



2026 - YEAR OF THE HORSE 馬到成功

Prix-fixe Menu | Family Style

Whole table participation required. Minimum 2 people.

APPETIZERS 招財進寶

BLUE PRAWN DUMPLING

鮑魚藍蝦餃皇

Abalone, Salmon Roe

TEMPURA KING CRAB AND CORN FRITTER

帝王蟹, 玉米球

Sampan Style

SICHUAN MALA BEEF SHANK AND TENDON

麻辣牛腱/牛筋

POACHED LOTUS ROOT

酒釀紅糖蓮藕

Fermented Sweet Rice, Chrysanthemum Syrup

PAN-SEARED NANTUCKET BAY SCALLOP WITH XO SAUCE

XO香煎甜貝

SOUP 大展宏圖

FISH MAW

竹笙海味花膠湯

Bamboo Pith Stuffed with Crab and Shrimp Mousse, Superior Broth

ENTRÉES 壹馬當先

BRAISED ABALONE AND SEA CUCUMBER

鴻運當頭

Asparagus

BRAISED PORK TROTTER AND SEA MOSS

恭喜發財

Lettuce, Five Spice, and Longan Soya

WOK-TOSSED IBERICO PORK TENDERLOIN, WITH RICE CAKE

年年糕升

Shredded Mustard Green, Maitake Mushroom

STEAMED WHOLE SEA BASS

富貴有魚

Ginger, Scallion, Soya

(For tables of four to six)

STEAMED DUNGENESS CRAB WITH MINCED GARLIC

八方來財

Steamed Egg Custard, Conpoy

(For tables of six to eight)

WOK-TOSSED AUSTRALIAN LOBSTER

龍馬精神

E-fu Noodles

(For tables of 10 or more)

DESSERT 甜甜蜜蜜

TRIPLE SWEET

金玉滿堂

Red Dates, White Fungus and Peach Resin, Mini -Glutinous Rice Balls



Spicy

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



APPETIZERS 前菜

PEKING DUCK SALAD

北京烤鴨沙拉
Mixed Lettuce, Toasted Almond, Orange,
Crispy Wonton, Citrus, Peanut Dressing

BARBECUE IBERICO BABY BACK RIBS

蜜汁西班牙黑毛豬肋排
Honey Soy Glaze

XIAO LONG BAO 小籠包

Sea Urchin 海膽
Lobster 龍蝦
Iberico Pork 黑毛豬

CHYNA CLUB SAMPLER

四式拼盤
Peking Duck Salad, Wagyu Pot Stickers,
Iberico Barbecue Ribs, Pan-Seared Shrimp Dumpling

BAKED SHRIMP TOAST

香脆蝦多士

🔥 PAN-SEARED SHRIMP & GREEN CHIVE DUMPLING WITH X.O. SAUCE

香煎韭菜蝦餅, X.O. 醬

STEAMED SPINACH & MUSHROOM DUMPLING

菠菜菌菇蒸餃

ABALONE FRUIT SALAD

澳鮑繽紛水果沙拉

BRAISED CHOPPED PORK BELLY

紅燒肉夾饅
Cilantro, Jalapeño with Baked Crispy Puff Bread

SOUPS 湯品

SHANGHAINESE HOT & SOUR SOUP

肉絲酸辣湯
Shredded Iberico Pork

DUCK WONTON CONSOMMÉ

鴨肉餛飩上湯
Kabocha Squash, Zucchini

TAI SANG CAULIFLOWER SOUP

台山濃香花椰菜湯

PEKING DUCK 北京烤鴨
Carved Tableside
Crêpe, Scallions, Cucumber, Hoisin

**GREEN VEGETARIAN
PEKING DUCK** 素鴨

ENTRÉES 主菜

MEAT 肉類

🔥 **SPICY MONGOLIAN
AMERICAN WAGYU BEEF*** 椒香和牛
Asparagus, Winter Bamboo,
Shiitake Mushroom, Shishito Pepper

CHARRED BEEF TENDERLOIN

黑椒牛柳
Black Peppercorn Sauce, Bell Pepper, King Oyster Mushroom

🔥 **WOK-TOSSED SPICY IBERICO
PLUMA PORK*** 乾鍋孜然伊比利亞豬肉片
Cumin, Chile Pepper

SWEET & SOUR PORK

鹿兒島咕咾肉
Kurobuta Pork, Pineapple, Heirloom Tomato, Bell Pepper

ROASTED LAMB SHOULDER

果木燻羊腿
Spicy Pickled Cabbage & Chile

POULTRY 禽類

🔥 **SICHUAN PEPPER CHICKEN***
川香辣子雞
Peppercorn, Minced Garlic, Hot Bean Paste

BRAISED & SPICED SOY DUCK

陳皮五香醬鴨

WOK-TOSSED ORGANIC SLICED CHICKEN

黑蒜芥蘭雞片

🔥 **CHYNA CLUB CHICKEN***
本樓酸辣鍋包雞
Crispy Sliced Chicken, Black Vinegar,
Honey-Chile Sauce, Julienned Ginger,
Bell Pepper, Toasted Sesame



Spicy

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ENTRÉES 主菜

SEAFOOD 海鮮

WOK-TOSSED DOVER SOLE FILET
油爆龍利魚

 SEARED HUNAN-STYLE DIVER SCALLOPS*
湘式香煎潛水扇貝
Sautéed Choy Sum, Minced Garlic

THREE-CUP CHILEAN SEA BASS
三杯鱈魚煲
Sweet Pepper Garlic, King Oyster Mushroom,
Basil, Sweet Ginger Soy Reduction

CRISPY WALNUT PRAWNS
蜜汁核桃蝦
Candied Walnut, Honey Peach Sauce

 MAPO LOBSTER TOFU
龙虾麻婆豆腐
Jicama, Shiitake Mushroom, Hot Chile Bean Sauce

LIVE FROM OUR TANKS 生猛海鮮

Ask your server for our seasonal offering of crab, lobster, & whole fish.

ALASKAN KING CRAB
帝王蟹

TURBOT
多寶魚

LOBSTER
波士頓龍蝦

CORAL COD
紅斑魚

DUNGENESS CRAB
珍寶蟹

GOBY
筍殼魚

GEODUCK
象拔蚌

COOKING OPTIONS 烹飪方式

Steamed 清蒸, Ginger-Scallion 姜蔥, Sampan Style 避風塘,
Salt & Pepper 椒鹽, X.O. Sauce X.O. 醬, Black Bean Sauce 豆豉醬

SIDE DISHES 小炒

 SICHUAN GREEN BEANS WITH
MINCED WAGYU BEEF
乾煸和牛四季豆

SPICY IBERICO CHORIZO FRIED RICE
香辣西班牙火腿炒飯

BRAISED TOFU WITH BOK CHOY
& MUSHROOMS
紅燒豆腐扒青菜

CHICKEN CHOW MEIN
雞絲炒麵

YANG CHOW FRIED RICE
揚州炒飯
Shrimp, Barbecue Pork, Mixed Vegetables

WOK-CHARRED CHINESE
SAVOY CABBAGE
蒜爆包菜
Cinco Jotas Jamón

SCALLOP FRIED RICE WITH
EGG WHITES
瑤柱蛋白炒飯

 YU-XIANG EGGPLANT
魚香茄子
Black Vinegar, Ginger, Garlic



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PEKING DUCK TASTING MENU 北京烤鴨品鑑菜單

Whole table participation required. Minimum 2 people.

AMUSE-BOUCHE 開胃小菜

CRISPY DUCK & TARO CROQUETTE

烤鴨香芋酥

Osetra Caviar Crème Fraiche

Brut Rosé, Laurent Perrier, Champagne, France NV

APPETIZERS 前菜

PEKING DUCK CARVED TABLESIDE

北京片皮鴨

Crêpe, Scallion, Cucumber, Hoisin Sauce

PEKING DUCK SALAD

烤鴨沙拉

Mixed Lettuce, Toasted Almond, Orange, Crispy Wonton Citrus, Peanut Dressing

DUCK WONTON, DUCK CONSOMMÉ

鴨肉餛飩上湯

Kabocha Squash, Zucchini

Gevrey-Chambertin, Jean Michel Guillon "Cuvée Alexis," Burgundy, France 2022

ENTRÉES 主菜

WOK-TOSSED DUCK WITH MOREL MUSHROOMS & BLACK BEAN SAUCE

豉香羊肚菌炒鴨

Black Bean Sauce

DUCK FRIED RICE 鴨炒飯 AND DUCK CHOW MEIN 鴨絲炒麵

Napa Cabbage, Soybean, Mushroom, Carrot

Saint - Julien, La Croix Ducru Beaucaillou, Bordeaux, France 2020

DESSERT 甜點

BLACK SWAN

黑天鵝

Dark Chocolate Crèmeux, Morello Cherry, Almonds

黑巧克力奶凍、莫雷洛櫻桃、杏仁

Sauternes, Château Les Justices, Bordeaux, France 2022



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