

Philippe

Specialty Drinks

MIDNIGHT MOJITO

Muddled fresh blueberries and mint, simple syrup, Stoli Blueberry, splash of fresh squeezed lime juice, soda, with blueberries as a garnish 12.

PHILIPPE PASSION

Absolut peach, Absolut pear, mango puree, fresh squeezed lemon juice, syrup, soda, and a splash of cranberry 12.

SUMMER LIGHT MARGARITA

Avion tequila, Fresh squeezed Lime Juice, Splash of Cointreau, served on the rocks 12.

BANGKOK BANANA

Malibu Banana, Peach Schnapps, fresh squeezed pineapple juice and a splash of grenadine 12.

SHANGHAI PHILIPPE

St. Germain Elderflower, muddled fresh strawberries, Stoli Strawberry, Mumm champagne, and a strawberry garnish 15.

PHILIPPTINI

Lychee & fresh squeezed pineapple juice, Ciroc, triple sec, splash of Chambord, tastes similar to a sweet grapefruit 15.

LYCHEE MARTINI

Lychee juice & coconut cream, Ciroc Coconut vodka, fresh squeezed lime juice, and Cointreau 14.

CUCUMBER MOJITO

Tanteo Jalapeno Tequila, fresh lime juice, agave nectar, muddled cucumber and fresh pineapple juice 14.

NUVO SPARKLING COSMOPOLITAN

Nuvo Sparkling vodka, a splash of Grand Marnier, and a splash of fresh squeezed lime juice 15.

GOLDEN GRAPE

Muddled seedless red grapes, Ketel One Citroen vodka, Chardonnay, fresh squeezed lemon juice, and a splash of syrup 14.

ORANGE MARTINI

Stoli Orange, fresh squeezed orange juice, Cointreau, fresh squeezed lime juice, and a splash of cranberry 12.

TROPICAL MARGARITA

Tanteo Tropical Tequila, fresh lime juice and agave nectar 12.

LYCHEE GINGER CAIPIRINHA

Leblon Cachaça, lychee juice, ginger 14.

Fresh Squeezed Juices for ALL Cocktails

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SOUP

CORN & CRAB MEAT SOUP \$ 10.

WON TON SOUP \$ 8.

HOT AND SOUR SOUP \$ 8.

SALADS

PHILIPPE'S HOUSE SALAD 10.
sesame/soy vinaigrette

SPINACH SALAD 11.
plum & lime juice vinaigrette

CRUNCHY DUCK SALAD 14.
sesame/soy vinaigrette

APPETIZERS

MAINE LOBSTER SPRING ROLLS 24.

SHRIMP SPRING ROLLS (3) 18.

PEKING DUCK SPRING ROLLS (3) 14.

VEGETABLE SPRING ROLLS (3) 12.

SALT & PEPPER CALAMARI 12.

SHRIMP TOAST 14.

WOK FRIED MAYONNAISE PRAWNS 18.

GLAZED SPARE RIBS 15.

VEGETARIAN FLAT NOODLE 10.

CHICKEN FLAT NOODLE 12.

SCALLION PANCAKE 10.

CRISPY SEAWEED (GAMBEI) 12.

SATAYS

skewers prepared in chef Chow's famous cream sauce

CHICKEN (3) 15.

SHRIMP (2) 25.

"The Chicken Satays are Amazing"
N.Y. Newsday, Jan 2006

BEEF (3) 16.

CHEF CHOW'S LETTUCE WRAPS

CHICKEN 15.

SHRIMP 18.

BEEF 16.

VEGETARIAN 12.

NOODLES & DUMPLINGS

by chef Wun Po Foo

MR. CHENG'S NOODLES 14.
hand-pulled noodles in pork or veal bean sauce

JADE DUMPLINGS (6) 15.
shrimp & bamboo shoots

CRABMEAT SOUP DUMPLINGS (6) 16.
chef Chow's supreme broth, contains pork

PORK SOUP DUMPLINGS (6) 10.
chef Chow's supreme broth

SIEU MAI (6) 10.
pork & black mushrooms

CHICKEN SIEU MAI (6) 10.
chicken & black mushrooms

WOK FRIED PORK DUMPLINGS (6) 10.

WOK FRIED BEEF DUMPLINGS (6) 11.

VEGETABLE DUMPLINGS (6) 8.
assorted Chinese veg & mushrooms



STEAMED

DUMPLING SAMPLER 12.
2 chicken sieu mai, 2 jade, 2 vegetable

STEAMED WHOLE FISH OF THE DAY 52 *full only*
light sweet soy w/scallion & ginger

CHICKEN & BROCCOLI 36.
served w/brown rice

LIVE MAINE LOBSTER (2 ½ - 3lbs) *market Price*
fresh ginger, scallions & cracked black pepper

SEA BASS 27 *half* / 48 *full*
one side w/black bean & one side w/garlic

SEASONAL VEGETABLE PLATTER 10.
with tofu 15.

* ABSOLUTELY NO ADDED MSG *

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SEAFOOD

GREEN PRAWNS 29 *half* / 52 *full*
cashew nuts, water chestnuts, peppers
& black mushrooms

BLACK PRAWNS 29 *half* / 52 *full*
black bean sauce

NINE SEASONS SPICY PRAWNS 29 *half* / 52 *full*
chef Chow's famous spicy sweet & sour sauce

SPECIAL PRAWNS 29 *half* / 52 *full*
sweet & sour sauce

THREE WITHIN 26 *half* / 45 *full*
shrimp, chicken & drunken fish in white sauce

PAN CRISPY SALMON 26 *half* / 47 *full*
sweet & sour wild Alaskan Salmon

LIVE MAINE LOBSTER *market Price*
salt & pepper (2 ½ - 3lbs)

PINK PRAWNS 29 *half* / 52 *full*
ginger w/sweet & sour sauce

WHITE PRAWNS 29 *half* / 52 *full*
egg white sauce

KING PRAWNS JO LAU 29 *half* / 52 *full*
garlic sauce

SALT & PEPPER PRAWNS 29 *half* / 52 *full*
Chef's specialty

DRUNKEN SEA BASS 27 *half* / 48 *full*
white wine sauce

CRISPY SWEET AND SOUR HALIBUT 26 *half* / 47 *full*
Alaskan Halibut

RED KING CRABS 55 *half* / 95 *full*
garlic/butter sauce

PHILIPPE'S SURF & TURF 110 *for 2*
house mignon, South African lobster tails (2)

POULTRY

BEIJING CHICKEN 20 *half* / 36 *full*
walnuts in sweet brown sauce

SWEET & SOUR CHICKEN 20 *half* / 36 *full*
home made orange sauce

CHICKEN & BROCCOLI 20 *half* / 36 *full*
white sauce

SALT & PEPPER CHICKEN 20 *half* / 36 *full*
Chef's specialty

VELVET CHICKEN 20 *half* / 36 *full*
chopped vegetables in spicy sauce

CHICKEN JO LAU 20 *half* / 36 *full*
garlic sauce

KUNG PAO 20 *half* / 36 *full*
peanuts in homemade red spicy sauce

CRISPY DUCK 27 *half* / 48 *full*
house made pancakes

PEKING

specially prepared by chef Chow w/house made pancakes
please allow 45 minutes for the Peking Duck to be prepared

7 LBS PEKING DUCK 64

"Best Peking Duck in the City"
N.Y. Observer

"Best of NY"
N.Y. Magazine, Adam Platt,

"Rated Best Chinese"
Zagat 2010

4 LBS PEKING CHICKEN 44

"Peking Duck is Regal"
N.Y. Magazine

"A Perfectly Glazed and Crispy Peking Duck"
Crain's New York

"Best Peking Duck in Miami"
Miami Herald

MEAT

FILET MIGNON W/BROCCOLI 29 *half* / 52 *full*

BEEF WITH OYSTER SAUCE 23 *half* / 42 *full*

PORK LOIN SEL ET POIVRE 23 *half* / 42 *full*

HOUSE MIGNON 34 *half* / 60 *full*

CRISPY BEEF 25 *half* / 45 *full*

SWEET AND SOUR PORK 23 *half* / 42 *full*

RICE & VEGETABLES

PORK/SHRIMP FRIED RICE 10.

VEGETABLE FRIED RICE 8.

MIXED VEGETABLES 10.

BROCCOLI 10.

CHICKEN FRIED RICE 9.

BROWN RICE 8.

STRING BEANS 9.

BOK CHOI 10.

ABOVE ENTREES SERVED WITH WHITE RICE. 20% GRATUITIES ADDED FOR PARTIES OF 6 OR MORE

CHEF CHOW'S TASTING MENU - \$65 pp (six person minimum)
CHEF CHOW IS PERSONALLY AVAILABLE FOR PRIVATE EVENTS

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