



NEW YORK

WEEKEND BRUNCH

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鸡尾酒 COCKTAILS

SHANGHAI BLOODY MARY	16
Grey Goose, Tomato, lemon, chinkiang, horseradish, celery & dried chilies	
SPICY PASSIONFRUIT MIMOSA	16
Passionfruit liqueur, orange, chili bitters & sparkling wine	
JASMINE TEA SPRITZ	16
Bombay Sapphire, elderflower liqueur, jasmine honey cordial & soda water	
CHINESE LANTERN	15
Aperol, St. Germain, cava, mandarin, plum bitters	
COMFORTABLY NUMB	15
Vanilla vodka, lychee liqueur, honey, lime, Thai chili, Sichuan peppercorn	
ESPRESSO MARTINI	15
Haku Vodka, Macadamia cacao orgeat, espresso	
APEROL SPRITZ	15
Aperol, prosecco & soda water	

- BOTTOMLESS OPTIONS -




BOTTOMLESS BUBBLES & COCKTAILS* | \$45pp

BOTTOMLESS CHAMPAGNE & COCKTAILS* | \$90pp

*All cocktails listed above included in package | Bottomless drink packages for 90 minutes

点心 DIM SUM LIBRARY

Portions are per piece unless stated

素菜春卷 v	4.5
VEGETARIAN SPRING ROLLS	
Light pastry filled with mushrooms, cabbage & glass noodles	
麻婆豆腐包 v	6
MAPO TOFU BAO	
野菌包 v	5.5
TRUFFLE SHIITAKE & WILD MUSHROOM BAO	
翠绿菠菜饺 v	4
VEGETARIAN SPINACH DUMPLING	
牛肝菌素菜饺 v	6
PORCINI MUSHROOMS & VEGETABLE DUMPLING	
龙虾饺	6
LOBSTER SQUID-INK DUMPLING	
香槟虾饺	5.5
ROSÉ CHAMPAGNE SHRIMP DUMPLING	
泡椒虾饺	5.5
PICKLED WILD CHILI SHRIMP DUMPLING	
海鲜云吞 	6
SCALLOP & PRAWN GARLIC WONTONS (2 pieces)	
海皇脆筒 	6
HUTONG PRAWN ROLLS	
Light crispy roll with prawns & scallops	
香煎麻辣鱼包	6
ROASTED SPICY COD BAO	
酸辣小笼包	5
HOT & SOUR PORK XIAO LONG BAO	
黑毛猪饺	6
IBERICO PORK DUMPLINGS (2 pieces)	
口水鸡咸水角 	5
KOU SHUI CHICKEN CRISPY DUMPLING	
水晶饺	6
CRYSTAL DUMPLING	
Prawn, Wild Mushrooms, Jicama & Cilantro	
黑椒和牛酥	6
WAGYU BEEF MILLE-FEUILLE	
萝卜丝酥	5.5
RADISH MILLE-FEUILLE	

 Signature Dish

滑蛋 SILK EGGS

香滑炒蛋	16
SOFT & SILKY CHINESE STYLE SCRAMBLED EGGS	
加 plus 蘑菇 MUSHROOM	3
加 plus 虾 SHRIMP	7
加 plus 龙虾 LOBSTER	10

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	
小拌鲜鱿鱼花	24
CALAMARI FLOWERS	
Tender squid in Sichuan peppercorn & chili oil	
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	
香焗口口脆牛丝	23
SICHUAN SHREDDED BEEF	
Crispy beef juliennes in a sweet chili glaze	

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
- 砂锅白胡椒焗虎虾 54
SMOKED TIGER PRAWNS
in hot casserole with white peppercorns, peppers & onions
- 金汤辣海鲜 64
MIXED SEAFOOD IN GOLD SAUCE
King crab, scallops and prawns in spicy egg yolk broth.

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
- 青花椒鱼柳 49
STEAMED CHILEAN SEA BASS
with peppers & soy sauce

肉 MEAT

- 老乾媽煊炒牛柳  62
MA LA BEEF TENDERLOIN
Black beans, whole red peppercorns, chili & Chinese celery
- 草捆牛骨 65
AROMATIC BEEF RIB IN LOTUS LEAF
Ten-hour slow braised, star anise
- 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
- 京城羊肉 59
CRISPY DE-BONED LAMB RIBS
Marinated for 24 hours, braised & deep-fried

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 v	26
MAPO TOFU	
"Granny's tofu" punchy flavors from garlic, dried & fresh chilies	
官保豆腐 v	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

风味飘香茄 v	25
EGGPLANT TEMPURA	
Crispy eggplant glazed with ginger, garlic & sesame oil	
乾煸四季豆	25
FOUR SEASON BEANS	
French beans sautéed with fresh chili, minced pork, & dried baby shrimp	
姜汁玉兰 v	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 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 v	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 蜀	18
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.