

开胃菜 | Starters


醋拌蒜茸黑木耳 Black Fungus with Garlic and Aged Vinegar	10
皮蛋滑豆腐 Chilled Tofu with Century Egg	10
蒜泥拍黄瓜 Chilled Cucumber with Garlic Sauce	10
凉拌牛腱  Marinated Beef Shank	12
红油抄手 (8pcs)  Spicy Wonton in Chili Sauce	12
斋春卷 (8pcs) Vegetarian Spring Roll	12
蒜泥白肉 Sliced Pork with Garlic Sauce	12
口水鸡  Chilled Chicken in Spicy Bean Sauce	13
夫妻肺片 Sliced Beef & Tripe with Spicy Sauce	14

汤 | Soup

四川酸辣汤  Traditional Sichuan Hot and Sour Soup	12
酸菜鱼片汤 Sliced Fish with Preserved Vegetable Soup	12
人参炖竹丝鸡 Stewed Bambo Chicken with Ginseng	14
鲨鱼软骨鱼翅汤 Double-boiled Cartilage Soup with Superior Fish Maw	18

海鲜 | Seafood

芥末虾球 (4pcs)  Deep-fried Prawn with Wasabi and Crispy Potato	28
宫廷献鱼片 Fried Dynasty Sliced Fish	28
水煮鱼片  Boiled Sliced Fish with Sichuan Spicy Pepper Sauce	30
辣椒虾球伴馒头 (4pcs)  Wok-fried Prawns with Chilli Crab Sauce and Mantou	30
豉油皇焗老虎虾 Baked Tiger Prawn with Superior Soya Sauce	30
XO酱爆带子 Wok-fried Scallop with Asparagus in XO Sauce	32

韭皇蚝菇炒生鱼片 Snakehead Fillet with Chives & King Oyster Mushroom	32
脆炸鳕鱼  Deep-fried Cod Fish with Sichuan Salt and Pepper	36

鱼香香煎银鳕鱼  Pan-fried Cod Fish with Sichuan Spicy Sauce	36
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港式清蒸银鳕鱼 Cantonese Steamed Cod Fillet with Special Soy Sauce	36
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鸡、鸭 | Poultry

宫保鸡丁  Stir-fried Chicken with Dried Chilli	22
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川式辣子鸡  Traditional Sichuan Spicy Diced Chicken	24
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淮盐脆皮吊烧鸡 Crispy Roasted Chicken with Five Spice Salt	30 (半 / Half Portion) 50 (整 / Whole)
<i>Order one day (24 hours) in advance</i>	

传统北京烤鸭 Traditional Beijing Roasted Duck	38 (半 / Half Portion) 70 (整 / Whole)
<i>Order one day (24 hours) in advance</i>	

樟茶鸭 Sichuan Smoked Duck	40 (半 / Half Portion) 70 (整 / Whole)
<i>Order one day (24 hours) in advance</i>	

牛、猪 | Beef and Pork

糖醋里脊 Sweet and Sour Pork	22
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川式回锅肉 Twice-cooked Sliced Pork with Leek in Special Bean Sauce	24
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红烧花腩 Red Braised Pork Belly with Scallion	26
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水煮牛肉  Sliced Beef with Spicy Sichuan Pepper Sauce	32
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尖椒炒牛肉  Wok-fried Beef with Chilli Pepper	32
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金丝香煎牛片 Pan-seared Angus Striploin with Shredded Potato	34
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豆腐、时菜 | Beancurd and Seasonal Vegetables


蒜炒青龙菜 Stir-fried Green Dragon Chives with Garlic	18
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炆炒油麦菜 Stir-fried You Mai Cai	18
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蒜茸香港芥兰 Stir-fried Hong Kong Kai Lan with Garlic	18
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蒜茸芦笋 Sautéed Asparagus with Minced Garlic	18
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干扁四季豆 Wok-fried French Beans with Minced Pork	20
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麻婆豆腐  Traditional Ma Po Tofu with Minced Pork	20
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XO酱爆芦笋 Sautéed Asparagus with XO Sauce	20
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腊味炒香港芥兰 Stir-fried HK kailan with Chinese Preserved Meat	24
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黑松露什菌御品锅 Stewed Assorted Mushroom with Black Truffle in Claypot	24
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海鲜豆腐煲 Braised Stuffed Beancurd with Seafood	26
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花枝炒洋葱 Wok-fried Squid with Bombay Onion	26
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蟹皇蟹肉扒丝瓜 Braised Luffa Melon with Crabmeat and Crab Roe	26
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面、米饭 | Noodles and Rice

四川担担面  Traditional Sichuan Dan-Dan Noodle	10
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北京炸酱面 Beijing Minced Meat Noodle with Bean Sauce	10
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川式蛋炒饭 Sichuan Fried Rice with Egg	18
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海鲜炒饭 Fried Rice with Prawn, Scallop and Squid	20
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海鲜炒刀削面 Fried Shaved Noodle with Seafood	24
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海鲜伊府面 Braised Ee - Fu Noodles with Seafood	24
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牛肉干炒刀削面 Stir-fried Shaved Noodle with Beef	26
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上汤海鲜泡饭 Poached Rice with Seafood in Superior Stock	26
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馒头 (蒸/炸) (4pcs) Mantou (Steam/ Deep-fried)	4
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白米饭 Steamed Rice	1.50
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饺子 | Dumplings

沈阳蒸素饺 (6pcs) Shenyang Vegetarian Dumpling	12
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沈阳三鲜水饺 (8pcs) Shenyang Seafood Dumpling	12
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上海小笼包 (6pcs) Shanghai Xiao Long Bao	12
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生煎韭菜猪肉锅贴 (8pcs) Pan-fried Dumpling with Pork & Chives	14
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沈阳冰花煎饺 (8pcs) Shenyang Pan-fried Snow Flake Dumpling	16
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甜品 | Desserts

杨枝甘露 Chilled Mango Sago with Pomelo	8
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白果芋泥 Yam Paste with Gingko Nut	8
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豆沙锅饼 Pan-fried Chinese Red Bean Pancake	8
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芦荟柠檬香草果冻 Chilled Lemongrass Jelly with Aloe Vera	8
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秘制龟苓膏 Chilled Herbal Jelly with Honey	8
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桂花米酒粉子 (热) Glutinous Rice Ball with Chinese Rice Wine and Osmanthus (hot)	8
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酒水 | Beverages

Freshly Brewed Tea	
茗茶 (菊花, 宫廷普洱, 香片) Premium Chinese Tea Chrysanthemum, Imperial Pu-Er, Jasmine	4

八宝茶 Eight Treasure Tea	5
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Non Alcoholic Beverage	
依云矿泉水 Evian (330ml)	6

进口有气矿泉水 Perrier (330ml)	6
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汽水 (可乐, 低糖可乐, 雪碧) Soft Drinks Coke, Coke Light, Sprite	6
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温水/ 冰水 Warm Water / Ice Water	2
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