 风味捞汁鳕鱼柳 \$48
WOK-FRIED COD FILLET
In a subtle blend of chilli & oyster sauce
- 炆锅鲜椒嫩鱼柳 \$52
HALIBUT FILLET
Spicy chilli broth, red & green pepper oil
- 青花椒鱼柳 \$46
STEAMED CHILEAN SEA BASS
with peppers & soy sauce

肉 MEAT

老乾媽煸炒牛柳 

\$57

MA LA BEEF TENDERLOIN

Black beans, whole red peppercorns, chilli & Chinese celery

草捆牛骨

\$60

AROMATIC BEEF RIB IN LOTUS LEAF

Ten-hour slow braised, star anise

山城辣子鸡

\$37

SANCHEN SPICED CHICKEN

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

干葱锅鸡

\$34

WOK-FRIED CHICKEN

with shallots & black beans

香醋排骨

\$42

ZHENJIANG PORK RIBS

Tender pork short ribs braised in a famous aged black rice wine

宫保黑豚肉

\$39

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 60 | Whole 120


ROASTED PEKING DUCK

with pancakes, served in two stages

(second stage served in a lettuce leaf cup)

Upgrade Your Experience

Whole Flaming Duck \$150

 Signature Dish

豆腐 TOFU

- 麻婆豆腐 v \$22
MAPO TOFU
"Granny's tofu" punchy flavors from garlic, dried & fresh chillies
- 宫保豆腐 v \$22
KUNG PO TOFU
Wok-roasted cashew, ginger & Shao-Xing wine
- 青椒蚝汁扒豆腐 v \$20
JADE TOFU
Green pepper, oyster sauce

蔬菜 VEGETABLES & SIDES

- 风味飘香茄 v \$22
EGGPLANT TEMPURA
Crispy eggplant glazed with ginger, garlic & sesame oil
- 乾煸四季豆 \$22
FOUR SEASON BEANS
French beans sautéed with fresh chilli, minced pork, & dried baby shrimp
- 姜汁玉兰 v \$20
KAI-LAN CHINESE BROCCOLI
in garlic & ginger
- 脆柱爽口豆苗 \$20
DOU MIAO
Pea shoots wok-tossed with shredded dried scallop
- 干烧莲藕片 \$19
CHILLI FRIED LOTUS ROOT
with diced chicken

汤类 SOUP

素菜酸辣汤 v	\$14
VEGETABLE HOT & SOUR SOUP	
西湖牛肉羹	\$15
BEEF & EGG WHITE BROTH	

饭面 RICE & NOODLES

浓香炒饭	\$23
SEAFOOD FRIED RICE	
Dried salted fish & ginger	
师傅炒饭	\$21
CHEF'S FRIED RICE	
Vegetarian fried rice with finely diced pickled vegetables	
巧妇小炒面 v	\$18
FRIED NOODLES	
Wok-tossed with vegetables	
炆椒香炒米粉	\$18
RICE VERMICELLI	
Wok-tossed with seasonal vegetables	
胡同担担面 湘	\$16
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.