



全聚德

QJD PEKING DUCK

SINCE 1864

全而聚
仁而德
不散至
上

传统工艺，力承古法，真材实料，一心一意做传承宫廷的挂炉烤鸭。

全聚德烤鸭店，创立于1864年，传承宫廷挂炉烤鸭，享誉海内外。

新中国成立以来，全聚德已接待200多个国家和地区的元首与政要。
现在，全聚德百余家门店遍布全国，

成为家庭宴请、朋友宴请、商务宴请的优选之地。

Founded in 1864, Quanjude inherits the court skills of roasted duck in stove and renowned at home and abroad.
Since the foundation of new China, Quanjude has接待ed more than 200 countries and regions of state leaders and celebrities.
Now, hundreds of stores have been spread all over the country,
which can be the preferred choice for your family party, friends' meeting, and business entertainment.

OUR HISTORY

世界的全聚德

CELEBRITIES' VISITS

名人的造访

长期以来，全聚德已接待了200多个国家和地区的元首与政要，敬爱的周恩来总理生前曾27次在全聚德宴请外宾。

Heads of state and dignitaries from more than 200 countries have dined in QJD ever since the founding of PRC. Our beloved Premier Zhou has held 27 banquets to receive foreign guests.



OUR HISTORY

我们的历史

中华著名老字号——“全聚德”，创建于1864年（清朝同治三年），历经几代全聚德人的创业拼搏获得了长足发展。

“不到万里长城非好汉，不吃全聚德烤鸭真遗憾！”在百余年里，全聚德菜品经过不断创新发展中，形成了以独具特色的全聚德烤鸭为龙头，集“全鸭席”和400多道特色菜品于一体的全聚德菜系，备受各国元首、政府官员、社会各界人士及国内外游客喜爱，被誉为“中华第一吃”。敬爱的周恩来总理曾多次把全聚德“全鸭席”选为国宴。

The time-honored Chinese brand QJD (Quanjude), founded in 1864 (Tongzhi 3rd year of Qing Dynasty), has gained rapid and sustainable development with joint efforts of several generations of QJD staff.

'One who fails to reach the Great Wall is not a hero; one who fails to eat QJD roast ducks will be regretful'. During the century, QJD endeavors to constantly develop new dishes and has formed distinct QJD cuisine of duck feast and over 400 special dishes, surely, taking roast duck as the hit product. Being highly appreciated by heads, politicians, celebrities and tourists around the world, QJD brand was honored as 'Top 1 Chinese Cuisine' and QJD duck feast has many times been appointed as national banquet dishes by Premier Zhou.

OUR CULTURE

我们的文化

全聚德集团成立以来，秉承周恩来总理对全聚德“全而无缺，聚而不散，仁德至上”的精神诠释，发扬“想干事、勇于成事、创业创新创一流”的企业精神，扎实落实地开展体制、机制、管理、营销、科技、连锁经营、企业文化、精神文明建设八大创新活动，确立了充分发挥“全聚德”的品牌优势，走规模化、现代化和连锁化经营道路的发展战略。现已成为汇聚全聚德、仿膳、丰泽园、四川饭店等众多京城老字号品牌、海底捞、烤、涮、川、鲁、宫廷、京味等多口味，拥有110余家成员企业，年销售烤鸭700余万只，接待宾客近2000万人次，品牌价值163.11亿元的餐饮集团。“全聚德挂炉烤鸭技艺”和“仿膳（漪园御膳）制作技艺”分别被列入国家非物质文化遗产项目；前门全聚德烤鸭店门票被公布为“北京市文物保护单位”。

Based on Premier Zhou's doctrine of INTEGRITY, UNITY, AND MORALITY, and our spirit of operating an enterprise with endeavors and innovation, QJD, since founded, has initiated 8 feasible activities concerning the system, mechanism, management, sales, science and technology, chain operation, corporate culture, and spiritual civilization. We decided to take advantage of our well-known brand and drew on the strategy of operating the enterprise in large scales, with chain stores, and using modern techniques. The result turned out to be proud of in that we have developed ourselves into a catering group including so many time-honored brands like QJD, Fangshan, Wealth Garden, and Szechuan Restaurant, the cuisines of which range from pot roast, grill, hot pot, to Szechuan style, Shandong style, Imperial style, and Beijing style. We have reached an achievement of around 80 chained restaurants, 7 million sales volume of ducks, 20 million of customer volume, and 16.31 billion of our brand value. QJD techniques of roasting duck in stove and Qing Dynasty imperial cuisine were separately included in the National Non-material Cultural Heritage. Qianmen branch of QJD roast duck restaurant was publicly acknowledged as Beijing Cultural Relics Site.

OUR INGREDIENTS

我们的食材

经研究测定表明：全聚德烤鸭蛋白质含量20%左右，在肉类食品中蛋白质量较高；脂肪含量适中，其中主要是不饱和脂肪酸和低碳饱和脂肪酸，利于人体消化吸收；含有多种维生素、矿物质以及人体需要的氨基酸。鸭油所含的卵胆固醇较低，属于较有利于人体健康的动物脂肪。

150余年的实践证明，全聚德烤鸭最适合与全聚德精挑大葱、全聚德特制甜面酱、荷叶饼同食，口感最佳。不喜欢食用大葱的消费者，可以以黄瓜条替代大葱。全聚德烤鸭肉和配料同食，不仅美味可口，还能起到酸碱平衡的作用，这些食品中的维生素C及膳食纤维具有使血清胆固醇下降和纤维蛋白溶解活性升高、帮助消化的功能，在很大程度上克服了单纯食肉在营养方面的单一和不足。

全聚德专用甜面酱原料取自北京老字号“六必居”，经过全聚德特殊工艺调味制成，酱香浓郁，甜咸适口，非常适合搭配全聚德烤鸭食用。

全聚德专用荷叶饼薄厚均匀，面香、柔软，制作独特，趁热配合全聚德烤鸭、大葱、甜面酱食用，最为可口。

全聚德骨汤也是一绝风味名吃，品尝完全聚德烤鸭再来上一锅骨汤才可口，奶白色汤底，咸、鲜、香，口感醇厚。全聚德鸭汤使用分割后的烤鸭骨架，经过长达数小时的熬制，鸭骨架上的骨和肉都已熬成碎末，鸭汤中含有丰富的钙质，极富营养价值。经过沉淀、过滤和调味，一级美味的鸭汤呈现在消费者面前，其独特的鲜香口味和优异的营养价值，备受顾客好评。

It is demonstrated in a specific research that there are 20% of protein in QJD ducks, the portion of which is relatively high in meat products. The fat content is reasonable and it is mainly composed of unsaturated fatty-acid and low carbon saturated fatty acid, which are easily digested. The duck meat also contains various vitamins, mineral substances and essential nutritious amino acid. The duck oil, which is animal fat that is beneficial for health, is low in cholesterol.

Based on around 150 years' of experience, QJD ducks taste best with our deliberately selected scallions, home-made dipping sauce and steamed pancakes. Cucumber strips are served as a substitute in case some customers do no eat scallions. Eating QJD duck together with the above sides not only heightens the flavor, but also regulates the acid-base balance. The vitamin C and dietary fiber in them can help digesting by decreasing serum cholesterol and increasing the dissolving activity of the fibrous protein, so that it makes up for the unbalanced nutrition of eating meat only.

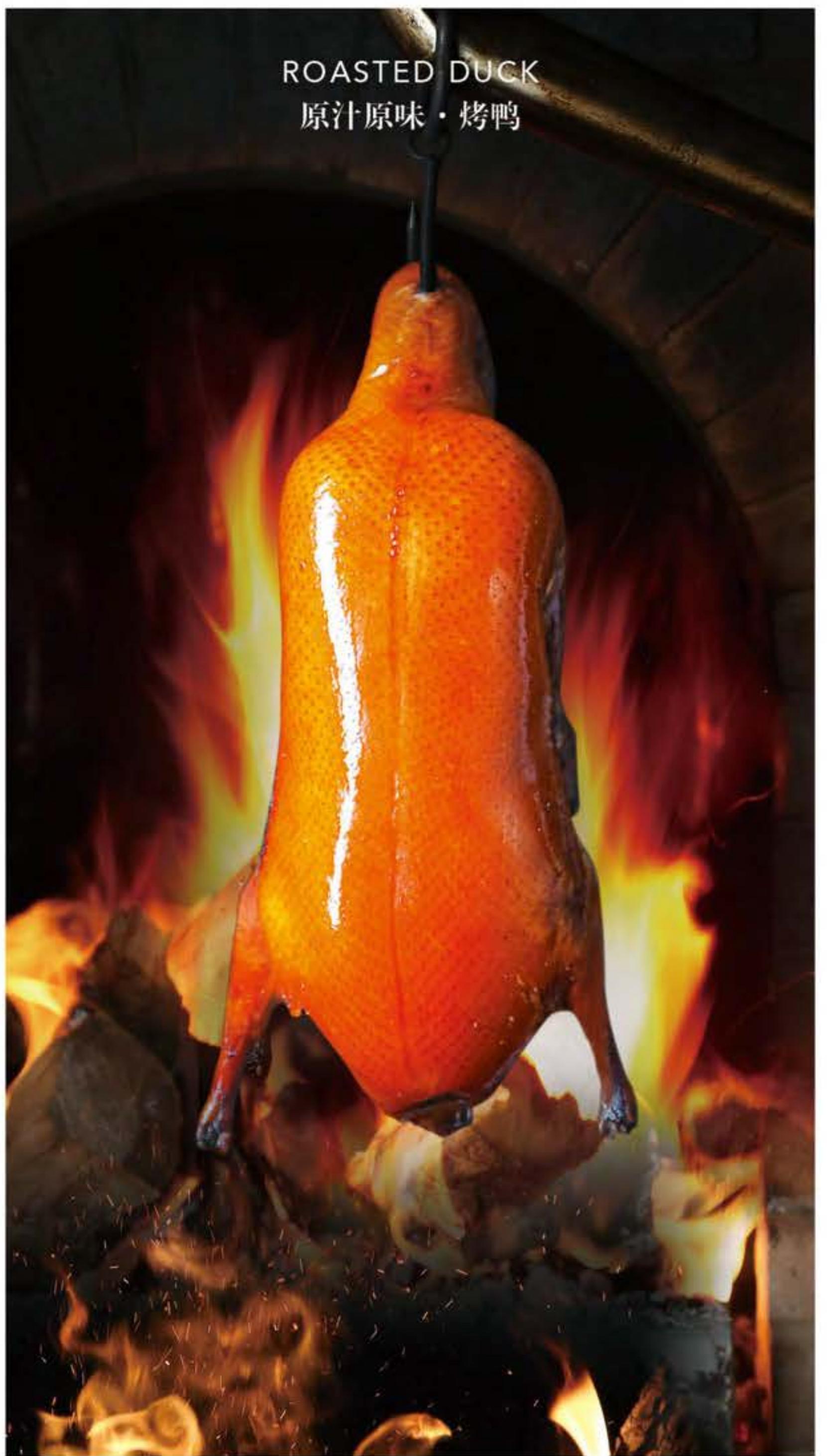
The home-made QJD dipping sauce is generated from the Beijing time-honored catering brand LIUBIJU, and then adjusted by unique QJD techniques. The flavor, rich in soy sauce aroma, is sweet and salty to a pleasant proportion. The exquisite taste matches best with that of QJD roast ducks.

The QJD steamed pancakes are uniquely made to be soft and thick—even with flour fragrance. They taste best with QJD roast ducks, scallions and dipping sauce.

QJD duck soup, which is milk white, savory and fresh, and rich in duck fragrance, is another Beijing local flavor. After enjoying the QJD duck, a bowl of duck soup adds even more to the sense of satisfaction. QJD duck soup is stewed for hours with the duck bones until most meat and bones are softened to fine pieces, so the soup is abundant in calcium and various nutritious substances. Being deposited, filtered, and seasoned, the soup is then delivered to customers. The special dainty taste and premium nutrition are highly acclaimed.

ROASTED DUCK

原汁原味·烤鸭



全聚德挂炉烤鸭

荣获《国家级非物质文化遗产》

ROASTED DUCK IN STOVE
NATIONAL INTANGIBLE CULTURAL HERITAGE



外烤内煮 皮酥肉嫩

鸭味香 烤鸭中的翘楚

ROASTED AFTER STEWED CRISPY OUTSIDE AND JUICY INSIDE
PREMIUM TASTE CHAMPION OF ROASTED DUCKS

全聚德烤鸭外烤内煮，加工制法极其合理，烤制时间掌握在50分钟左右。

出炉后外观油亮饱满，呈均匀的枣红色、皮酥兼顾肉嫩，美味更具营养，被誉为“中华第一吃”。

全聚德烤鸭也被称为“北京名片”。

2008年6月，全聚德挂炉烤鸭技艺被列入“国家级非物质文化遗产名录”。

2015年，全聚德烤鸭系列产品荣列体育训练局国家队运动员备战保障产品。

QJD roast duck is stewed first and then roasted until the skin is plumped with luster and a purplish red color. With extraordinarily scientific techniques, the cooking process is strictly controlled within around 50 minutes, which makes it possible for the duck skin to be crispy while the meat to be tender.

QJD roast duck is therefore renowned as the Top ONE Chinese cuisine as well as the name card for the city Beijing, for its combination of both dainty flavor and rich nutrition.

In June 2008, QJD duck roasting techniques were proudly included in the collection of National Intangible Cultural Heritage. And in the year 2015, the series of QJD roast duck products won the honor of essential pre-competition food supplies for the national team athletes from the Training Council of State General Administration of Sport.

全聚德
QJD PEKING DUCK
SINCE 1864

图片仅供参考，菜品以实物为准 | Pictures are for your reference only

VEGETARIAN DISH 素食 | CONTAIN NUTS 含坚果 | SPICY 辣味

图片仅供参考，菜品以实物为准 | Pictures are for your reference only

VEGETARIAN DISH 素食 | CONTAIN NUTS 含坚果 | SPICY 辣味

全聚德·精品烤鸭套餐

QJD Premium Roast Duck Set

\$98.00 只/Whole duck \$56.00 半只/Half duck

整只烤鸭含荷叶饼两屉(24张)；半只烤鸭含荷叶饼一屉(12张)；
配料一份：甜面酱；黄瓜条；葱丝

Served with steamed pancakes (24pcs for a whole duck/ 12pcs for half a duck), and a portion of sauce and sides (including sweetened soy bean dipping sauce, cucumber strips, and leek strips).

如需另加 Additional

荷叶饼 \$5.99 12张/Pcs 甜面酱 \$1.69 份/Portion
Steamed Pancakes Sweetened Soy Bean Dipping Sauce

葱丝 \$1.69 份/Portion 黄瓜条 \$1.69 份/Portion
Leek Strips Cucumber Strips



全聚德·珍品黑鱼子酱烤鸭套餐

QJD Premium Roast Duck with Caviar Set

含：荷叶饼两屉(24张)，甜面酱，葱丝，黄瓜条，奶香面包

Served with steamed pancakes (24 pcs), sweetened soy bean dipping sauce, cucumber strips, leek strips, and butter toast

配30克加拿大野生黑鱼子酱 \$218.00 套/Set

Served with 30 g Wild Caviar(Atlantic sturgeon)

ROASTED DUCK

原汁原味·烤鸭



全聚德·盛世牡丹烤鸭套餐

QJD Premium "Peony Duck" Set (Peking Roast Duck Shaped Like a Peony Blossom)

\$128.00 套/Set

含：荷叶饼两屉(24张)；甜面酱和葱丝每位一份；黄瓜条一份；
Served with steamed pancakes (24pcs), sweetened soy bean dipping sauce and leek strips (for each person), cucumber strips

APEC国宴上全聚德展示中华美食 DISPLAYING CHINESE CUISINES IN APEC STATE BANQUET

全聚德盛世牡丹烤鸭是近年推出的烤鸭新品，它源自于2014年11月10日在北京水立方举办的APEC国宴上全聚德烤鸭的精彩呈现，受到各国贵宾盛赞，是中华美食的世界展示。盛世牡丹烤鸭精选全聚德鸭坯，由全聚德优秀烤鸭师进行操作烤制，片制时将鸭脯肉连皮带肉片下，在特制白色盛盘中拼摆成牡丹花朵造型，配以绿色枝叶，酷似国花牡丹，为宾客在品尝烤鸭美味的同时，带来视觉全新享受。

QJD 'Peony Duck' is a new roast duck product launched in recent years. Representing typical Chinese gourmet, it was first exposed on the APEC national banquet held in Beijing Water Cube on Nov. 10, 2014, and received high compliments from distinguished guests coming from various countries. The 'Peony Ducks' are deliberately selected, and then roasted by experienced chef. While displaying the 'Peony Duck', the chef slices each piece of breast meat with skin, and then form a blossom in a green foliage decorated white plate, the presentation of which looks exactly like a peony, our state flower. Our customers hence can enjoy a tremendous visual feast while tasting delicious roast duck.

APPETIZERS
凉菜

水晶帘动微风起，满架蔷薇一院香。

芥末鸭掌

Duck Web in Mustard Sauce

\$18.99 例/Portion

味型: 咸香、辛辣
Taste: salty and savoury; spicy

手工脱骨，秘制配方，化平凡为神奇。此菜曾经出现在以全聚德历史为背景的话剧《天下第一楼》和电影《老店》中。
是经典传承、深受欢迎菜肴，全聚德名菜，全聚德制作。

The duck feet are manually deboned, and with QJD secret recipe, were amazingly presented as a classic cold dish of QJD brand. It appears in the QJD-backgrounded drama "The Top Restaurant" and the movie "Peking Duck Restaurant". The classic dish, developed by QJD, is the best-selling product among cold dishes and pretty much favored on the duck-feast.



APPETIZERS
凉菜

风吹梅蕊闹，
雨细杏花香。

老店酱牛肉

Time-Honoured Braised Beef Shank

\$18.99 例/Portion

味型: 咸鲜、香味浓郁
Taste: salty and umami; meaty and savoury



鹅鸭不知春去尽，
争随流水趁桃花。

盐水鸭肝

Salty Duck Liver

\$17.99 例/Portion

味型: 咸鲜
Taste: salty and umami

鸭肝质地细腻、柔嫩滑嫩，糯而回弹。
仅以食盐稍作调味，却能成就咸鲜旨蓄的特色。
The texture of the duck liver is soft, tender, and smooth, with fresh aftertaste. It is seasoned solely by salt, but provides unique aromatic taste.



千里莺啼绿映红，
水村山郭酒旗风。

菠菜花生

Spinach and Fried Peanuts

\$14.99 例/Portion

味型: 咸鲜
Taste: salty and umami



APPETIZERS

凉菜

人静鸟鸢自乐，
小桥外、新绿浅浅。

酸椒秋葵

Okra in Pickled Chilli Sauce

\$16.99 例/Portion

味型：酸辣爽口
Taste: mild spicy,refreshing

青翠剔透的秋葵，散发着清新醉人的气息。
每一口，嫩脆多汁、清润不腻、带味独特。
The fragrant okra is tender and juicy with a greenish color.
The special taste is fresh and smooth.



云想衣裳花想容，
春风拂槛露华浓。

乾隆白菜

Chinese Cabbage Dressed with Sesame Paste,
Honey, and Vinegar

\$13.99 例/Portion

味型：鲜甜微辣爽口
Taste: sweet, slightly spicy, refreshing



采茶寻远涧，
斗鸭向春池。

枫叶鸭肝酱

Duck Liver Pâté

\$21.99 例/Portion

味型：果香，绵软
Taste: Fruity, velvety.



APPETIZERS

凉菜



雉飞鹿过芳草远，
牛巷鸡埘春日斜。

红油生态鸡

Organic Chicken with Red Chili Sauce

\$19.99 例/Portion

味型：香辣
Taste: spicy and savoury



欲雨鸣鸠日永，
下帷睡鸭春闲。

黑鱼子酱蔓越莓鸭肝 【洁清】

Duck Liver Pâté & Caviar Wrapped by Cranberry Leather

\$18.99 例/Portion

味型：咸鲜爽滑，果香浓郁
Taste: Fruity, fresh, velvety, savoury.

APPETIZERS
凉菜



有何不可吾方美，
要底都无饱便休。

西安凉皮 【洁清】

Xi'an Rice Noodle Dressed with Spicy Sauce

\$15.99 例 /Portion

味型：爽滑酸辣
Taste: silky, spicy and sour



风吹柳花满店香，
吴姬压酒唤客尝。

四喜福到 【洁清】

Four seasonal appetizers combination

\$18.99 例 /Portion

味型：四时四季时令调离小菜
Taste: Refreshing appetizers vary by seasons

APPETIZERS
凉菜

叶下斜阳照水，
卷轻浪、沈沈千里。

白菜丝拌海蛰
Marinated Jellyfish and Chinese Cabbage in Vinaigrette
\$14.99 例 /Portion
味型：酸咸、爽口
Taste: salty and sour; crunchy and refreshing

香醋海蛰
Jellyfish in Vinegar Sauce
\$18.99 例 /Portion
味型：酸咸、爽口
Taste: salty and sour; crunchy and refreshing

草草毛色起，
应解自呼名。

【洁清】 特色冷菜四品
QJD Signature Hors D'oeuvres (spicy deboned duck wings, spiced duck gizzards, marinated cucumber, marinated tofu sheet roll)
\$18.99 例 /Portion
味型：麻辣、鲜香、酸辣、咸甜
Taste: Mala (spicy & numbing); savoury; tart & spicy; sweet & savoury

**古屋寒窗底，
听几片、井桐飞坠。**

五彩拌金银时蔬
Mixed Fresh Vegetables Salad
\$22.99 例 /Portion
味型：酸甜、小辣、清爽
Taste: sweet, sour; slightly spicy, refreshing

APPETIZERS 凉菜



避人深入苍烟去，
莫是乔仟双履无。

老北京熏鸡卷

Traditional Peking Style Smoked Chicken and Tofu Sheet Roll

\$17.99 例/Portion

味型：熏香，咸鲜
Taste: Smoked fragrance, savoury

避人深入苍烟去，
莫是乔仟双履无。

【洁清】 六宝营养沙拉

Six Treasure Nutritious Salad dressed with Maple Syrup Vinaigrette (duck, orange, grapefruit, cranberry, pumpkin seed, spring mix)

\$18.99 例/Portion

味型：清爽，营养
Taste: Refreshing, nutritious



春草细还生，
春雏养渐成。

茅台蛋黄鸭卷

Maotai Marinated Duck Meat and Egg Yolk Roll

\$22.99 例/Portion

味型：酒香，咸鲜
Taste: Slight liquor fragrance, savoury



绿萝婀娜向天寥，
茎饮黄泉孕蜜膏。

桂花山药

Chinese Yam with Osmanthus Sauce

\$16.99 例/Portion

味型：香甜爽口
Taste: Sweet & refreshing



秋来红枣压枝繁，
堆向君家白玉盘。

蜜汁枣酿凉瓜

Bitter Melon Stuffed with Date in Honey Sauce

\$19.99 例/Portion

味型：苦尽甘来，祛火补血
Taste: Bittersweet taste, cooling, blood-replenishing



甘辛楚国赤萍实，
磊落韩嫣黄金丸。

桃仁肘花

Sliced Pork Hock with Walnut

\$16.99 例/Portion

味型：桃仁，酱香

Taste: meat soft, walnut crunchy, soy sauce taste

SOUP

汤



梦里不知身是客，一晌贪欢。

罐烩鸭舌乌鱼蛋

\$16.99 位/Person

Cuttlefish Roe and Duck Tongue Soup

味型：酸辣、滑涮

Taste: spicy and sour; smooth

乌鱼蛋一直列为贡品，自古以来就是山东特产，多产于青岛及日照等地，是名贵的国宴汤羹食材，其色乳白，状如卵，是不可多得的上等饮食原料。

The soup is a specialty of Shandong Province and has been served as tributes for a long history. Cuttlefish roes are most generated from cities of Tsingtao and Rizhao, which are luxurious soup ingredients for national banquet. They are milk white and oval and are precious diet raw materials.

图片仅供参考，菜品以实物为准 | Pictures are for your reference only

VEGETARIAN DISH 素食

CONTAIN NUTS 含坚果

SPICY 辣味

SOUP

汤



即此美闲逸，
怅然吟式微。

浓汤鱼肚鲍丝羹

Fish Maw Soup with Shredded Abalone

\$24.99 位/Person

味型：咸鲜、浓香

Taste: salty and savoury, nourishing

官府
御家菜

东园载酒西园醉，
摘尽枇杷一树金。

金汤小米煨海参

Tan's Cuisine Style Millet Congee with Sea Cucumbers

\$29.99 位/Person

味型：滋补养生、鲜美味醇

Taste: Health-care, umami & rich

官府
御家菜



满田畴稻叶齐，
日光穿树晓烟低。

松茸鸭舌贝丝羹

Braised Duck Tongue Soup with Matsutake and Shredded Scallop

\$23.99 位/Person

味型：鲜底、菌香

Taste: salty and umami, fragrance of fresh matsutake mushroom

图片仅供参考，菜品以实物为准 | Pictures are for your reference only

VEGETARIAN DISH 素食

CONTAIN NUTS 含坚果

SPICY 辣味

SOUP

汤

玉户帘中卷不去，
捣衣砧上拂还来。

国宴开水白菜

State Banquet Style Chinese Cabbage Soup

\$19.99 位/Person

味型：汤清，味醇
Taste: Looks clear, tastes rich



红酥手，黄縢酒，
满城春色宫墙柳。

国宴龙脆佛跳墙

Buddha's Delight of Tan's cuisine
Style(abalone, shark fin, fishmaw,
sea cucumber, sturgeon bone Marrow
scallop & quail eggs in broth)

\$79.99 位/Person

味型：鲜香和醇，滋补极品
Taste: fresh and pure seafood
flavor, highly nourishing



SOUP

汤

念月榭携手，露桥闻笛。

虫草花响螺炖竹丝鸡

Silky Chicken Stew with
Cordycreps Flower

\$18.99 位/Person

味型：清鲜味美
Taste: refreshing and umami, palatable



花旗参响螺炖竹丝鸡

Silky Chicken Stew with
American Ginseng

\$18.99 位/Person

味型：清鲜参香
Taste: refreshing and umami,
fragrance of ginseng

云想衣裳花想容，春风拂槛露华浓。

红烧金山勾翅

Braised Superior Fin

味型：鲜咸浓郁
Taste: salty and refreshing, savoury

\$55.99 位/Person



SOUP
汤

无可奈何花落去，
似曾相识燕归来。

夏草烩血燕 【洁清】

Tan's Cuisine Style Bird's Nest soup
with Cordyceps

\$48.99 位/Person

味型：清嫩柔软，味醇滋补
Taste: smooth, tender; rich, nourishing



长江绕郭知鱼美，
好竹连山觉笋香。

黄焖鱼翅

Tan's Cuisine Style Shark fin,
Abalone & Fish Maw Soup

\$69.99 位/Person

味型：柔軟滑滑，味極鮮美
Taste: soft, slimy; rich in seafood flavour



皇都陆海应无数，
忍剪凌云一寸心。

红莲桃胶炖雪蛤

Stewed Hashima with Red Dates,
Lotus Nuts & Peach Resin

\$23.99 位/Person

味型：香甜润美，滋阴养颜、补肾益精
Taste: sweet, smooth, beauty & kidney nourishing



海燕虽微渺，
乘春亦暂来。

椰汁木瓜炖血燕 【洁清】

Stewed Bird's Nest with Papaya in coconut milk

\$38.99 位/Person

味型：清香甜润，美容养颜
Taste: sweet and mellow taste, beauty nourishing



MAINS

热菜



火燎鸭心 (茅台酒烹制)

\$27.99 例/Portion

Sautéed Duck Hearts Marinated with Premium Chinese Distilled Liquor

味型：焦香透嫩、酒香浓郁

Taste: tender with crispy crust, tantalizing aroma of liquor

中华烹饪手法繁多，但燎的技法十分罕见，鸭心、香菜、葱丝同时食用味道更佳。

此菜为全聚德首创，热菜销售魁首，全鸭席名菜。

Among various cooking methods of Chinese cuisine, the way of singeing, adopted in this dish, is rare. Eating duck hearts with coriander and scallions gives the best enjoyment of taste buds. This dish, invented by QJD, is the best selling hot dish and the specialty dish on duck feast.

MAINS

热菜



官府
御食店

图片仅供参考，菜品以实物为准 | Pictures are for your reference only.

VEGETARIAN DISH 素食

CONTAIN NUTS 含坚果

SPICY 辣味

图片仅供参考，菜品以实物为准 | Pictures are for your reference only.

VEGETARIAN DISH 素食

CONTAIN NUTS 含坚果

SPICY 辣味

MAINS

热菜

半壁见海日，空中闻天鸡。

宫保鸡丁

Kung Pao Chicken (with Peanuts)

\$ 20.99 例/Portion

味型：麻辣微甜

Taste: spicy and refreshing, slightly sweet



头上红冠不用裁，
满身雪白走将来。

青柠芒果香酥鸡 【沽清】

Sautéed Chicken with Lime and Mango

\$ 20.99 例/Portion

味型：酸辣清香、口感酥嫩

Taste: sour, spicy & tender



鸡鸣紫陌曙光寒，
莺啭皇州春色阑。

火爆双脆

Sautéed Duck Gizzard & Pork Tripe with Chilies

\$ 26.99 例/Portion

味型：爽脆，脆韧

Taste: spicy, bouncy



MAINS

热菜

革繁蕴藻之菜，筐筥錡釜之器。

红楼茄鲞

Fragrant Eggplants with Assorted Nuts

\$ 27.99 例/Portion

味型：果仁清香，口感润滑

Nuts fragrance, smooth and delicate on the palate



此菜是《红楼梦》中的美食。将茄子用小火慢慢“㸆”制收干汤汁。一个个小小的茄子丁吸足了鸡汤的味道。
再加上虾肉、鸡肉、干贝、冬菇、豆干的香，才是菜肴好吃的真正原因。

This dish was vividly depicted in A Dream of Red Mansions, a classical Chinese novel. Eggplant dices are simmered to dry the soup. The secret to the deliciousness of the little eggplant dices is that they absorb the chicken soup and is laden with winter mushroom, bean-curd, shrimp, chicken and dried fruits and mixed nuts.





MAINS

热菜



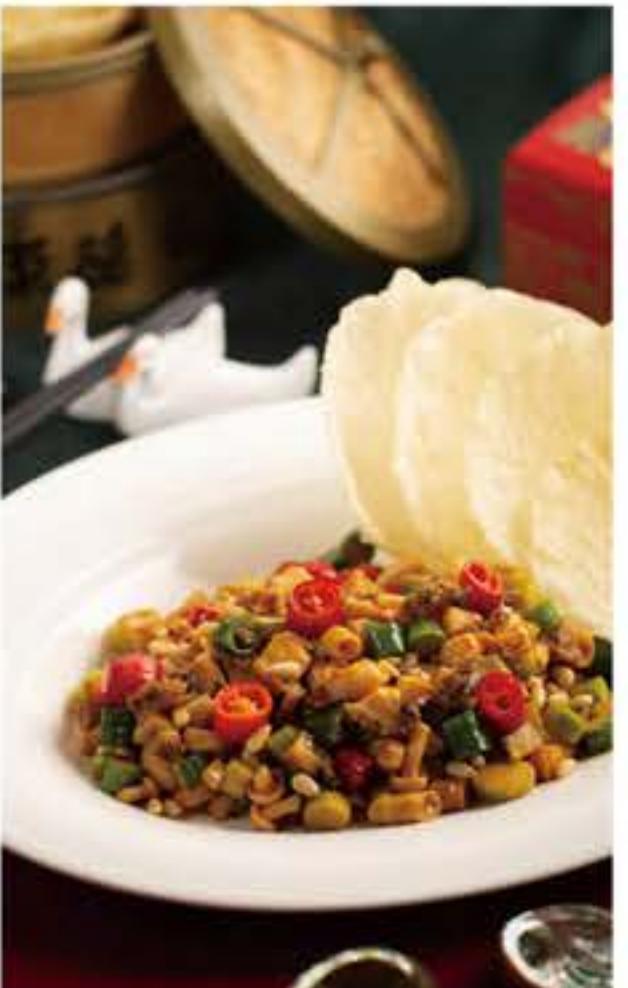
荒烟五亩竹中半，
明月一间山四围。

蚝皇瑶柱鲍

Tan's Cuisine Style Scallop & Abalone

\$ 33.99 位/Person

味型：色泽红亮，口味鲜美
Taste: Bright red color, umami



淡云出岫发何日，
也味争如乡味醇。

松茸鲜鲍丁

Stir-Fried Fresh Abalone Dices, Matsutake, Asparagus & Pine Nuts Served with Crunchy Pancakes

\$ 58.99 例/Portion

味型：鲜嫩
Taste: Savoury, mild spicy



风吹柳花满店香，
吴姬压酒唤客尝。

翰林蟹黄鱼肚

Tan's cuisine Style Stewed Fish Maw with Crab Roe

\$ 32.99 例/Portion

味型：色泽黄润味美，胶质丰富
Taste: Light beige color, tender and mellow in taste, rich in collagen



MAINS

热菜



生态鸭蛋赛螃蟹

Lightly Scrambled Organic Duck Eggs with Shrimps

\$ 23.99 例/Portion

味型：咸鲜滑嫩
Taste: Savoury, tender, delicate



黄金生蚝

Deep-Fried Oysters Breaded with Egg Yolk

\$ 55.99 例/Portion

味型：鲜咸，蛋香
Taste: salty and umami, fragrance of fresh matsutake mushroom



鲍鱼捞饭

Tan's Cuisine Style Braised Abalone & Rice

\$ 29.99 位/Person

味型：滋阴补阳，汤浓味鲜
Taste: Health-care, umami & rich



夏果炒鲜带

Sautéed Fresh Scallop with Ginkgo

\$ 26.99 例/Portion

味型：鲜香清淡，脆爽
Taste: Umami, light, bouncy



MAINS

热菜



荒烟五亩竹中半，
明月一间山四围。

松露酱芦笋虾球

Prawns & Asparagus in Truffle Paste

\$38.99 例/Portion

味型：浓郁，清香，鲜美
Taste: rich, fresh, umami

硕大的虾球，每一个都晶莹饱满，精致美观，爽口弹牙。
虾球在松露酱和芦笋的搭配下，变得更加滋润柔软，
您的味蕾会被这道菜的丰富瞬间击倒。
The large shrimps are each semi-transparent and plump,
delicate and aesthetic, bouncy and relishing. With truffle paste and asparagus,
they become softer and juicier.
Your taste buds will be beaten immediately by the rich savour of it!



孔府虾酱四季豆

Sautéed Green Beans with Shrimp Paste

\$25.99 例/Portion

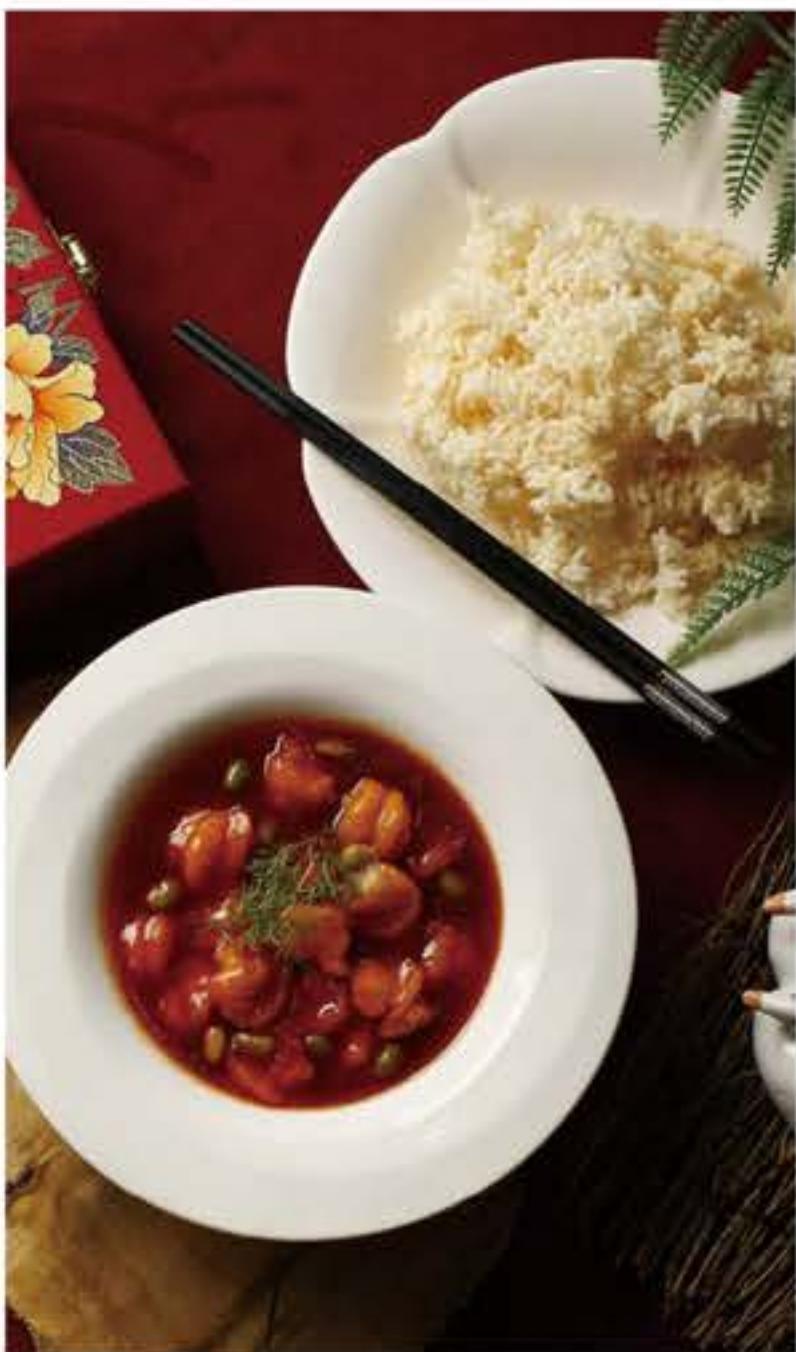
味型：咸鲜，爽脆
Taste: Fresh, savoury, crisp & dainty

【洁清】桃花泛

Braised Shrimps in Sweet & Sour Sauce with Crispy Rice Crust.

\$23.99 例/Portion

味型：酸甜可口，鲜美焦脆
Taste: Sweet, tart, fresh, crunchy



MAINS

热菜



河虾自有成龙志，苦练江湖不记年。

蜜汁酥皮大虾

\$48.99 例/Portion

Crispy Prawns in Honey Sauce

味型：酥脆，清香
Taste: Crispy, fresh and umami



金银蒜粉丝蒸开边虾

Steamed Prawns with Garlic and Vermicelli

\$46.99 例/Portion

味型：咸鲜蒜香
Taste: salty and umami, fragrance of garlic



【洁清】菠萝油条虾

Twisted Dough-Strips Stuffed with Minced Shrimp Served with Pineapple and Creamy Dipping Sauce

\$25.99 例/Portion

味型：酥脆鲜香
Taste: crispy and crumbly, refreshing and fragrant

MAINS
热菜



青虾曾似细商量，结队成群出小塘。

丁府宫保虾球

Kung Pao Shrimps (with peanuts)
味型: 辣辣酸甜, 酥脆爽口
Taste: Sweet; sour; spicy; bouncy

\$ 23.99 例/Portion



松仁鱼米之乡

"Land of Fish and Rice" (Rice-like Delicate Fish Balls with Roasted Pine Nuts and Corns)

\$ 21.99 例/Portion

味型: 咸鲜, 微甜

Taste: salty and umami, pleasantly sweet



大虾烧白菜 【沽清】

Braised Prawns with Cabbage

\$ 26.99 例/Portion

味型: 咸鲜, 清甜

Taste: Savoury; fresh; light



绕严陵滩畔，
鹭飞鱼跃。

金牌松鼠鱼

Signature Crispy Fish with Sweet & Sour Sauce
\$ 69.99 例/Portion
味型: 酸甜, 外酥里嫩
Taste: Sweet & sour; crispy outside & juicy inside



君看一叶舟，
出没风波里。

干烧黄花鱼

Dry-Fried Yellow Croaker
\$ 59.99 例/Portion
味型: 鱼肉软嫩, 汁汁醇厚
Taste: tender texture, rich sauce

MAINS
热菜

图片仅供参考, 菜品以实物为准 | Pictures are for your reference only |

VEGETARIAN DISH 素食 | CONTAIN NUTS 含坚果 | SPICY 辣味

VEGETARIAN DISH 素食 | CONTAIN NUTS 含坚果 | SPICY 辣味

MAINS

热菜



加拿大鲟龙鱼

皇家贡品 美食珍品
CANADIAN STURGEON
PRECIOUS ROYAL GOURMET

每日
Daily Limited
限量

鲟龙鱼，作为世界鱼类中个体最大的淡水鱼，被称为水中“活化石”，
起源于亿万年前的白垩纪时期，系现存的古老生物种群。
作为鱼类中营养价值最高的鱼类，鲟龙鱼全身是宝——鱼子酱，脊骨髓，鱼头软骨，鱼腩等食用价值极高，
被列为高级滋补品，过去一直是皇家贡品，为美食之珍品。

Sturgeon, as the largest freshwater fish in the world, is called “living fossil” in the water. It originated from the Cretaceous period billion years ago. It is classified as an existing ancient biological population and is acknowledged a fish with the highest nutritional value among all fishes. The whole body of the fish is considered treasurable. Its caviar, bone marrow, fish head cartilage all have high value in nutrition, and it thus had been a royal tribute in the past, and maintains the reputation of rare and precious gourmet.

鸿雁长飞光不度，鱼龙潜跃水成文。

绝味野生鲟龙鱼头（配油条） \$29.99 按磅/Per LB

House Special Wild Sturgeon Head (with Twisted Dough)

味型：浓香麻辣，鱼之珍品
Taste: Mildly spicy, rich; treasure of fish



MAINS

热菜



图片仅供参考，菜品以实物为准 | Pictures are for your reference only.

VEGETARIAN DISH 素食

CONTAIN NUTS 含坚果

SPICY 辣味

图片仅供参考，菜品以实物为准 | Pictures are for your reference only.

VEGETARIAN DISH 素食

CONTAIN NUTS 含坚果

SPICY 辣味

MAINS

热菜

金鳞岂是池中物，
一如风云便化龙。

滋补鲟龙筋汤



Stewed Sturgeon Marrow

\$23.99 例/Person

味型：清醇软滑，鱼之珍品
Taste: Umami; light, bouncy; treasure of fish

鲟龙筋，在清朝时就为贡品，专供清皇室享用。

龙筋造型美观，味道鲜香爽口，

其蛋白质含量远高于飞禽走兽，并且富含抗癌因子，
和不饱和脂肪酸，具有补血益气，清热解毒，
滋阴养颜，明目清心等多种功效。

《本草纲目》中早有记载，称其具有独特的药用价值，
能提高大脑活力，促进人体健康，
被誉为学家列为本世纪三大高级滋补珍品之一。

The sturgeon marrow was a tribute for the Tsing royalties. The marrow is pleasing to the eye, with a umami taste; the protein is a lot richer than other animals and it boasts abdant anti-cancer nutrients, unsaturated fatty acid, detoxifying function, and blood, eyes, and skin nourishing effect. In Compendium of Materia Medica, a classical Chinese Medicine Encyclopedia, it is announced to have special medical values: activating brain cells and improving health. Also, it has been listed as one of the three high-grade tonics and nourishing foods.



MAINS

热菜

渐看三春烟水暖，
好观一跃化神龙。

【沽清】 谭府火腿鲟龙鱼

Tan's Cuisine Style Steamed Sturgeon with Premium Ham

\$45.99 例/Portion

味型：口味鲜美，原汁原味，鱼之珍品
Taste: Umami; pure flavour; treasure of fish



得成比目何辞死，
愿作鸳鸯不羡仙。

银杏西洋鲟龙鱼 【沽清】

Sautéed Sturgeon with Ginkgo & Celery

\$38.99 例/Portion

味型：清新、脆滑
Taste: Fresh, bouncy



溪流渺渺净涟漪，
鱼跃鱼潜乐自知。



鲟龙筋烩海参

Braised Sturgeon Bone
Marrow with Sea Cucumbers

\$ 76.99 例/Portion

味型：软滑鲜香，鱼之珍品

Taste: tender; bouncy; umami; treasure of fish



图片仅供参考，菜品以实物为准。 | Pictures are for your reference only. This dish may vary from the photo shown.

VEGETARIAN DISH 素食

CONTAIN NUTS 含坚果

SPICY 辣味

图片仅供参考，菜品以实物为准。 | Pictures are for your reference only. This dish may vary from the photo shown.

VEGETARIAN DISH 素食

CONTAIN NUTS 含坚果

SPICY 辣味

MAINS

热菜

天苍苍，
野茫茫。
风
吹草低见牛羊。

孔府酒香牛肉

Liquor Aroma Braised Beef

\$ 19.99 例/Portion

味型：酒香浓郁，肉质鲜香。
Taste: Rich liquor fragrance, tender, savoury.

牛肉肉质软糯厚实，烧炖时浓香持久。配以白酒增加汤汁的鲜美，饕餮之时鲜美汤汁香溢满口。
红光映厚，牛肉丝丝细腻多汁，久食不腻。

The beef is thick, and tender; the aroma heavy and lasting. When devouring, the savoury juice fills the mouth.
Red and rich in flavour, the beef is delicate and juicy, making you always crave for more.



MAINS

热菜

牧童骑黄牛，
歌声振林樾。

霸王牛筋骨

Roasted Beef Ribs with Chilies and Peanuts

\$ 46.99 例/Portion

味型：香酥，劲辣。
Taste: Crispy, spicy.



牧童归去横牛背，
短笛无腔信口吹。

美极牛柳粒

Sautéed Beef Filet Dice in Maggie Sauce

\$ 39.99 例/Portion

味型：鲜甜嫩滑。
Taste: slightly sweet, umami, tender, juicy.



MAINS

热菜

一日官军收海服，
驱牛驾车食牛肉。

芒果牛柳粒 \$39.99 例/Portion

Sautéed Diced Beef Filet with Mango

味型：鲜甜果香

Taste: sweet and umami, fragrance of fruit



敕勒川，阴山下。
天似穹庐，笼盖四野。

黑椒牛柳

Sautéed Beef Filet with
Black Pepper

\$40.99 例/Portion

味型：椒香，浓郁

Taste: Rich black pepper flavour

MAINS

热菜

寒羊肉如膏，
江鱼如切玉。

府膳羊排

Imperial Grilled Lamb Rack

\$57.99 例/Portion

味型：外焦里嫩，咸香浓郁

Taste: Crispy outside & juicy inside: savoury & slightly spicy



MAINS

热菜



陇馔有熊腊，
秦烹惟羊羹。

炙子羊肉

BBQ Lamb

\$ 32.99 例 / Portion

味型：鲜咸，葱香。
Taste: Savoury, onion fragrance.



金盘堆起胡羊肉，
御指三千响碧空。

干丝红汤羊

Lamb & Shredded Beancurd Strips in Chili Broth

\$ 28.99 例 / Portion

味型：香辣，浓郁 / 酸爽，鲜香。
Taste: Spicy & rich / Tart & umami.



沙晴草软羔羊肥，
玉肪与酒还相宜。

奇妙辣子羊肉粒

Aromatic Spicy Diced Lamb

\$ 29.99 例 / Portion

味型：香辣孜然。
Taste: hot spicy, fragrance of cumin.



MAINS

热菜



谁似濮阳公子贤，
饮酒食肉自得仙。

茅台东坡肉

Braised Pork Belly with Premium Chinese Liquor

\$ 12.99 位 / Person

味型：茅台酒香，软糯咸香。
Taste: Maotai liquor fragrance, tender, savoury.



绿蚁新醅酒，
红泥小火炉。

京味干炸丸子

Peking Style Deep-Fried Pork Meat Balls

\$ 23.99 例 / Portion

味型：咸香，外焦里嫩。
Taste: Savoury, crispy outside & juicy inside.



开轩面场圃，
把酒话桑麻。

油爆冬笋尖

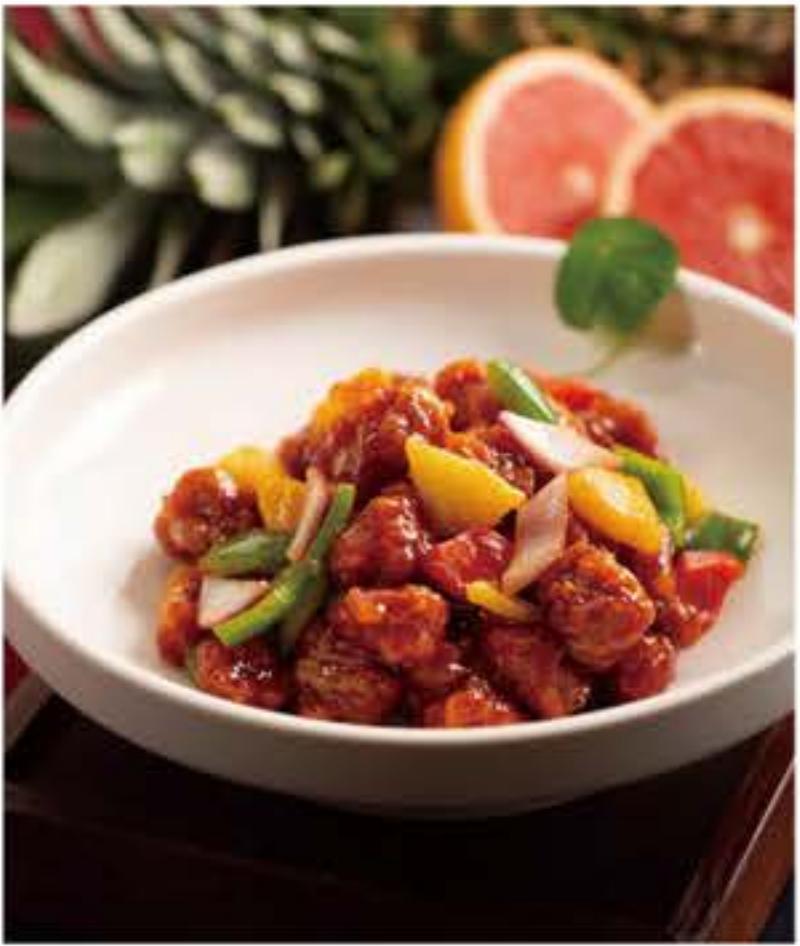
Stir Fried Bamboo Shoot Tip with Pork

\$ 23.99 例 / Portion

味型：鲜咸。
Taste: salty and refreshing.

MAINS

热菜



友朋设宴庆云楼，
美食十二配郎酒。

菠萝咕噜肉

Sweet and Sour Pork with Pineapples

\$25.99 例/Portion

味型：酸甜可口、果香浓郁
Taste: Sweet, sour, fruity



【沽清】尖椒肚仁

Stir-fried Shredded Tripes with Chili Pepper

\$25.99 例/Portion

味型：麻辣，脆韧
Taste: Spicy, gummy



夜来春睡知轻重，
压扁佳人缠臂金。

沸腾腰花

Spicy Pork Kidney in Sizzling Broth

\$29.99 例/Portion

味型：香辣爽滑，鲜嫩入味
Taste: Spicy, smooth, tender



MAINS

热菜

十载湖山玩清淡，
白云流水松风琴。

芫爆肚丝

Sautéed Pork Tripe Shreds with Coriander

\$26.99 例/Portion

味型：咸鲜，复合口味浓郁
Taste: salty, rich blended taste

芫爆肚丝是道很有讲究的菜品，最关键的一点就是选择新鲜的肚，质地鲜嫩，口味香脆。

The dish has a high requirement for the cooking process.
The key point is to select most fresh pork trips to make it taste tender while al dente.



便得一年生计足，
与君美食复甘眠。

【沽清】酸菜炉灶肉

Stewed Pork Belly & Pickled Chinese Cabbage

\$23.99 例/Portion

味型：鲜咸，爽酸
Taste: Savoury, refreshing, tart



一树寒梅白玉条，
迥临村路傍溪桥。

国宴清炖狮子头

State Banquet Style Stewed Pork & Water Chestnuts Balls in Broth

\$15.99 位/Person

味型：口感松软，肥而不腻
Taste: Soft & tender

MAINS

热菜



美食身非稼，
丰衣妇不蚕。

南煎丸子

Southern Style Braised Pork Meatballs

\$26.99 例/Portion

味型: 软糯, 成鲜
Taste: Tendec savoury



兰陵美酒郁金香，
玉碗盛来琥珀光。

金蒜烧肥肠

Braised Pork Intestine with Garlic

\$23.99 例/Portion

味型: 香辛, 脆嫩
Taste: Garlicky, gummy



风吹柳花满店香，
吴姬压酒唤客尝。

【洁清】一品山药酥

Premium Fried Yam Coated with Peanuts, Black & White Sesames

\$24.99 例/Portion

味型: 清甜, 酥香
Taste: Sweet, crispy

MAINS

热菜



照日深红暖见鱼，
连村绿暗晚藏乌。

秘制过桥脆鳝

Sweet & Sour Crispy Eel

\$79.99 例/Portion

味型: 酸甜, 酥脆可口
Taste: Sweet, tart, crispy

图片仅供参考, 菜品以实物为准 | Pictures are for your reference only.

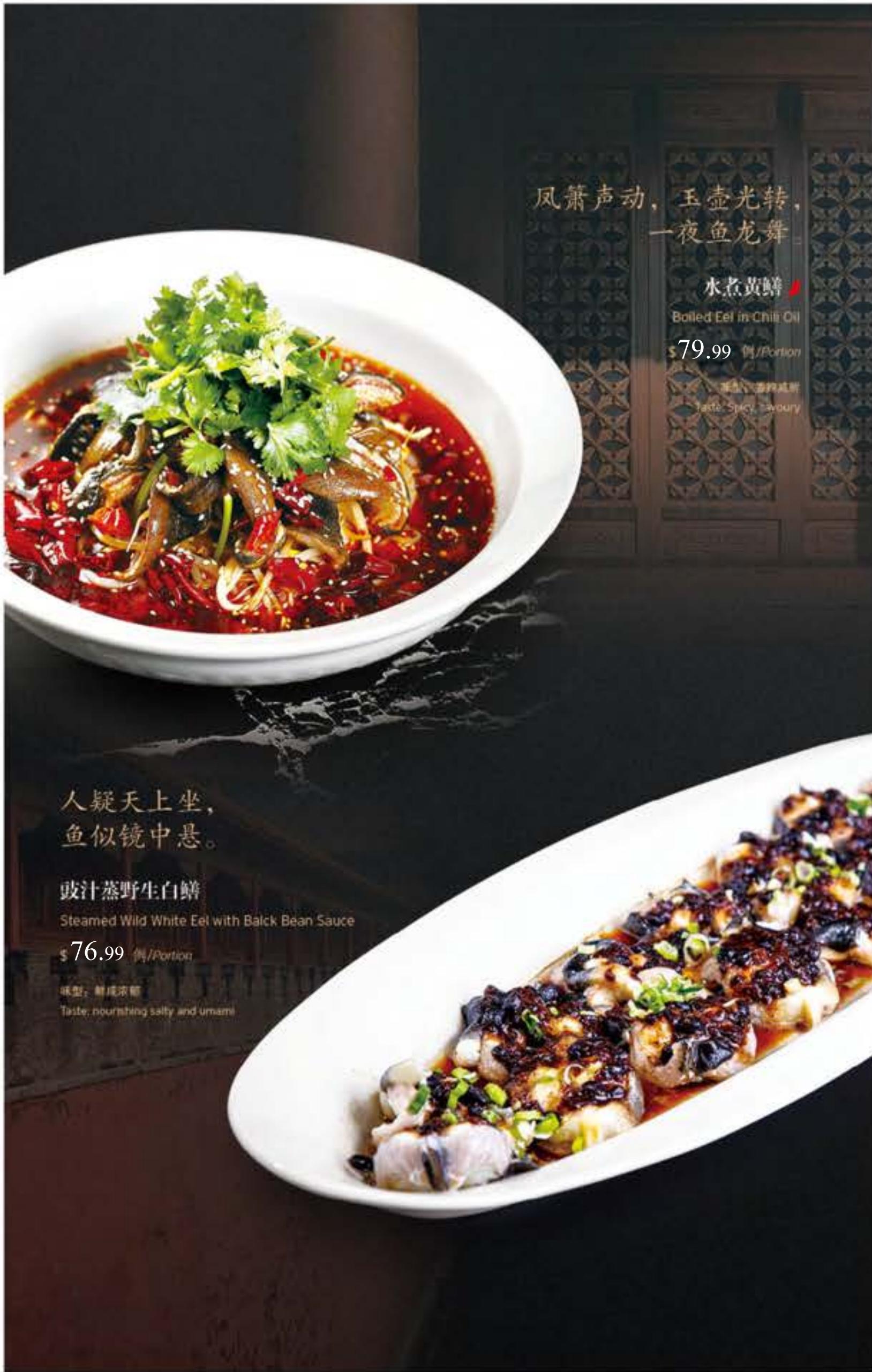
VEGETARIAN DISH 素食 | CONTAIN NUTS 含坚果 | SPICY 辣味

图片仅供参考, 菜品以实物为准 | Pictures are for your reference only.

VEGETARIAN DISH 素食 | CONTAIN NUTS 含坚果 | SPICY 辣味

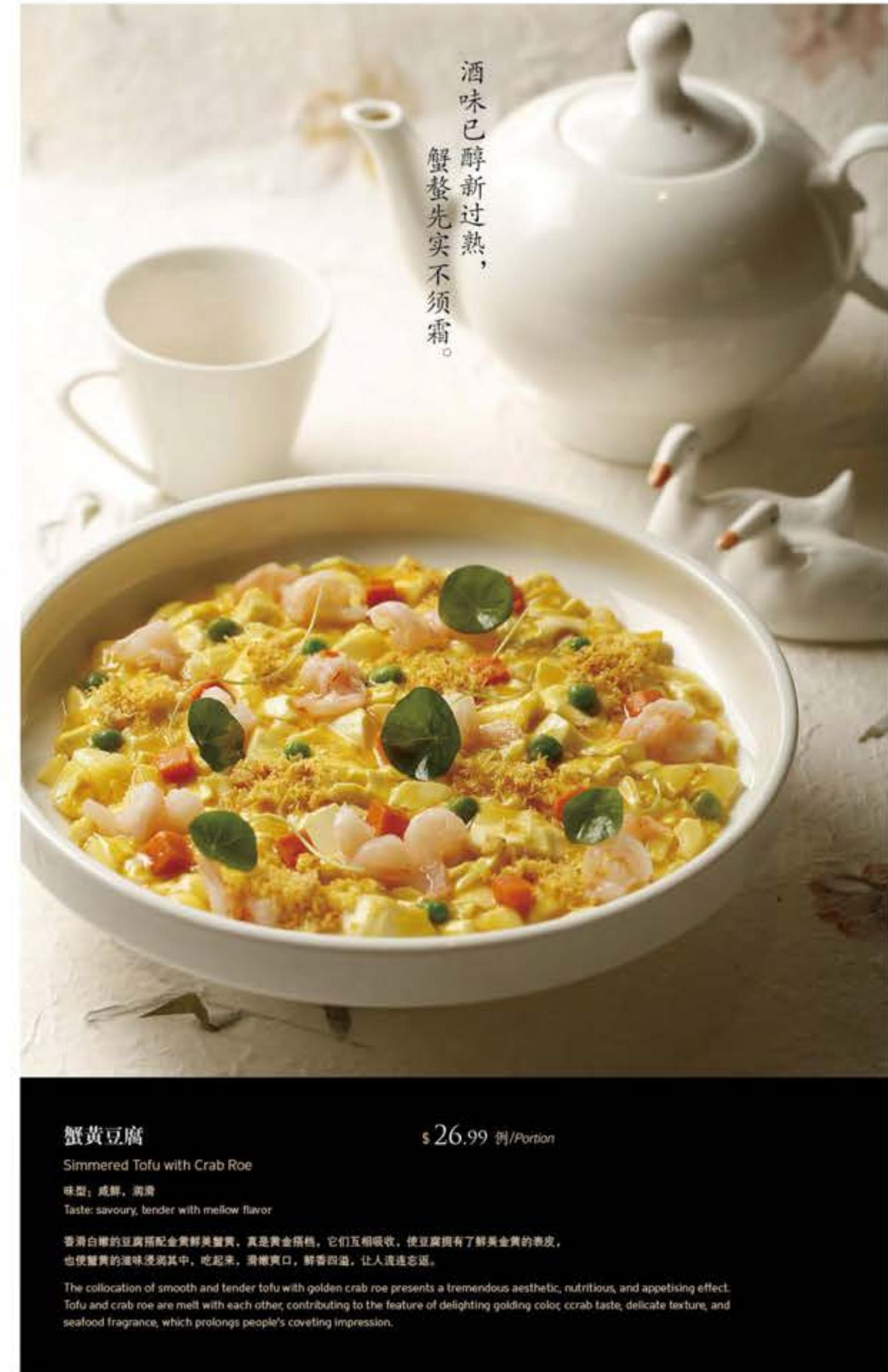
MAINS

热菜



MAINS

热菜



MAINS

热菜

麻婆陈氏尚传名，
豆腐烘来味最精。

王爷麻婆豆腐

Imperial Mapo Tofu
\$18.99 例/Portion

味型：麻辣鲜香
Taste: spicy and numbing,
refreshing and fragrant



扬州好，茶社客堪邀。
加料千丝堆细缕。

扬州大煮干丝

Yangzhou Braised Shredded Dried Tofu,
Ham and Shrimps

\$27.99 例/Portion

味型：咸香
Taste: salty and savoury



滤珠磨雪湿霏霏，
炼作琼浆起素衣。

黄金贝丝豆腐

Braised Japanese Tofu Cake with Scallop Sauce

\$20.99 例/Portion

味型：鲜咸，外脆里嫩
Taste: salty and refreshing, soft with crispy crust



MAINS

热菜



银杏芦笋百合

Sautéed Ginkgo, Asparagus
& Lily Bulbs

\$23.99 例/Portion

味型：黄脆，清香略美
Taste: Fresh, savoury, crisp & dainty



皇子菇扒豆苗

Sautéed Snow Pea Sprouts with
King Oyster Mushroom

\$26.99 例/Portion

味型：清新菌香
Taste: nice and refreshing, fragrance of
mushroom

菜心（清炒/蒜蓉/上汤蒜子）

Choysum (Sautéed/with Minced
Garlic/Poached with Garlic in Broth)

\$19.99 例/Portion

味型：鲜嫩清香
Taste: refreshing and delicate, refreshing
and fragrant

姜汁芥蓝

Poached Chinese Broccoli with
Ginger Sauce

\$18.99 例/Portion

味型：爽脆清甜
Taste: refreshing and crispy, nice and sweet

清炒豆苗

Sautéed Snow Pea Sprouts

\$23.99 例/Portion

味型：鲜嫩清香
Taste: refreshing and delicate,
refreshing and fragrant

MAINS

热菜



MAINS

热菜

绕岸车鸣水欲开，鱼儿相逐尚相欢。

青斑 (清蒸/剁椒/天府豆瓣/山椒/沸腾活鱼+\$10)

Green Bass (steamed in clear soup/ with chopped pepper/ with Szechuan hot soybean sauce/
with rattan pepper/ blanced with hot oil +\$10)

金多宝 (清蒸/剁椒/鲜椒)

Turbot (steamed in clear soup/ with chopped pepper/
with chili pepper)

\$ 时价 Seasonal

黑斑 (清蒸/沸腾活鱼+\$10)

Tautog (steamed in clear soup/ blanced with
hot oil +\$10)



MAINS

热菜



桃花潭水深千尺，不及汪伦送我情。

阿拉斯加帝王蟹三吃

蟹爪：蒜蓉粉丝蒸 / 藤椒 / 金沙

蟹身：美极 / 避风塘 / 金沙 / 辣炒

蟹膏：炒饭 / 蒸蛋

Alaskan King Crab (Made into 3 Dishes)

Crab legs: Steamed with garlic & vermicelli/ with rattan pepper/ with egg yolk.

Crab body: With maggie sauce/ in Hongkong style/ with egg yolk/ with chilli

Crab roe: Fried with rice/ steamed with egg

\$ 按磅/Per LB (时价 Seasonal)

帝王蟹，蟹身具有无与伦比的略甜口味和丰富细腻的肉质，修长而丰满的蟹腿包含Q弹的蟹肉，鲜甜的肉汁在舌尖肆意地弥散。

The meat of the crab body is slightly sweet and delicate, while the texture of the crab leg meat is relatively firm and teeth impressive. The umami and sweet juice is permeated on the tongue.

花雕芙蓉蒸阿拉斯加帝王蟹

Steamed Alaskan King Crab with Egg White and Shaoxing Wine

\$ 时价 Seasonal

MAINS

热菜

春色满园关不住，一枝红杏出墙来。

龙虾

做法：清蒸/美极/姜葱/藤椒+\$10/金沙+\$10/避风塘+\$10/蒜蓉粉丝蒸+\$10

Lobster

Cooking: steamed in clear soup/ with maggie sauce/ with ginger & scallion/ with rattan pepper +\$10/ with egg yolk + \$10/ in Hongkong style +\$10/ steamed with garlic & vermicelli +\$10

\$ 按磅/Per LB (时价 Seasonal)

龙虾晶莹剔透的肉质，肉质入口后嫩滑细软，味道鲜美，细细咀嚼，正带有浓郁的酱汁的香气。

The texture of lobster meat is translucent which brings you a sense of delicate and mellow mouth-feel. A bite of the lobster meat makes you feel the strong umami and with more savoring, you can also taste the fragrance of the sauce.



ROYAL DELICATE HANDMADE PASTRIES
宫廷手工点心

渭城朝雨悒轻尘，客舍青青柳色新。

小鸭酥

Duckling-Shaped Pastry Stuffed with Date Paste

\$ 23.99 6只/6pcs

味型：酥香、甘甜

Taste: crumbly and sweet

小鸭酥大小整齐，色泽金黄，看上去如同一群嬉戏玩耍的小鸭子，实属匠心。煞是惹人喜爱，这款点心外皮层层，质感酥松，馅心细腻甜蜜。

The hand-made duckling-shaped pastry has many peels of layers, a tender-sweet date paste stuffing and a crispy taste. The 'ducklings' are orderly laid out in a golden color with the look of lovely ducks that catches our eyes.



ROYAL DELICATE HANDMADE PASTRIES
宫廷手工点心

因感秋英、饷我菊共糕。

宫廷点心双拼

Chinese Imperial Desert Combination (Split Pea Cakes and Kidney Bean Rolls)

\$ 21.99 例/Portion

味型：清甜软糯

Taste: Fresh & sweet, soft & smooth



千里莺啼绿映红，
水村山郭酒旗风。

核桃酥

Walnut Crisp

\$ 23.99 6粒/6pcs

味型：香甜、酥香适口

Taste: sweet, crumbly and palatable



图片仅供参考，商品以实物为准。 | Pictures are for your reference only.

VEGETARIAN DISH 素食 | CONTAIN NUTS 含坚果 | SPICY 辣味

图片仅供参考，商品以实物为准。 | Pictures are for your reference only.

VEGETARIAN DISH 素食 | CONTAIN NUTS 含坚果 | SPICY 辣味

TASTE OF CLASSICAL PEKING 北京风味



鸭丝春卷

Shredded Duck Spring Rolls

\$ 16.99 6个/6pcs

味型: 咸, 鲜, 香
Taste: salty, umami, savoury

素春卷

Vegetable Spring Rolls

\$ 14.99 6个/6pcs

味型: 咸, 鲜, 香
Taste: salty, umami, savoury

TASTE OF CLASSICAL PEKING 北京风味



金网煎包

Pan-Fried Pork Buns

\$ 18.99 例/Portion

味型: 外酥里嫩
Taste: Crispy outside & juicy inside



海参三鲜翡翠饺

Seafood Dumplings
(Sea cucumbers, shrimps, eggs, pork, chives)

\$ 21.99 例/Portion

味型: 鲜香, 营养丰富
Taste: umami, nutritious

猪肉白菜水饺

Pork & Chinese Cabbage Dumplings

\$ 15.99 例/Portion

味型: 咸香
Taste: Savoury



风味千层肉饼

Pork-Stuffed Chinese Crepe

\$ 18.99 6只/6pcs

味型: 酥软, 肉香
Taste: Crispy umami



老北京葱花饼

Shredded Duck Spring Rolls

\$ 11.99 6片/6pcs

味型: 酥脆, 葱香
Taste: crumbly and crispy, fragrance of scallion



松露菌瑶柱蛋白炒饭

Scallop & Egg White Fried Rice with Truffle Paste

\$ 21.99 例/Portion

味型: 浓郁, 清甜, 香软松香
Taste: Rich, slightly sweet, savoury, soft

豆瓣鸭粒炒饭

Fried Rice with Duck and Szechuan Black Bean Paste

\$ 17.99 例/Portion

味型: 鲜, 香, 麻辣
Taste: Savoury, mild spicy

素菜炒饭

Mixed Vegetables Fried Rice

\$ 14.99 例/Portion

味型: 清香
Taste: Refreshing

TASTE OF CLASSICAL PEKING

北京经典风味小吃

汤饼一杯银线乱，
蒸高数筋玉簪横。



老北京炸酱面（高纤维大豆蛋白面）

\$ 13.99 碗/Bowl

Peking Style Noodles with Soy Bean Paste (High Fiber Soy Protein Noodles)

味型: 酱香

Taste: Rich soy bean flavour, umami

“双筷挑起手擀面，酱作色衣入口弹，各色菜丝且共舞，蒜瓣一咬赛神仙”，全聚德独家秘制只为给您一
碗正宗老北京人家里的炸酱面。

The hand-made noodles, when picked up with chopsticks, presents brown sauce coating, and
bouncing and flexible texture; vegetable slices seem dancing with attracting colors. A bite of garlic will
tremendously enrich the taste. The dish is exclusively developed by QJD, just to arouse the feeling of
genuine Beijingers homemade noodles.

葱油拌面（高纤维大豆蛋白面）

\$ 11.99 碗/Bowl

Scallion Oil Noodles (High Fiber Soy Protein Noodles)

味型: 葱香

Taste: Onion aroma

鸭丝汤面（高纤维大豆蛋白面）

\$ 11.99 碗/Bowl

Duck meat Noodle Soup (High Fiber Soy Protein Noodles)

味型: 咸鲜适口

Taste: Savoury

TASTE OF CLASSICAL PEKING

北京经典风味小吃

纤手搓来玉色匀，
碧油煎出嫩黄深。

老北京糖油饼

Peking Style Deep-Fried Brown Sugar Dough Cake

\$ 6.99 个/Pc

味型: 香甜

Taste: Crispy, doughy, sweet



小饼如嚼月，
中有酥与饴。

老北京炸糕

Peking Style Deep-Fried Red Bean Dough

\$ 4.49 只/Pc

味型: 酥脆, 豆香

Taste: Crispy, doughy, red bean aroma



桂子月中落，天香云外飘。

桂花酸奶酪

Yogurt Pudding with Osmanthus Sauce

\$ 5.49 份/Person

味型: 奶香, 清甜

Taste: Umami sweet



图片仅供参考，菜品以实物为准 | Pictures are for your reference only |

VEGETARIAN DISH 素食

CONTAIN NUTS 含坚果

SPICY 辣味

图片仅供参考，菜品以实物为准 | Pictures are for your reference only |

VEGETARIAN DISH 素食

CONTAIN NUTS 含坚果

SPICY 辣味

