



Dinner

頭盤 *Appetisers*

點心拼盤 <i>Dim Sum Platter</i> 麻辣鳳尾蝦餃、泡椒蝦餃、碧綠桃膠素菜餃及攪角雪魚餃 <i>Ma la Sichuan prawn dumpling, Pickled pepper har gau, Seasonal vegetable & peach gum dumpling, Steamed cod with black olive dumpling</i>	8 pieces/\$218
聖旨到 <i>Razor clams steeped in Chinese rose wine sauce</i>	4 pieces/\$308
蒜味麻香帶子 <i>Seared scallop Pi Xian spicy soba noodles with sesame peppercorn sauce</i>	\$238
海皇脆筒 <i>Hutong prawn roll light crispy roll with prawns and scallops</i>	\$178
燈映牛肉 <i>Osmanthus glazed beef flakes with chilli sauce</i>	\$208
椒香和牛卷 <i>Waygu beef stuffed with marinated purple cabbage with garlic chilli dressing</i>	\$228
茴香肉餃 <i>Pork & fennel seed dumplings</i>	\$128
魚籽煎鵝肝燻蛋 <i>Seared foie gras & caviar with Shanghainese coddled egg</i>	2 pieces/\$238
胡同口水雞 <i>Chicken marinated in Sichuan chilli</i>	\$198
碧綠脆茭白 <i>Water bamboo with green onion & fresh peppercorn</i>	\$188
白沙春露 <i>Green asparagus dressed with white sesame</i>	\$208
蜀南竹海 <i>Okra wrapped in netted Ju Suen in spicy chilled egg broth</i>	\$188
魚香茄子 <i>Eggplant tempura in ginger, garlic and sesame oil</i>	\$188

海鮮 *Seafood*

川式香辣爆炒龍蝦 <i>Sichuan-style lobster</i> <i>wok-tossed with chilli, black beans and dried garlic</i>	\$2,288
薑蔥龍蝦 <i>Stir-fried lobster with ginger & spring onion</i> <i>served with pan-fried egg noodles</i>	\$2,288
胡麻子大蝦 <i>Black peppered tiger prawns with golden garlic</i>	2 pieces/\$388
麻辣蝦 <i>Ma la chilli prawns fried with dried chilli, Sichuan pepper and Chinese celery</i>	\$368
霸王蝦 <i>Fried prawns with salted egg yolk</i>	\$368
宮保蝦 <i>Kung po chilli prawns</i> <i>served with cashew nuts and sweet Shaoxing wine sauce</i>	\$368
大紅燈籠高高掛 <i>Red Lantern</i> <i>crispy soft-shell crab with Sichuan dried chilli</i>	\$468
重慶麻辣蟹 <i>Chongqing chilli king crab</i>	\$788
巴蜀胡椒蟹 <i>Black peppered king crab with golden garlic</i>	\$788

魚 *Fish*

魚香星斑 <i>Garoupa stir-fried with salted fish, chilli & broad bean sauce</i>	\$828
見龍在田 <i>Hunan steamed cod with fermented beans</i>	\$568
青花椒鱈魚 <i>Steamed cod with Sichuan green peppercorn</i>	\$568
花椒金湯桂花魚 <i>Mandarin fish in salted egg yolk broth with sizzling red and green pepper oil</i>	\$538
成都水煮魚 <i>Mandarin fish in Sichuan chilli pepper broth</i>	\$538
北園松子魚 <i>Braised Mandarin fish in sweet & sour sauce</i>	\$538

燒 Barbecue

送嫁

Double Happiness

roasted suckling pig served with Chinese pancakes

(Pre-order two days in advance for whole pig)

Regular (8 slices) \$438

Whole (24 slices) \$1,288

火焰胡椒片皮鴨

Flaming Peking duck

served with cucumber, scallion, duck sauce & Chinese pancakes

Half \$438

Whole \$868

蒙古烤羊

Grilled lamb rack with fennel seeds

\$528

黑毛豬叉燒

Honey glazed barbecue Iberico pork

8 pieces/\$328

肉類 *Meat*

京城羊肉 <i>Crispy de-boned lamb ribs</i> <i>marinated for 24 hours, braised and deep-fried</i>	\$468
富貴雞 <i>Beggar's chicken</i> <i>stuffed with pork, shiitake mushrooms and Chinese pickle</i> <i>(Pre-order one day in advance)</i>	\$698
山城辣子雞 <i>Sichuan chilli peppered chicken</i>	\$328
香糟醉雞煲 <i>Braised chicken with Chinese wine sauce in clay pot</i>	\$328
草網牛骨 <i>Aromatic beef ribs braised in lotus leaf</i>	\$488
水煮牛肉 <i>Beef tenderloin served in Sichuan chilli pepper broth</i>	\$448
香醋骨 <i>Braised Chinkiang pork ribs with sweet vinegar sauce</i>	\$328
辣肉生菜包 <i>Spicy minced pork with lettuce & pine nuts</i>	\$298

蔬菜、豆腐 *Vegetables & Tofu*

乾煸四季豆 <i>Spicy minced pork with string beans & fennel seeds</i>	\$198
小魚菜苗 <i>Bok choy poached in fish broth</i>	\$198
干燒蓮藕片 <i>Chilli fried lotus root with diced pork & bell peppers</i>	\$198
咸肉津白 <i>Chinese cabbage with salted ham in superior broth</i>	\$198
麻婆豆腐 <i>Mapo tofu braised with minced beef & chilli sauce</i>	\$218
錦繡袋豆腐 <i>Scallop & prawn wrapped with steamed tofu skin served with red and green pepper sauce</i>	\$218
宮保豆腐 <i>Kung po style golden egg bean curd tossed with cashew nuts & dried chilli</i>	\$198

飯、麵 *Rice & Noodles*

胡同米飯 <i>Hutong spicy fried rice with prawns, chilli oil & fennel seeds</i>	\$198
蟹肉露筍蛋白炒飯 <i>Egg white fried rice with crab & green asparagus</i>	\$198
胡椒和牛炒飯 <i>Wagyu beef fried rice with black pepper</i>	\$298
手撕雞野菌炒麵 <i>Hand-shredded chicken, wild mushrooms and wok-fried noodles</i>	\$168
胡同擔擔麵 <i>Hutong dan dan noodles</i> <i>Pork & peanut sauce in chilli soup</i>	\$128
油潑麵 <i>Biang biang noodles</i> <i>topped with red peppers, spring onion & cucumber</i>	\$148
雪菜魚湯麵 <i>Inaniwa noodles with cod & vegetables in soup</i>	\$148

素食 *Vegetarian*

薑汁翠絲 <i>Chilled jade bamboo shoots with ginger</i>	\$118
手拍黃瓜 <i>Sesame cucumber salad</i>	\$118
薑汁炒翡翠 <i>Wok-tossed bamboo shoots with ginger jus</i>	\$198
蛋白素菜炒飯 <i>Vegetable fried rice with egg white</i>	\$198
松露素菜炒麵 <i>Black truffle fried noodles with vegetables & wood ear mushrooms</i>	\$198

湯 *Soup*

精選燉湯 \$148
Double-boiled soup

海龍皇 \$148
Braised seafood soup with crab, abalone, fish maw, conpoy & sweetcorn

宋嫂鱈魚羹 \$118
Cod & tofu soup

素菜酸辣湯 \$118
Vegetarian hot & sour soup