



全鴨季  
DUCK DE CHINE



全鴨季  
DUCKDECHINE

RESERVATION:(86-10) 6521-1949  
(86-10) 6521-2221

地址: 北京市东城区金宝街98号1949餐厅  
ADDRESS: NO.98, JIN BAO STREET, DONG CHENG DISTRICT, BEIJING

11:00~14:30 最后点单时间 | 14:15  
LAST ORDER TIME

17:00~22:30 最后点单时间 | 21:45  
LAST ORDER TIME



1949官方公众号

# 裁切区域



RECOMMENDED  
推荐菜

CONTAINS NUTS  
含坚果

VEGETARIAN  
素食

CONTAINS SPICY  
含辣味

三面庭院 · 尽享自然雅韵





A CULTURAL HERITAGE  
A LIFE ATTITUDE

是一种文化传承  
更是一种生活态度

## 1949 - DUCK DE CHINE

### A CULINARY LEGEND THAT TRAVELS THROUGH TIME

Since its opening in 2011, 1949 - DUCK DE CHINE has been dedicated to creating a comprehensive experience platform that integrates dining and leisure with artistic and cultural exchanges. Beyond its mouthwatering signature roast duck, the restaurant's elegant and antique decorations exude a rich Beijing flavor, while clever accents of modern elements blend fashion with tradition perfectly, creating a unique and romantic intimate atmosphere.

In Beijing, this historic city, 1949 - DUCK DE CHINE serves as a bridge connecting the past and the future, a window for historical and modern, local and international exchanges. Diners feel like they are traveling through a time tunnel, fully experiencing the local customs and historical changes of this millennial ancient capital.

The restaurant regularly hosts various themed events, actively promoting Chinese culture and enhancing mutual understanding and friendship among nations. Many renowned domestic and international figures have left their footprints here, making 1949 - DUCK DE CHINE a truly worthy cultural exchange center.

In the future, guided by our unwavering pursuit of beauty from our hearts, we will continue to write more brilliant chapters. The culinary legend of the Elite Concepts will also continue to unfold at 1949 - DUCK DE CHINE, and we look forward to your presence and testimony.



## TO GUESTS

1. The menu prices are in RMB and subject to 10% service charge.
2. All pictures in this Menu are for reference only.
3. Please inform the restaurant manager if you have any special diet requirement or allergy.
4. The restaurant is a public place; please take good care of the accompanying children and valuable items.
5. All paintings and sculptures in the restaurant are artists' works. Handle with care and do not damage.

Have a pleasant meal.

## 1949 - 全鸭季

### 一段穿越时空的美食传奇

自2011年开业以来，1949 - 全鸭季一直致力于打造集餐饮休闲、艺术文化交流于一体的综合体验平台。除了那令人垂涎的招牌烤鸭，店内典雅古朴的装饰处处彰显着浓郁的北京韵味，现代元素的巧妙点缀，又让时尚与传统完美交融，营造出别致而浪漫的私密氛围。

在北京这座历史悠久的城市中，1949 - 全鸭季像一座连接过去与未来的桥梁，是历史与现代、本土与国际交流的窗口。食客们仿若穿梭于时光隧道，能尽情体验千年古都的风土人情与历史变迁。

餐厅定期举办各类主题活动，积极弘扬中华文化，增进国际间的相互理解与友谊。诸多国内外知名人士曾在此留下足迹，使1949 - 全鸭季成为了名副其实的文化交流中心。

未来，源自心底对美好事物的不懈追求精神，将继续引领我们书写更多辉煌篇章，优惠集团的美食传奇也将在1949 - 全鸭季持续上演，期待您的莅临与见证。



## 致宾朋

1. 以上价格均表示为人民币，另加10%服务费。
2. 菜品图片仅供参考，请以实际出品为准。
3. 如果您有任何特殊饮食需求或忌口，请您通知餐厅经理，以便为您推荐。
4. 餐厅属于公共场所，请您看管好随行的儿童和贵重物品。
5. 餐厅内陈设的所有画作及雕塑品均为艺术家作品，请爱护，请勿破坏。

祝您用餐愉快。

# ROASTED DUCK

## 臻选·烤鸭

The raw duck is strictly selected according to standardized growth and weight criteria. The Beijing duck is used as the authentic raw duck. We select jujube wood over 40 years old and roast the duck in a hanging oven. The precise roasting time of 65 minutes ensures consistent production quality. The original duck sauce is primarily made of hoisin sauce, with more than ten additional ingredients. The slicing method has been improved. And the fat is removed to ensure that the taste is not greasy, so it is called healthy roast duck.

以标准化生长周期与重量严格挑选鸭坯，选用北京鸭作为正宗的原料用鸭。选用40年以上的枣木，挂炉烤制。65分钟的精确时间，确保出品的始终如一。独创的鸭酱，以海鲜酱为主，添加十余种配方。采用改良的片鸭方式，将油脂剔除，确保口感不油腻，遂称健康烤鸭。

### ONE DUCK, TWO SYSTEMS

We adopt an improved method of slicing duck. Each duck is sliced into about 80 pieces, including duck skin and duck meat slices. The sliced duck skin is divided into long and short pieces. The long ones are convenient for rolling in pancakes, and the short ones are convenient for matching with sesame buns.

### 一鸭两制

采用改良的片鸭方式，每只在80片左右，分鸭皮，鸭肉切片。片出的鸭皮分为长、短两种。长的方便卷鸭饼，短的方便搭配空心烧饼。



DUCK SKIN DIPPED IN SUGAR

第一种吃法：糖霜一口酥

TRADITIONAL ROAST DUCK PANCAKE

第二种吃法：传统荷叶饼

WRAPPED IN SESAME BUN

第三种吃法：配芝麻烧饼

SERVED WITH CAVIAR

第四种吃法：配鱼子酱

### THE FIRST WAY IS:

Pick up a slice of duck skin and stick it with sugar, feeling the crispy and sweet taste.

### THE SECOND WAY IS:

Put on several slices of scallion, hami melon, and cucumber. Add several slices of duck meat with sauce, several slices of duck skin without sauce. All is set, roll it up!

### THE THIRD WAY IS:

Evenly sliced short duck skin is suitable for pairing with the sesame bun, and with other condiments, a completely different taste experience.

### THE FOURTH WAY IS:

The marvelous encounter of precious caviar with duck skin and toast, the perfect combination of tradition and modernity.

All prices in RMB and subject to 15% service charge. 所有价格为人民币结算，另加收15%服务费。



### Imperial Peking Duck w/ 10-Year Kaluga Queen Caviar

卡露伽10年鱼子酱皇帝鸭

658 只 / Whole 168 位 / Person 两位 Minimum Order for Two

### Imperial Peking Duck

皇帝鸭

398 只 / Whole 128 位 / Person 两位 Minimum Order for Two

### Homemade Hoisin Sauce/Pancake/ Cucumber/Leek/Haw Jelly

自制海鲜甜面酱/鸭饼/黄瓜/葱丝/山楂糕

18 位 / Person

### 10-Year Kaluga Queen Caviar

卡露伽10年鱼子酱

268 盒 (10g) / Can(10g)



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VEGETARIAN 素食

CONTAINS SPICY 含辣味

# DUCK DE CHINE



## STARTER

「前菜冷碟」

于1949全鸭季静谧一隅，悠然落座，尘世烦忧悄然淡去。  
每一菜品，非为至善，乃求更善。

Sitting at 1949 DUCK DE CHINE, one can escape from the hustle and bustle of the world.  
Each dish here is crafted in pursuit of perfection.

### Duck Liver Terrine on Toast (6 Pcs) 鸭肝酱

198 例 (6 件) / Portion (6 Pcs)

Selected fresh duck liver is marinated in French brandy for 12 hours before being baked. After cooling, it is sliced and placed on top of toast that has been baked to a golden brown. The texture is delicate and smooth, with a lingering aroma.

选用鲜鸭肝，法国白兰地腌制12小时后烤制而成，冷却切片摆放在烤成金黄的吐司片上，口感细润，丝滑，香气悠扬。




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 Mustard Duck Webs

芥末鸭掌

98 例 / Portion

Carefully selected superior duck webs, enhanced with a special homemade seasoning, result in a dish that boasts a bright orange-yellow color. It features a spicy and fresh flavor, with a texture that is tender yet crisp, and delightfully fresh and tender. The very first bite will instantly enchant you, captivating your taste buds.

精选上等鸭掌，辅以特制调料，色泽橙黄亮丽，味道辛辣鲜香、韧中透脆、鲜嫩清爽，在入口的瞬间，便能让您痴迷不已。

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Smoked Fish

上海熏鱼

138 例 / Portion



Beef Tripes in Chili Sauce

爽口脆毛肚  

138 例 / Portion

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Sliced Beef Shank, Tongue & Tripes in Chili Sauce

夫妻肺片 🌶️🌶️

138 例 / Portion



Sea Whelk in Spicy Sauce

辣酒汁花螺 🌶️🌶️

128 例 / Portion



🍷 Sweet & Sour Pork Ribs  
糖醋小排骨

98 例 / Portion



Smoked Salmon w/ Washabi

鸡尾酒啫喱烟熏三文鱼

168 例 / Portion



# STARTER

## 餐前·冷碟

Poached chicken in chili sauce is a classic Sichuan flavor cold dish, the selection of materials is extremely exquisite, the fresh and tender chicken with rich condiments set peppery, umami and fragrant, tender and refreshing in one, enjoy the reputation of "fame spans three thousand miles across Bashu, taste surpasses the twelve prefectures of Jiangnan".

口水鸡是一道经典的川味凉菜，选料极其讲究，肉质鲜嫩的鸡肉搭配丰富的佐料，集麻辣、鲜香、嫩爽于一身，享有“名驰巴蜀三千里，味压江南十二州”之盛名。

### Poached Chicken in Chili Sauce

口水鸡  

108 例 / Portion

### Spiced Duck Tongue w/ Shredded Chili

糊椒丝卤鸭舌 

138 例 / Portion



### Jellyfish w/ Cucumber in Vinegar

脆拌海蜇头

108 例 / Portion



### Fresh Walnuts w/ Green Toon 香椿鲜核桃仁

68 例 / Portion




### Purple Cabbage w/ Vinaigrette 凤尾紫白菜

68 例 / Portion



### Black Fungus & Baby Cucumber w/ Onions in Vinegar

乳瓜黑木耳拌洋葱  

58 例 / Portion



# STARTER

餐前·冷碟



Asparagus Lettuce w/ Sichuan Pepper Oil  
鲜花椒炆青笋

58 例 / Portion



Pumpkin Infused Dry Plum  
话梅南瓜

58 例 / Portion



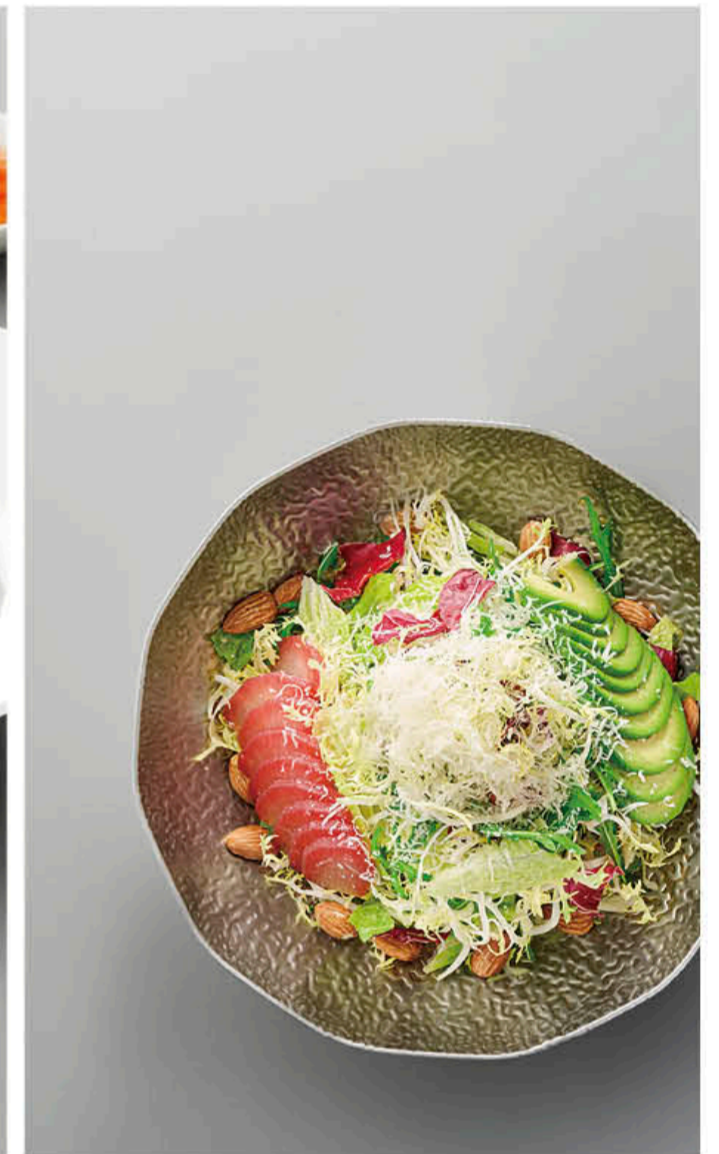
Tofu Skin Rolls w/ Vegetables  
& Wild Mushrooms  
润泽素烧鹅

68 例 / Portion



Deep Fried Bean Curd w/ Salt  
七味盐烧豆腐

68 例 / Portion



Vegetable Salad  
蔬菜沙拉

88 例 / Portion



Hawthorn Stuffed w/ Walnuts  
红果山核桃 🌰🍅

58 例 / Portion



Stinky Tofu  
火宫殿臭豆腐 🌶️

58 例 / Portion



Bamboo Shoots  
w/ Scallion Oil  
葱油羊尾笋 🌿

68 例 / Portion

Deep Fried Abalone  
Mushrooms  
手撕杏鲍菇

68 例 / Portion



Broad Beans & Preserved  
Vegetables  
榄菜豆瓣 🌿

58 例 / Portion

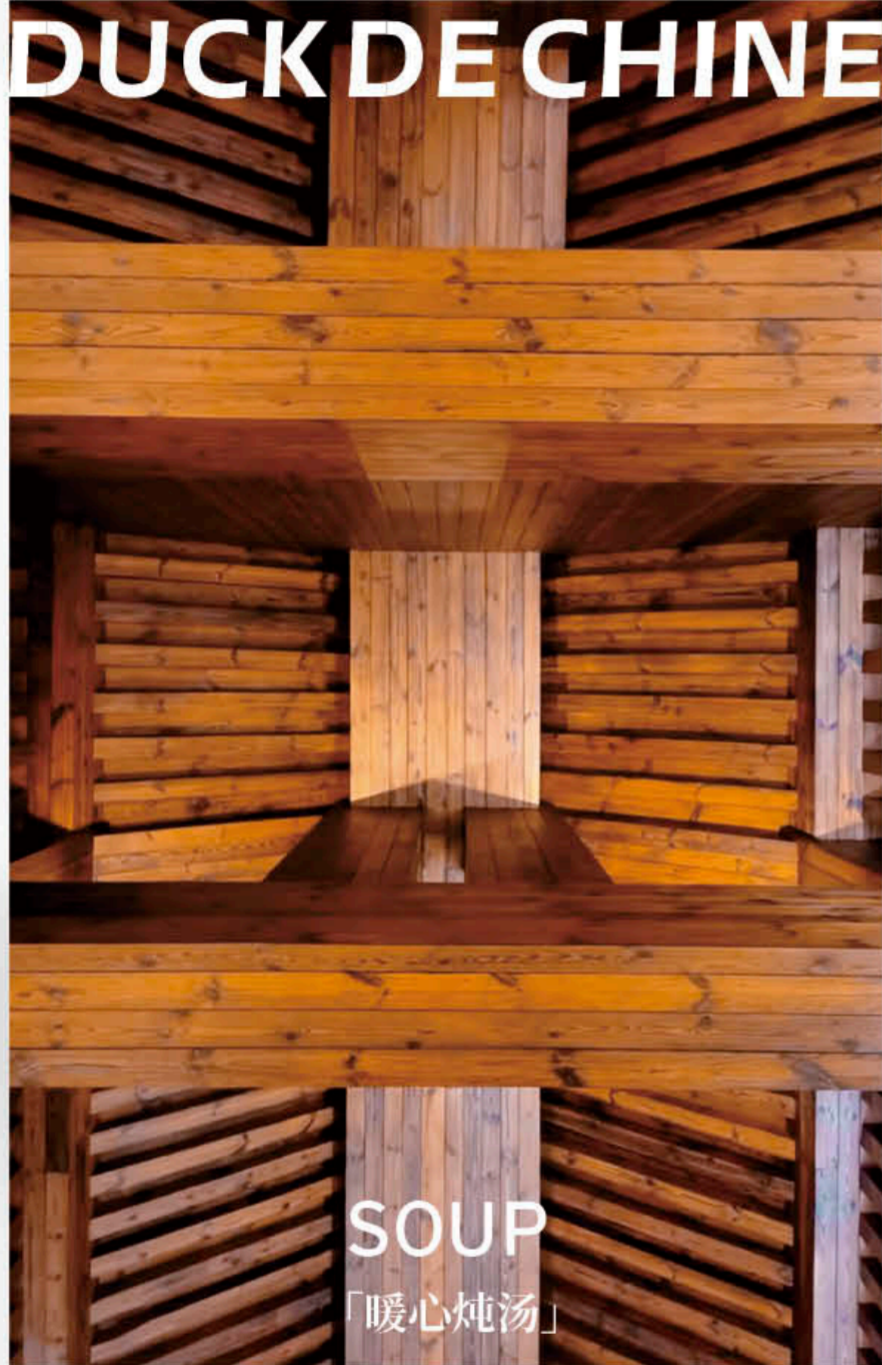


Radish w/ Coriander  
茺荳樱桃萝卜 🌿🌶️

68 例 / Portion



# DUCK DE CHINE



SOUP  
「暖心炖汤」

每一道工序皆以匠心雕琢，怀感恩之心，执着于味。  
巧思融入品，成就非凡之味。

Each cuisine undergoes meticulous craftsmanship, holding a grateful heart and an unwavering pursuit of flavor,  
1949 DUCK DE CHINE infuses ingenuity into every course, resulting in exceptional tastes.



Double Boiled Fish Maw w/ Sea Whelks Soup  
花胶响螺汤

298 位 / Person



Double Boiled Duck & Black Garlic Soup  
黑蒜水鸭汤

188 位 / Person



# SOUP

## 暖心·炖汤

Sea cucumber has been revered as one of the 'Eight Delicacies' since ancient times, and great care is taken during the cooking process. While matsutake are also hailed as the 'King of Mushrooms'. When tender and delicate sea cucumbers are slow cooked with natural matsutake over a low flame for an extended period, the broth becomes clear and refreshing, with an aroma that is both fragrant and inviting.

海参自古以来被誉为“八珍”之一，在烹饪过程中尤其讲究。而松茸被誉为“菌中之王”，亦是上等食材。肉质柔韧细嫩的海参，搭配纯天然的松茸菌，经长时间慢炖，汤汁清冽，闻之鲜香扑鼻，味蕾尽享愉悦。

### Double Boiled Sea Cucumber w/ Matsutake Soup

松茸菌炖辽参汤

298 位 / Person





Double Boiled Wild Mushroom Soup  
一品菌皇汤

138 位 / Person



Double Boiled Fish Maw & Minced Pork  
w/ Salted Kumquat Soup  
陈年咸柠肉汁花胶汤

198 位 / Person



Duck & Tofu Broth  
碧绿豆腐鸭汤

58 位 / Person 198 煲 (4-6 位) / Pot



Tomato Vegetable Beef Soup  
罗宋汤

78 位 / Person



Hot & Sour Duck Soup  
酸辣鸭丝羹

58 位 / Person



Mushroom Cream Soup  
奶油蘑菇汤

68 位 / Person



味香悠然待君品，  
谈笑间自得流溢，汇聚幸福时光。

Abalone, sea cucumber, shark's fin and other exquisite seafood treasures gather the essence of the ocean and nature, eagerly awaiting the appreciation of gourmands.



 Buddha Jump Over the Wall  
皇家佛跳墙  
398 位 / Person

The verse "As the jar is opened, the savory aroma wafts to the neighborhoods; Buddha, upon smelling it, abandons meditation and jumps over the wall to taste it" beautifully depicts the deliciousness of the renowned dish. By meticulously selecting high quality ingredients such as sea cucumber, abalone, shark's fin, and conpoy, harmoniously blending them, the dish achieves a freshness, smoothness, and richness that is not greasy, while retaining a lasting fragrance.

"坛启荤香飘四邻，佛闻弃禅跳墙来。" 这句诗很好的描绘了佛跳墙这道名菜的美味，精选的优质海参、鲍鱼、鱼翅、瑶柱等名贵食材融汇于一炉，使这道菜品清鲜、和醇、荤而不腻，食后唇齿留香，味中有味，妙不可言。

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推荐菜

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 Braised Dried Abalone in Abalone Sauce  
(8 Heads / 10 Heads)


原汁臻品干鲍 (8头/10头)  
788 位 / Person    588 位 / Person

Braised Dried Abalone in Abalone Sauce  
(20 Heads)

原汁吉品干鲍 (20头)  
1088 位 / Person

All prices in RMB and Subject to 15% service charge. 所有价格为人民币结算, 另加收15%服务费。



 Braised Whole Shark's Fin in  
Brown Sauce / Golden Soup  
大鲍翅 (红烧/黄焖)

688 位 (160g) / Person

Shark's fin is one of China's traditional prestigious foods, first documented in the 'Song Hui Yao' (a historical document of the Song Dynasty). We use the fine filamentous cartilage from shark fin as the main ingredient, and simmer the rehydrated shark's fin in a thick chicken soup. The shark's fin is soft and smooth when eaten, and the broth is deliciously rich and flavorful.

大鲍翅, 是中国传统的名贵食品之一, 始见于《宋会要》。以鱼鳍中的细丝状软骨为原料, 选用黄油菜鸡熬制的浓汤将泡发好的鱼翅煨至入味。入口软滑, 汤鲜浓郁。

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# DUCK DE CHINE



Braised Shark's Fin in Chicken Broth  
浓汤鸡煲翅

1888 4-6 位 (500g) / 4-6 Persons

Select superior shark's fin and chicken, steep them in a rich and flavorful thick soup, and slowly simmer until the broth becomes mellow, the shark's fin turns tender and soft, while the chicken remains smooth and delicate. Each bite is an ultimate temptation to the palate, fully demonstrating the prestigious taste and the profound wisdom of Chinese cuisine culture.

一道奢华与美味并蓄的佳肴，选用上等鱼翅和鸡肉，融入浓郁鲜美的浓汤，慢火细炖至汤汁醇厚，鱼翅软糯，鸡肉滑嫩，每一口都是对味蕾的极致诱惑，尽显尊贵品味与中华美食文化的博大精深。



Superior Shark's Fin w/ Crab Meat  
Served in Supreme Soup

生拆蟹肉干捞翅

1088 位 (100g) / Person



Braised Shark's Fin in Golden Soup  
一品黄焖翅

398 位 (75g) / Person



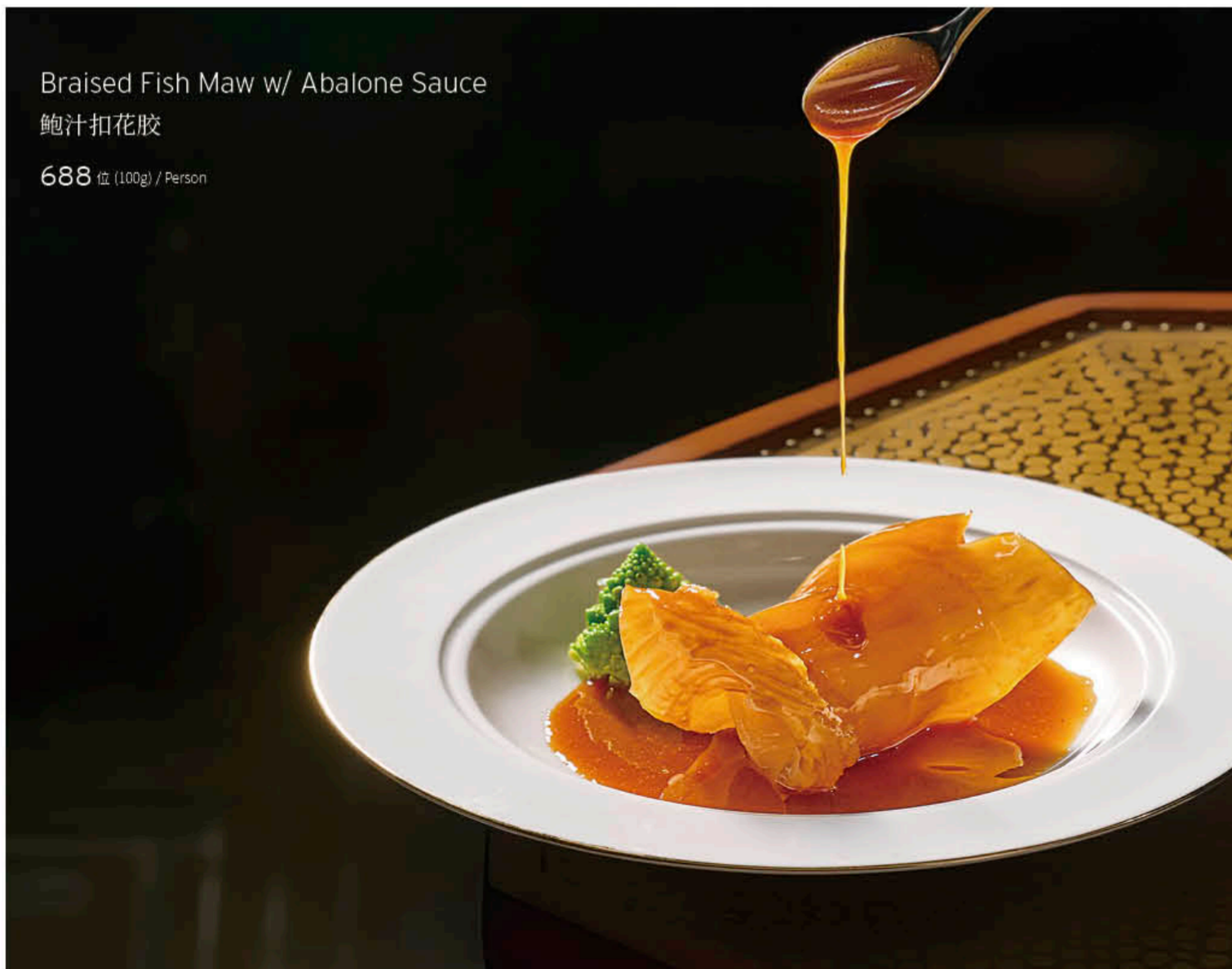
Double Boiled Bird's Nest w/ Rock Candy  
冰糖官燕

588 位 (100g) / Person



Braised Sea Cucumber w/ Spring Onions  
葱烧海参

888 例 / Portion



Braised Fish Maw w/ Abalone Sauce  
鲍汁扣花胶

688 位 (100g) / Person



Stewed Sea Cucumber in  
Millet Congee (40 Heads)  
小米辽参 (40头)

398 位 / Person



Braised Sea Cucumber in  
Abalone Sauce (40 Heads)  
鲍汁扣辽参 (40头)

398 位 / Person

Braised Sea Cucumber w/  
Spring Onions (40 Heads)  
葱烧辽参 (40头)

398 位 / Person



雅座静候心安，佳肴细作，  
唯求更善，品味间，悠然自得。

A wide variety of seafood, coupled with numerous cooking techniques, expertly crafted and presented,  
satisfies the diverse taste preferences of all discerning diners.

Spotted Garoupa

东星斑 980 / 500g

做法：清蒸、过桥、古法蒸、水煮、松鼠  
Cooking: Steamed, Poached, Steamed w/ Black Mushrooms,  
Boiled in Hot Chili Oil, Sweet & Sour

Lobster

龙虾 1280 / 500g

做法：葱姜炒、避风塘、上汤焗、芝士焗、  
黑胡椒、黑松露焗牛油底  
Cooking: Sautéed w/ Ginger and Spring Onion, Deep Fried in  
Typhoon Shelter, Braised w/ Supreme Soup, Baked w/ Cheese,  
Fried w/ Black Pepper, Baked w/ Black Truffle Sauce

King Crab

帝王蟹 800 / 500g

做法：潮州冻、上汤焗、葱姜炒、蛋白花雕蒸  
Cooking: Chaozhou Frozen, Braised w/ Supreme Soup, Sautéed w/  
Ginger and Spring Onion, Steamed w/ Egg White & Yellow Wine

Tiger Garoupa

老虎斑 580 / 500g

做法：清蒸、过桥、古法蒸、水煮、松鼠  
Cooking: Steamed, Poached, Steamed w/ Black Mushrooms,  
Boiled in Hot Chili Oil, Sweet & Sour

Boston Lobster

波士顿龙虾 1188 只 / Pc

做法：葱姜炒、避风塘、上汤焗、黑胡椒炒、  
黑松露焗牛油底、稻香炒  
Cooking: Sautéed w/ Ginger and Spring Onion, Deep Fried in  
Typhoon Shelter, Braised w/ Supreme Soup, Fried w/ Black Pepper,  
Baked w/ Black Truffle Sauce, Sautéed w/ Green Fragrant Rice

Queen Crab

松叶蟹 1188 只 / Pc

做法：葱姜炒、上汤焗、黑白胡椒蒸配陈村粉、蛋白花雕蒸  
Cooking: Sautéed w/ Ginger and Spring Onion, Braised w/ Supreme  
Soup, Steamed w/ White & Black Pepper (Chen Cun Noodle),  
Steamed w/ Egg White & Yellow Wine

Marbled Goby Fish

笋壳鱼 888 条 / Pc

做法：清蒸、油浸、水煮、松鼠  
Cooking: Steamed, Stewed in Oil, Boiled in Hot  
Chili Oil, Sweet & Sour

Baby Lobster

龙虾仔 688 只 / Pc

做法：芝士焗、蒜蓉粉丝蒸、上汤焗  
Cooking: Baked w/ Cheese, Steamed w/ Garlic & Bean Vermicelli,  
Braised w/ Supreme Soup

过桥做法：海鲜汤另加收50元每位

Cooking by Poached: Seafood Soup is Charged an Additional ¥50 Per Person



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Sautéed Boston Lobster w/ Green Fragrant Rice  
稻香炒波士顿龙虾

1188 只/PC



Pan Fried King Prawn  
w/ Black Pepper Sauce  
黑椒大虾皇

198 位 / Person

# FROM THE SEA

游水·海鲜

 Sautéed Scallops w/ Asparagus  
招牌碧绿炒元贝

388 例 / Portion    198 小份 / Portion (S)

Fresh and plump scallops, paired with fragrant asparagus, are both sourced from natural ingredients. The dish boasts a mild flavor, with a crystal-clear appearance and a lingering aftertaste. It preserves the original taste of the ingredients to the fullest extent and is a seafood stir fry that truly tests a chef's culinary skills.


硕大饱满的新鲜元贝搭配芦笋的清香，取材天然，味道温和，晶莹剔透，回味无穷。最大限度的保留食材的原汁原味，是一道考量厨师厨艺的海鲜小炒。



All prices in RMB and subject to 15% service charge. 所有价格为人民币结算，另加收15%服务费。



Sweet & Sour Tiger Garoupa

松鼠老虎斑 

580 / 500g

 RECOMMENDED  
推荐菜


 CONTAINS NUTS  
含坚果

 VEGETARIAN  
素食

 CONTAINS SPICY  
含辣味



 Stir Fried Prawns w/ Peanuts & Chili

宫保虾球 

258 例 / Portion    138 小份 / Portion (S)

The dish is essential to Kung Pao-style cuisine. The fresh sea prawn is seasoned with a tangy and slightly spicy sauce, and the meat is firm and bouncy, offering an exceptionally alluring flavor.

宫保虾球是宫保技法菜的代表，新鲜海虾，以酸甜微辣的酱汁调理，肉质紧实，虾肉个大弹牙，味道特别诱人。

All prices in RMB and subject to 15% service charge. 所有价格为人民币结算，另加收15%服务费。



Braised Yellow Croaker w/ Brown Sauce

干烧大黄鱼

888 条 / Pc

Steamed Yellow Croaker w/ Yellow Pepper

黄椒酱蒸大黄鱼 

888 条 / Pc

The large yellow croaker is one of the traditional "Four Major Seafood" products, renowned for its silky-smooth texture and exquisite taste. During the steaming process, the freshness of it is perfectly preserved, making the fish meat even more delicate. The addition of yellow pepper sauce adds a striking splash of color and a rich aroma to this dish, being spicy yet not overpowering, fragrant without being greasy.

大黄鱼为传统“四大海产”之一，肉质细嫩如丝，味道鲜美。蒸制过程中，大黄鱼的鲜香被完美锁住，鱼肉变得更加细腻。黄椒酱的加入则为这道菜增添了一抹亮丽的色彩和浓郁的香气，辣而不燥，香而不腻。



 RECOMMENDED  
推荐菜

 CONTAINS NUTS  
含坚果

 VEGETARIAN  
素食

 CONTAINS SPICY  
含辣味

# FROM THE SEA

游水·海鲜

Steamed Crab & Minced Pork  
w/ Green Soy Bean

膏蟹蒸肉饼

388 例 / Portion

Crab is a culinary delicacy, as evidenced by the folk saying, "One plate of crab is equivalent to a full table of dishes". Its meat is delicious and packed with nutrients, especially the female crabs, which are highly esteemed and called "sea ginseng".

蟹乃食中珍味，素有“一盘蟹，顶桌菜”的民谣，膏蟹肉质鲜美，营养丰富，尤其是雌蟹，被视作“膏蟹”，有“海上人参”之称。



Braised Cod Fish  
w/ Baby Onions in Casserole

砂锅鳕鱼煲

398 例 / Portion



Sautéed Cod Fish w/ Lily Bulbs & Yellow Fungus  
金银百合炒银鳕鱼

328 例 / Portion



Fried Black Tiger Shrimp in Typhoon Shelter  
避风塘黑虎虾

228 例 / Portion



Pan Fried Cod Fish  
香煎银鳕鱼

198 位 (100g) / Person



Fried Crab w/ Black Pepper Sauce  
(Ginger & Spring Onion / Typhoon Shelter)  
黑胡椒青蟹 (姜葱/避风塘)

688 例 / Portion    388 小份 / Portion (S)

# DUCK DE CHINE



FROM THE LAND

「珍饈美饌」

寻味天地间，情牵山海，心归自然。  
至此，安心所至，美好可期。

Roaming through the boundless realms of the world in pursuit of exquisite flavors, we serendipitously converge. At this juncture, in 1949 DUCK DE CHINE, people can reap a harvest of heartfelt peace and unparalleled beauty.

## Sautéed Beef Cubes w/ Scallion & Walnuts 京葱琥珀牛肉粒

688 例 / Portion 418 小份 / Portion (S)

Selected superior marbled beef cubes are stir fried together with scallion from Zhangqiu, Shandong province. The beef is crispy on the outside and tender on the inside, with a rich and full-bodied meat flavor, while the scallion are sweet and free of residue, leaving a lingering and delightful aftertaste.

选用上等雪花牛肉粒，搭配山东章丘大葱一起煎炒，外焦里嫩，肉味十足，葱香甜无渣，回味无穷。




RECOMMENDED  
推荐菜

CONTAINS NUTS  
含坚果

VEGETARIAN  
素食

CONTAINS SPICY  
含辣味

 Low Baking Beef Ribs w/ Black Pepper Sauce

低温特制牛小排佐黑椒汁

568 例 / Portion

Beef short rib refers to the fresh meat from the cow's breast rib area, characterized by its low fat content and thick, yet highly elastic lean meat. After being slow-cooked at a low temperature for 8 hours and then pan fried, the beef retains its authentic flavor.

牛小排指牛胸肋骨部位的鲜肉，其脂肪少，瘦肉较厚却十分富有弹性，低温慢煮处理 8 小时，之后再煎牛肉表面煎焦香，保留了牛肉的原汁原味。



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Pan Fried Beef

香煎雪花牛肉

588 位 (100g) / Person

Marbled beef is named for its rich marble-like pattern, with fat dots interspersed among the lean meat resembling marbles. When grilled over flames, the aroma of the beef becomes even more intense, and the fat evenly infiltrates the meat, enhancing its characteristic soft and tender mouthfeel upon tasting.

雪花牛肉因肉质含有丰富的大理石纹，脂肪点缀于瘦肉间形似雪花而得名。在火焰煎制之后，牛肉的香气更加浓郁，油脂也均匀渗入，增添了入口绵软的特点。

 RECOMMENDED  
推荐菜

 CONTAINS NUTS  
含坚果

 VEGETARIAN  
素食

 CONTAINS SPICY  
含辣味



Fried Beef Tenderloin w/ Black Pepper  
黑椒牛柳

298 例 / Portion 158 小份 / Portion (S)



Sliced Beef in Chili Broth  
麻辣水煮牛肉

368 例 / Portion



 Braised Beef in Brown Sauce  
文火雪花牛肉

568 例 / Portion 288 小份 / Portion (S)

Braised Beef Brisket w/ Curry  
咖喱牛腩

388 例 / Portion



Grilled Lamb w/ Scallion  
贝勒爷烤肉

228 例 / Portion

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 Pan Fried Lamb Chop w/ Black Pepper  
香草黑椒煎七指羊排

298 例 (4 件) / Portion (4 Pcs)

Marinated in a unique vanilla black pepper sauce and then carefully pan fried. During the frying process, the moisture is tightly locked in, creating a crispy exterior and tender interior. The mellow aroma of the lamb, combined with the seasoning of spices, creates an authentic meatiness that lingers in the heart and leaves a lasting fragrance on the lips and palate.

独创的香草黑胡椒酱汁腌制而成。在煎的过程中，牢牢锁住水分，形成外焦里嫩的质感。羊排的醇香加上香辛料的调味，原汁原味的肉感萦绕心间，齿颊留香。

 RECOMMENDED  
推荐菜

 CONTAINS NUTS  
含坚果

 VEGETARIAN  
素食

 CONTAINS SPICY  
含辣味



Fried Mongolian Lamb w/ Spring Onion

蒙古羊肉

268 例 / Portion

Braised Pork Belly in Dark Soy  
大厨红烧肉

258 例 / Portion 138 小份 / Portion (S)



Sweet & Sour Pork  
咕嚕肉

168 例 / Portion



Fried Pork w/ Pepper  
农家小炒肉

138 例 / Portion



# FROM THE LAND

珍馐·美饌

 Fried Chicken Cubes  
w/ Peppers & Peanuts  
官保鸡丁  



168 例 / Portion

The renowned Kung Pao technique, when applied to cooking fresh diced chicken, results in a dish that is soft and tender, yet maintains a firm texture. The sauce is red and glossy, with the chicken's freshness overflowing, making the dish particularly enticing.

名扬天下的宫保技法，以此烹饪的新鲜鸡丁，软嫩细腻，肉质紧实。汁红油亮，鸡肉鲜味溢出，特别诱人。



Deep Fried Chicken Cubes  
w/ Red Pepper

香酥辣子鸡  

168 例 / Portion




Braised Chicken  
w/ Onions in Casserole

惹味三杯鸡

168 例 / Portion



Duck Frame (Deep Fried w/ Salt & Pepper, Stir Fried  
w/ Soya Sauce, Stir Fried w/ Chili)

特色鸭架 (椒盐、爆炒、麻辣) 

58 例 / Portion

## VEGETABLES & TOFU

蔬菜·豆腐



 Stir Fried Green Beans  
w/ Bamboo Shoot & Minced Pork

干煸春笋四季豆 

128 例 / Portion



 Fried Vermicelli & Crab Meat  
w/ XO Sauce in Casserole  
XO酱蟹肉粉丝煲 

228 例 / Portion

# VEGETABLES & TOFU

蔬菜 · 豆腐



Braised Cabbage w/ Dried Shrimps  
东海虾干烩白菜

128 例 / Portion

Pan Fried Tofu w/ Minced  
Pork & Leek  
小葱肉末煎豆腐

108 例 / Portion

Fried Bean Curd & Minced Beef  
in Chili Sauce (Mapo Tofu)

麻婆豆腐

108 例 / Portion

Fried River Shrimp & Leek  
w/ XO Sauce

四九小炒皇

188 例 / Portion



Fried Eggplant w/ Minced  
Chicken & Salted Fish

马友鱼鸡茸茄子煲

128 例 / Portion



Deep Fried Mushrooms in  
Typhoon Shelter

避风塘茶树菇

158 例 / Portion



Sautéed Chinese Yam  
w/ Celeries & Ginkgo Nuts

西芹银杏炒山药

98 例 / Portion





## VEGETABLES & TOFU

蔬菜 · 豆腐



 Fried Porcini Mushrooms & Green Pepper  
w/ Black Truffle

黑松露牛肝菌  

198 例 / Portion



## Seasonal Vegetables

时令蔬菜 

Kale, Choy Sum, Broccoli, Lettuce, Pakchoi, Pea Shoots

芥兰、菜心、西兰花、唐生菜、鸡毛菜、豆苗

88 例 / Portion


做法：清炒、蒜蓉、白灼、上汤、金银蛋

Cooking: Sautéed, w/ Garlic, Poached, In Chicken Soup or Preserved Egg & Salt Egg

# NOODLES & RICE

手作 · 主食



 Fried Rice Noodles w/  
Beef & Soy Sauce

干炒牛河

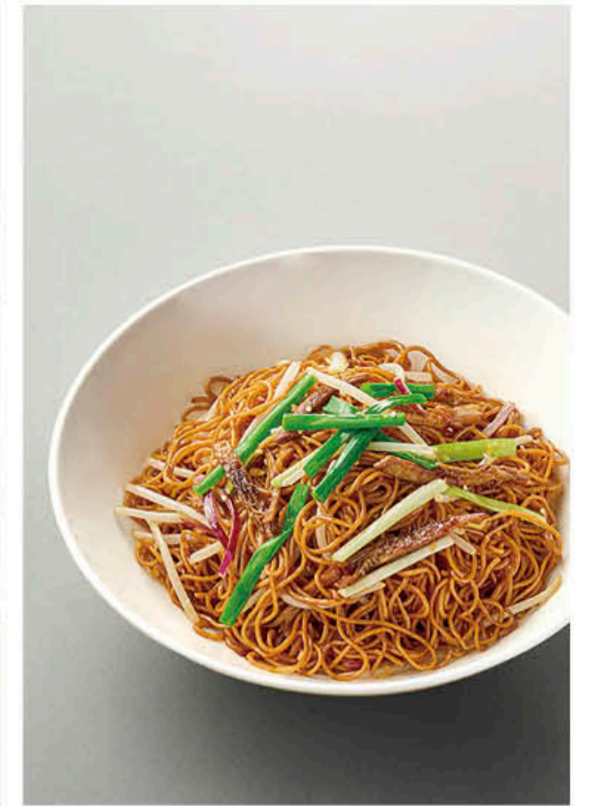
128 例 / Portion



Fried Vermicelli w/ Shrimp &  
Shredded Ham "Singapore" Style

星洲炒米粉

108 例 / Portion



Fried Noodles & Shredded  
Duck w/ Soy Sauce

豉油皇鸭丝炒面

108 例 / Portion




Fried Rice w/ Preserved Pork &  
Vegetables "Cantonese" Style

广式腊味炒饭

118 例 / Portion



 Fried Rice w/ Shrimps &  
Chicken Cubes "Fujian" Style

福建炒饭

128 例 / Portion





Hand Pulled Noodles in  
Lobster Soup

龙虾汤抻面

78 位 / Person



 Soup Noodles w/  
Sliced Pork

玲珑炆锅面 

58 位 / Person

Rice  
白米饭

10 碗 / Bowl

# DIM SUM

点点·心意

 Steamed Shrimp Dumplings "Har Gau"  
笋尖鲜虾饺

48 例 (4 件) / Portion (4 Pcs)



Steamed Pork Dumplings  
w/ Black Truffle "Shao Mai"  
黑松露烧卖

48 例 (4 件) / Portion (4 Pcs)



BBQ Pork Pastry  
叉烧酥

48 例 (3 件) / Portion (3 Pcs)

Pan Fried "Guoza"  
煎锅贴

48 例 (4 件) / Portion (4 Pcs)

Poached Shrimp & Pork Dumplings  
京川滑饺子

68 例 (8 件) / Portion (8 Pcs)



 Deep Fried Shrimp Spring Rolls  
鲜虾炸春卷

48 例 (3 件) / Portion (3 Pcs)

Pan Fried Beef Pie  
四九门钉肉饼



158 例 (6 件) / Portion (6 Pcs)

Steamed Wild Mushroom Dumplings  
贡菜野菌饺 

48 例 (4 件) / Portion (4 Pcs)

# DESSERT


美味 · 甜品

 Chilled Mango Sago Cream w/ Pomelo  
杨枝甘露 

48 位 / Person




Dim Sum Platter (Yellow Pea Cake, Rolling Donkey, Glutinous Rice Cake)

宫廷点心拼盘 (豌豆黄、驴打滚、艾窝窝) 

48 位 / Person



Yogurt Cake  
一口酸奶糕 



48 例 (5 件) / Portion (5 Pcs)



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# DUCK DE CHINE



 Persimmon & Walnuts Balls  
柿柿如意 

88 例 (6 件) / Portion (6 Pcs)

Durian Pastry  
飘香榴莲酥


38 例 (3 件) / Portion (3 Pcs)

Almond Cream w/ Black Sesame Dumplings

杏仁茶汤圆 

38 位 / Person

Sweetened Red Bean w/ Tangerine Peel

陈皮红豆沙 

38 位 / Person

 RECOMMENDED  
推荐菜

 CONTAINS NUTS  
含坚果

 VEGETARIAN  
素食

 CONTAINS SPICY  
含辣味



 Lotus Paste "Ducks" Pastry

莲蓉鸭酥

38 例 (3 件) / Portion (3 Pcs)



