

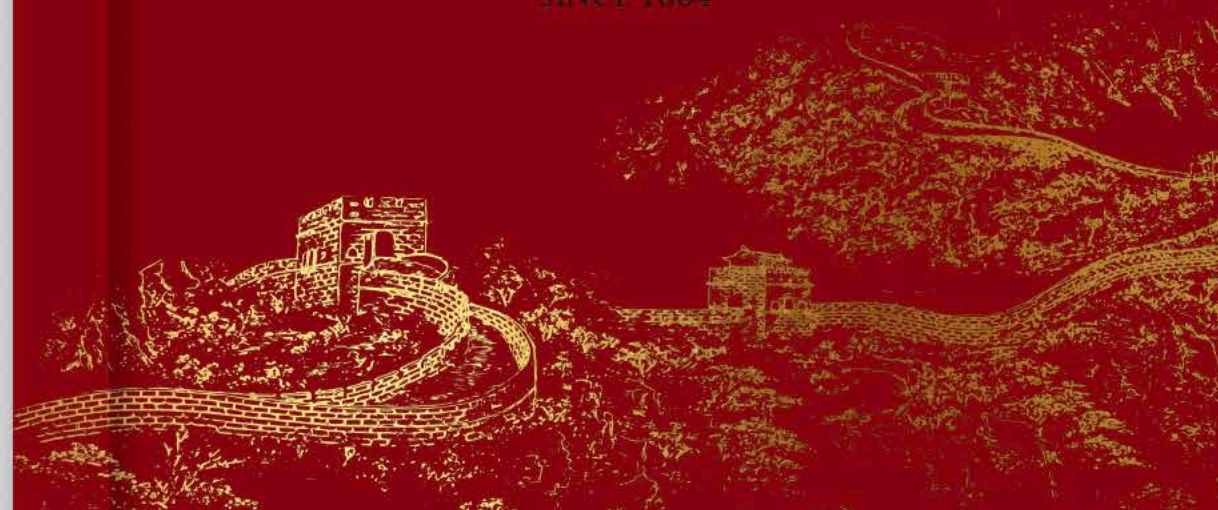
全聚德
QJD PEKING DUCK
SINCE 1864



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全聚德

QJD PEKING DUCK
SINCE 1864



QJD TORONTO

多伦
多店



全而無缺

聚而不散

仁德至上

全聚德

百年老店

中华美饌 莫妙于鴨

百年的著名中华老字号 北京市级文物保护单位

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 founding of new China, Quanjude has received more than 200 countries and regions heads of state and dignitaries.

Now, hundreds of stores have been spread all over the country, which can be the preferred choice for your family party, friends revelry, and business entertaining.



OUR HISTORY

世界的全聚德

CELEBRITIES' VISITS

名人的造访

建国以来，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 Quanjude 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，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 Quanjude (Quanjude), founded in 1864 (Tongzhi 3rd year of Qing Dynasty), has gained rapid and sustainable development with joint efforts of several generations of Quanjude staff.

‘One who fails to reach the Great Wall is not a hero; one who fails to eat Quanjude roast ducks will be regretful’. During the century, Quanjude endeavors to constantly develop new dishes and has formed distinct Quanjude 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, Quanjude brand was honored as ‘Top 1 Chinese Cuisine’ and Quanjude 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”的精辟诠释，发扬“想事干事干成事，创业创新创一流”的企业精神，扎扎实实地开展体制、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，涵盖烧、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（清廷御膳）制作技艺”分别被列入国家级非物质文化遗产项目；前门全聚德烤鸭店门面被公布为“北京市文物保护单位”。

Based on Premier Zhou’s doctrine of INTEGRITY, UNITY, AND MORAITY, and our spirit of operating an enterprise with endeavors and innovation, Quanjude, 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 Quanjude, Fangshan, Wealth Garden, and Szechwan Restaurant, the cuisines of which range from pot roast, grill, hot pot, to Szechwan style, Shandong style, Imperial style, and Beijing style. We have reached an achievement of around 110 chained restaurants, 7 million sales volume of ducks, 20 million of customer volume, and 16.31 billion of our brand value. Quanjude techniques of roasting duck in stove and Qing Dynasty imperial cuisine were separately included in the National Intangible Cultural Heritage. Qianmen branch of Quanjude roast duck restaurant was publicly acknowledged as Beijing Cultural Relics Protection Unit.

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含量较高；脂肪含量适中，其中主要是不饱和脂肪酸和低饱和脂肪酸，利于人体消化吸收；含有多维生素、矿物质以及人体需要的氨基酸。鸭油所含的胆固醇较低，属于较有利于人体健康的动物脂肪。

150余年的实践证明，全聚德烤鸭适宜与全聚德精选大葱、全聚德特制甜面酱、荷叶饼同食，口感恰到好处。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、味鲜醇厚，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，制法独特，趁热配合全聚德烤鸭、大葱、甜面酱食用，口感适宜。

全聚德鸭汤也是一道风味名吃，品尝完全聚德烤鸭再来上一碗香浓可口、奶白色鸭汤，咸、鲜、香，口感醇厚。全聚德鸭汤使用片制后的烤鸭鸭骨架，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。经过沉淀、过滤和调味，一碗美味的鸭汤呈现在消费者面前，其特殊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 Quanjude 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, Quanjude 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 Quanjude 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 Quanjude dipping sauce is generated from the Beijing time-honored catering brand LIUBIJU, and then adjusted by unique Quanjude techniques. The flavor, rich in soy sauce aroma, is sweet and salty to a pleasant proportion. The exquisite taste matches best with that of Quanjude roast ducks.

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

Quanjude duck soup, which is milk white, savory and fresh, and rich in duck fragrance, is another Beijing local flavor. After enjoying the Quanjude duck, a bowl of duck soup adds even more to the sense of satisfaction. Quanjude 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总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

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VEGETARIAN DISH 素食 | CONTAIN NUTS 含坚果 | SPICY 辛辣

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全聚德·珍品鱼子酱烤鸭套餐

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, leek strips, cucumber strips, and butter toast

配30克鱼子酱

Served with 30g Caviar

\$ 218.00 套/Set



全聚德·精品烤鸭套餐

QJD Premium Roast Duck Set

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)

\$ 98.00 只/Whole duck \$ 58.00 半只/Half duck

如需另加 Additional

荷叶饼 \$ 6.69 12张/12pcs 甜面酱 \$ 1.89 份/Portion
Steamed Pancakes Sweetened Soy Bean Dipping Sauce

葱丝 \$ 1.89 份/Portion 黄瓜条 \$ 1.89 份/Portion
Leek Strips Cucumber Strips



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ROASTED DUCK

原汁原味·烤鸭



国宴·盛世牡丹烤鸭套餐

National Banquet · 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.

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VEGETARIAN DISH 素食 | CONTAIN NUTS 含坚果 | SPICY 辛辣

凉菜·前调冷艺



凉菜具有一定的独特风格，讲究色香味俱全，其选料精细、口味脆爽，摆盘也非常讲究。

无论是凉菜中的特制酱汁，还是其精细的搭配，都带给人无比的奇妙感。

造型整齐美观、和谐悦目的各式凉菜，荤素合理搭配，色泽鲜艳，清爽脆嫩，爽口不腻，

可令您的味蕾尽享“冷艳”风情。

APPETIZERS

Cold dishes have its unique style. It pays attention to color, smell and taste. Fine materials, crisp taste and exquisite shape. Whether its sauce or delicate collocation, both bring people a wonderful feeling. Neat, beautiful and harmonious shape, reasonable combination, bright color, crispy and refreshing taste, all can make your taste buds enjoy "cold and charming" style.

图：北京故宫角楼
Photo: The Corner Tower of the Forbidden City

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

\$ 21.99 例/Portion

味型：咸香、辛辣
Taste: Salty and savoury, spicy



APPETIZERS

凉菜

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

\$ 15.99 例/Portion

味型：鲜甜爽口
Taste: Sweet, refreshing



鹅鸭不知春去尽，争随流水趁桃花。

盐水鸭肝

Salty Duck Liver

\$ 18.99 例/Portion

味型：咸鲜
Taste: Salty and umami

鸭肝质地细腻、柔软滑嫩、雅而回鲜。仅以食盐稍作调味，却能成就咸鲜皆备的特色。

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

\$ 16.99 例/Portion

味型：咸鲜
Taste: Salty and umami



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APPETIZERS
凉菜



肉好何必肥，当秣无劳依。

京味肘子冻

\$ 17.99 例/Portion

Beijing Style Pork Hock Jelly

味型：咸鲜

Taste: Fresh and salty



故人具鸡黍，邀我至田家。

老北京熏鸡卷

\$ 18.99 例/Portion

Traditional Peking Style Smoked Chicken and Tofu Sheet Roll

味型：熏香，咸鲜

Taste: Smoked fragrance, savoury

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APPETIZERS
凉菜



雉飞鹿过芳草远，
牛巷鸡埭春日斜。

柠香手撕鸡

Shredded Chicken with Lemon Flavor

\$ 21.99 例/Portion

味型：咸鲜酸、微辣

Taste: Salty, fresh, sour and slightly spicy

风吹柳花满店香，
吴姬压酒唤客尝。

四喜福到 (时令食材搭配)

Four seasonal appetizers combination

\$ 18.99 例/Portion

味型：四时四季时令清爽小菜

Taste: Four Seasonal Appetizers Combination



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APPETIZERS

凉菜



古屋寒窗底，
听几片、井桐飞坠。

五彩拌金银时蔬

Mixed Fresh Vegetables Salad

\$ 23.99 例/Portion

味型：酸甜、小辣、清爽
Taste: Sweet, sour, slightly spicy, refreshing



欲雨鸣鸠日永，
下帷睡鸭春闲。

江南熏鱼

Deep Fried Fish in Sweet Soy Sauce

\$ 26.99 例/Portion

味型：外酥里嫩，五香微甜
Taste: Crispy on the outside, tender on the inside, with a mildly sweet and five-spice flavor

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APPETIZERS

凉菜



叶下斜阳照水，
卷轻浪、沈沈千里。

白菜心拌海蜇

Marinated Jellyfish and Chinese Cabbage in Vinaigrette

\$ 15.99 例/Portion

味型：酸咸、爽口
Taste: Salty and sour, crunchy and refreshing



复如缙笠绝两纓，
混沌七窍俱未形。

老醋蛰头

Marinated jellyfish in vinegar sauce

\$ 28.99 例/Portion

味型：酸滑，爽脆
Taste: Tangy and smooth, crisp and refreshing

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APPETIZERS

凉菜



采茶寻远涧，
斗鸭向春池。

枫叶鸭肝酱

Duck Liver Pâté

\$ 22.99 例/Portion

味型：果香，糯糯

Taste: Fruity, velvety

秋来红枣压枝繁，
堆向君家白玉盘。

冰爽凉瓜

Cold Bitter Melon

\$ 15.99 例/Portion

味型：酸甜、微苦

Taste: Sweet and sour, slightly bitter

绿萝婀娜向天寥，
茎饮黄泉孕蜜膏。

桂花山药

Chinese Yam with Osmanthus Sauce

\$ 18.99 例/Portion

味型：香甜爽口

Taste: Sweet & refreshing

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APPETIZERS

凉菜



避人深入苍烟去，
莫是乔仟双履无。

羽衣甘蓝营养沙拉

Nutritious Salad Dressed with Kale, Avocado, Deep Fried Taro, Orange, Red Dragon Fruits, Quinoa, Barley Rice and Mixed Nuts

\$ 33.99 例/Portion \$ 20.99 小份(2-3人)/Small

味型：油醋果香

Taste: Fruity flavor of vinaigrette

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汤品·位上珍馐



至美之佳肴如同宝贵之挚礼，值得以郑重的形式为重要的贵宾奉上，
值得在味蕾与内心深处久久典藏。位菜不入大盏，精制而成的美味需要用专注的形式品味，
一人一盏，如同是人与佳肴之间的对话，一个诉说深海青山中的自然故事，
一个聆听厨人调理的巧思技法。

SOUP

The most palatable food is like a precious sincere gift, which is worthy of being presented to important guests in a solemn form and being stored in the taste buds and deep heart for a long time. Each dish does not fit into a big plate, for the refined delicacies need to be tasted intently. Each dish is like a dialogue between people and delicacies, a story about nature in the sea and mountain, and an ingenious skill to listen to the cook's conditioning.

SOUP
汤

梦里不知身是客，
一晌贪欢。



国宴·鸭舌乌鱼蛋

\$ 17.99 位/Person

National Banquet · Cuttlefish Roe and Duck Tongue Soup

味型：酸辣、滑润

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 辛辣

SOUP
汤

红酥手，黄滕酒，
满城春色宫墙柳。

官府佛跳墙

Budda's Delight of Tan's Cuisine
Style (Abalone, Shark fin, Fishmaw,
Sea Cucumber, Scallop & Quail Eggs
in Both)

\$ 79.99 位/Person

味型：鲜香和醇，滋补极品

Taste: Fresh and pure seafood
flavor, highly nourishing



水满田畴稻叶齐，
日光穿树晓烟低。

国宴·鸡豆花

National Banquet · Minced
Chicken Soup

\$ 19.99 位/Person

味型：咸鲜、浓香

Taste: Fresh and salty, rich

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 辛辣

SOUP
汤

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

\$ 78.99 位/Person

味型：柔软糯滑，味极醇鲜
Taste: Soft, slimy, rich in seafood flavour



云想衣裳花想容，
春风拂槛露华浓。

红烧金山勾翅

Braised Shark Fin Soup

\$ 73.99 位/Person

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

SOUP
汤

玉帘中卷不去，
捣衣砧上拂还来。

国宴·开水白菜

National Banquet · Chinese Cabbage
Chicken Soup

\$ 20.99 位/Person

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



念月榭携手，露桥闻笛。

松茸竹丝鸡

Silky Chicken Soup with
Matsutake Mushroom

\$ 19.99 位/Person

味型：咸鲜
Taste: Fresh and salty



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 辛辣

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VEGETARIAN DISH 素食 | CONTAIN NUTS 含坚果 | SPICY 辛辣

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

\$ 25.99 位/Person

味型：咸鲜、浓香
Taste: Salty and savoury, nourishing



海燕虽微渺，
乘春亦暂来。

椰汁木瓜炖血燕

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



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

\$ 28.99 位/Person

味型：滋补养生，鲜香味醇
Taste: Health-care, umami & rich



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



热菜·百年经典



精美雅致的热菜，往往更能勾起那份沉淀在记忆深处的味道，美食融于齿间不过几分钟，记忆却可以长存，曾经的某个味道让你至今难以忘怀。鲜嫩的海鲜和美味的配菜共同烹制出地道的中式风味，暖心暖胃的美食余韵，浅浅在心里散发，想着，就有一股甜甜的香味在心头溢满芬芳，让味蕾也得到了彻底的慰藉。

MAINS

Elegant hot dishes can often evoke the taste that is preserved in the memory. Food stays in mouth only a few minutes, but the memory can last forever. Old taste keeps alive in the heart. The fresh seafood and delicious side dishes together make the authentic Chinese flavor. Warm food rhyme emits in the heart. Sweet fragrance fills the heart. Let taste buds also get a complete comfort.

图：天坛
Photo: Temple of Heaven

MAINS

热菜

青山看不厌，
流水趣何长。



火燎鸭心 (茅台酒烹制)

\$ 28.99 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，但燎的技术十分罕见，鸭心、香菜、葱丝同时食用味道更佳。
此菜为全聚德创制，热菜销售翘首，全鸭席名菜。

Among various cooking methods of Chinese cuisine, the way of singing, 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.

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 辛辣

MAINS

热菜

头上红冠不用裁，
满身雪白走将来。

川香辣子鸡

Deep Fried Shredded Chicken with Peanuts in Szechuan Style

\$ 32.99 例/Portion

味型：香辣，浓郁
Taste: Spicy, rich



举翼凌空碧，
依人到大邦。

香茅油焖鸡

Braised Chicken with Lemongrass

\$ 28.99 例/Portion

味型：咸鲜酸、微辣

Taste: Salty, fresh, sour and slightly spicy



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VEGETARIAN DISH 素食 | CONTAIN NUTS 含坚果 | SPICY 辛辣

MAINS
热菜

鹅湖山下稻梁肥，
豚栅鸡栖半掩扉。

菠萝咕嚕鸡

Sweet & Sour Chicken with Pineapple

\$ 26.99 例/Portion

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



鸡鸣紫陌曙光寒，
莺啭皇州春色闹。

火爆双脆

Sautéed Duck Gizzard & Pork Tripes with Chillies

\$ 28.99 例/Portion

味型：爽辣，脆韧
Taste: Spicy, bouncy



半壁见海日，
空中闻天鸡。

宫保鸡丁

Kung Pao Chicken (with Peanuts)

\$ 25.99 例/Portion

味型：鲜辣微甜
Taste: Spicy and refreshing, slightly sweet



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VEGETARIAN DISH 素食 | CONTAIN NUTS 含坚果 | SPICY 辛辣

MAINS
热菜

苹蓂蕴藻之菜，筐筥錡釜之器。

红楼茄卷

Fragrant Eggplants with Assorted Nuts

\$ 29.99 例/Portion

味型：果仁清香，口感爽滑
Taste: Nuts fragrance, smooth and delicate on the palate



此菜是《红楼梦》中的美食，将茄丁用小火慢慢“煨”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、干果、冬菇、豆干的香，才是茄卷好吃的真正原因。

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.



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VEGETARIAN DISH 素食 | CONTAIN NUTS 含坚果 | SPICY 辛辣

MAINS

热菜

园翁溪友过从惯，怕有人来莫掩扉。

葱烧海参

Braised Sea Cucumber with Leeks

\$ 76.99 例/Portion

味型：咸鲜、浓香
Taste: Salty and savoury, nourishing



MAINS

热菜

依稀带刺穿金甲，
却是圆滑软骨身。

鲍鱼煨海参

Braised Abalone, Sea Cucumber and Fish Maw

\$ 33.99 位/Person

味型：咸鲜
Taste: Fresh and salty



小或如钱大如掌，
半蚌应月形偏颇。

鲍鱼捞饭

Tan's Cuisine Style Braised Abalone & Rice

\$ 31.99 位/Person

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



未必鸡头如鸭脚，
不妨银杏伴金桃。

夏果炒鲜带

Sautéed Fresh Scallop with Ginkgo

\$ 38.99 例/Portion

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



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VEGETARIAN DISH 素食 | CONTAIN NUTS 含坚果 | SPICY 辛辣

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VEGETARIAN DISH 素食 | CONTAIN NUTS 含坚果 | SPICY 辛辣

MAINS

热菜

岂为烟波震泽宽，肯贪虾菜足盘餐。

金缕芥末虾球

Mustard Shrimp Balls

\$42.99 10个/10pcs \$26.99 5个(小份)/5pcs

味型：芥辣香甜，复合口味
Taste: Mustard flavour, sweet, compound taste



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VEGETARIAN DISH 素食 | CONTAIN NUTS 含坚果 | SPICY 辛辣

MAINS

热菜



河虾自有成龙志，
苦练江湖不记年。

本帮油爆大虾

Stir Fried Prawns with Homemade Sauce in Shanghai Style

\$44.99 例/Portion

味型：咸鲜、微甜
Taste: Fresh, salty and slightly sweet



风枝露叶有馥清，
转盼还从玉笋生。

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

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 辛辣

MAINS 热菜



兔毛瓯浅香云白，虾眼汤翻细浪俱。

湖南椒香老虎虾 🌶️🌶️

\$ 48.99 例/Portion

House Spicy Tiger Prawn in Hunan Style

味型：椒香，鲜辣

Taste: Peppery, spicy and refreshing



青虾曾似细商量，结队成群出小塘。

菠萝油条虾

\$ 28.99 例/Portion

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

味型：酥脆鲜香

Taste: Crispy and crumbly, refreshing and fragrant

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 辛辣

MAINS 热菜



新糯酒香橙藕芽，
锦鳞鱼紫蟹红虾。

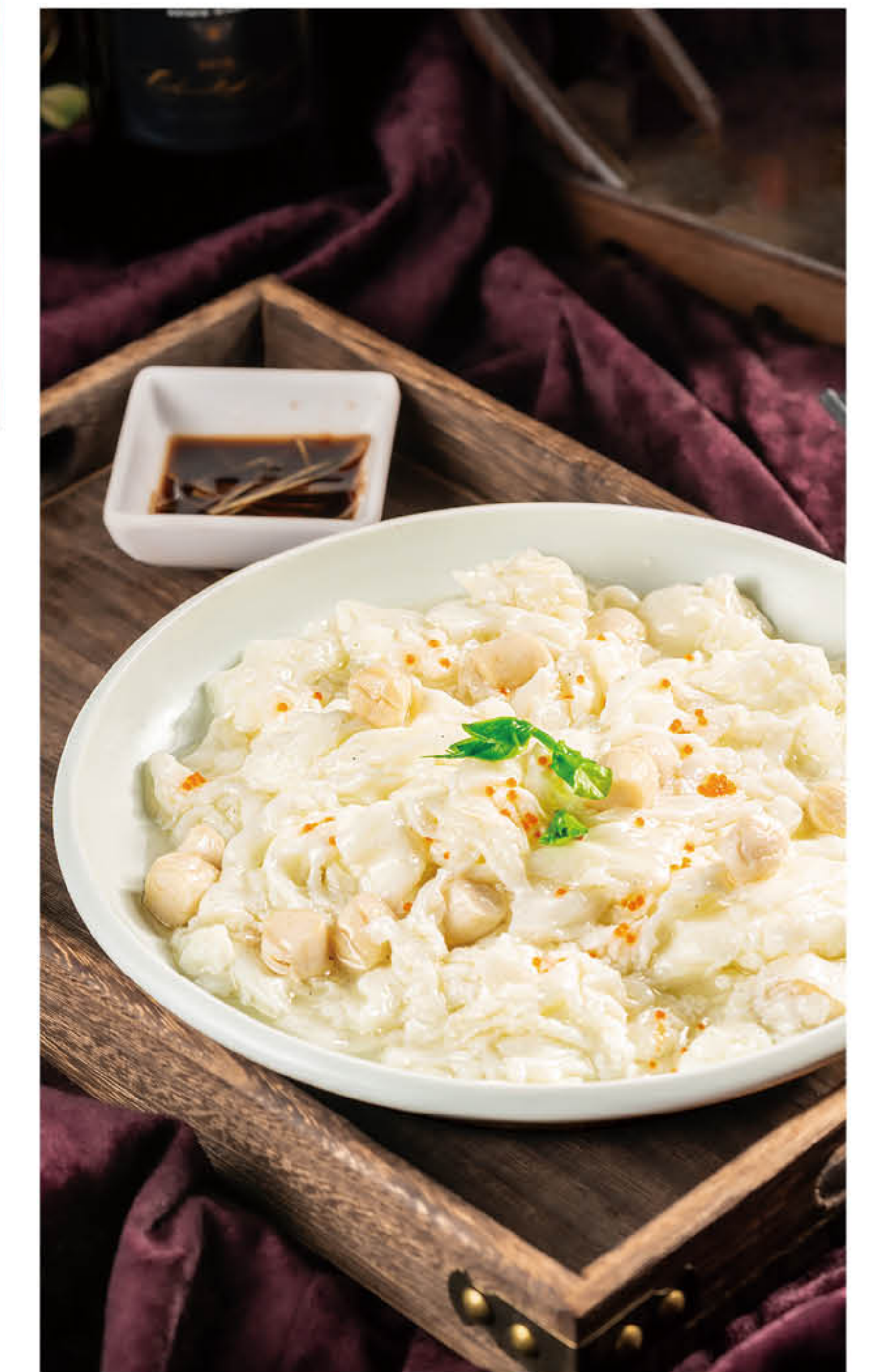
金银蒜粉丝蒸开边虾

Steamed Prawns with Garlic and Vermicelli

\$ 46.99 例/Portion

味型：咸鲜蒜香

Taste: Salty and umami, fragrance of garlic



江南三月听莺天，
买酒莫论钱。

江南芙蓉贝柱

Jiangnan Lightly Scrambled Organic Duck Eggs with Scallop

\$ 23.99 例/Portion

味型：咸鲜

Taste: Fresh and salty

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 辛辣

MAINS

热菜



桂薪玉米转煎熬，
口体区区不胜劳。

松仁鱼米之乡

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

\$ 23.99 例/Portion

味型：咸鲜、微甜

Taste: Salty and umami, pleasantly sweet

黄金生蚝

Deep-Fried Oysters Breaded with Egg Yolk

\$ 59.99 例/Portion

味型：鲜咸、菌香

Taste: Salty and umami, fragrance of fresh
matsutake mushroom

姜葱爆生蚝

Stir Fried Oyster with Ginger Green Onion

\$ 59.99 例/Portion

味型：鲜咸

Taste: Salty and umami



MAINS

热菜



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

欲把西湖比西子，
淡妆浓抹总相宜。

西湖醋鱼(鲜活鲈鱼/青斑)

Braised Bass with Sweet Vinegar Gravy (Perch bass/Green bass)

\$ 时价 Seasonal

味型：咸鲜、酸甜

Taste: Fresh, salty and sour sweet



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VEGETARIAN DISH 素食 | CONTAIN NUTS 含坚果 | SPICY 辛辣

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VEGETARIAN DISH 素食 | CONTAIN NUTS 含坚果 | SPICY 辛辣

CHINA AIR FREIGHT
中国空运

CHINA AIR FREIGHT
中国空运

中国空运海鲜

空运尝鲜 不时不食

AIR TRANSPORT FRESHNESS, EATING SEASONALLY
**CHINA AIR FREIGHT
FOOD INGREDIENTS**

在中国东海之滨，渔民们迎着晨曦，捕捞起一筐筐晶莹剔透、活蹦乱跳的海鲜，它们是大海对人类的慷慨馈赠，包括肥美的螃蟹、鲜嫩的虾仁、以及肉质紧实的鱼类等。为了将这份来自东方海域的鲜美，直接呈现给远在北美洲加拿大多伦多的食客们，一场特别的“海鲜盛宴”筹备工作悄然展开。

中国著名的老字号餐饮品牌——全聚德，凭借其对食材品质的不断追求与精湛的烹饪技艺，将这份来自东方的海鲜瑰宝空运到店。经过精心挑选与严格的质量把控，确保全程冷链运输，最大限度地保留其原始风味。

On the east coast of China, fishermen greet the dawn and haul in baskets of sparkling, wriggling seafood, a generous gift from the sea to humanity, including succulent crabs, tender shrimp, and firm fish. In order to bring this freshness from the Eastern Sea directly to diners in Toronto, Canada, a special "seafood feast" preparation is quietly underway. China's renowned old-brand catering brand, Quanjude, has relied on its constant pursuit of food quality and exquisite culinary skills to airlift this treasure of seafood from the East to its restaurants. After careful selection and strict quality control, it ensures that the entire transportation process is kept at a constant low temperature, thus preserving its original flavor to the greatest extent possible.



跨越万里 款待尊贵的您
ACROSS THOUSANDS OF MILES,
SERVE AND HONOR YOU

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 辛辣

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VEGETARIAN DISH 素食 | CONTAIN NUTS 含坚果 | SPICY 辛辣

CHINA AIR FREIGHT
中国空运

CHINA AIR FREIGHT
中国空运

舟人鲎切苇美美，
竹叶香清蟹正肥。

空运南海鲜活红罈蟹 (时令)

Scylla Serrata Crab (Seasonal)

推荐工艺: 粉丝煲、盐焗、糯米糕

Chief Recommendation: Braised Scylla Serrata Crab with Vermicelli in Pot /
Salt-baked Scylla Serrata Crab / Steamed Scylla Serrata Crab with Sticky Rice

\$ 时价 Seasonal



海味新来数得餐，
梢人收拾日登船。

空运鲜扇贝 (时令)

Fresh Scallop (Seasonal)

推荐工艺: 蒜蓉粉丝蒸

Chief Recommendation: Steamed Fresh Scallop in Shell with Garlic & Vermicelli

\$ 时价 Seasonal



庖童呼我食，
饭热鱼鲜香。

空运深海东星斑 (时令)

Leopard Coral Grouper (Seasonal)

推荐工艺: 鱼柳虾仁捞饭 (位上)

Chief Recommendation: Braised Leopard Coral Grouper Fillet with
Shrimp Sauce (By Person)

\$ 时价 / 每条 Seasonal / By each



CHINA AIR FREIGHT
中国空运

CHINA AIR FREIGHT
中国空运



空运舟山海钓鲜带鱼 (时令)

Fresh Zhoushan Hairtail (Seasonal)

推荐工艺: 清蒸、本帮烧、干炸

Chief Recommendation: Fresh Steamed/Braised in Shanghai Style/Deep Fried

\$ 时价 Seasonal



空运东海黄花鱼 (时令)

Fresh East China Sea Yellow Croaker (Seasonal)

★ 大千干烧黄花鱼

Spicy Braised Fresh East China Sea Yellow Croaker in Daqian Style

★ 大汤黄花鱼

Stewed Fresh East China Sea Yellow Croaker with Pickled Vegetable

\$ 79.99 例/Portion

唯当执杯酒，
暂食汉江鱼。

空运东海九肚鱼 (时令)

Fresh East China Sea Harpadon Nehereus (Seasonal)

推荐工艺: 椒盐

Chief Recommendation: Deep Fried Harpadon nehereus with Salt and Pepper

\$ 时价 Seasonal



色欺金嫩三江蟹，
实比琼酥十丈松。

空运东海大鲜鱿 (时令)

Fresh East China Sea Squid (Seasonal)

推荐工艺: 豉椒爆

Chief Recommendation: Stir Fried Fresh Squid with Black Bean Sauce

\$ 42.99 例/Portion



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 辛辣

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VEGETARIAN DISH 素食 | CONTAIN NUTS 含坚果 | SPICY 辛辣

MAINS
热菜



天苍苍，野茫茫。
风吹草低见牛羊。

繁花牛肉粒

Stir Fried Beef with Oyster Mushroom

\$ 36.99 例/Portion

味型：咸鲜

Taste: Fresh and salty

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 辛辣

MAINS
热菜



牧童骑黄牛，
歌声振林樾。

将军牛筋骨

Roasted Beef Ribs with Chillies 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。

孔府酒香牛肉

Liquor Aroma Braised Beef

\$ 26.99 位/Person

味型：酒香浓郁，肉糯鲜香

Taste: Rich liquor fragrance, tender, savoury



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 辛辣

MAINS
热菜



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VEGETARIAN DISH 素食 | CONTAIN NUTS 含坚果 | SPICY 辛辣

MAINS
热菜



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VEGETARIAN DISH 素食 | CONTAIN NUTS 含坚果 | SPICY 辛辣

MAINS
热菜



金盘堆起胡羊肉，
御指三千响碧空。

私房羊肉粒

House Special Diced Lamb in
Chili Sauce

\$ 32.99 例/Portion

味型：咸鲜、微辣
Taste: Fresh, salty and slightly spicy

陇馔有熊腊，
秦烹惟羊羹。

炙子羊肉

BBO Lamb

\$ 35.99 例/Portion

味型：鲜咸，葱香
Taste: Savoury, onion fragrance



MAINS
热菜

待他自熟莫催他，
火候足时他自美。

乾隆樱桃肉

Qianlong Cherry Pork

\$ 26.99 例/Portion

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



兰陵美酒郁金香，
玉碗盛来琥珀光。

绍兴梅干菜扣肉

Braised Pork Belly with Preserved
Vegetables

\$ 28.99 例/Portion

味型：咸鲜
Taste: Fresh and salty



开轩面场圃，
把酒话桑麻。

四喜丸子

Four Braised Pork Balls in Gravy

\$ 29.99 例/Portion

味型：咸鲜
Taste: Fresh and salty



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 辛辣

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MAINS

热菜



玉笋登盘美，
琼醅入奠香。

油爆色拉笋

Stir-fried Bamboo Shoots with Pork

\$ 25.99 例/Portion

味型：咸鲜
Taste: Fresh and salty

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

焦溜丸子

Sautéed Pork Meat Balls

\$ 25.99 例/Portion

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



友朋设宴庆云楼，
美食十二配郎酒。

湘潭秘制腊肉

Stir-Fried House-Made Smoked Pork
Belly in Spicy Sauce

\$ 39.99 例/Portion

味型：香辣，熏香
Taste: Spicy, smoky aroma

MAINS

热菜

待他自熟莫催他，
火候足时他自美。

九转大肠

Braised Pork Intestines with Brown Sauce

\$ 38.99 例/Portion

味型：咸鲜
Taste: Salty and umami



一树寒梅白玉条，
迥临村路傍溪桥。

国宴·清炖狮子头

National Banquet · Stewed Pork & Water
Chestnuts Balls in Broth

\$ 15.99 位/Person

味型：口感松软，肥而不腻
Taste: Soft & tender



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MAINS
热菜

鸿雁在云鱼在水，
惆怅此情难寄。

鸭香毛血旺 

Pork Blood, Duck, Fresh Squid,
Pork Intestines, Luncheon Meat,
Pork Tripe in Chili Oil

\$ 48.99 例/Portion

味型：蒜香，椒香，浓郁
Taste: Garlicy, peppery, rich



十载湖山玩清淡，
白云流水松风琴。

芫爆肚丝

Stir fried Pork Tripe with Coriander

\$ 28.99 例/Portion

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



焦溜肥肠

Sautéed Pork Intestines

\$ 31.99 例/Portion

味型：咸鲜，爽嫩
Taste: Fresh and salty, tender



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



鸿雁在云鱼在水，
惆怅此情难寄。

响油鳝糊

Scalded Shredded Eel with Boiling Oil

\$ 79.99 例/Portion

味型：蒜香，椒香，浓郁
Taste: Garlicy, peppery, rich



MAINS

热菜

酒味已醇新过熟，
蟹螯先实不须霜。



蟹黄豆腐

\$ 27.99 例/Portion

Simmered Tofu with Crab Roe

味型：咸鲜，润滑

Taste: Savoury, tender with mellow flavor

香滑白嫩的豆腐搭配金黄鲜美蟹黄，真是黄金搭档，它们互相吸收，使豆腐拥有了鲜美金黄的表皮，也使蟹黄的滋味浸润其中，吃起来，滑嫩爽口，鲜香四溢，让人流连忘返。

The collocation of smooth and tender tofu with golden crab roe presents a tremendous aesthetic, nutritious, and appetising effect. Tofu and crab roe are melt with each other, contributing to the feature of delighting golden color, crab taste, delicate texture, and seafood fragrance, which prolongs people's coveting impression.

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MAINS

热菜



扬州大煮干丝

\$ 28.99 例/Portion

Yangzhou Braised Shredded Dried Tofu, Ham and Shrimps

味型：咸香

Taste: Salty and savoury



麻婆豆腐

\$ 19.99 例/Portion

Mapo Tofu

小龙虾烧麻婆豆腐

\$ 69.99 例/Portion

Braised Small Size Lobster with Mapo Tofu

味型：麻辣鲜香

Taste: Spicy and numbing, refreshing and fragrant



黄金贝丝豆腐

Braised Japanese Tofu Cake with Scallop Sauce

\$ 21.99 例/Portion

味型：鲜咸，外脆里嫩

Taste: Salty and refreshing, soft with crispy crust

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MAINS
热菜



瓠珠磨雪湿霏霏，炼作琼浆起素衣。

咸肉扁尖烩手掰豆腐

\$ 23.99 例/Portion

Braised Tofu with Salted pork

味型：咸鲜

Taste: Fresh and salty



脆皮椒盐双素 (皇子菇、嫩豆腐)

Crispy Salt and Pepper Fried King Oyster Mushroom and Tofu

\$ 23.99 例/Portion

味型：鲜咸

Taste: Fresh and salty

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



MAINS
热菜



番茄毛豆烩丝瓜

Braised Squash with Tomatoes and Soybeans

\$ 23.99 例/Portion

味型：咸鲜

Taste: Fresh and salty



酒香豆苗(或清炒、蒜蓉)

Liquor Aroma Snowpea Leaves (Sautéed/Minced Garlic)

\$ 28.99 例/Portion

味型：咸鲜

Taste: Fresh and salty

皇子菇扒豆苗

Sautéed Snowpea Leaves with Oyster Mushroom

\$ 29.99 例/Portion

味型：清鲜菇香

Taste: Nice and refreshing, fragrance of mushroom

金银蛋浸娃娃菜

Baby Cabbage Poached with Preserved Egg in Broth

\$ 19.99 例/Portion

味型：咸鲜

Taste: Fresh and salty

姜汁芥蓝

Poached Chinese Broccoli with Ginger Sauce

\$ 23.99 例/Portion

味型：爽脆清甜

Taste: Refreshing and crispy, nice and sweet

斑斓山药

Stir-fried Yam with Asparagus

\$ 26.99 例/Portion

味型：咸鲜

Taste: Fresh and salty



FRESH FISH 鲜活鱼类

青斑 (清蒸 / 剁椒 / 天府豆瓣 / 山椒 / 沸腾活鱼+\$10)

Green Bass (Fresh steamed/ Steamed with preserved chili pepper/
Braised with chili black bean sauce/ Steamed with preserved green
chili pepper/ Braised in chili oil broth + \$10)

\$ 时价 Seasonal

鲈鱼 (清蒸 / 剁椒 / 天府豆瓣 / 山椒 / 沸腾活鱼+\$10)

Perch Bass (Fresh steamed/ Steamed with preserved chili pepper/
Braised with chili black bean sauce/ Steamed with preserved green
chili pepper/ Braised in chili oil broth + \$10)

\$ 时价 Seasonal

黑斑 (清蒸 / 沸腾活鱼+\$10)

Tautog (Fresh steamed/Balanced with
hot oil +\$10)

\$ 时价 Seasonal

金多宝 (清蒸 / 剁椒 / 鲜椒 / 油浸)

Turbot (Fresh steamed/ Steamed with
preserved chili pepper/ Steamed with fresh
chili pepper/ Scalded with oil)

\$ 时价 Seasonal



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VANCOUVER CRAB 鲜活温哥华蟹



经典带壳烹饪

Vancouver Crab

推荐工艺: 香辣 / 姜葱 / 炒年糕+\$10 / 金沙+\$10 /
避风塘+\$10 / 蒜蓉粉丝蒸+\$10

Chief Recommendation: Szechuan style / Ginger green onion/ Stir
fried with rice cake +\$10/ Egg yolk + \$10/ Hong Kong style +\$10/
Steamed with garlic & vermicelli +\$10

\$ 时价 Seasonal

尊享手拆蟹肉烹饪

Vancouver Crab (Handpicked crab meat)

推荐工艺:

一吃: 鲜拆蟹肉烩豆腐 / 位
二吃: 蟹腿肉鲜炒芦笋

Chief Recommendation:
First course: Crab Meat with Simmered Tofu (By Person)
Second course: Stir Fried Asparagus with Crab Leg Meat

\$ 时价 Seasonal



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CANADIAN LOBSTER

加拿大龙虾



卧观云潮漫华夏，
龙腾四海啸音长。

尊享手拆龙虾肉烹饪

Lobster (Handpicked lobster meat)

★ 龙腾四海 (选用大龙虾) + \$ 30

Lobster (QJD Signature Large Size Lobster without Shell) +\$30

★ 飞燕游龙 (选用小龙虾) + \$ 10

Lobster(QJD Signature Small Size Lobster without Shell) +\$10

推荐工艺: 宫保 / 姜葱 / 香辣 / 藤椒 / 美极 / 避风塘

Chief Recommendation: Kung Pao, Ginger green onion, Szechuan style, Rattan pepper, Maggi sauce, Hong Kong style

\$ 时价 Seasonal

龙虾膏炒饭/蒸蛋 + \$15.99

Fried Rice with Lobster's Roe and Tomalley/Steamed Lobster's Roe and Tomalley with Egg +\$15.99

经典带壳烹饪

Lobster

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

Chief Recommendation: Fresh steamed/ Maggie sauce/ Ginger green onion/ Rattan pepper +\$10/ Salted egg yolk + \$10/ Hong Kong style +\$10/ Steamed with garlic & vermicelli +\$10

\$ 时价 Seasonal

ALASKAN KING CRAB

阿拉斯加帝王蟹



桃花潭水深千尺，不及汪伦送我情。

阿拉斯加帝王蟹三吃

Alaskan King Crab (Made into 3 Dishes)

蟹爪: 蒜蓉粉丝蒸 / 藤椒 / 金沙

蟹身: 美极 / 避风塘 / 金沙 / 水煮

蟹膏: 炒饭 / 蒸蛋

Crab Legs: Steamed with garlic & vermicelli/ Rattan pepper/ Egg yolk

Crab Body: Maggie sauce/ Hongkong style/ Egg yolk/ Chilli oil broth

Crab Roe: Fried with rice/ Steamed with egg

\$ 时价 Seasonal

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主食·京城细点



当菜过五味，味蕾感受过华丽的味道后，需以清雅的甜和沉稳的点来为宴席画上满足的句号。

京式点心拥有富丽堂皇的浓浓国风，从口味到造型，由内而外地具有含蓄优雅的古典美。

一点心随天远，一点心犹怀古，动人之味，只此而已。

STAPLE FOOD

When the food has got five flavors, and people have experienced the magnificent taste, it is necessary to draw a perfect end to the banquet with elegant sweetness and steady points.

Beijing style dim sum has a magnificent and strong national style. From taste to shape, from inside to outside, it has implicit and elegant classical beauty. More importantly, basing on its charm, it presents a feeling of unreachable beauty and ancient times.

图：故宫午门

Photo: The Meridian Gate of the Forbidden City



ROYAL DELICATE HANDMADE PASTRIES

宫廷手工点心

渭城朝雨浥轻尘，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，看上去如一群嬉戏玩耍的小鸭子，
爽眼舒心，煞是惹人喜爱。这款点心外皮层多，
质感酥松，馅心细腻甜香。

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)

\$ 22.99 例/Portion

味型：清甜软糯

Taste: Fresh & sweet, soft & smooth



桂子月中落，
天香云外飘。

桂花酸奶酪

Yogurt Pudding with Osmanthus Sauce

\$ 6.59 位/Person

味型：奶香，清甜

Taste: Umami, sweet

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PEKING FLAVOR
北京风味



鸭丝春卷 \$ 18.99 6个/6pcs
Shredded Duck Spring Rolls

素春卷 🌿 \$ 15.99 6个/6pcs
Vegetable Spring Rolls

味型: 咸、鲜、香
Taste: Salty, umami, savoury



金网煎包
Pan-Fried Pork Buns

\$ 19.99 例/Portion

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



风味千层肉饼
Pork-Stuffed Chinese Crepe

\$ 19.99 6只/6pcs

味型: 酥软, 肉香
Taste: Crispy, umami



老北京葱花饼
Peking Style Scallion Pancake

\$ 13.99 6片/6pcs

味型: 酥脆葱香
Taste: Crumbly and crispy, fragrance of scallion

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PEKING FLAVOR
北京风味



上汤手工小馄饨

Homemade Wonton

\$ 13.99 位/Person

味型: 咸鲜
Taste: Fresh and salty



海参三鲜翡翠饺

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

\$ 25.99 例/Portion

味型: 鲜香, 营养丰富
Taste: Umami, nutritious

猪肉白菜水饺

Pork & Chinese
Cabbage Dumplings

\$ 16.99 例/Portion

味型: 咸香
Taste: Savoury



松露酱瑶柱蛋白炒饭

Scallop & Egg White Fried Rice with Truffle Paste

\$ 28.99 例/Portion

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

豆瓣鸭粒炒饭 🌶️

Fried Rice with Duck and Szechuan
Black Bean Paste

\$ 22.99 例/Portion

味型: 咸、鲜、微辣
Taste: Savoury, mild spicy

素菜炒饭 🌿

Fried Rice with Vegetable

\$ 19.99 例/Portion

味型: 清香
Tasting: Refreshing

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TASTE OF CLASSICAL PEKING
北京经典风味小吃

汤饼一杯银线乱，
菱蒿数筋玉簪横。



老北京炸酱面

\$ 16.99 碗/Bowl

Peking Style Noodles with Soy Bean Paste

味型：酱浓，鲜香

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

\$ 13.99 碗/Bowl

Scallion Oil Noodles

味型：葱香

Taste: Onion aroma

鸭丝汤面

\$ 15.99 碗/Bowl

Duck Meat Noodle Soup

味型：咸鲜适口

Taste: Savoury

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TASTE OF CLASSICAL PEKING
北京经典风味小吃

老北京糖油饼

Peking Style Deep-Fried Brown Sugar Dough Cake

\$ 6.99 个/Pc

味型：脆糯，香甜

Taste: Crispy, doughy, sweet



老北京炸糕

Peking Style Deep-Fried Red Bean Dough

\$ 4.99 只/Pc

味型：脆糯，豆香

Taste: Crispy, doughy, red bean aroma



萌宝鸭冰棍

QJD Signature Milk Popsicle

\$ 4.99 只/Pc

味型：果香，奶香

Taste: Fruity, creamy



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