

CHINESE TUNED O

OPENING MENU

◆
WINTER 2016

SNACKS

Oyster, Pickled Chili and Ginger Mignonette <i>Beau Soleil, New Brunswick</i>	3.5
Singaporean Curried Chicken Spring Roll	5
Steak Tartare, Fish Fragrant Dressing, Sichuan, Rice Crackers	5
Tuxedo Charcuterie Board <i>Honey Glazed Pork, Soy Stock Beef Shin, Spiced Duck Liver Paté, Pickled Radish and Youtiao</i>	28

SALADS

Hong's Delight A Textural, Vegetarian Salad	15
Grilled Calamari, Watercress, Shiitake, Soy Beans, Ginger and Red Vinegar Dressing	19
Roasted Duck, Chinese Celery, Basil, Lychees and Chinkiang Dressing	24
Husband and Wife Traditional Salad of Jellyfish and Pig's Ear with Sichuan Dressing	21

SMALL PLATES

Spicy Smashed Cucumbers	11
Black Fungi, Ginger Vinaigrette	11
Crispy Eggplant, Sichuan and Peanut Caramel	18
Big Eye Tuna, Strange Flavor Dressing, Chili Oil, Peanuts	24
Tuxedo Dumpling <i>Spicy Pork Filling, Lao Gan Ma Vinaigrette, Flying Fish Roe</i>	16
Vegan Dumpling <i>Braised Shiitake, Flowering Garlic Stems, Snow Pea Leaves, Jicama</i>	15

SEAFOOD & MEATS

Black Bass Steamed with Ginger Dressed with Soy and Chili	38
Steamed Supreme Mushroom Custard with Handpicked Jonah Crab	28
Honey Glazed Char Siu	28
Sweet and Sour Pork Cheek	26
Steamed White Cut Chicken Ginger and Scallion Relish, Master Stock	29
Whole Crispy Skin Squab with Spice Salt and Black Vinegar	32
14 oz Bone in Sirloin Steak with Jiangsu Sauce	58

RICE & NOODLES

House Made Egg Noodles, Konbu Butter, XO Sauce, Pork Floss	25
Liang Mein, Chilled Noodle, Fried Shallots, Peanuts and Sesame Ponzu Dressing	19
Mapo Lo Mein, Grandma's Spicy Pork, House Made Noodles	23
Johny Fried Rice, Shrimp, Scallions and Chicken Shelter	22
Vegetarian Furikake Fried Rice	19

SIDES

Wok Tossed Cultivated Mushrooms, Chili, Garlic and Soy Paste	15
Stir Fried Broccoli, Green Beans and Caramelized Shallot Sauce	14
8 Treasure Rice	10

EATING RAW OR UNDERCOOKED FISH, SHELLFISH OR EGGS INCREASES THE RISK OF FOODBORNE DISEASES.
20% GRATUITY ADDED TO PARTIES OF 6 OR MORE. MAXIMUM FOUR CREDIT CARDS PER PARTY.

MUSIC CURATED BY NATALIA SCHWIEN

探花樓

OPENING MENU

WINTER 2016

小食

生蠔 (特製沾料: 小辣椒, 生薑, 紅醋)	3.5
星加坡咖喱雞春卷	5
鞑靼牛肉 (魚露, 川椒, 脆米餅)	5
探花樓拼 (蜜汁叉燒, 鹵牛腱, 香辣鴨肝醬, 醃蘿蔔, 油條)	28

沙拉

洪師傅素食沙拉	15
碳烤鮮魷沙拉 (馬蹄, 香菇, 毛豆, 紅醋)	19
秘制烤鴨沙拉 (中芹菜, 香草, 荔枝, 鎮江醋)	24
夫妻沙拉 (海蜇, 豬耳, 四川沙拉醬)	21

小碟

爽口拌黃瓜	11
陳醋黑木耳	11
酥炸川味茄子	18
吞拿魚沙拉	24
探花樓水餃	16
素水餃	15

海鮮、肉類

清蒸黑斑	38
手撕蟹肉蘑菇蒸蛋	28
蜜汁叉燒	28
甜酸豬頸肉	26
薑蔥白切雞	29
脆皮乳鴿	32
沙朗牛排 14oz	58

面, 飯

自制XO醬蛋麵	25
涼麵	19
麻婆撈麵	23
至尊炒飯	22
素食炒飯	19

配菜

炒菌菇	15
四季豆炒芥蘭	14
八寶飯	10

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