



NEW YORK

## 头盘 STARTERS

- 樱桃小脆萝卜 v 17  
MARINATED RADISH SALAD  
with chili bean sauce
- 六角秋葵 v 19  
WASABI OKRA  
in a honey, soy & wasabi dressing
- 碧绿口口脆 v 20  
JADE HEARTS  
Chinese jade gourd in Sichuan peppercorn essence
- 白沙春露 v 19  
CHILLED GREEN ASPARAGUS  
Roasted white sesame on honey glaze
- 小拌鲜鱿鱼花 23  
CALAMARI FLOWERS  
Tender squid in Sichuan peppercorn & chili oil
- 清鲜豆腐袋 23  
DEEP FRIED TOFU  
filled with prawn & scallop
- 芥味爽口嫩带子 29  
SEARED SCALLOP  
Spicy soba noodles, sesame peppercorn sauce
- 特色口水鸡 24  
KOU SHUI CHICKEN  
Tender poached chicken breast in a chili broth served room temperature
- 椒香巧手和牛卷 44  
WAGYU BEEF  
Stuffed with marinated purple cabbage chili garlic dressing
- 香焗口口脆牛丝 22  
SICHUAN SHREDDED BEEF  
Crispy beef juliennes in a sweet chili glaze

# 点心 DIM SUM

3 pieces per order

## 蒸 STEAMED

野菌包 v	25
TRUFFLE SHITAKE & WILD MUSHROOM BAO	
翠绿菠菜饺 v	23
VEGETARIAN SPINACH DUMPLINGS	
虾饺	24
LOBSTER SQUID-INK DUMPLINGS	
香槟虾饺	24
ROSE CHAMPAGNE SHRIMP DUMPLINGS	
泡椒虾饺	24
PICKLED WILD CHILI SHRIMP DUMPLINGS	
金汤龙虾饺	26
LOBSTER DUMPLINGS, SALTED EGG YOLK BROTH	
风干牛肉小笼包	23
DRY AGED BEEF XIAO LONG BAO	
海鲜云吞	28
SCALLOP & PRAWN GARLIC WONTONS	
黑毛猪饺	25
IBERICO PORK DUMPLINGS	
麻婆豆腐包	24
MAPO TOFU BAO	

## 焗 BAKED

黑椒和牛酥 25  
WAGYU BEEF MILLEFEUILLE

## 煎 FRIED

素菜春卷 v 22  
VEGETARIAN SPRING ROLLS  
Light pastry filled with mushrooms, cabbage & glass noodles

海皇脆筒 28  
HUTONG PRAWN ROLLS  
Light crispy roll with prawns & scallops

口水鸡咸水角 23  
KOU SHUI CHICKEN CRISPY DUMPLINGS

香煎麻辣鱼包 25  
ROASTED SPICY COD BAO

### 点心拼盘 DIM SUM PLATTER

8 pieces | \$49

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  63  
RED LANTERN  
Deep-fried spiced soft-shell crab on a bed of dried whole chilies
- 川式香辣爆炒龙虾  87  
HUTONG LOBSTER  
Wok-tossed with chili, black beans & dried garlic
- 麻辣虾 49  
MA LA CHILI PRAWNS  
Fiery Sichuan peppercorns, garlic, ginger & julienned Chinese celery
- 宫保虾 47  
KUNG PO PRAWNS  
Giant prawns tossed in dried chili, garlic
- 霸王虾 45  
GOLDEN PRAWNS  
Salted egg yolk

## 鱼 FISH

- 开门红  53  
CHILEAN SEA BASS  
Red star noodles steamed chilean sea bass with rice noodles & pickled vegetables in a mild spiced broth
- 东海龙皇 51  
BRANZINO  
Poached in a delectable chili broth with wild mushrooms & Chinese celery
- 风味捞汁鳕鱼柳 51  
WOK-FRIED COD FILLET  
In a subtle blend of chili & oyster sauce
- 炆锅鲜椒嫩鱼柳 53  
HALIBUT FILLET  
Spicy chili broth, red & green pepper oil
- 青花椒鱼柳 49  
STEAMED CHILEAN SEA BASS  
with peppers & soy sauce

## 肉 MEAT

老乾媽煊炒牛柳 

MA LA BEEF TENDERLOIN

Black beans, whole red peppercorns, chili & Chinese celery

60

草捆牛骨

AROMATIC BEEF RIB IN LOTUS LEAF

Ten-hour slow braised, star anise

63

山城辣子鸡

SANCHEN SPICED CHICKEN

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

40

干葱锅鸡

WOK-FRIED CHICKEN

with shallots & black beans

37

香醋排骨

ZHENJIANG PORK RIBS

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

45

宫保黑豚肉

KUNG PAO IBERICO PORK

Kung Pao style Iberico pork with cashews & apples

42

### 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 24  
MAPO TOFU  
"Granny's tofu" punchy flavors from garlic, dried & fresh chilies
- 宫保豆腐 v 24  
KUNG PO TOFU  
Wok-roasted cashew, ginger & Shao-Xing wine
- 青椒蚝汁扒豆腐 v 22  
JADE TOFU  
Green pepper, oyster sauce

## 蔬菜 VEGETABLES & SIDES

- 风味飘香茄 v 24  
EGGPLANT TEMPURA  
Crispy eggplant glazed with ginger, garlic & sesame oil
- 乾煸四季豆 24  
FOUR SEASON BEANS  
French beans sautéed with fresh chili, minced pork, & dried baby shrimp
- 姜汁玉兰 v 22  
KAI-LAN CHINESE BROCCOLI  
in garlic & ginger
- 脆柱爽口豆苗 22  
DOU MIAO  
Pea shoots wok-tossed with shredded dried scallop
- 干烧莲藕片 21  
CHILI FRIED LOTUS ROOT  
with diced chicken

## 汤类 SOUP

素菜酸辣汤 v	16
VEGETABLE HOT & SOUR SOUP	
西湖牛肉羹	17
BEEF & EGG WHITE BROTH	

## 饭面 RICE & NOODLES

浓香炒饭	25
SEAFOOD FRIED RICE	
Dried salted fish & ginger	
师傅炒饭	23
CHEF'S FRIED RICE	
Vegetarian fried rice with finely diced pickled vegetables	
巧妇小炒面 v	20
FRIED NOODLES	
Wok-tossed with vegetables	
炆椒香炒米粉	20
RICE VERMICELLI	
Wok-tossed with seasonal vegetables	
胡同担担面 麵	18
HUTONG DAN DAN NOODLES	
Sichuan classic dish served in a spicy minced pork, sesame & peanut broth (individual portion)	