

HOUSE SPECIALS



A01 北京挂炉烤鸭 \$88.00/只
Beijing Roasted Duck

A02 海鲜类-帝皇蟹 \$ Market Price
Seafood - Emperor Crab



特色菜

特色菜



A03 海鲜类-象牙蚌
Seafood - Ivory Clam
\$ Market Price



A04 海鲜类-龙虾
Seafood - Lobster
\$ Market Price



A05 海鲜类-鲍鱼
Seafood - Abalone
\$ Market Price



A06 鲍汁佛跳墙
Abalone Sauce Buddha
Jumps Over the Wall
\$39.00/位

HOUSE SPECIALS



A07 鲍汁粗粮花胶
Abalone Sauce Coarse
Grains and Fish Maw
\$29.00/位



A09 鸳鸯燕窝
Yin Yang Bird's Nest
\$55.00/位



A08 油泡龙虾球
Lobster Balls in Oil
\$49.00/位

特色菜

CHILLED APPETIZERS

- B01** 姜汁黄瓜 🌶️ \$10.00
**Pickled Cucumber with
 Ginger Sauce**
 Crisp cucumber drizzled with a
 refreshing ginger-infused sauce.



- B02** 松露素鸭 \$15.00
Truffle Vegetarian Duck
 Delicate tofu skin layered and
 infused with truffle flavor, served
 with a savory sauce.

- B03** 四喜烤麸 \$15.00
Braised Wheat Gluten
 Soft wheat gluten braised with
 mushrooms, wood ear, and
 peanuts in a savory sauce.



- B04** 擂椒皮蛋茄子 🌶️ \$15.00
**Mashed Eggplant with Century
 Egg and Roasted Peppers**
 Soft eggplant mixed with preserved
 egg and roasted green peppers.



- B05** 西湖糖藕 \$16.00
Sweet Stuffed Lotus Root
 Tender lotus root filled with glutinous
 rice, simmered in sweet syrup.

CHILLED APPETIZERS



- B07** 南京盐水鸭 \$16.00
Nanjing Salted Duck
 Tender duck seasoned with salt and
 spices, served chilled for a savory taste.



- B09** 杭州熏鱼 \$23.00
Hangzhou Smoked Fish
 Crispy fried fish marinated in a
 sweet and savory sauce, a classic
 Hangzhou delicacy.

- B06** 夫妻肺片 🌶️ \$14.00
Spicy Sliced Beef and Tripe
 Thinly sliced beef and ox tongue
 paired served in a rich, spicy
 Sichuan chili sauce.



- B08** 口水土鸡 🌶️ \$18.00
Spicy Chicken in Chili Sauce
 Tender chicken tossed in a bold,
 flavorful chili and sesame sauce.

- B10** 双脆海蜇头 \$25.00
Crispy Jellyfish Salad
 Refreshing jellyfish tossed with
 crunchy vegetables in a light,
 tangy dressing.



美味冷盘

美味冷盘

ORIENTAL SIGNATURE DISHES

C01 鱼香茄子  **\$14.00**
Yu-Xiang Eggplant
 Soft eggplant cooked in a sweet, sour, and spicy garlic-based sauce.



C02 特色宫爆鸡 **\$15.00**
Signature Kung Pao Chicken
 Stir-fried chicken with peanuts, chili peppers, and a tangy, savory sauce.

C03 辣子鸡丁  **\$15.00**
Chili Fried Chicken Cubes
 Golden chicken cubes wok-fried with chilies for a bold, spicy flavor.



C04 家常豆腐 **\$15.00**
Homestyle Tofu
 classic pan-fried tofu with vegetables in a savory soy sauce.



C05 鱼香肉丝 **\$17.00**
Yu-Xiang Shredded Pork
 Juicy pork strips stir-fried with vegetable slices in a sweet and spicy sauce.



C06 脆皮甜酸鸡 **\$18.00**
Crispy Sweet and Sour Chicken
 Golden-fried chicken with a crispy coating, served in a tangy and sweet sauce.

ORIENTAL SIGNATURE DISHES



C07 西汁核桃虾 **\$21.00**
Candied walnut shrimp
 Crispy shrimp coated in a sweet, creamy sauce, topped with candied walnuts.



C08 茶香鸡中翅 **\$22.00**
Tea-Infused Chicken Wings
 Juicy chicken mid-wings marinated with fragrant tea leaves for a unique taste.



C09 避风塘大虾 **\$23.00**
Harbour-Style Garlic Prawns
 Golden crispy prawns paired with minced garlic and a crunchy breadcrumb topping.



C10 蒜蓉粉丝开背虾  **\$23.00**
Garlic Shrimp with Vermicelli
 Juicy shrimp steamed with fragrant garlic and delicate glass noodles.



C11 葱爆牛肉 **\$25.00**
Beef and Scallion Stir-Fry
 Juicy beef wok-tossed with aromatic leeks for a flavorful dish.



C12 美极焗羊排 **\$27.00/ 3pcs**
Lamb Chops with Maggi Sauce
 Crispy and tender lamb chops, baked with a delicious Maggi seasoning glaze.

东方特色美食

东方特色美食

JIANGNAN DISHES



D01 九层塔茄子 \$13.00
Eggplant with Thai Basil
 Tender eggplant stir-fried with fragrant Thai basil in a savory sauce.



D02 腐皮娃娃菜 \$14.00
Baby Napa Cabbage with Tofu Skin
 Lightly stir-fried baby napa cabbage and tender tofu skin in a delicate, refreshing broth.



D03 香干肉丝 \$17.00
Smoked Tofu with Pork
 Tender stripped pork sautéed with fragrant smoked tofu.



D04 红烧狮子头 \$18.00
Lion's Head Braised Meatballs
 Tender, oversized pork meatballs simmered in a flavorful soy sauce.



D05 笋干菜扣肉 \$19.00
Steamed Pork Belly with Bamboo Shoots
 Rich and tender pork belly steamed with dried bamboo shoots for a deep, savory flavor.



D06 咸蛋黄南瓜 \$19.00
Salted Egg Yolk Pumpkin
 Soft pumpkin coated in creamy salted egg yolk, with a savory taste.



D07 蟹粉豆腐 \$19.00
Crab Roe Silky Tofu
 Silky tofu simmered with a rich and creamy crab roe sauce.



D08 茭白肉丝 \$22.00
Shredded Pork with Water Bamboo
 Juicy pork strips stir-fried with crunchy water bamboo in a light, savory sauce.



D09 外婆红烧肉 \$23.00
Grandma's Red Braised Pork Belly
 Slow-braised pork belly in a rich, sweet-savory soy glaze, full of homestyle flavor.



D10 黑醋汁小排骨 \$27.00
Pork Ribs in Black Vinegar Sauce
 Tender pork ribs coated in a rich and tangy black vinegar sauce, perfectly balancing sweetness and acidity.

D11 杭椒牛柳 \$32.00
Stir-Fried Beef Tenderloin with pepper
 Tender beef wok-tossed with fresh Hangzhou peppers for a savory, mildly spicy kick.



江南巧手小炒

江南巧手小炒



D12 葱烧活鱼 \$38.00

Scallion-Braised Fresh Fish

Whole fish braised with scallions in a fragrant soy sauce.



D14 响油鳝丝 \$47.00

Eel with Sizzling Oil

Delicate eel slices stir-fried in a bold, fragrant garlic and soy sauce, drizzled with sizzling oil

D13 黑椒和牛粒 \$47.00

Black Pepper Wagyu Cubes

Premium Wagyu beef cubes stir-fried with aromatic black pepper sauce.



JIANGNAN DISHES

SICHUAN&HUNAN DISHES



E01 麻婆豆腐 🌶️🌶️ \$14.00

Mapo Tofu

Soft tofu simmered in a spicy Sichuan pepper sauce with minced pork for a numbing and savory kick.



E02 酸豆角肉沫 🌶️🌶️ \$17.00

Minced Pork with Pickled Long Beans

Flavorful minced pork sautéed with tangy pickled long beans for a bold, savory taste.



E03 湖南小炒肉 🌶️🌶️🌶️ \$18.00

Spicy Stir-Fried Pork

Sliced pork stir-fried with fresh chilies and garlic in a classic Hunan-style savory sauce.



E04 牙签羊肉 🌶️🌶️ \$22.00

Skewered Lamb

Juicy lamb cubes marinated and stir-fried with aromatic spices, served on toothpicks.

E05 香辣美容蹄 🌶️ \$25.00

Spicy Braised Pork Trotters

Rich and chewy pork trotters braised in a spicy sauce, packed with collagen.



江南巧手小炒

川湘特色小炒

SICHUAN&HUNAN DISHES



E06 老姜焖土鸡 🌶️ \$27.00
Braised Chicken with Ginger
 Tender chicken slow-braised with aged ginger for a rich and aromatic flavor.



E07 酸菜活鱼 🌶️ \$39.00
Fresh Fish filet in Pickled Vegetable Broth
 Tender fish slices simmered in a tangy and savory fishbone broth with pickled mustard greens.



E08 豆瓣全鱼 🌶️ \$38.00
Whole Fish in Douban Sauce
 Fresh whole fish braised with spicy and savory Sichuan Douban chili bean paste.

E09 重庆烤鱼 🌶️🌶️🌶️ \$49.00
Chongqing Grilled Whole Fish
 Crispy grilled whole fish served in a bold, spicy Sichuan chili and pepper broth.



CLAY POST&STEW



F01 干锅花菜 \$17.00
Dry Pot Style Cauliflower
 Crispy cauliflower stir-fried with chili and spices, served sizzling in a dry pot.



F02 咸鱼鸡粒茄子煲 \$25.00
Salted Fish and Chicken with Eggplant
 Tender eggplant, salted fish, and chicken, cooked in a rich sauce.



F03 海鲜豆腐煲 \$26.00
Seafood and Tofu Stew
 Silky tofu simmered with fresh seafood in a light, flavorful broth.



F04 腌笃鲜砂锅 \$39.00
Spring Bamboo Shoot and Pork Stew
 Fresh bamboo shoots and pork simmered together in a light, savory broth.



F05 笋干老鸭砂锅 \$47.00
Duck and Bamboo Shoot Stew
 Slow-cooked duck paired with dried bamboo shoots in a clay pot.

F06 特色鳕鱼煲 \$98.00
House Specialty Cod Stew
 Succulent cod fish slow-cooked in a fragrant broth, blending bold flavors and tender textures.



川湘特色小炒

砂锅干锅煲

SOUP



G01 酸辣汤  **\$12.00**
Classic Hot and Sour Soup
 Classic Chinese soup with a spicy and tangy flavor, loaded with tofu, mushrooms, and bamboo shoots.



G02 酒酿圆子羹 **\$13.00**
Sweet Rice Wine Egg Drop Dumpling Soup
 Soft mini rice dumplings in a warm, fragrant sweet rice wine soup.



G03 西湖牛肉羹 **\$15.00**
Minced Beef and Cilantro Soup
 A silky soup featuring minced beef and egg whites in a light, savory broth.



G04 上汤豆苗 **\$26.00**
Braised Green Pea Sprouts in Broth
 Tender green pea shoots served in a light and flavorful superior broth.



G05 三丝鱼肚汤 **\$26.00**
Shredded Fish Maw Soup
 Delicate fish maw simmered with shredded vegetables in a clear, flavorful broth.

G06 雪菜大汤黄鱼 **\$39.00**
Yellow Croaker with Pickled Greens Soup
 Fresh yellow croaker cooked in a savory soup with slightly tangy pickled mustard greens.



STAPLE FOOD AND PASTRY



H01 原味灌汤小笼包 **\$7.99/4 pcs**
Steamed Pork Soup Dumplings
 Handmade dumplings stuffed with seasoned pork and savory broth, offering a deliciously juicy bite.

H02 蟹粉灌汤小笼包 **\$9.99/4 pcs**
Steamed Crab Roe Soup Dumplings
 Classic soup dumplings stuffed with crab roe and savory pork, delivering a rich and juicy bite.



H03 枣泥拉糕 **\$12.00/6 pcs**
Red Date Sticky Rice Cake
 Soft and sweet steamed rice cakes flavored with aromatic red date paste.

H04 担担面  **\$12.00**
Dan Dan Noodles
 Sichuan-style noodles in a spicy, nutty sauce with minced pork and green onions.



H05 葱油拌面 **\$12.00**
Scallion Oil Noodles
 Simple yet aromatic noodles tossed with fragrant scallion-infused oil.

砂锅干锅煲

主食点心面

STAPLE FOOD AND PASTRY



H06 荠菜鲜肉馄饨 \$13.00

Shepherd's Purse Mixed Pork Wonton Soup

Delicate wontons filled with fresh shepherd's purse and minced pork in a light broth.



H07 扬州炒饭 \$15.00

Yangzhou Fried Rice

Classic fried rice with a mix of shrimp, ham, and vegetables for a flavorful bite.

主食点心面



H08 本楼炒米饭 \$15.00

House Special Fried Rice

Signature fried rice with a savory combination of meats, vegetables, and eggs.

H09 上海炒年糕 \$15.00

Shanghai Stir-Fried Rice Cakes

Chewy rice cakes stir-fried with pork and vegetables in a savory soy sauce.



H10 瑶柱蛋炒饭 \$17.00

Dried Scallop Egg Fried Rice

Fragrant egg fried rice cooked with premium dried scallops for a rich umami taste.



H11 星洲炒米粉 \$18.00

Singapore Style Fried Vermicelli

Thin rice noodles stir-fried with meats and vegetables in a flavorful sauce.

