



NEW YORK

头盘 STARTERS

樱桃小脆萝卜 v	18
MARINATED RADISH SALAD with chili bean sauce	
六角秋葵 v	20
WASABI OKRA in a honey, soy & wasabi dressing	
青衣脆笋 v	23
CRISPY JADE HEART Chinese lettuce with spicy & sour sauce	
白沙春露 v 	20
CHILLED GREEN ASPARAGUS Roasted white sesame on honey glaze	
虾兵蟹将	30
CRAB & PRAWN SALAD Leek, asparagus, red pepper, cilantro, Jade hearts, spring leaves, sesame oil & hot and spicy sauce	
芥味爽口嫩带子	30
SEARED SCALLOP Spicy soba noodles, sesame peppercorn sauce	
烧椒嫩带子	30
ROASTED GREEN CHILI SCALLOPS with green asparagus	
特色口水鸡	25
KOU SHUI CHICKEN Tender poached chicken breast in a chili broth served room temperature	
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	26
TRUFFLE SHIITAKE & WILD MUSHROOM BAO	
翠绿菠菜饺 v	24
VEGETARIAN SPINACH DUMPLINGS	
牛肝菌素菜饺 v	25
PORCINI MUSHROOMS & VEGETABLE DUMPLINGS	
龙虾饺	25
LOBSTER SQUID-INK DUMPLINGS	
香槟虾饺	25
ROSÉ CHAMPAGNE SHRIMP DUMPLINGS	
泡椒虾饺	25
PICKLED WILD CHILI SHRIMP DUMPLINGS	
海鲜云吞	29
SCALLOP & PRAWN GARLIC WONTONS	
昆布木鱼小笼包	24
KOMBU BONITO XIAO LONG BAO	
Wheat flour dough filled with chicken & kombu bonito broth	
黑毛猪饺	26
IBERICO PORK DUMPLINGS	
姜葱龙虾包	33
PAN-SEARED LOBSTER BAO	
Wheat flour dough filled with lobster, ginger & scallions	

焗 BAKED

黑椒和牛酥

WAGYU BEEF MILLE-FEUILLE

27

煎 FRIED

素菜春卷 v

VEGETARIAN SPRING ROLLS

Light pastry filled with mushrooms, cabbage & glass noodles

23

海皇脆筒

HUTONG PRAWN ROLLS

Light crispy roll with prawns & scallops

29

鱼香咸水角

YU XIANG CRISPY DUMPLINGS

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

24

点心拼盘 DIM SUM PLATTER

8 pieces | \$51

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  65
RED LANTERN
Deep-fried spiced soft-shell crab on a bed of dried whole chilies
- 川式香辣爆炒龙虾  89
HUTONG LOBSTER
Wok-tossed with chili, black beans & dried garlic
- 麻辣虾 51
MA LA CHILI PRAWNS
Fiery Sichuan peppercorns, garlic, ginger & julienned Chinese celery
- 宫保虾 49
KUNG PO PRAWNS
Giant prawns tossed in dried chili, garlic
- 砂锅白胡椒焗虎虾 54
SMOKED TIGER PRAWNS
in hot casserole with white peppercorns, peppers & onions

鱼 FISH

- 开门红  55
CHILEAN SEA BASS
Red star noodles steamed chilean sea bass with rice noodles & pickled vegetables in a mild spiced broth
- 东海龙皇 53
BRANZINO
Poached in a delectable chili broth with wild mushrooms & Chinese celery
- 风味捞汁鳕鱼柳 53
WOK-FRIED COD FILLET
In a subtle blend of chili & oyster sauce
- 青花椒鱼柳 51
STEAMED CHILEAN SEA BASS
with peppers & soy sauce

肉 MEAT

- 老乾媽煸炒牛柳  62
MA LA BEEF TENDERLOIN
Black beans, whole red peppercorns, chili & Chinese celery
- 山城辣子鸡 42
SANCHEN SPICED CHICKEN
Wok-fried fillet with dried chilies, star anise & cumin seeds
- 干葱锅鸡 39
WOK-FRIED CHICKEN
with shallots & black beans
- 香醋排骨 47
ZHENJIANG PORK RIBS
Tender pork short ribs braised in a famous aged black rice wine
- 宫保黑豚肉 44
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 \$130

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 ▼ 27
MAPO TOFU
"Granny's tofu" punchy flavors from garlic, dried & fresh chilies
- 宫保豆腐 ▼ 26
KUNG PO TOFU
Wok-roasted cashew, ginger & Shao-Xing wine
- 原汁烧豆腐 23
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 ▼ 23
KAI-LAN CHINESE BROCCOLI
in garlic & ginger
- 干烧莲藕片 22
CHILI FRIED LOTUS ROOT
with diced chicken
- 蒜香白菜 23
BOK CHOY
Wok-tossed with garlic & shredded dried scallop

汤类 SOUP

素菜酸辣汤 ▼ VEGETABLE HOT & SOUR SOUP	17
西湖牛肉羹 BEEF & EGG WHITE BROTH	18

饭面 RICE & NOODLES

浓香炒饭 SEAFOOD FRIED RICE Dried salted fish & ginger	26
师傅炒饭 ▼ CHEF'S FRIED RICE Vegetarian fried rice with finely diced pickled vegetables	24
巧妇小炒面 ▼ FRIED NOODLES Wok-tossed with vegetables	21
炆椒香炒米粉 RICE VERMICELLI Wok-tossed with seasonal vegetables	21
胡同担担面 麵 HUTONG DAN DAN NOODLES Sichuan classic dish served in a spicy minced pork, sesame & peanut broth (individual portion)	19

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