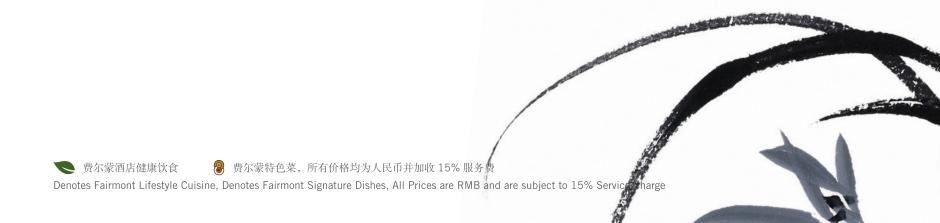
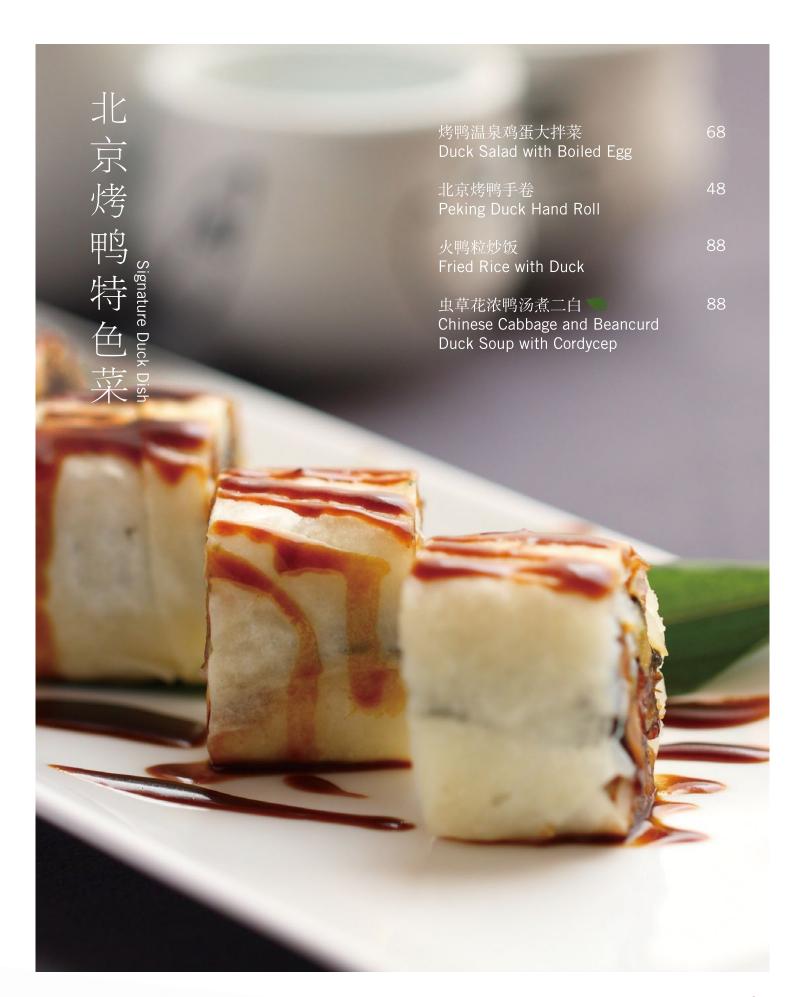


168 Half/半只 298 Whole/一只 北京烤鸭小料 Beijing Duck Condiment 鸭饼 Pancake

8 每位 / Person 20 每笼 / Portion



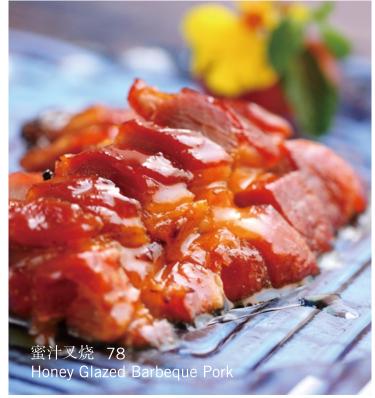






7	糖醋小排骨 Sweet and Sour Pork Ribs	98
	招牌芥末墩 🗑 Traditional Chinese Mustard Mound	68
	川酱牛展 Szechuan Style Boiled Beef in Chili Sauce	88
	陈年花雕浸鹅肝 Goose Liver Dipped in Aged Millet Wine	168
	巧手拌老虎菜 Mixed Spicy Salad	48

有价格均为人民币并加收 15% 服务费 ignature Dishes, All Prices are RMB and are subject to 15% Service Charge





健康鸡丝莜面 > Healthy Noodle with Shredded Chicken	48
开胃茼蒿 Crown Daisy with Herbs	38
八宝菠菜 Eight Variety Spinach	38
8 悦招牌厥根粉 ❷ Signature Lunar 8 Szechuan Vermicelli	38
Xo 酱拌龙豆 Green Beans with XO Sauce	48

陈皮牛肉 Braised Beef with Dry Orange	88
保健醋凤尾西芹 \ Healthy Vinegar with Celery	48
水晶肘子 Crystal Pork Shank	98
九制长白山人参 🏽 Preserved Ginseng Fairmont Style	88
自制香肠 Homemade Sausage	88
风干牛肉 Diced Air-dried Beef	98
苹果醋拌蜇头花 Jelly Fish Flower with Chinese Cabbage	98
蜂蜜薄荷沙滩西红柿 Honey and Mint Mixed Tomato	68
桂花糯米藕 Stuffed Lotus Root with Glutinous Rice	68
万年青核桃仁 > Green Vegetables with Walnuts	58
碳烧猪颈肉 Roasted Pork Neck	88
费尔蒙烧肉 Crispy Pork Belly Fairmont Style	88
陈年花雕浸海白虾 White Shrimp in Aged "Shao Xin" Wine Brine	128
木鱼花蜂窝豆腐 Aged Bean Curd with Bonito Flakes	48
酸辣珊瑚白菜 Spicy & Sour Baby Cabbage	38



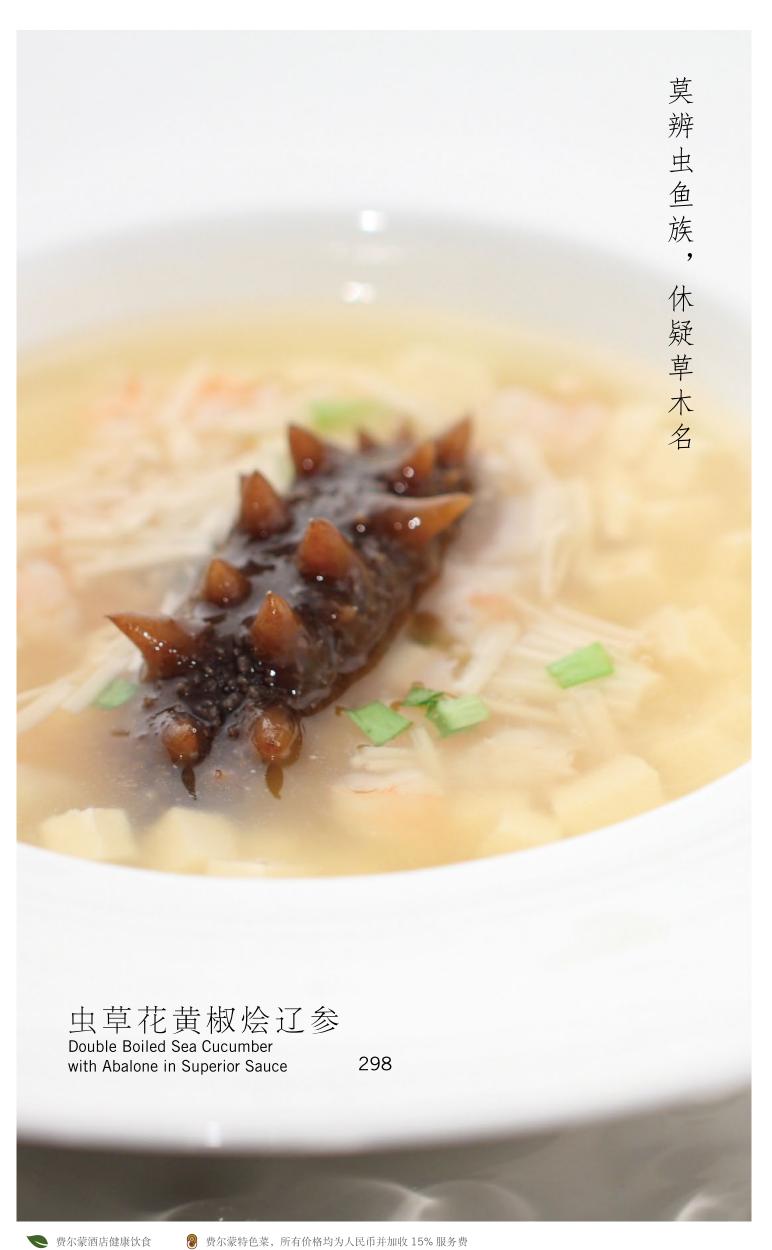


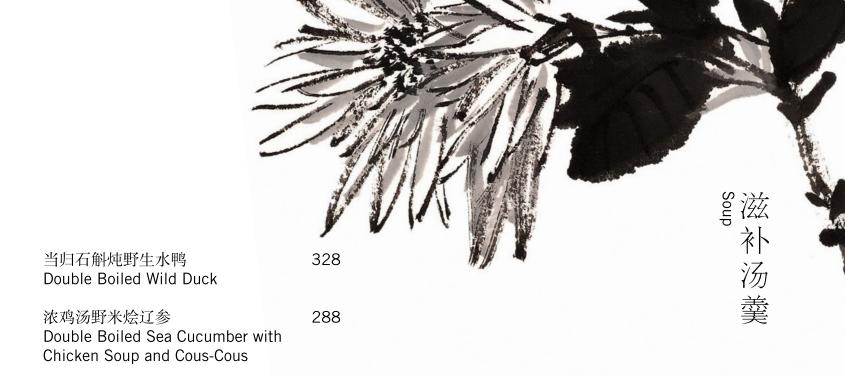
传统寿司及鱼生 Sushi and Sashimi

加州卷 Signature California Roll	108
金枪鱼细卷 Tuna Roll	68
加州三文鱼卷 Salmon California Roll	108
彩虹卷 Rainbow Roll	118
金枪鱼四喜 Tuna Sushi	48
三文鱼四喜 Salmon Sushi	38
豆皮四喜 Tofu Pocket Sushi	38
黄瓜细卷 Cucumber Roll	38
三文鱼手卷 Salmon Hand Roll	38

金枪鱼手卷 Tuna Hand Roll

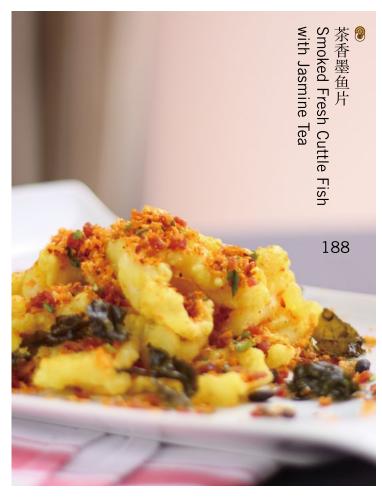
天妇罗虾卷 🖗 Prawn Tempura Roll	128
三文鱼鱼生 Salmon Sashimi	108
北极贝鱼生 North Pole Shell Sashimi	128
章鱼刺身 Octopus Sashimi	108
白金枪鱼刺身 White Tuna Sashimi	138
甜虾 Japanese Shrimp Sashimi	118
金枪鱼鱼生 Tuna Sashimi	168
南极深海鳌虾 每只 South Pole Deep Sea Shrimp	168
海胆刺身 Echinus Sashimi	128
油梨果寿司配甜虾 Avocado Sushi with Japanese Shrimp	128
梅肉香松寿司卷配木鱼花 Waxberry Sandarac Sushi Roll with Wooden Fish Flowers	98
太极八卦卷 Para Tai Ji Ba Gua Roll (Sliced Cucumber with Salmon and Seaweed)	98
纵横四海卷 Pour Rolls (Eggs with Sushi Rice and Crab Roe)	98

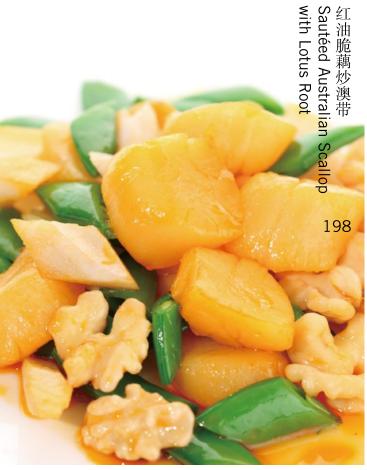






椰盅天麻炖竹丝鸡 Double Boiled Ginseng with Chicken	168
8 悦海鲜酸辣汤 ❷ Lunar 8 Sour and Spicy Seafood Soup	68
8 悦菊花养颜汤 ❷ Lunar 8 Chrysanthemum Soup	68
鲜虾海参疙瘩汤 Shrimp and Tomato Soup with Cucumber and Dough	68





京味食足之海鲜佳肴 Beijing Cuisine - Sea Food

Braised Bo	局波士顿龙虾配乌冬面 ston Lobster with Udon Yellow Pepper Stock	888	清蒸南极冰鱼 Steamed South Pole Fish with Ginger and Spring Onion	588
	語海参 Superior Sea Cucumber with Shredded Spring Onion	688	[宫保] 虾球咕唠虾球 Stir Fried Shrimp with Sweet and Sour Sauce	198
	E炒花枝北极贝 Dry Scallop with and Clam	188	龙井水晶虾 Sautéed Crystal Prawns with "Lung Jin" Tea	168
	Slices with White Wine	198	青芥炒蜇花海参 Sautéed Whelk with Broad Bean and Fresh Mint	198
松鼠桂鱼 Sweet and	Sour Mandarin Fish	388	油焖大虾每只 Sauteed King Prawn	98
香煎多宝鱼 Fried Turbo	i ot with Spices	388	with Oil Sauce	
DA			椒麻鳕鱼 @ Sautéed Cod Fish with Szechuan Sauce	218

糖醋菊花鱼

Sweet and Sour Fish

88 每位 /P





京味食足之猪牛羊 Beijing Cuisine--The Fur and Feathered

干炸丸子	98	香煎澳洲牛柳粒 🎖	298
Deep Fried Crispy Meat Ball		Stir Fried Australia Beef Tenderloin with Herbs and Spices	
糖醋里脊	98		
Wok Fried Pork with Sweet		老干妈炒猪颊肉	88
and Sour Sauce		Sautéed Pork Neck with	
		Sichuan Sauce	
茶树菇炒猪颈肉	98		
Stir Fried Pork Neck		春饼炒合菜 🤏	88
with Agrocybe Mushroom		Wok Fried Mix Vegetables	



鲜拆蟹肉炖燕窝 588 鸡枞菌烧辽参 Double Boiled Bird's Nest Braised Sea Cucumber with Fresh Crab Meat with Ji Song Mushroom 黄椒浓汤炖燕窝 588 章丘大葱烧辽参 Braised Yellow Pepper Soup Braised Sea Cucumber with Bird's Nest with Zhang Qiu Shredded Shallot 鲜榨杏汁炖燕窝 588 Double Boiled Bird's Nest 鲜榨杏汁炖安南子 with Apricot Flavor Venison Stewed with Assorted Mushroom 川贝风水梨炖燕窝 588 Bird's Nest Braised with Sichuan Herbs and Pear

Beijing Cuisine - The Imperial Treasures

288

288

188





老北京炸咯吱 Authentic Beijing Fritters	68
老北京炸素丸子 Authentic Beijing Fried Vegetable Balls	88
特色炒凉粉 [®] Stir Fried Flat Glass Noodle	68
鱼香茄子 Stir Fried Egg Plant in Szechuan Sauce	68
炝炒包菜 Wok Fried Cabbage	68
醋溜白菜 Sautéed Chinese Cabbage in Sweet and Sour Sauce	68
清炒藕芽 Wok Fried Lotus Root	78
蒜片烧茶树菇 Braised Tea Tree Mushroom with Garlic	88
板栗娃娃菜 Braised Baby Cabbage with Chestnuts	78
竹笙上汤浸时蔬 Seasonal Vegetables and Bamboo Fungus in Superior Sauce	78
野山菌鸡汤浸娃娃菜 Braised Wild Mushrooms and Chinese Baby Cabbage	78
原汁原味西洋菜 S Braised Watercress in Superior Soup	68
榄菜炒四角豆	78





西洋菜 菜心 芥兰 油菜 菠菜

Water Cress, Kale, Bok Choy,

Spinach, Green Vegetable.

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

68

128

88

58

with Olive Vegetables)

Sautéed Green Vegetable

Typhalatifolial in Cream Soup

铁锅米辣脆山药 (藕芽)

Wok fried Yam (lotus Root) with

生炒广东菜心

奶汤蒲菜

Spicy Rice

白灼时蔬

Steamed Vegetable

午餐点心

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

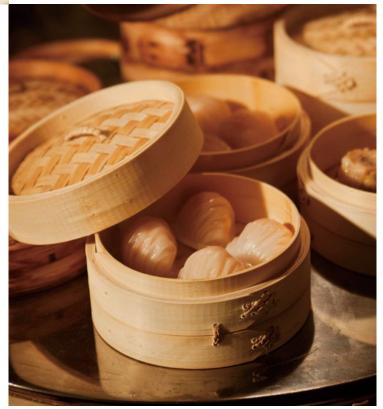


榄菜肉碎蒸鲜茶树姑 Steamed Agrocybe Mushroom with Olives Leaf and Minced Pork	38
香菇鳕鱼蒸胜瓜 Steamed Cod Fish with Towel Gourd and Mushroom	42
荷香蒸滑鸡 Wrapped Chicken in Lotus Leaf	38
鲜肉小笼包 [®] Pork Bun	48
蕉叶雪菜蒸银鳕鱼 Steamed Cod Fish Wrapped in Banana Leaves	88
蟹籽烧麦❷ Traditional Home-made Pork Shaomai	48

蜜汁叉烧包 ❷
Roasted Char Su Pork Bun

豉汁蒸排骨
Steamed Pork Rib with
Black Bean Paste

豉汁蒸风爪
Steamed Chicken Feet
in Home-made Sauce



水晶鲜虾菠菜饺 58
Crystal Shrimp Spinach Dumplings.

生煎冬菜牛肉包 48
Fried Preserved Cabbage Beef Bun

腐乳蒸百叶 48
Steamed Preserved Bean Curd



吉士马拉糕 Steamed Custard Sponge Cake	38	香煎韭菜饺 ❷ Pan-fried Chive Dumpling	48
鸭丝春卷 Sliced Duck Spring Roll	38	xo 酱炒萝卜糕 Sautéed Turnip Cake with XO Sauce	48
鲜虾炸云吞 Deep Fried Crispy Prawn Wanton	38	酥皮蛋塔 Crispy Egg Tart	48
流沙奶黄包 Steamed Milk and Egg Bun	28	蜜汁叉烧酥 BBQ Pork with Crispy Cake	48
珍珠糯米鸡 Steamed Glutinous Rice with Chicken	48	瑶柱银杏粥 Superior Conpoy Congee	68
鲜虾腐皮卷 Shrimp and Bean Curd Skin Roll	48		



