阶庭一笑玉兰新，
把酒更，重逢初度。
北京烤鸭小料 Beijing Duck Condiment
鸭饼 Pancake

168 Half/半只 298 Whole/一只
8每位 / Person
20每份 / Portion
北 京 烤 鸭 特 色 菜

烤鸭温泉鸡蛋大拌菜
Duck Salad with Boiled Egg

北京烤鸭手卷
Peking Duck Hand Roll

火鸭粒炒饭
Fried Rice with Duck

虫草花浓鸭汤煮二白
Chinese Cabbage and Beancurd
Duck Soup with Cordyceps

招牌北京烤鸭卷
Peking Duck Roll
头盘
Appetizers

费尔蒙特色熏鱼
Fairmont Style Smoked Fish

糖醋小排骨
Sweet and Sour Pork Ribs

招牌芥末墩
Traditional Chinese Mustard Mound

川酱牛展
Szechuan Style Boiled Beef in Chili Sauce

陈年花雕浸鹅肝
Goose Liver Dipped in Aged Millet Wine

巧手拌老虎菜
Mixed Spicy Salad

*Denotes Fairmont Signature Dish indicates signature dishes. All Prices are RMB and are subject to 15% Service Charge
健康鸡丝莜面 48
Healthy Noodle with Shredded Chicken

开胃西芹 38
Crown Daisy with Herbs

八宝菠菜 38
Eight Variety Spinach

8 悦招牌豌根粉 38
Signature Lunar 8 Szechuan Vermicelli

Xo 酱拌豆 48
Green Beans with XO Sauce

陈皮牛肉 88
Braised Beef with Dry Orange

保健醋风尾西芹 48
Healthy Vinegar with Celery

水晶肘子 98
Crystal Pork Shank

九制长白山人参 88
Preserved Ginseng Fairmont Style

自制香肠 88
Homemade Sausage

风干牛肉 98
Diced Air-dried Beef

苹果醋拌蟹头花 98
Jelly Fish Flower with Chinese Cabbage

蜂蜜薄荷沙拉西红柿 68
Honey and Mint Mixed Tomato

桂花糯米藕 68
Stuffed Lotus Root with Glutinous Rice

万年青核桃仁 58
Green Vegetables with Walnuts

碳烧猪颈肉 88
Roasted Pork Neck

费尔蒙烧肉 88
Crispy Pork Belly Fairmont Style

陈年花雕海白虾 128
White Shrimp in Aged "Shao Xin" Wine Brine

木鱼花蛋窝豆腐 48
Aged Bean Curd with Bonito Flakes

酸辣珊瑚白菜 38
Spicy & Sour Baby Cabbage
Sushi Platter

Combination Sushi Platter
California Roll, Salmon Sushi and Octopus Sushi
Salmon, Tuna and Japanese Shrimp Sashimi

128
### 传统寿司及鱼生
*Sushi and Sashimi*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>天妇罗虾卷</td>
<td>128</td>
</tr>
<tr>
<td>Prawn Tempura Roll</td>
<td></td>
</tr>
<tr>
<td>三文鱼鱼生</td>
<td>108</td>
</tr>
<tr>
<td>Salmon Sashimi</td>
<td></td>
</tr>
<tr>
<td>北极贝鱼生</td>
<td>128</td>
</tr>
<tr>
<td>North Pole Shell Sashimi</td>
<td></td>
</tr>
<tr>
<td>章鱼刺身</td>
<td>108</td>
</tr>
<tr>
<td>Octopus Sashimi</td>
<td></td>
</tr>
<tr>
<td>白金枪鱼刺身</td>
<td>138</td>
</tr>
<tr>
<td>White Tuna Sashimi</td>
<td></td>
</tr>
<tr>
<td>甜虾</td>
<td>118</td>
</tr>
<tr>
<td>Japanese Shrimp Sashimi</td>
<td></td>
</tr>
<tr>
<td>金枪鱼鱼生</td>
<td>168</td>
</tr>
<tr>
<td>Tuna Sashimi</td>
<td></td>
</tr>
<tr>
<td>南极深海螯虾</td>
<td>每只 168</td>
</tr>
<tr>
<td>South Pole Deep Sea Shrimp</td>
<td></td>
</tr>
<tr>
<td>海胆刺身</td>
<td>128</td>
</tr>
<tr>
<td>Echinus Sashimi</td>
<td></td>
</tr>
<tr>
<td>棕榈果寿司配甜虾</td>
<td>128</td>
</tr>
<tr>
<td>Avocado Sushi with Japanese Shrimp</td>
<td></td>
</tr>
<tr>
<td>梅肉香松寿司卷配木鱼花</td>
<td>98</td>
</tr>
<tr>
<td>Waxberry Sandarac Sushi Roll with Wooden Fish Flowers</td>
<td></td>
</tr>
<tr>
<td>太极八卦卷</td>
<td>98</td>
</tr>
<tr>
<td>Tai Ji Ba Qua Roll (Sliced Cucumber with Salmon and Seaweed)</td>
<td></td>
</tr>
<tr>
<td>纵横四海卷</td>
<td>98</td>
</tr>
<tr>
<td>Four Rolls (Eggs with Sushi Rice and Crab Roe)</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>加州卷</td>
<td>108</td>
</tr>
<tr>
<td>Signature California Roll</td>
<td></td>
</tr>
<tr>
<td>金枪鱼细卷</td>
<td>68</td>
</tr>
<tr>
<td>Tuna Roll</td>
<td></td>
</tr>
<tr>
<td>加州三文鱼卷</td>
<td>108</td>
</tr>
<tr>
<td>Salmon California Roll</td>
<td></td>
</tr>
<tr>
<td>彩虹卷</td>
<td>118</td>
</tr>
<tr>
<td>Rainbow Roll</td>
<td></td>
</tr>
<tr>
<td>金枪鱼四喜</td>
<td>48</td>
</tr>
<tr>
<td>Tuna Sushi</td>
<td></td>
</tr>
<tr>
<td>三文鱼四喜</td>
<td>38</td>
</tr>
<tr>
<td>Salmon Sushi</td>
<td></td>
</tr>
<tr>
<td>豆皮四喜</td>
<td>38</td>
</tr>
<tr>
<td>Tofu Pocket Sushi</td>
<td></td>
</tr>
<tr>
<td>黄瓜细卷</td>
<td>38</td>
</tr>
<tr>
<td>Cucumber Roll</td>
<td></td>
</tr>
<tr>
<td>三文鱼手卷</td>
<td>38</td>
</tr>
<tr>
<td>Salmon Hand Roll</td>
<td></td>
</tr>
<tr>
<td>金枪鱼手卷</td>
<td>38</td>
</tr>
<tr>
<td>Tuna Hand Roll</td>
<td></td>
</tr>
</tbody>
</table>

Denotes Fairmont Lifestyle Cuisine, Denotes Fairmont Signature Station. All Prices are RMB and are subject to 15% Service Charge.
虫草花黄椒烩辽参
Double Boiled Sea Cucumber with Abalone in Superior Sauce
298
当归石斛炖野生水鸭
Double Boiled Wild Duck
328

浓鸡汤野米烩辽参
Double Boiled Sea Cucumber with Chicken Soup and Cous-Cous
288

柳皇天麻炖竹丝鸡
Double Boiled Ginseng with Chicken
168

8 岁海鲜酸辣汤
Lunar & Sour and Spicy Seafood Soup
68

8 岁菊花茶汤
Lunar & Chrysanthemum Soup
68

鲜虾海参疙瘩汤
Shrimp and Tomato Soup with Cucumber and Dough
68

Denotes Fairmont Lifestyle Cuisine, Denotes Fairmont Signature Dishes, All Prices are RMB and are subject to 15% Service Charge
京味食足之海鲜佳肴

黄椒浓汤局波士顿龙虾配乌冬面
Braised Boston Lobster with Udon Noodle in Yellow Pepper Stock

章丘大葱烧海参
Wok fried Superior Sea Cucumber with ZhangQiu Shredded Spring Onion

金瑶杏鲍菇炒花枝北极贝
Stir Fried Dry Scallop with Mushroom and Clam

糟溜鱼片
Fried Fish Slices with White Wine

松鼠桂鱼
Sweet and Sour Mandarin Fish

香煎多宝鱼
Fried Turbot with Spices

清蒸南極冰鱼
Steamed South Pole Fish with Ginger and Spring Onion

[官保] 虾球咕咾虾球
Stir Fried Shrimp with Sweet and Sour Sauce

龙井水晶虾
Sautéd Crystal Prawns with "Lung Jin" Tea

青芥烧鳜花海参
Sautéd Whelk with Broad Bean and Fresh Mint

油焖大虾每只
Sautéed King Prawn with Oil Sauce

椒麻鳕鱼
Sautéed Cod Fish with Szechuan Sauce

糖醋菊花鱼
Sweet and Sour Fish

188

198

188

188

588

198

168

198

98

218

88 每位 /P
京味食足之禽

Kung Pao Chicken

Szechuan Pepper Chicken with Duo Capsicum

Sautéed Chicken Slices with Bean Paste

Sautéed Goose Liver with Garlic and Black Bean Sauce
干炸丸子
Deep Fried Crispy Meat Ball

糖醋里脊
Wok Fried Pork with Sweet and Sour Sauce

茶树菇炒猪颈肉
Stir Fried Pork Neck with Agrocybe Mushroom

98
98
98

香煎澳洲牛柳粒
Stir Fried Australia Beef Tenderloin with Herbs and Spices

老干妈炒猪颈肉
Sautéed Pork Neck with Sichuan Sauce

春饼炒合菜
Wok Fried Mix Vegetables

88
88
88

鲜拆蟹肉炖燕窝
Double Boiled Bird’s Nest with Fresh Crab Meat

黄椒浓汤炖燕窝
Braised Yellow Pepper Soup with Bird’s Nest

鲜桦杏汁炖燕窝
Double Boiled Bird’s Nest with Apricot Flavor

川贝风水梨炖燕窝
Bird’s Nest Braised with Sichuan Herbs and Pear

588
588
588
588

鸡枞菌炖辽参
Braised Sea Cucumber with Ji Song Mushroom

章丘大葱炖辽参
Braised Sea Cucumber with Zhang Qiu Shredded Shallot

鲜桦杏汁炖安南子
Venison Stewed with Assorted Mushroom

588
588
588

188

Denotes Fairmont Lifestyle Cuisine, Denotes Fairmont Signature Dishes, All Prices are RMB and are subject to 15% Service Charge.
Sautéed Asparagus and Black Fungus with Gingko Nuts

Sautéed Chinese Cabbage in Sweet and Sour Sauce

Wok Fried Lotus Root

Braised Tea Tree Mushroom with Garlic

Braised Baby Cabbage with Chestnuts

Seasonal Vegetables and Bamboo Fungus in Superior Sauce

Braised Wild Mushrooms and Chinese Baby Cabbage

Braised Watercress in Superior Soup

Stir-fried Square Beans with Olive Vegetable (Stir Fried Okra with Olive Vegetables)

Sautéed Green Vegetable

Typhalatifolial in Cream Soup

Wok fried Yam (Lotus Root) with Spicy Rice

Steamed Vegetable

Water Cress, Kale, Bok Choy, Spinach, Green Vegetable.
午
餐
点
心

每日上午 11:30-2:30
Only Served From 11:30am to 2:30pm

水晶蒸虾饺  58
Steamed Shrimp Dumpling

香叶雪菜蒸鳕鱼  88
Steamed Cod Fish Wrapped in Banana Leaves

蜜汁叉烧包  48
Roasted Char Su Pork Bun

豉汁蒸排骨  48
Steamed Pork Rib with Black Bean Paste

豉汁蒸凤爪  48
Steamed Chicken Feet in Home-made Sauce

榄菜肉碎蒸鲜茶树菇  38
Steamed Agrocybe Mushroom with Olives Leaf and Minced Pork

荷香蒸滑鸡  38
Wrapped Chicken in Lotus Leaf

鲜肉小笼包  48
Pork Bun

蟹籽烧麦  48
Traditional Home-made Pork Shaomai

Denotes Fairmont Lifestyle Cuisine, Denotes Fairmont Signature Dishes, All Prices are RMB and are subject to 15% Service Charge
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
</table>
| 水晶鲜虾菠菜饺  
Crystal Shrimp Spinach Dumplings                  | 58    |
| 生煎冬菜牛肉包  
Fried Preserved Cabbage Beef Bun                   | 48    |
| 腐乳蒸百叶  
Steamed Preserved Bean Curd                       | 48    |
| 皮蛋瘦肉粥  
Pork Congee with Preserved Egg                    | 58    |
| 吉士马拉糕  
Steamed Custard Sponge Cake                       | 38    |
| 鸭丝春卷  
Sliced Duck Spring Roll                           | 38    |
| 鲜虾炸云吞  
Deep Fried Crispy Prawn Wanton                    | 38    |
| 流沙奶黄包  
Steamed Milk and Egg Bun                          | 28    |
| 珍珠糯米鸡  
Steamed Glutinous Rice with Chicken                | 48    |
| 鲜虾腐皮卷  
Shrimp and Bean Curd Skin Roll                     | 48    |
| 香煎韭莱饺  
Pan-fried Chive Dumpling                          | 48    |
| xo酱炒萝卜糕  
Sautéed Turnip Cake with XO Sauce                 | 48    |
| 酥皮蛋塔  
Crispy Egg Tart                                   | 48    |
| 蜜汁叉烧酥  
BBQ Pork with Crispy Cake                         | 48    |
| 羿柱银杏粥  
Superior Conpoy Congee                           | 68    |
北京拉面 88
Hand-made Noodles

鹅肝粒炒饭 128
Fried Rice with Goose Liver

秘制牛腩面 88
Beef Brisket Noodles

老北京肉丁炸酱面
Traditional Beijing Minced Meat Noodle in Soy Sauce

鸡蛋西红柿面
Egg and Tomato Noodles

茄子卤面
Noodles with Diced Eggplant

四川担担面
Dan-dan Noodles with Minced Pork

鲜虾云吞面
Noodle Soup with Shrimp Wonton

老北京扁豆焖面
Stewed Haricot Noodles

烧汁杂菌炒面
Fried Noodle with Assorted Mushroom sauce

泰国鲜虾炒面
Pad Thai

鸡蛋炒饭
Fried Rice with Egg

海螺鱿鱼泡饭
Braised Rice

福建炒饭
Fujian Fried Rice

飘香鲍汁荷叶饭
Fried Rice with Seafood

茉莉香米饭
Steamed Jasmine Rice