

全聚德
QJD PEKING DUCK
SINCE 1864

全而無缺
聚而不散
仁德至上

全聚德

百年老店 中华美馔 莫妙于鸭

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。

A Century-Old Brand
Chinese Culinary Excellence, Perfectly Exemplified by Duck

A prestigious century-old Chinese brand, Quanjude Roast Duck Restaurant, was established in 1864. Renowned for its traditional imperial-style open-oven roasting technique, it has gained fame both at home and abroad.

Designated as a municipal cultural heritage protection site in Beijing, Quanjude has, since the founding of New China, hosted heads of state and dignitaries from over 200 countries and regions.

Today, Quanjude has expanded its presence nationwide, becoming a top choice for family gatherings, friend get-togethers, and business banquets.

甄選套餐

SELECTED SET MENU

这是一份凝聚了无数心血与智慧的套餐，它如同璀璨的明珠，在众多美食选择中脱颖而出。我们的团队犹如执着的寻宝者，在美食的汪洋大海中精挑细选，从世界各地的风味中甄选出最具代表性、最能打动人心的菜品，将它们汇聚一堂。

甄 SELECTED SET MENU

4 人套餐 A SET FOR 4 PEOPLE

\$ 298

烤鸭 ROASTED DUCK

盛世牡丹烤鸭

QJD Premium "Peony Duck" Set

冷菜 APPETIZERS

芥末鸭掌

Duck Web in Mustard Sauce

冰爽凉瓜

Cold Bitter Melon

热菜 MAINS

松露酱芦笋虾球

Prawns and Asparagus in Truffle Paste

乾隆樱桃肉

Qianlong Cherry Pork

火爆双脆

Sautéed Duck Gizzard & Pork Tripes with Chillies

金银蛋浸娃娃菜

Baby Cabbage Poached with Preserved Egg in Broth

甜点 DESSERT

宫廷点心双拼 (豌豆黄4 & 芸豆卷4)

Chinese Imperial Dessert Combination
(Split Pea Cakes 4 & Kidney Bean Rolls 4)

甄 SELECTED SET MENU

4 人套餐 B SET FOR 4 PEOPLE

\$ 398

烤鸭 ROASTED DUCK

盛世牡丹烤鸭

QJD Premium "Peony Duck" Set

冷菜 APPETIZERS

柠香手撕鸡

Shredded Chicken with Lemon Flavor

菠菜花生

Spinach and Fried Peanuts

热菜 MAINS

官府鲍鱼捞饭4位

Tan's Cuisine Style Braised Abalone and Rice (4)

金缕芥末虾球 (小份)

Mustard Shrimp Balls (Small)

繁花牛柳粒

Stir-Fried Beef with Oyster Mushroom

京味干炸丸子

Peking Style Deep-Fried Pork Meat Balls

甜点 DESSERT

宫廷点心双拼 (豌豆黄4 & 芸豆卷4)

Chinese Imperial Dessert Combination
(Split Pea Cakes 4 & Kidney Bean Rolls 4)

甄 SELECTED SET MENU

4 人套餐 C SET FOR 4 PEOPLE

\$ 498

烤鸭 ROASTED DUCK

盛世牡丹烤鸭

QJD Premium "Peony Duck" Set

冷菜 APPETIZERS

枫叶鸭肝酱

Duck Liver Paste

羽衣甘蓝营养沙拉 (小份)

Nutritious Salad Dressed with House-Made Sauce (Small)

汤羹 SOUP

松茸鸭舌贝丝羹4位

Braised Duck Tongue Soup with Matsutake and
Shredded Scallop (4)

热菜 MAINS

温哥华蟹炒年糕

Stir-Fried Rice Cake with Vancouver Crab

大千干烧黄花鱼

Spicy Braised Fresh East China Sea Yellow Croaker

番茄毛豆烩丝瓜

Braised Squash with Tomatoes and Soybeans

甜点 DESSERT

小鸭酥 (6)

Duckling-Shaped Pastry Stuffed with Date Paste (6)

甄 SELECTED SET MENU

6人套餐 A SET FOR 6 PEOPLE

\$ 498

烤鸭 ROASTED DUCK

盛世牡丹烤鸭

QJD Premium "Peony Duck" Set

冷菜 APPETIZERS

江南熏鱼

Deep-Fried Fish in Sweet Soy Sauce

冰爽凉瓜

Cold Bitter Melon

四喜福到

Four Seasonal Appetizers Combination

汤羹 SOUP

国宴·鸭舌乌鱼蛋6位

National Banquet · Cuttlefish Roe and Duck Tongue Soup (6)

热菜 MAINS

葱烧海参

Braised Sea Cucumber with Leeks

本帮油爆大虾

Deep-Fried Prawns

绍兴梅干菜扣肉

Braised Pork with Shao Xing Dried Plum and Vegetable

清炒豆苗

Stir-Fried Snow Pea Leaves

甜点 DESSERT

宫廷点心双拼(豌豆黄6 & 芸豆卷6)

Chinese Imperial Dessert Combination
(Split Pea Cakes 6 & Kidney Bean Rolls 6)

甄 SELECTED SET MENU

6人套餐 B SET FOR 6 PEOPLE

\$ 598

烤鸭 ROASTED DUCK

盛世牡丹烤鸭

QJD Premium "Peony Duck" Set

冷菜 APPETIZERS

芥末鸭掌

Duck Web in Mustard Sauce

京味肘子冻

Beijing Style Pork Hock Jelly

羽衣甘蓝营养沙拉(大份)

Nutritious Salad Dressed with House-Made Sauce (Large)

汤羹 SOUP

松茸竹丝鸡汤6位

Silky Chicken Soup with Matsutake Mushroom (6)

热菜 MAINS

金牌松鼠鱼

Signature Crispy Fish with Sweet & Sour Sauce

繁花牛柳粒

Stir-Fried Beef with Oyster Mushroom

温哥华蟹炒年糕

Stir-Fried Rice Cake with Vancouver Crab

湖南椒香老虎虾

House Spicy Tiger Prawn in Hunan Style

甜点 DESSERT

宫廷点心双拼(豌豆黄6 & 芸豆卷6)

Chinese Imperial Dessert Combination
(Split Pea Cakes 6 & Kidney Bean Rolls 6)

甄 SELECTED SET MENU

6 人套餐 C SET FOR 6 PEOPLE

\$ 698

烤鸭 ROASTED DUCK

盛世牡丹烤鸭

QJD Premium "Peony Duck" Set

冷菜 APPETIZERS

柠香手撕鸡

Shredded Chicken with Lemon Flavor

桂花山药

Chinese Yam with Osmanthus Sauce

五彩拌金银时蔬

Mixed Fresh Vegetables Salad

热菜 MAINS

美极龙虾5.5磅

Stir-Fried Lobster with Maggie Sauce 5.5 LBS

四喜丸子

Four Braised Pork Balls in Gravy

番茄毛豆烩丝瓜

Braised Squash with Tomatoes and Soybeans

大千干烧黄花鱼

Spicy Braised Fresh East China Sea Yellow Croaker

蟹黄豆腐

Simmered Tofu with Crab Roe

龙虾膏炒饭

Fried Rice with Lobster's Roe and Tomalley

甜点 DESSERT

小鸭酥 (6)

Duckling-Shaped Pastry Stuffed with Date Paste (6)

甄 SELECTED SET MENU

8 人套餐 A SET FOR 8 PEOPLE

\$ 698

烤鸭 ROASTED DUCK

盛世牡丹烤鸭

QJD Premium "Peony Duck" Set

冷菜 APPETIZERS

江南熏鱼

Deep Fried Fish in Sweet Soy Sauce

冰爽凉瓜

Cold Bitter Melon

老北京熏鸡卷

Traditional Peking Style Smoked Chicken and Tofu Sheet Roll

羽衣甘蓝营养沙拉 (大份)

Nutritious Salad Dressed with House-Made Sauce (Large)

汤羹 SOUP

国宴·开水白菜8位

National Banquet · Chinese Cabbage Soup (8)

热菜 MAINS

响油鳝糊

Scaled Shredded Eel with Boiling Oil

府膳羊排

Imperial Grilled Lamb Rack

焦溜丸子

Braised Pork Meat Ball

姜汁芥蓝

Poached Chinese Broccoli with Ginger Sauce

海派蒜蓉粉丝蒸开边虾 (8)

Steamed Prawns with Garlic and Vermicelli (8)

繁花牛柳粒

Stir-Fried Beef with Oyster Mushroom

蟹黄豆腐

Simmered Tofu with Crab Roe

甜点 DESSERT

豌豆黄 (8)

Chinese Imperial Dessert Split Pea Cakes (8)

甄 SELECTED SET MENU

8 人套餐 B SET FOR 8 PEOPLE

\$ 888

烤鸭 ROASTED DUCK

盛世牡丹烤鸭

QJD Premium "Peony Duck" Set

冷菜 APPETIZERS

盐水鸭肝

Salty Duck Liver

老醋蜆头

Marinated Jellyfish in Vinegar Sauce

五彩拌金银时蔬

Mixed Fresh Vegetables Salad

四喜福到

Four Seasonal Appetizers Combination

热菜 MAINS

美极龙虾6.5磅

Stir-fried Lobster with Maggie Sauce 6.5 LBS

大千干烧黄花鱼

Spicy Braised Fresh East China Sea Yellow Croaker

私房羊肉粒

House Special Diced Lamb in Chili Sauce

葱烧海参

Braised Sea Cucumber with Leeks

夏果炒鲜带

Sautéed Fresh Scallop with Ginkgo

黑椒松茸牛柳

Beef Tenderloin with Black Pepper and Matsutake Mushroom Sauce

皇子菇扒豆苗

Stir-Fried Snow Pea Leaves with Oyster Mushroom

龙虾膏炒饭

Fried Rice with Lobster's Roe and Tomalley

甜点 DESSERT

小鸭酥 (8)

Duckling-Shaped Pastry Stuffed with Date Paste (8)

甄 SELECTED SET MENU

8 人套餐 C SET FOR 8 PEOPLE

\$ 1098

烤鸭 ROASTED DUCK

盛世牡丹烤鸭

QJD Premium "Peony Duck" Set

冷菜 APPETIZERS

芥末鸭掌

Duck Web in Mustard Sauce

柠香手撕鸡

Shredded Chicken with Lemon Flavor

羽衣甘蓝营养沙拉 (大份)

Nutritious Salad Dressed with House-Made Sauce (Large)

桂花山药

Chinese Yam with Osmanthus Sauce

汤羹 SOUP

金汤小米煨海参8位

Tan's Cuisine Style Millet Congee with Sea Cucumbers (8)

热菜 MAINS

美极龙虾6.5磅

Stir-Fried Lobster with Maggie Sauce 6.5 LBS

清蒸青斑

Steamed Green Bass

孔府酒香牛肉 (8)

Liquor Aroma Braised Beef (8)

乾隆樱桃肉

Qianlong Cherry Pork

红楼茄鲞

Fragrant Eggplants with Assorted Nuts

金银蛋浸娃娃菜

Baby Cabbage Poached with Preserved Egg in Broth

龙虾膏炒饭

Fried Rice with Lobster's Roe and Tomalley

甜点 DESSERT

小鸭酥 (8)

Duckling-Shaped Pastry Stuffed with Date Paste (8)

甄 SELECTED SET MENU

10 人套餐 A SET FOR 10 PEOPLE

\$ 798

烤鸭 ROASTED DUCK

盛世牡丹烤鸭

QJD Premium "Peony Duck" Set

冷菜 APPETIZERS

芥末鸭掌

Duck Web in Mustard Sauce

五彩拌金银时蔬

Mixed Fresh Vegetables Salad

热菜 MAINS

火燎鸭心

Stir-Fried Duck Hearts Marinated with Premium Chinese Distilled Liquor

温哥华蟹炒年糕

Stir-Fried Rice Cake with Vancouver Crab

府膳羊排

Imperial Grilled Lamb Rack

松露酱芦笋虾球

Prawns and Asparagus in Truffle Paste

皇子菇扒豆苗

Stir-Fried Snow Pea Leaves with Oyster Mushroom

甜点 DESSERT

小鸭酥 (10)

Duckling-Shaped Pastry Stuffed with Date Paste (10)

老醋蜆头

Marinated Jellyfish in Vinegar Sauce

乾隆白菜

Chinese Cabbage Dressed with Sesame Paste, Honey and Vinegar

葱烧海参

Braised Sea Cucumber with Leeks

清蒸青斑

Steamed Green Bass

秘制过桥脆鳝

Sweet & Sour Crispy Eel

繁花牛柳粒

Stir-Fried Beef with Oyster Mushroom

甄 SELECTED SET MENU

10 人套餐 B SET FOR 10 PEOPLE

\$ 1088

烤鸭 ROASTED DUCK

盛世牡丹烤鸭

QJD Premium "Peony Duck" Set

冷菜 APPETIZERS

盐水鸭肝

Salty Duck Liver

羽衣甘蓝营养沙拉 (大份)

Nutritious Salad Dressed with House-Made Sauce (Large)

汤羹 SOUP

浓汤鱼肚鲍丝羹10位

Fish Maw Soup with Shredded Abalone (10)

热菜 MAINS

美极龙虾6.5磅

Stir-Fried Lobster with Maggie Sauce 6.5 LBS

江南芙蓉贝柱

Jiangnan Lightly Scrambled Organic Duck Eggs with Scallop

私房羊肉粒

House Special Diced Lamb in Chili Sauce

扬州大煮干丝

Yangzhou Braised Shredded Dried Tofu, Ham and Shrimps

龙虾膏炒饭

Fried Rice with Lobster's Roe and Tomalley

甜点 DESSERT

豌豆黄 (10)

Chinese Imperial Dessert Split Pea Cakes (10)

香醋海蜇

Marinated Jellyfish in Vinegar Sauce

菠菜花生

Spinach and Fried Peanuts

蹄筋烩海参

Braised Sea Cucumber and Beef Tendon with Leeks

菠萝咕嚕鸡

Sweet & Sour Chicken with Pineapple

黑椒松茸牛柳

Beef Tenderloin with Black Pepper and Matsutake Mushroom Sauce

清炒豆苗

Stir-Fried Snow pea Leaves

甄 SELECTED SET MENU

10 人套餐 C SET FOR 10 PEOPLE

\$ 1398

烤鸭 ROASTED DUCK

盛世牡丹烤鸭

QJD Premium "Peony Duck" Set

冷菜 APPETIZERS

白菜心拌海蜇

Marinated Jellyfish and Chinese Cabbage in Vinaigrette

柠香手撕鸡

Shredded Chicken with Lemon Flavor

五彩拌金银时蔬

Mixed Fresh Vegetables Salad

冰爽凉瓜

Cold Bitter Melon

热菜 MAINS

阿拉斯加帝王蟹7磅 (三吃)

Alaskan King Crab 7 LBS (Made into 3 Dishes)

·一吃 蟹腿 蒜蓉粉丝蒸

Crab Legs: Steamed with Garlic and Vermicelli

·二吃 蟹身 美极

Crab Body: Maggie Sauce

·三吃 蟹膏 炒饭

Crab Roe: Fried with Rice

夏果炒鲜带

Stir-Fried Fresh Scallop with Ginkgo

大千干烧黄花鱼

Spicy Braised Fresh East China Sea Yellow Croaker

繁花牛柳粒

Stir-Fried Beef with Oyster Mushroom

炙子羊肉

BBQ Lamb

乾隆樱桃肉

Qianlong Cherry Pork

金缕芥末虾球 (10)

Mustard Shrimp Balls (10)

姜汁芥蓝

Poached Chinese Broccoli with Ginger Sauce

甜点 DESSERT

小鸭酥 (10)

Duckling-Shaped Pastry Stuffed with Date Paste (10)

甄 SELECTED SET MENU

14 人套餐 A SET FOR 14 PEOPLE

\$ 1688

烤鸭 ROASTED DUCK

盛世牡丹烤鸭2套

QJD Premium "Peony Duck" Set (2 Sets)

冷菜 APPETIZERS

芥末鸭掌

Duck Web in Mustard Sauce

香醋海蜇

Marinated Jellyfish in Vinegar Sauce

盐水鸭肝

Salty Duck Liver

羽衣甘蓝营养沙拉 (大份)

Nutritious Salad Dressed with House-Made Sauce (Large)

乾隆白菜

Chinese Cabbage Dressed with Sesame Paste, Honey and Vinegar

桂花山药

Chinese Yam with Osmanthus Sauce

汤羹 SOUP

国宴·鸭舌乌鱼蛋14位

National Banquet · Cuttlefish Roe and Duck Tongue Soup (14)

热菜 MAINS

龙腾四海-手拆龙虾7.5磅 (姜葱)

Lobster (QJD Signature Large Size Lobster without Shell) Ginger Green Onion 7.5 LBS

葱烧海参

Braised Sea Cucumber with Leeks

金牌松鼠鱼

Signature Crispy Fish with Sweet & Sour Sauce

响油鳝糊

Scaled Shredded Eel with Boiling Oil

川香辣子鸡

Shredded Chicken with Hot Chili Pepper in Szechuan Style

温哥华蟹炒年糕

Stir-Fried Rice Cake with Vancouver Crab

京城红袍牛筋

Peking Style Braise Beef Tendon with Spicy Sauce

江南芙蓉贝柱

Jiangnan Lightly Scrambled Organic Duck Eggs with Scallop

炙子羊肉

BBQ Lamb

扬州大煮干丝

Yangzhou Braised Shredded Dried Tofu, Ham and Shrimps

清炒豆苗

Stir-Fried Snow pea Leaves

龙虾膏炒饭

Fried Rice with Lobster's Roe and Tomalley

甜点 DESSERT

小鸭酥 (14)

Duckling-Shaped Pastry Stuffed with Date Paste (14)

宫廷点心双拼 (豌豆黄14 & 芸豆卷14)

Chinese Imperial Dessert Combination (Split Pea Cakes 14 & Kidney Bean Rolls 14)

甄 SELECTED SET MENU

14 人套餐 B SET FOR 14 PEOPLE

\$ 2168

烤鸭 ROASTED DUCK

盛世牡丹烤鸭2套

QJD Premium "Peony Duck" Set (2 Sets)

冷菜 APPETIZERS

芥末鸭掌

Duck Web in Mustard Sauce

柠香手撕鸡

Shredded Chicken with Lemon Flavor

冰爽凉瓜

Cold Bitter Melon

江南熏鱼

Deep Fried Fish in Sweet Soy Sauce

五彩拌金银时蔬

Mixed Fresh Vegetables Salad

四喜福到

Four Seasonal Appetizers Combination

汤羹 SOUP

浓汤鱼肚鲍丝羹14位

Fish Maw Soup with Shredded Abalone (14)

热菜 MAINS

阿拉斯加帝王蟹7磅 (三吃)

Alaskan King Crab 7 LBS (Made into 3 Dishes)

·一吃 蟹腿 蒜蓉粉丝蒸

Crab Legs: Steamed with Garlic and Vermicelli

·二吃 蟹身 美极

Crab Body: Maggie Sauce

·三吃 蟹膏 炒饭

Crab Roe: Fried with Rice

蹄筋烩海参

Braised Sea Cucumber and Beef Tendon with Leeks

本帮油爆大虾 (14)

Deep Fried Prawns (14)

繁花牛柳粒

Stir-Fried Beef with Oyster Mushroom

清蒸青斑

Steamed Green Bass

甄 SELECTED SET MENU

姜葱爆生蚝

Stir-Fried Oyster with Ginger Green Onion

宫保鸡丁

Kung Pao Chicken (with Peanuts)

皇子菇扒豆苗

Stir-Fried Snow Pea Leaves with Oyster Mushroom

甜点 DESSERT

小鸭酥 (14)

Duckling-Shaped Pastry Stuffed with Date Paste (14)

私房羊肉粒

House Special Diced Lamb in Chili Sauce

咸肉扁尖烩手掰豆腐

Braised Tofu with Salted Pork and Flat Tips

豌豆黄 (14)

Chinese Imperial Dessert Split Pea Cakes (14)

甄 SELECTED SET MENU

14 人套餐 C SET FOR 14 PEOPLE

\$ 2668

烤鸭 ROASTED DUCK

盛世牡丹烤鸭2套

QJD Premium "Peony Duck" Set (2 Sets)

冷菜 APPETIZERS

芥末鸭掌

Duck Web in Mustard Sauce

老醋蜆头

Marinated Jellyfish in Vinegar Sauce

老北京熏鸡卷

Traditional Peking Style Smoked Chicken and Tofu Sheet Roll

羽衣甘蓝营养沙拉 (大份)

Nutritious Salad Dressed with House-Made Sauce (Large)

菠菜花生

Spinach and Fried Peanuts

五彩拌金银时蔬

Mixed Fresh Vegetables Salad

汤羹 SOUP

金汤小米煨海参14位

Tan's Cuisine Style Millet Congee with Sea Cucumbers (14)

热菜 MAINS

阿拉斯加帝王蟹7磅 (三吃)

Alaskan King Crab 7 LBS (Made into 3 Dishes)

·一吃 蟹腿 蒜蓉粉丝蒸

Crab Legs: Steamed with Garlic and Vermicelli

·二吃 蟹身 美极

Crab Body: Maggie Sauce

·三吃 蟹膏 炒饭

Crab Roe: Fried with Rice

响油鳝糊

Scaled Shredded Eel with Boiling Oil

府膳羊排

Imperial Grilled Lamb Rack

大千干烧黄花鱼

Spicy Braised Fresh East China Sea Yellow Croaker

将军牛筋骨 (14)

Roasted Beef Ribs with Chillies and Peanuts (14)

甄 SELECTED SET MENU

夏果炒鲜带 (14)

Sautéed Fresh Scallop with Ginkgo (14)

乾隆樱桃肉

Qianlong Cherry Pork

金缕芥末虾球 (14)

Mustard Shrimp Balls (14)

红楼茄鲞

Fragrant Eggplants with Assorted Nuts

番茄毛豆烩丝瓜

Braised Squash with Tomatoes and Soybeans

甜点 DESSERT

红莲桃胶炖雪蛤14位

Stewed Hashima with Red Dates, Lotus Nuts & Peach Resin (14)

小鸭酥 (14)

Duckling-Shaped Pastry Stuffed with Date Paste (14)

豌豆黄 (14)

Chinese Imperial Dessert Split Pea Cakes (14)

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