



NEW YORK

BUBBLES & BAO MENU

AVAILABLE EVERY SATURDAY & SUNDAY - 11:30AM-4PM

BRUNCH FOOD MENU | \$68pp

To be enjoyed by the entire table

BOTTOMLESS BUBBLES & SELECT COCKTAILS* | \$58pp

BOTTOMLESS CHAMPAGNE & SELECT COCKTAILS* | \$108pp

COCKTAILS

Shanghai Bloody Mary

Grey Goose vodka, tomato, lemon, Chinkiang, horseradish, celery & dried chilies spicy

Passionfruit Mimosa

Passionfruit liqueur, orange, chili bitters & sparkling wine

Chinese Lantern

Aperol, St. Germain, cava, mandarin, plum bitters

Comfortably Numb

Vanilla vodka, lychee liqueur, honey, lime, thai chili, Sichuan peppercorn

Espresso Martini

Grey Goose vodka, Mr. Black coffee liqueur, coconut water, fresh espresso, yunnan tea & Amontillado sherry

Aperol Spritz

Aperol, prosecco & soda water

All cocktails listed above included in Bottomless Package (90 minutes)

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

FREE FLOW STARTERS

海皇脆筒 筒
Hutong Prawn Rolls
翠绿菠菜饺 v
**Vegetarian Spinach
Dumplings**

黑蒜雞肉紅油抄手
**Poached Chicken &
Black Garlic Spicy
Wontons**

鱼香咸水角
**Xu Xiang Crispy
Pork Dumplings**
野菌包 v
**Truffle Shitake Wild
Mushroom Bao**

- ELEVATE YOUR EXPERIENCE -

北京烤鸭
Free Flowing Flaming Peking Duck
(\$25 supplement)

ENTRÉES

CHOOSE ONE PER GUEST

香滑炒蛋
**Soft & Silky Chinese Style
Scrambled Eggs**
Optional to add Mushroom, Shrimp
Add Lobster (\$12 supplement)

麻婆豆腐
Mapo Tofu
"Granny's tofu" punchy flavours from
dried & fresh chilies

麻辣虾
Ma La Chili Prawns
Fiery Sichuan peppercorns, garlic, ginger &
julienned Chinese celery

大红灯笼高高挂 挂
Red Lantern
Deep-fried spiced soft-shell crab
on a bed of dried whole chilies
(\$22 supplement)

宫保鸡
Kung Po Chicken
老乾媽煸炒牛柳 柳
Ma La Beef Tenderloin
Black beans, whole red peppercorns,
chili & Chinese celery
(\$22 supplement)

SIDES

CHOOSE ONE PER GUEST

師傅炒饭 v
Chef's Fried Rice
Vegetarian fried rice with finely
diced pickled vegetables

乾煸四季豆
Four Season Beans
French beans sautéed with
fresh chili, minced pork & dried
baby shrimp

蒜香白菜
Bok Choy
Wok-tossed with garlic &
shredded dried scallop

DESSERTS

CHOOSE ONE PER GUEST

包子和豆浆
Bao & Soy Milk

各式冰淇淋
**Selection of
Ice Cream**

SILK EGGS

香滑炒蛋

Soft & Silky Chinese Style Scrambled Eggs

加 plus 蘑菇 Mushroom

加 plus 虾 Shrimp

加 plus 龙虾 Lobster

16

3

7

12

滑蛋

STARTERS

樱桃小脆萝卜 v

Marinated Radish Salad

with chili bean sauce

21

碧绿口口脆 v

Jade Heart

Chinese lettuce in Sichuan peppercorn essence

25

虾兵蟹将

Crab & Prawn Salad

Leek, asparagus, red pepper, cilantro, Jade hearts, spring leaves, sesame oil & hot and spicy sauce

33

小拌鲜鱿鱼花

Calamari Flowers

Tender squid in Sichuan peppercorn & chili oil

27

荞味爽口嫩带子

Seared Scallop

Spicy soba noodles, sesame peppercorn sauce

33

特色口水鸡

Kou Shui Chicken

Tender poached chicken breast in a chili broth served room temperature

28



Signature Dish

DIM SUM LIBRARY

Portions are per piece unless stated

素菜春卷 v

Vegetarian Spring Roll

Light pastry filled with mushrooms, cabbage & glass noodles

7

野菌包 v

Truffle Shiitake & Wild Mushroom Bao

8

翠绿菠菜饺 v

Vegetarian Spinach Dumpling

7

龙虾饺

Lobster Squid-Ink Dumpling

9

香槟虾饺

Rosé Champagne Shrimp Dumpling

8

黑蒜雞肉紅油抄手 特選

Poached Chicken & Black Garlic Spicy Wonton (2 pieces)

10

海皇脆筒 特選

Hutong Prawn Roll

8

肉骨茶小笼包

Bak kut Teh Xiao Long Bao

Pork soup dumplings with garlic & Chinese herbs

8

三鲜鸡蛋腐皮饺

Crispy Bean Curd Dumpling

9

蟹粉蟹肉海鲜饺

Crab Roe & Crab Meat Dumpling

10

黑椒和牛酥

Wagyu Beef Mille-feuille

10

鱼香咸水角

Yu Xiang Crispy Dumpling

8

大盘鸡饺

Pan-fried Ma La Spicy Chicken Dumpling

8

生煎担担包

DanDan Bao

9



Signature Dish

海鮮

SEAFOOD

大红灯笼高高掛

70

Red Lantern

Deep-fried spiced soft-shell crab on a bed of dried whole chilies

川式香辣爆炒龙虾

92

Hutong Lobster

Wok-tossed with chili, black beans & dried garlic

麻辣虾

54

Ma La Chili Prawns

Fiery Sichuan peppercorns, garlic, ginger & julienned Chinese celery

宫保虾

52

Kung Po Prawns

Giant prawns tossed in dried chili, garlic

魚

FISH

开门红

58

Chilean Sea Bass

Red star noodles steamed chilean sea bass with rice noodles & pickled vegetables in a mild spiced broth

东海龙皇

56

Branzino

Poached in a delectable chili broth with wild mushrooms & Chinese celery

风味捞汁鳕鱼柳

56

Wok-fried Cod Fillet

In a subtle blend of chili & oyster sauce

青花椒鱼柳

56

Steamed Chilean Sea Bass

with peppers & soy sauce



Signature Dish

肉 MEAT

老乾媽煸炒牛柳 圖

66

Ma La Beef Tenderloin

Black beans, whole red peppercorns, chili & Chinese celery

山城辣子鸡

47

Sanchen Spiced Chicken

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

干葱锅鸡

43

Wok-fried Chicken

with shallots & black beans

草捆牛骨

68

Aromatic beef rib in lotus leaf

Ten-hour slow-braised in star anise, cinnamon & dark soy sauce

金蒜香辣排骨

48

Golden Garlic Pork Ribs

Wok-fired pork short ribs with garlic and peppers

宫保黑豚肉

49

Kung Pao Iberico Pork

Kung Pao style Iberico pork with cashews & apples

BARBECUE

北京烤鸭 HALF \$65 | WHOLE \$140

ROASTED PEKING DUCK

with pancakes, served in two stages

(second stage served in a lettuce leaf cup)

Half duck serves 2-3 people, whole duck serves 4-6 people

Upgrade Your Experience

WHOLE FLAMING DUCK | \$150

叉烧 \$38

CHAR SHAO

Roasted pork, honey & Chinese spices

明
爐
燒
烤



Signature Dish

豆腐

TOFU

麻婆豆腐 v

Mapo Tofu

"Granny's tofu" punchy flavors from garlic, dried & fresh chilies

30

宫保豆腐 v

Kung Po Tofu

Wok-roasted cashew, ginger & Shao-Xing wine

29

原汁烧豆腐

Stir-fried Tofu

with ginger, chili, garlic, yibin sprout sauce

27

蔬菜

VEGETABLES & SIDES

乾煸四季豆

Four Season Beans

French beans sautéed with fresh chili, minced pork & dried baby shrimp

25

姜汁玉兰 v

Kai-lan Chinese broccoli

in garlic & ginger

25

干烧莲藕片

Chili Fried Lotus Root

with diced chicken

25

蒜香白菜

Bok Choy

Wok-tossed with garlic & shredded dried scallop

25



Signature Dish

汤 SOUP

素菜酸辣汤 v 20
Vegetable Hot & Sour Soup

西湖牛肉羹 20
Beef & Egg White Broth

饭 RICE & NOODLES

浓香炒饭 28
Seafood Fried Rice
Dried salted fish & ginger

師傅炒饭 v 26
Chef's Fried Rice
Vegetarian fried rice with finely diced pickled vegetables

巧妇小炒面 v 23
Fried Noodles
Wok-tossed with vegetables

炆椒香炒米粉 23
Rice Vermicelli
Wok-tossed with seasonal vegetables

胡同担担面 21
Hutong Dan Dan Noodles
Sichuan classic dish served in a spicy minced pork, sesame & peanut broth
(individual portion)



Signature Dish