

DA DONG

大董意境菜



大董



DaDong Yijing  
Cuisine Recommended Dish  
Content

🍴 DaDong Signature Dish   🌶️ Spicy   🌿 Vegetarian  
\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
PHOTOS FOR REFERENCE ONLY

## ROAST DUCK 烤鸭

\$ 98 Whole   9 DaDong “SuBuNi” Roast Duck 🍴  
\$ 58 Half   Served with Sugar, Pancakes, Crispy Sesame Buns and Special Sauces  
大董“酥不腻”烤鸭（一只/半只）

\$ 42   10 10g Kaluga Caviar\* Supplement  
另配 10g 卡露伽黑鱼子

## COLD DISHES 凉菜

\$ 19   13 Geoduck Clam \* Fillets 🍴  
with Green Sichuan Peppercorn  
鲜花椒炆象拔蚌

\$ 22   14 Smoked Salmon \* 🌶️  
Sliced Avocado with Traditional Chinese Chili Sauce  
老干妈酱烟熏三文鱼油梨卷

\$ 12   15 Fresh Oyster \* Dual Flavors  
Kaluga Caviar \* , Green Apple Foam, Balsamic and Mustard Pearls  
生蚝双味

\$ 38   16 Scottish Langoustine \* Sashimi  
深海鳌虾刺身

\$ 20   17 Cherry Foie Gras 🍴  
樱桃鹅肝

\$ 18   18 Chilled Spicy Chicken Sichuan Style 🌶️  
with Sesame and Peanut Paste  
川味口水鸡



\$ 16   18 Braised Beef Cubes 🌶️  
Red Chili Oil  
红油小牛肉

\$ 15   19 Sticky Rice Wrapped with Iberico Ham  
伊比利亚火腿粽子

\$ 16   19 Champagne Glazed Vine 🌿  
Tomatoes  
Crispy Mushroom Salad Stuffing  
番茄脆菇沙拉

\$ 12   20 Broad Beans with Preserved Vegetables 🌿  
榄菜蚕豆

\$ 8   20 Mashed Eggplants with Sesame Paste 🌿  
On Crispy Wafers  
麻酱茄泥

\$ 16   21 Chinese Cabbage Two Ways  
Mustard and Vinegar  
白菜双墩

\$ 9   21 Spicy and Sour Cucumbers 🌶️ 🌿  
酸辣黄瓜

\$ 18   22 Sweet and Sour Pork Ribs 🍴  
Preserved Plums and Sprinkled with Powdered Sugar  
江雪糖醋小排

\$ 14   23 Lotus Root with Glutinous Rice 🌿  
Glazed with Caramel  
糯米藕

\$ 18   24 Sea Urchin \* on Rice  
海胆饭

\$ 14   25 Salted Duck Egg Yolk with Green Mung Bean Rice 🌿  
Scented with Kaffir Lime Leaves  
高邮咸蛋黄饭

\$ 12   26 Layered Crispy Pancakes with Parmigiano 🌿  
芝士薄脆饼

## SOUPS 汤

- 29  
**\$ 14** Squid Ink Soup ②  
Tofu Threads and Black Truffle  
黑松露墨鱼汁文思羹
- 30  
**\$ 12** Seafood Soup in Orange Cup  
Shrimp and Water Chestnuts  
香橙湖鲜羹
- 31  
**\$ 12** Wontons in Hua Diao Wine Broth  
Stuffed with Minced Shepherd's Purse and Shrimp  
花雕汤荠菜馄饨
- 32  
**\$ 14** Hot and Sour Scallop \* Cappuccino ⑤  
泡沫酸辣带子汤
- 33  
**\$ 14** Chilled Scallop \* Citrus Soup  
浆水带子冷汤
- 34  
**\$ 28** Lobster Soup with Blanched Geoduck Clams \*  
龙虾汤灼象拔蚌

## HOT DISHES 热菜

- 37  
**\$ MP** Steamed King Crab (choice of whole or half) ②  
with Egg Whites and Shao Xing Rice Wine  
花雕芙蓉蒸帝王蟹 (一只 / 半只)
- 38  
**\$ 89** DaDong Braised Sea Cucumber ②  
with Young Wheat Grains and Leeks  
董氏新麦烧海参
- 39  
**\$ 195** Braised Sea Cucumbers with Leeks ②  
To Share  
伙食海参
- 41  
**\$ MP** Fresh King Crab Golden Hot ② Pot (choice of whole or half)  
Includes Choice of 2 Vegetables and 2 Starches  
涮帝王蟹 (一只 / 半只)  
自选两款蔬菜类配菜及两款淀粉类配菜
- 42  
**\$ 32** Slow-Cooked Lobster with Saffron Rice ②  
Balsamic Pearls  
红花汁饭焗龙虾
- 43  
**\$ 98** Braised Abalone with Italian Risotto ②  
意大利米饭煮溏心鲍鱼







- 44  
**\$ 92** Truffle Braised Whole Abalone ②  
with Chinese Iron Yam  
松露汁铁棍山药鲍鱼
- 45  
**\$ 26** Steamed Rice with Braised ② Abalone  
Truffle Sauce and Chinese Iron Yam  
松露汁铁棍山药鲍鱼饭
- 46  
**\$ MP** Dry-Braised Whole Sole ⑤  
with Blueberries, Herbs and Spices  
干烧龙利鱼
- 47  
**\$ 24** Dry-Braised Sole Fillet ⑤  
with Blueberries, Herbs and Spices  
干烧龙利鱼 (去骨)
- 48  
**\$ 32** Sunset Steamed Chilean Sea Bass Fillet ⑤  
with Diced Hot Red Peppers  
红漫天鳕鱼 (去骨)
- 48  
**\$ 29** Flash Cured and Slow-Cooked Sole Fillet  
Mushroom, Pearl Onion and Heirloom Carrots  
黄烧蘑菇龙利鱼 (去骨)
- 49  
**\$ 48** Baked Sea Bass Fillet  
with Pink Peppercorns and Roasted Garlic  
红胡椒焗斑鱼 (去骨)

- 50  
**\$ 25** Stewed Sole Fillets  
with Herbs and Spice Broth  
侷炖龙利鱼 (去骨)
- 51  
**\$ 42** Song Shu Crispy Whole Fish  
with Sweet and Sour Sauce and Pine Nuts  
松鼠鱼
- 52  
**\$ 26** Sautéed Spanish Red Carabinero Prawn  
桃花泛 (油焗西班牙大虾)
- 53  
**\$ MP** Hot and Spicy Lobster ⑤  
Whole Lobster with Chilies  
麻大 (麻辣大龙虾)
- 54  
**\$ 26** DaDong Kung Pao Shrimp ⑤  
Peanuts, Chilies and Scallions  
董氏官保虾
- 54  
**\$ 22** DaDong Kung Pao Chicken ⑤  
Peanuts, Chilies and Scallions  
官保鸡丁
- 55  
**\$ 56** Roasted Squab with Lemongrass  
香茅草焗乳鸽

- \$ 24 <sup>56</sup> Stir-Fried Duck Treasures  
Served on a Crisp Potato Nest with Pine Nuts  
雀巢鸭宝
- \$ 52 <sup>57</sup> A5 Kobe Beef\* / 日本 A5 和牛  
\$ 34 Wagyu Beef\* / 美国和牛  
Black Pepper Beef\* Cutlets    
招牌豉椒雪花牛仔粒
- \$ 56 <sup>58</sup> Red Chili Diced Short Rib \*   
豉椒牛仔粒
- \$ 42 <sup>59</sup> A5 Kobe Beef\* / 日本 A5 和牛  
\$ 26 Wagyu Beef\* / 美国和牛  
Sea Salt and Lime Seared Beef\*  
with Cauliflower Florets  
青柠海盐牛肉
- \$ 52 <sup>60</sup> A5 Kobe Beef\* / 日本 A5 和牛  
\$ 34 Wagyu Beef\* / 美国和牛  
Seared Wagyu Beef\*  
with Preserved Sichuan Vegetables  
椒麻冲菜牛肉
- \$ 49 <sup>61</sup> Sizzling Sliced Short Rib \*  
with Shallots  
葱爆小牛肉

- \$ 17 <sup>62</sup> Sautéed Broad Beans with  
Dried River Shrimp  
美极金钩炒蚕豆
- \$ 18 <sup>63</sup> Saffron Braised Baby Cabbage  
and Chestnuts  
红花汁栗子白菜
- \$ 17 <sup>64</sup> Tofu with Saffron Sauce  
红花汁豆腐
- \$ 19 <sup>65</sup> DaDong Braised Eggplant   
董氏烧茄子
- \$ 16 <sup>66</sup> Sautéed Snow Pea Sprouts   
清炒豌豆尖

## STAPLES 主食

- \$ 12 <sup>69</sup> Crystal Vegetable Buns    
透亮素包子
- \$ 4 / per piece <sup>70</sup> Pan-Seared Pork & Shrimp  
Steamed Buns  
Minimum 4 Pieces  
三点肉包子 (4 个起售)
- \$ 6 <sup>71</sup> Pan-Fried Dumpling  
尖椒煎饺
- \$ 12 <sup>72</sup> Steamed Dun Huang Flowery   
Rolls  
敦煌飞天彩馍
- \$ 21 <sup>73</sup> Trio of Crispy Pork Rolls   
书皮肉饼
- \$ 22 <sup>74</sup> Wagyu Beef\* Fried Rice  
雪花牛肉炒饭
- \$ 14 <sup>74</sup> Soy Sauce Fried Rice  
酱油炒饭
- \$ 16 <sup>75</sup> Beijing Zha Jiang Noodles  
with Soy Bean Paste and Traditional Accompaniments  
老北京炸酱面
- \$ 16 <sup>75</sup> Noodles with Beef\* and  
Pickled Cabbage  
牛肉酸菜面
- \$ 12 <sup>76</sup> Cold Avocado Noodles    
with Spicy Sichuan Sauce  
牛油果麻辣凉面

# 大董「酥不膩」烤鸭



## DADONG "SUBUNI" ROAST DUCK

DaDong Yijing

Cuisine Recommended Dish

### DESSERTS 甜点

**\$ 12** <sup>79</sup> Chocolate Pudding with Candied Cherries   
霜

**\$ 12** <sup>80</sup> Cookies with "Li Guang" Apricot Jam  
李广杏酱曲奇

**\$ 12** <sup>81</sup> Multi-Flavored White Chocolate Shells  
贝壳邂逅白芝士巧克力

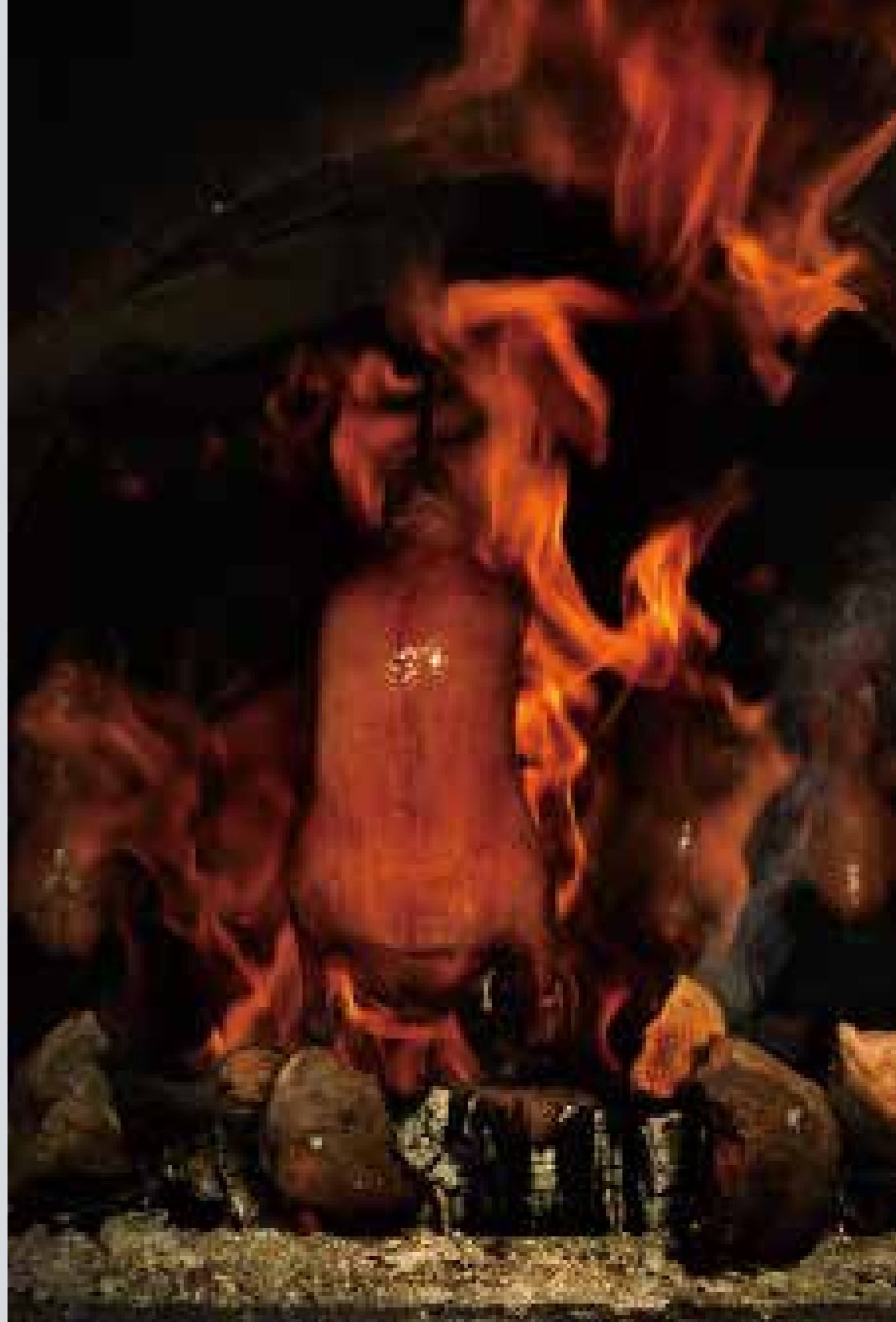
**\$ 10** <sup>82</sup> Five Flavor Cheese Mousse Draped in Silk  
渐变慕斯

**\$ 9** <sup>83</sup> Traditional Dried Tangerine Peel Flavored Ice Cream  
陈皮冰激凌

**\$ 16** <sup>84</sup> Traditional Glazed Caramel Apples   
拔丝苹果

**\$ 9 / per plate 盘** <sup>85</sup> Traditional Beijing Snacks  
choice of Four Pieces  
北京小吃

**\$ 5** <sup>86</sup> Red and Yellow Pomelos with Chinese Greengage Plums  
红黄甜柚





绣面芙蓉一笑开，斜飞宝鸭衬香腮。  
宋·李清照「浣溪沙」



◎ DaDong “SuBuNi” Roast Duck  
Served with Sugar, Pancakes, Crispy Sesame Buns and Special Sauces

大董“酥不腻”烤鸭（一只 / 半只）

\$ 98 Whole / \$ 58 Half





鸭卧溪沙暖  
唐·温庭筠「早春浣水送友人」

DaDong Yijing  
Cuisine Recommended Dish

10g Kaluga Caviar \* Supplement

另配 10g 卡露伽黑鱼子

\$ 42

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大董意境菜

凉菜



COLD DISHES

DaDong Yijing

Cuisine Recommended Dish



目穷淮海满如银，万道虹光育蚌珍。  
宋·米芾「中秋登楼望月」



◉ Geoduck Clam \* Fillets  
with Green Sichuan Peppercorn

鲜花椒炆象拔蚌

\$ 19



念去去，千里烟波，暮霭沉沉楚天阔  
宋·柳永「雨霖铃·寒蝉凄切」

DaDong Yijing  
Cuisine Recommended Dish

5 Smoked Salmon \*  
Sliced Avocado with Traditional Chinese Chili Sauce

老干妈酱烟熏三文鱼油梨卷

\$ 22

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水殿风来暗香满  
宋·苏轼「洞仙歌·冰肌玉骨」



Fresh Oyster \* Dual Flavors  
Kaluga Caviar \*, Green Apple Foam, Balsamic and Mustard Pearls

生蚝双味

\$ 12

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余霞散成绮，澄江静如练  
南朝·谢朓「晚登三山还望京邑」



Scottish Langoustine \* Sashimi

深海鳌虾刺身

\$ 38

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一颗樱桃天付与，  
数声水调人飘逸  
宋·洪适「满江红·百廿留春」



Cherry Foie Gras

樱桃鹅肝

\$ 20

寂寞梧桐，深院锁清秋  
唐·李煜「相见欢·无言独上西楼」



**S**  
**Chilled Spicy Chicken Sichuan Style**  
with Sesame and Peanut Paste

川味口水鸡

\$ 18

采丝缠粽动嘉辰，浴殿风生画扇轮  
宋·王珪「端午内中帖子词·皇帝阁」



**Sticky Rice Wrapped with Iberico Ham**

伊比利亚火腿粽子

\$ 15

红英一树春来早，独占芳时  
宋·晏殊「采桑子·红英一树春来早」



**S**  
**Braised Beef Cubes**  
Red Chili Oil

红油小牛肉

\$ 16

DaDong Yijing  
Cuisine Recommended Dish

绿杨烟外晓寒轻，红杏枝头春意闹  
宋·宋祁「玉楼春」



**V**  
**Champagne Glazed Vine Tomatoes**  
Crispy Mushroom Salad Stuffing

番茄脆菇沙拉

\$ 16



天街小雨润如酥，草色遥看近却无  
唐·韩愈「早春呈水部张十八员外」



✓  
Broad Beans with  
Preserved Vegetables

榄菜蚕豆

\$ 12

青梅如豆柳如烟，日长蝴蝶飞  
唐·冯延巳「醉桃源·南园春半踏青时」



Chinese Cabbage Two Ways  
Mustard and Vinegar

白菜双墩

\$ 16

零落成泥碾作尘，只有香如故  
宋·陆游「卜算子·咏梅」



✓  
Mashed Eggplants with  
Sesame Paste  
On Crispy Wafers

麻酱茄泥

\$ 8

DaDong Yijing  
Cuisine Recommended Dish

黄花醉了，碧梧题罢，闲卧对高秋  
宋·晏几道「少年游·雕梁燕去」



✓  
Spicy and Sour Cucumbers

酸辣黄瓜

\$ 9



孤舟蓑笠翁，独钓寒江雪。  
唐·柳宗元「江雪」

DaDong Yijing  
Cuisine Recommended Dish

◉ Sweet and Sour Pork Ribs  
Preserved Plums and Sprinkled with Powdered Sugar

江雪糖醋小排

\$ 18



嫩竹犹含粉，初荷未聚尘。  
南朝·徐陵「侍宴诗」

◉ Lotus Root with Glutinous Rice  
Glazed with Caramel

糯米藕

\$ 14



浅深碧绿湖田稻，浓淡红黄野岸花  
宋·吴潜「庚刘自昭出郊佳什」

DaDong Yijing  
Cuisine Recommended Dish

Sea Urchin \* on Rice

海胆饭

\$ 18

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绿遍山原白满川，子规声里雨如烟  
宋·翁卷「乡村四月」

✔ Salted Duck Egg Yolk with Green Mung Bean Rice  
Scented with Kaffir Lime Leaves

高邮咸蛋黄饭

\$ 14





紫蔓凝阴绿四垂，暗香撩乱扑罗衣  
宋·晁端礼「浣溪沙」

DaDong Yijing  
Cuisine Recommended Dish

✔ Layered Crispy Pancakes with Parmigiano

芝士薄脆饼

\$ 12

## SOUPS

DaDong Yijing

Cuisine Recommended Dish

大董意境菜

汤



黑潭水深黑如墨，传有神龙人不识  
唐·白居易「黑潭龙」



◉ Squid Ink Soup  
Tofu Threads and Black Truffle

黑松露墨鱼汁文思羹

\$ 14



**Seafood Soup in Orange Cup**

Shrimp and Water Chestnuts

香橙湖鲜羹

\$ 12

月仄金盆堕水，雁回醉墨书空  
宋·黄庭坚西江月·月侧金盆堕水

DaDong Yijing  
Cuisine Recommended Dish

烟销日出不见人，欸乃一声山水绿  
唐·柳宗元「渔翁」



**Wontons in Hua Diao Wine Broth**

Stuffed with Minced Shepherd's Purse and Shrimp

花雕汤荠菜馄饨

\$ 12



荷尽已无擎雨盖，菊残犹有傲霜枝  
宋·苏轼「赠刘景文」

DaDong Yijing  
Cuisine Recommended Dish

Hot and Sour Scallop \* Cappuccino

泡沫酸辣带子汤

\$ 14

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荷尽已无擎雨盖，菊残犹有傲霜枝  
宋·苏轼「赠刘景文」

Chilled Scallop \* Citrus Soup

浆水带子冷汤

\$ 14

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月仄金盆堕水，雁回醉墨书空  
宋·黄庭坚「西江月·月侧金盆堕水」

DaDong Yijing  
Cuisine Recommended Dish

Lobster Soup with Blanched Geoduck Clams \*

龙虾汤灼象拔蚌

\$ 28

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大董意境菜

热  
菜



HOT DISHES

DaDong Yijing

Cuisine Recommended Dish

「万红喧昼，占尽人间秀  
宋·李之仪「千秋岁·万红喧昼」



◉ Steamed King Crab (choice of whole or half )  
with Egg Whites and Shao Xing Rice Wine

花雕芙蓉蒸帝王蟹（一只 / 半只）

\$ MP



横眉群山千秋雪，笑吟长空万里风  
唐·白居易「涧底松」

DaDong Yijing  
Cuisine Recommended Dish

◎ DaDong Braised Sea Cucumber  
with Young Wheat Grains and Leeks

董氏新麦烧海参

\$ 89



一道残阳铺水中，半江瑟瑟半江红  
唐·白居易「暮江吟」

◎ Braised Sea Cucumbers with Leeks  
To Share

伙食海参

\$ 195



## Vegetables

Bean Curd Skin  
 Chinese Yam  
 White Cabbage  
 Tofu  
 Snow Pea Sprouts  
 Lotus Root  
 Winter Melon  
 Wood Ear Mushroom

## 蔬菜类

豆皮  
 山药  
 白菜  
 豆腐  
 豆苗  
 莲藕  
 冬瓜  
 木耳

\$ 8 / per item 每款

## Starches

Sweet Potato  
 Potato  
 Homemade Noodles  
 Rice Noodles

## 淀粉类

红薯  
 土豆  
 面条  
 粉条

\$ 8 / per item 每款

## Meat & Seafood

A5 Kobe Beef \*  
 Wagyu Beef \*  
 Beef Short Rib \*  
 Half Geoduck Clam \* Sliced  
 Pork & Shrimp Dumplings

## 肉食及海鲜类

日本 A5 和牛 \$ 86 / 4oz  
 美国和牛 \$ 36 / 4oz  
 牛小排 \$ 24 / 4oz  
 象拔蚌一磅 \$ 88 / 1b  
 猪肉鲜虾水饺 (6个) \$ 8 / 6 pieces

### CAUTION:

1. The Hot Pot contains water at high temperatures. Please refrain from moving or touching it, once the service staff has placed it on the table. If you require assistance, please ask your server.
2. For parties of 6 or less, a half serving of the King Crab is recommended.

### 温馨提示:

1. 火锅较烫, 请不要自行移动或触摸火锅, 以免烫伤。如需协助, 请问您的服务人员。
2. 半只帝王蟹建议 6 人或 6 人以下享用。

正好为, 霜蟹持满, 诗情如昨  
 宋·管鉴「鹊桥仙·中秋重九」



## ☉ Fresh King Crab Golden Hot Pot (choice of whole or half )

Includes Choice of 2 Vegetables and 2 Starches

### 涮帝王蟹 (一只 / 半只)

自选两款蔬菜类配菜及两款淀粉类配菜

\$ MP



玉带红花供奉班  
宋·赵师侠「鸚鵡天」

DaDong Yijing  
Cuisine Recommended Dish

◉ Slow-Cooked Lobster with Saffron Rice  
Balsamic Pearls

红花汁饭焗龙虾

\$ 32



日烘深院香，幽姿无众草  
宋·葛立方「菩萨蛮·井梧叶叶秋风晚」

◉ Braised Abalone with Italian Risotto

意大利米饭煮溏心鲍鱼

\$ 98



卧对白萍洲，欵眠数钓舟  
宋·曾纡「菩萨蛮」

DaDong Yijing  
Cuisine Recommended Dish

◉ Truffle Braised Whole Abalone  
with Chinese Iron Yam

松露汁铁棍山药鲍鱼

\$ 92

误入藕花深处，惊起一滩鸥鹭  
宋·李清照「如梦令·常记溪亭日暮」



◉ Steamed Rice with Braised Abalone  
Truffle Sauce and Chinese Iron Yam

松露汁铁棍山药鲍鱼饭

\$ 26

云横远渚岫重重，野花犹向涧边红  
宋·米芾「浣溪沙·日射平溪玉宇中」



5 Dry-Braised Whole Sole  
with Blueberries, Herbs and Spices

干烧龙利鱼

\$ MP

云横远渚岫重重，野花犹向涧边红  
宋·米芾「浣溪沙·日射平溪玉宇中」



5 Dry-Braised Sole Fillet  
with Blueberries, Herbs and Spices

干烧龙利鱼（去骨）

\$ 24



看万山红遍，层林尽染，漫江碧透，百舸争流  
毛泽东「沁园春·长沙」



**Sunset Steamed Chilean Sea Bass Fillet**  
with Diced Hot Red Peppers

红漫天鳕鱼（去骨）

\$ 32

玉龙度海吹鱼浪，烟淡宝钗横鬓  
宋·李天骥「摸鱼儿·又何须」



**Flash Cured and Slow-Cooked Sole Fillet**  
Mushroom, Pearl Onion and Heirloom Carrots

黄烧蘑菇龙利鱼（去骨）

\$ 29

DaDong Yijing  
Cuisine Recommended Dish

芳沼徒游比目鱼，幽径还生拔心草  
唐·骆宾王「艳情代郭氏答卢照邻」



**Baked Sea Bass Fillet**  
with Pink Peppercorns and Roasted Garlic

红胡椒焗斑鱼（去骨）

\$ 48

枕上诗书闲处好，门前风景雨来佳  
宋·李清照「摊破浣溪沙·病起萧萧两鬓华」



**Stewed Sole Fillets**  
with Herbs and Spice Broth

侷炖龙利鱼（去骨）

\$ 25

误入藕花深处，惊起一滩鸥鹭  
宋·李清照「如梦令·常记溪亭日暮」



**Song Shu Crispy Whole Fish**  
with Sweet and Sour Sauce and Pine Nuts

松鼠鱼

\$ 42



桃花流水窅然去，别有天地非人间  
唐·李白「山中问答」

DaDong Yijing  
Cuisine Recommended Dish

### Sautéed Spanish Red Carabinero Prawn

桃花泛（油焖西班牙大虾）

\$ 26

双凤云中扶辇下，六鳌海上驾山来  
宋·王珪「上元应制」



### Hot and Spicy Lobster

Whole Lobster with Chilies

麻大（麻辣大龙虾）

\$ MP



秋色连波，波上寒烟翠  
宋·范仲淹「苏幕遮·怀旧」



**5**  
DaDong Kung Pao Shrimp  
Peanuts, Chilies and Scallions

董氏宫保虾

\$ 26

野鸟飞来，又是一般闲暇  
宋·辛弃疾「丑奴儿·博山道中效李易安体」



**5**  
DaDong Kung Pao Chicken  
Peanuts, Chilies and Scallions

宫保鸡丁

\$ 22

DaDong Yijing  
Cuisine Recommended Dish

烟暖丰瑶草，金井碧梧维凤娇  
宋·毛滂「清平乐·九重寒少」



Roasted Squab with Lemongrass

香茅草焗乳鸽

\$ 56



山上一层桃李花，云间烟火是人家  
唐·刘禹锡「竹枝」

DaDong Yijing  
Cuisine Recommended Dish

### Stir-Fried Duck Treasures

Served on a Crisp Potato Nest with Pine Nuts

雀巢鸭宝

\$ 24

爱惜芳时，莫待无花空折枝  
唐·杜秋娘「金缕衣」



### Black Pepper Beef\* Cutlets

with Dried Chilies

招牌豉椒雪花牛仔粒

\$ 52 A5 Kobe Beef\* / 日本A5和牛

\$ 34 Wagyu Beef\* / 美国和牛



辣辣辛辛一味禅，  
惯常岂在杓头边。  
宋·释心月「送光典座」

DaDong Yijing  
Cuisine Recommended Dish

Red Chili Diced Short Rib \*

豉椒牛仔粒

\$ 56

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



芦叶满汀洲，  
寒沙带浅流。  
宋·刘过「唐多令·芦叶满汀洲」

Sea Salt and Lime Seared Beef \*

with Cauliflower Florets

青柠海盐牛肉

\$ 42 A5 Kobe Beef\* / 日本A5和牛

\$ 26 Wagyu Beef\* / 美国和牛

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



驰骋流年，恍如一瞬星霜换  
宋·张抡「烛影摇红·双阙中天」



**Seared Wagyu Beef\***  
with Preserved Sichuan Vegetables

椒麻冲菜牛肉

\$ 52     A5 Kobe Beef\* / 日本A5和牛  
\$ 34     Wagyu Beef\* / 美国和牛

新绿小池塘，风帘动，碎影舞斜阳  
宋·周邦彦「风流子·新绿小池塘」



**Sautéed Broad Beans with  
Dried River Shrimp**

美极金钩炒蚕豆

\$ 17

八百里分麾下炙，五十弦翻塞外声  
宋·辛弃疾「破阵子·为陈同甫赋壮词以寄」



**Sizzling Sliced Short Rib\***  
with Shallots

葱爆小牛肉

\$49

DaDong Yijing  
Cuisine Recommended Dish

天边金掌露成霜，云随雁字长  
宋·晏几道「阮郎归·天边金掌露成霜」



**Saffron Braised Baby Cabbage  
and Chestnuts**

红花汁栗子白菜

\$ 18

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Tofu with Saffron Sauce

红花汁豆腐

\$ 17



DaDong Braised Eggplant

董氏烧茄子

\$ 19



天尽头，何处有香丘  
清·曹雪芹「葬花吟」

DaDong Yijing  
Cuisine Recommended Dish

✔ Sautéed Snow Pea Sprouts

清炒豌豆尖

\$ 16

大董意境菜



主  
食

STAPLES

DaDong Yijing  
Cuisine Recommended Dish

宋·晏几道「清平乐·波纹碧皱」  
波纹碧皱，曲水清明后

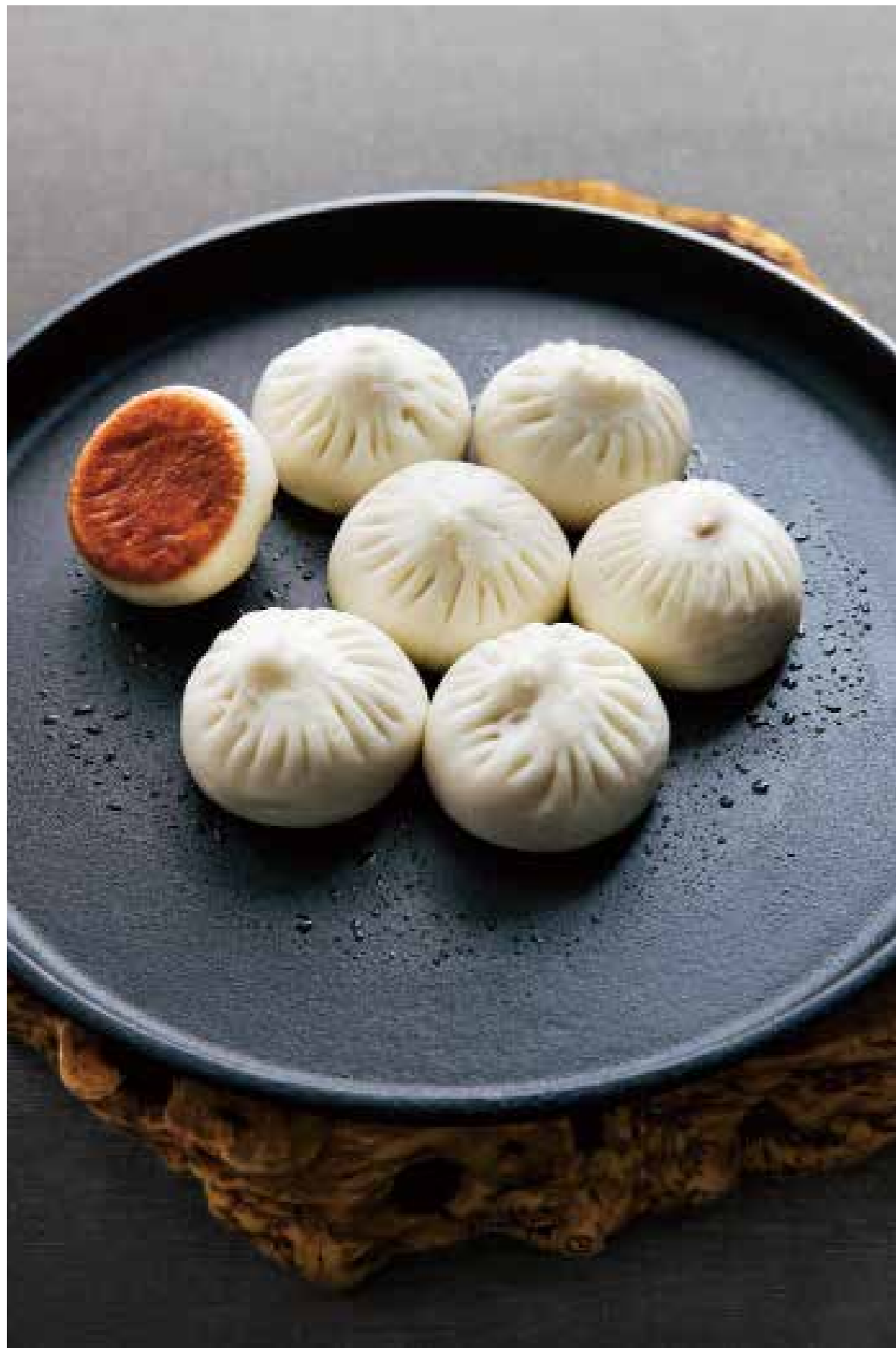


☉ Crystal Vegetable Buns

透亮素包子

\$ 12





小时不识月，呼作白玉盘  
唐·李白「古朗月行」

DaDong Yijing  
Cuisine Recommended Dish

### Pan-Seared Pork & Shrimp Steamed Buns

Minimum 4 Pieces

三点肉包子（4个起售）

\$ 4 / per piece 个

暖雨晴风初破冻，柳眼梅腮，已觉春心动  
宋·李清照「蝶恋花」



### Pan-Fried Dumpling

尖椒煎饺

\$ 6

绿外浓黄白外红，一屏香锦立春风  
宋·姚勉「花障」



✔ Steamed Dun Huang Flowery Rolls

敦煌飞天彩馍

\$ 12

胡麻饼样学京都，面脆油香新出炉  
唐·白居易「寄胡麻饼与杨万州」



● Trio of Crispy Pork Rolls

书皮肉饼

\$ 21

一往情深深几许，深山夕照深秋雨。  
清·纳兰性德「蝶恋花·出塞」



### Wagyu Beef\* Fried Rice

雪花牛肉炒饭

\$ 22

种豆南山下，草盛豆苗稀  
东晋·陶渊明「归园田居·其三」



### Beijing Zha Jiang Noodles with Soy Bean Paste and Traditional Accompaniments

老北京炸酱面

\$ 16

空腹有诗衣有结，湿薪如桂米如珠  
宋·苏轼「浣溪沙」



### Soy Sauce Fried Rice

酱油炒饭

\$ 14

DaDong Yijing  
Cuisine Recommended Dish

疏影横斜水清浅，暗香浮动月黄昏  
宋·林逋「山园小梅·其一」



### Noodles with Beef\* and Pickled Cabbage

牛肉酸菜面

\$ 16

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风回小院庭芜绿，柳眼春相续  
唐·李煜「虞美人·风回小院庭芜绿」

DaDong Yijing  
Cuisine Recommended Dish

## DESSERTS

DaDong Yijing

Cuisine Recommended Dish

大董意境菜

甜

点



**S V** Cold Avocado Noodles  
with Spicy Sichuan Sauce

牛油果麻辣凉面

\$ 12



一别如斯，落尽梨花月又西  
清·纳兰性德「采桑子」



◉ Chocolate Pudding with Candied Cherries

霜

\$ 12





客舍雨余梅杏黄，忆君著书看屋梁  
宋·章甫「次吕伯恭见寄韵」

DaDong Yijing  
Cuisine Recommended Dish

Cookies with “Li Guang” Apricot Jam

李广杏酱曲奇

\$ 12

一别如斯，落尽梨花月又西  
清·纳兰性德「采桑子」



Multi-Flavored White Chocolate Shells

贝壳邂逅白芝士巧克力

\$ 12



梨花菊蕊不相饶，娇黄带轻白  
宋·赵彦端「好事近·朱户闭东风」

DaDong Yijing  
Cuisine Recommended Dish

Five Flavor Cheese Mousse Draped in Silk

渐变慕斯

\$ 10



锦瑟无端五十弦，一弦一柱思华年  
唐·李商隐「锦瑟」

Traditional Dried Tangerine Peel Flavored Ice Cream

陈皮冰激凌

\$ 9



柳阴直，烟里丝丝弄碧  
宋·周邦彦「兰陵王·柳阴直」

DaDong Yijing  
Cuisine Recommended Dish

Traditional Glazed Caramel Apples

拔丝苹果

\$ 16

多情只有春庭月，犹为离人照落花  
唐·张泌「寄人」



Traditional Beijing Snacks

choice of Four Pieces

北京小吃

\$ 9 / per plate 盘

酒红初上脸边霞，一场春梦日西斜  
宋·晏殊「浣溪沙」



*DaDong Yijing*  
Cuisine Recommended Dish

## Red and Yellow Pomelos

with Chinese Greengage Plums

红黄甜柚

\$ 5