



CHEF'S SIGNATURE MENU 主廚推薦菜單

Whole table participation required. Minimum 2 people.

AMUSE-BOUCHE 開胃小菜

BLUEFIN TUNA SASHIMI

藍鰭鮪魚海蜇沙拉

Daikon & Jellyfish Salad, Truffle Oil, Bonito, Ponzu Sauce

Junmai Daiginjo, Dassai "39," Yamaguchi Prefecture

APPETIZER 前菜

PAN-SEARED CRYSTAL LANGOUSTINE DUMPLING

水晶鰲蝦餃

Sautéed Napa Cabbage, Saffron and Cognac Cream Sauce

Brut, Philipponnat "Réserve Perpétuelle," Champagne, France NV

DIM SUM 點心

XIAO LONG BAO

小籠包

Iberico Pork, Scallion, Ginger

Meursault, Bouchard Pere & Fils "Les Clous," Burgundy, France 2018

ENTRÉES 主菜

(Choose one)

CRISPY FIVE SPICE DUCK

五香鴨

Half Boneless Duck, Sauté Choy Sum, Hoisin Sauce

Pinot Noir, Kistler, Sonoma Coast, California 2023

or

SHREDDED CHESHIRE PORK

京醬肉絲

Negi, Ginger, Pan-Seared/Steamed Crêpes

Brunello di Montalcino, La Poderina, Tuscany, Italy 2020

or

SALT AND PEPPER TEMPURA HALIBUT

椒鹽比目魚

Diced Bell Pepper, Minced Garlic, Five Spice

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

DESSERT 甜點



STRAWBERRY PEACH CHIFFON

草莓蜜桃

Honey Mascarpone Cream and Creme Fraiche

蜂蜜馬斯卡彭奶霜、鮮奶油

Beereauslese, Kracher, Burgenland, Austria 2020

 Spicy  Suitable for vegetarians

*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

- 🔥 **MARINATED POACHED GEODUCK CLAM**
象拔蚌菖菖沙拉
Sliced Lettuce Root, Julienned Sweet Pepper, Lotus Bud

XIAO LONG BAO 小籠包

Lobster 龍蝦
Iberico Pork 黑毛豬

BARBECUE IBERICO BABY BACK RIBS

蜜汁西班牙黑毛豬肋排
Honey Soy Glaze

CHYNA CLUB SAMPLER

四式拼盤
Peking Duck Salad, Wagyu Pot Stickers,
Iberico Barbecue Ribs, Cod Lettuce Wrap

BAKED SHRIMP TOAST

香脆蝦多士
Spring Mix and Lemon Dressing

ROASTED MISO COD LETTUCE WRAPS

味噌鱈魚生菜盞
Shredded Ginger, Soy-glazed Crispy Filo, Spicy Mango Salad

PAN-SEARED CRYSTAL LANGOUSTINE DUMPLING

水晶蒸蝦餃
Sautéed Napa Cabbage, Saffron and Cognac Cream Sauce

BLUEFIN TUNA SASHIMI

藍鰭鮪魚海蜆沙拉
Daikon & Jellyfish Salad, Truffle Oil, Bonito, Ponzu Sauce

🌿 **PAN-SEARED GREEN CHIVE POCKET**

香煎韭菜餅
Wood Ear Mushrooms, Mung Bean Noodle, Egg

SOUPS 湯品

- 🔥 **SHREDDED KUROBUTA PORK HOT AND SOUR SOUP**
黑豚肉絲酸辣湯
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



ENTRÉES 主菜

MEAT 肉類



CHARRED BEEF TENDERLOIN

黑椒牛柳
Sweet Bell Peppers, King Oyster Mushrooms,
Black Peppercorn Sauce

SHREDDED CHESHIRE PORK

京醬肉絲
Negi, Ginger, Pan-Seared Crepes

SWEET AND SOUR PORK

鹿兒島咕咾肉
Heirloom Tomatoes, Pineapple, Bell Peppers,
Sweet & Sour Pickled Plum Sauce

- 🔥 **SPICY BO BO A5 WAGYU BEEF HOT POT**
日本神戶赤肉
Assorted Summer Vegetables, Toasted Sesame Chili Broth

POULTRY 禽類

CRISPY FIVE-SPICE DUCK

五香鴨
Half Boneless Duck, Sautéed Choy Sum, Hoisin Sauce

🔥 **SICHUAN PEPPER CHICKEN**

川香辣子雞
Green Sichuan Peppercorns, Chili Peppers, Garlic

WOK-TOSSED CHICKEN

黑蒜芥蘭雞片
Chinese Broccoli, Black Garlic, Maitake Mushrooms, Carrot



🔥 Spicy 🌿 Suitable for vegetarians

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ENTRÉES 主菜

SEAFOOD 海鮮

- KUNG PAO ATLANTIC DAYBOAT SCALLOP**
乾鍋宮保扇貝
Bell Pepper, Onion, Roasted Peanut, Sichuan Pepper

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

THREE-CUP CHILEAN SEA BASS
三杯鱈魚煲
Oyster Mushroom, Bell Pepper, Scallion,
Sweet Garlic Soy Sauce

- SALT AND PEPPER TEMPURA HALIBUT**
椒鹽比目魚
Bell Pepper, Jalapeño, Minced Garlic, Five Spice

- CRISPY FLUKE NORI ROLL**
香酥鱈魚海鮮慕斯捲
Asparagus, Sweet & Sour Miso Sauce

LIVE FROM OUR TANKS 生猛海鮮

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

- ALASKAN KING CRAB**
帝王蟹

- LOBSTER**
波士頓龍蝦

- DUNGENESS CRAB**
珍寶蟹

- GEODUCK**
象拔蚌

- TURBOT**
多寶魚

- CORAL COD**
東星斑

- GOBY**
筍殼魚

COOKING OPTIONS 烹飪方式

Steamed 清蒸, Ginger-Scallion 姜蔥, Sampan Style 避風塘,
Salt and 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

- BRAISED TOFU WITH BOK CHOY AND MUSHROOMS**
紅燒豆腐扒青菜

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

- WOK-CHARRED WATER SPINACH**
蒜爆空心菜
Minced Garlic

- CHICKEN CHOW MEIN**
雞絲炒麵
Bean Sprout, Scallions, and Mushrooms

- BRAISED JUMBO CRAB NOODLES**
蟹肉韭黃燜麵
Yellow Chive, Mushroom, and Oyster Sauce

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

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



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

DUCK AND TARO CROQUETTE

烤鴨香芋酥

Osetra Caviar Crème Fraîche

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 AND BLACK BEAN SAUCE

豉香羊肚菌炒鴨

Leek, Mushroom, Bell Pepper

DUCK FRIED RICE

鴨炒飯

DUCK CHOW MEIN

鴨絲炒麵

Napa Cabbage, Soybean, Mushroom, Carrot

Pauillac, Lacoste - Borie, Bordeaux, France 2018

DESSERT 甜點

BLACK FOREST

黑森林

Cherries with Chocolate Financier and Dark Chocolate Chantilly

櫻桃、巧克力蛋糕、黑巧克力鮮奶油

Tokaji, Royal Tokaji, "Aszú 5 Puttonyos," Hungary, 2018

 Spicy  Suitable for vegetarians

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