

## S O U P S

### **CLASSIC CANTONESE SHRIMP WONTON SOUP** 廣式雲吞湯

ETHEREAL CHICKEN STOCK WITH HOUSE-MADE SHRIMP DUMPLINGS AND BABY CHINESE BROCCOLI **8**

### **LOBSTER AND FRESH CORN CHOWDER** 龍蝦玉米湯

LONG SIMMERED CORN BROTH WITH SWEET MAINE LOBSTER, CORN KERNELS, AND A TOUCH OF SHERRY **15**

### **VEGETARIAN SZECHUAN HOT AND SOUR SOUP (V)\*** 素酸辣湯

A HEARTY SOUP OF EXOTIC CHINESE MUSHROOMS, RESERVE MUSTARD GREENS, AND TOFU WITH GROUND SZECHUAN PEPPERCORNS **8**

### **QUAIL CONSOMMÉ WITH CHINESE BERRIES AND GINSENG** 花旗參鷄湯

AN ELIXIR OF GOGI BERRIES, SUCCULENT LONGAN FRUITS, QUAIL EGGS AND GINSENG **12**

## A P P E T I Z E R S

### **CHAR SIU MANGALITSA PORK BELLY LETTUCE CUP** 紅燒肉生菜包

SUCCULENT CHINESE BBQ STYLE MANGALITSA PORK BELLY WITH PICKLED CUCUMBERS IN BUTTER LETTUCE LEAF CUP **15**

### **SAVORY PRAWN, CRAB AND ASPARAGUS TOAST** 蘆筍蝦蟹多士

CRISPY BRIOCHE TOAST WITH CRAB MOUSSE, WHOLE PRAWN, AND ASPARAGUS **14**

### **MIXED DIM SUM PLATTER** 點心拼盤

TWO OF EACH: WHITE AND GREEN SHRIMP HAR GOW, CHICKEN POTSTICKER, PORK AND MUSHROOM SHU MAI, AND FLAKEY SESAME TURNIP PASTRY **22**

### **FRESH KALE AND CRISPY SHIITAKE MUSHROOM SALAD** 羽衣甘藍鮮冬菇沙拉

HEALTHY KALE TOSSED WITH CRISPY SHIITAKE MUSHROOMS AND TOFU SKINS, LIGHTLY DRESSED IN A SESAME VINAIGRETTE AND ACCENTED WITH WHITE ASPARAGUS **16**

### **5-SPICE SMOKED SHAVED BEEF ON CRISPY SCALLION PASTRY** 五香牛肉蔥油餅

MULTI-LAYERED SPRING ONION PASTRIES TOPPED WITH THINLY SHAVED 5-SPICE SMOKED BEEF **18**

### **PEA LEAF AND WATER CHESTNUT DUMPLINGS (V)** 豆苗馬蹄蒸餃

STEAMED DUMPLINGS FILLED WITH PEA LEAVES AND FRESH WATER CHESTNUTS SERVED WITH SPICY CHILE DIPPING SAUCE **11**

### **CRAB AND UNI YANG CHAU XIAO-LONG BAO** 蟹肉海膽小籠包

STEAMED SOUP FILLED DUMPLINGS LACED WITH CRAB MEAT AND UNI, SERVED WITH FRESH PINK GINGER VINAIGRETTE **17**

### **MINCED LAMB WITH PICKLED MUSTARD GREEN SHAO-BING\*** 酸菜羊肉燒餅

NORTHERN WOK-FIRED MINCED LAMB, GARLIC, PICKLED MUSTARD GREEN, AND XIAO XING WINE SERVED WITH HOUSE-MADE SESAME COATED SHAO-BING BREAD POCKET **19**

### **WOK-FIRED CHERRYSTONE CLAMS WITH LAP XUONG AND XO SAUCE\*** 臘腸炒蜆

MEATY IN-SHELL CHERRYSTONE CLAMS WITH CHEF'S SPICY AND SMOKY XO SAUCE, AND CHINESE LAP XUONG SAUSAGE **19**

### **BBQ ORANGE GLAZED BABY BACK RIBS** 金橘排骨

TENDER ORANGE GLAZED BABY BACK RIBS WITH SHANGHAI STYLE SEA BEAN AND SILVER SPROUT SALAD **19**

## R I C E & N O O D L E S

### **HONG KONG PINEAPPLE RICE** 菠蘿炒飯

WOK TOSSED RICE WITH FRESH PINEAPPLE, SHRIMP, CHICKEN, PEAS AND CARROTS BAKED IN A HOLLOWED PINEAPPLE **16**

### **STEAMED SWEET STICKY RICE TSUNG-TZU BUNDLE** 臘味糯米飯

TRADITIONAL TSUNG-TZU OF SWEET STICKY RICE FILLED WITH CHINESE SAUSAGE AND MUSHROOM WRAPPED IN LOTUS LEAF AND STEAMED **14**

### **MUNG BEAN GLASS NOODLES (V)** 蔥薑粉絲

CLEAR GLASS NOODLES MADE OF MUNG BEANS DRESSED WITH SESAME SCALLION RELISH, THE PERFECT MAIN DISH ACCOMPANIMENT **7**

### **HEIRLOOM RICE AND GRAIN (V)** 雜穀飯

FORBIDDEN RICES AND HEIRLOOM GRAINS SCENTED WITH GINGER AND GREEN ONION **8**

### **JIA-JIANG MIAN\*** 炸醬麵

HOUSE-MADE, HAND PULLED NOODLES TOPPED WITH MINCED PORK, MUSHROOMS, CHILES, AND BEAN PASTE **14**

### **PAN-TOASTED TWO SIDED NOODLES WITH SHRIMP** 蝦仁兩面黃

SOFT AND CRUNCHY THIN CHINESE EGG NOODLES WITH SHRIMP, SHIMEJI MUSHROOM, AND CHINESE BROCCOLI IN GINGER GRAVY **18**

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**BRAISED BLACK COD KANG STYLE** 紅燒黑雪魚塊

GINGER AND STAR ANISE BRAISED BLACK COD WITH FRESH FAVA BEANS, PINEAPPLE STALK, AND ROASTED GARLIC 29

**PEKING PRAWNS\*** 北京蝦

PRAWNS WOK-TOSSED WITH PIQUANT PEKING SAUCE ON A BED OF CHIVE BLOSSOMS 22

**MAINE LOBSTER CANTONESS XIONG-TONG** 廣式上湯蛋麵龍蝦

LIVE MAINE LOBSTER MEDALLIONS WITH GINGER AND SCALLION OVER HOUSE-MADE NOODLES 52

**AROMATICS STEAMED CHILEAN SEA BASS WITH LIGHT SOYA SAUCE** 清蒸雪魚塊

DELICATELY CLEAN CHILEAN SEA BASS FILLET STEAMED WITH GINGER AND SCALLIONS 31

**SCALLOPS WITH TOASTED BLACK BEANS AND GARLIC\*** 辣椒豆豉鮮貝

SEA SCALLOPS WITH TOASTED FERMENTED BLACK BEANS, CHILES, CHINESE MUSTARD GREENS AND GARLIC SAUCE 28

**ABERDEEN ALASKAN KING CRAB\*** 避風塘帝王蟹

MEATY ALASKAN KING CRAB LEGS COOKED IN CRISPY GARLIC AND CHILE, HONG KONG ABERDEEN METHOD, AND TWIRLED WITH CLEAR MUNG BEAN NOODLES 36

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**CHRYSANTHEMUM CHICKEN** 菊花火腿雞片

SUCCULENT CHICKEN WITH FRESH CHRYSANTHEMUM, CHANTERELLE MUSHROOMS, AND CRISPY PROSCIUTTO DI PARMA 19

**HONG KONG PIN PEI CHICKEN** 片皮雞

HALF A ROASTED CHICKEN WITH GOLDEN CRISPY SKIN, CARVED AND SERVED WITH HAND-MADE PORBIEN CREPES, PLUM SAUCE, AND JULIENED CUCUMBERS AND SCALLIONS 24

**CHI LIN PEKING DUCK** 北京片皮鴨

LACQUERED SKIN PEKING DUCK WITH PORBIEN CREPE WITH PLUM SAUCE, CUCUMBERS, AND SCALLIONS 72

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**BLACK PEPPER TWO BASIL FILET MIGNON WITH CRISPY SHISO LEAF** 黑椒九層塔牛肉

TENDER FILET MIGNON WITH BLACK PEPPER SAUCE, THAI BASIL, AND OPAL BASIL TOPPED WITH CRISPY SHISO LEAVES 26

**MONGOLIAN LAMB\*** 蒙古羊肉

ROBUST NORTHERN CHINA DISH OF SLICED LAMB FILET WITH CHILE PEPPER, GARLIC, AND LEAK SIZZLED WITH XIAO XING WINE; SERVED WITH CRISPY RICE CAKES 26

**SCORCHED PEPPER TANGERINE BEEF\*** 陳皮牛肉

CRISPY FILET MIGNON WITH SCORCHED CHINESE HOT PEPPER, DRIED TANGERINE SKIN, AND FRESHLY SHAVED KUMQUAT 24

**SEARED A-5 JAPANESE WAGYU NEW YORK WITH CHEF'S XO SAUCE** 醬和牛

PRIZED JAPANESE BEEF SEARED FOR OPTIMUM FLAVOR AND SERVED WITH A SIDE OF CHEF'S SPECIAL RECIPE XO SAUCE AND COARSE SEA SALT 84

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**LEAVES OF WILD YAM IN LEMON ZEST (V)** 檸檬紅薯地瓜葉

SUPERFOOD DARK GREEN LEAVES OF WILD YAM LIGHTLY SAUTÉED WITH GINGER AND GARLIC THEN SPRINKLED WITH LEMON ZEST AND TOPPED WITH HONEY GLAZED YAM CUBES 14

**CHILE GARLIC BRUSSELS SPROUTS\* (V)** 酸辣小包心菜

FRESH, PALATE CLEANSING BRUSSELS SPROUT LEAVES WITH CHILE GARLIC VINAIGRETTE AND SESAME 8

**CHARRED HARICOT VERT WITH CHINESE FLAVORS** 乾扁小四季豆

ELEGANT FRENCH GREEN BEANS WOK-CHARRED AND SERVED WITH GROUND PORK, DRIED SHRIMP, AND GARLIC RAGU 13

**ORGANIC VEGETABLE MEDLEY IN MU GUA MELON CUP (V)** 毛瓜素菜

DAILY SELECTED ORGANIC VEGETABLES WOK-TOSSED IN A LIGHT GINGER SAUCE AND SERVED IN A STEAMED HOLLOWED MU GUA MELON 16

**BABY EGGPLANTS YU-SHIANG STYLE\* (V)** 魚香小茄子

WOK-FIRED BABY EGGPLANTS WITH CHEF'S SPICY PICKLED YU-SHIANG SAUCE AND CHOPPED CORIANDER LEAVES 13

**MA PO TOFU\*** 宝盒麻婆豆腐

TREASURE CHEST OF ORGANIC TOFU CUBES BRAISED IN TRADITIONAL SPICY MA PO SAUCE OF BEAN PASTE, GROUND PORK, GARLIC, CHILE, AND SZECHUAN PEPPERCORN 15

(V) VEGETARIAN

\* SPICY

# COCKTAILS

## CURRY BLOSSOM

GREY GOOSE VODKA WITH APRICOT LIQUEUR, CURRY LEAF, AND RASPBERRY ORGEAT. **15**

## HOT & SOUR MARTINI

CAZADORES BLANCO TEQUILA WITH YELLOW CHARTREUSE, LEMON, A HINT OF SERRANO CHILI AND A DRIED CHINESE PLUM. **14**

## KOWLOON COOLER

ATLANTICO RUM WITH JASMINE LIQUEUR, SHISO, FRESH LIME, AND PROSECCO. **14**

## FORMOSA MANHATTAN

BLACK TEA INFUSED MAKER'S MARK WITH VERMOUTH, GALLIANO, AND GRAPEFRUIT BITTERS. **15**

## PEARL OF THE ORIENT\*

BELVEDERE INTENSE VODKA WITH GREEN CHARTREUSE, GRAPEFRUIT, AND JERRY THOMAS BITTERS. **15**

## HK RICKEY

BOMBAY EAST GIN W/ LIME, MUDDLED CHERRIES, AND SODA. **14**

## THE SPICE ROUTE

MADAGASCAR TRU VANILLA VODKA W/ FENUGREEK LEAVES, LIME, AND CUMIN — AN EXOTIC QUENCHER. **15**

## CHI-LIN PUNCH

A TRUE PUNCH WITH HENNESSEY VS, LIQUOR 43, AND A TOUCH OF SHERRY, TOPPED WITH PROSECCO. **15**

## GINSENG CURE

GET WELL W/ BACARDI 8 RUM, CITRUS, AMARETTO, AND HOUSE MADE GINSENG SYRUP, WITH A MYER'S DARK RUM FLOAT. **14**

## EAST BY SOUTHWEST

PATRON SILVER, BENEDICTINE, TAMARIND SYRUP, CHERRY HEERING, AND LIME, WITH A GRAPEFRUIT SALTED RIM. **14**

\*CONTAINS EGG WHITE

# WINE

## SPARKLING WINE

	GL	HD*
PROSECCO, MIONETTO, VENETO, NV	9	—
ROSE PRESTIGE, CHARLES LAFITTE, FRANCE, NV	15	—
CHAMPAGNE, MOET CHANDON, IMPERIAL, NV	19	—
CHAMPAGNE, VEUVE CLICQUOT, PONSARDIN BRUT, NV YELLOW LABEL	25	—

## WHITE WINE

PINOT GRIGIO, ANTERRA, VENETO, 2010	10	20
CHARDONNAY, DAVIS BYNUM, RUSSIAN RIVER, 2011	14	28
WHITE BLEND, CHAPOUTIER "MARIUS", FRANCE 2010	12	24
SANCERRE, CHATEAU DE SANCERRE, 2010	16	32
SAUVIGNON BLANC, CLOUDY BAY, MARLBOROUGH, NEW ZEALAND, 2011	20	40
RIESLING, EROICA, COLUMBIA VALLEY, WA. 2011	14	28
RIESLING, COPPOLA "SU YUEN", CENTRAL COAST, 2011	10	20
GEWURTRAMINER, PACIFIC RIM "BIO-DYNAMIC", WASHINGTON, 2011	12	24

## RED WINE

PINOT NOIR, SUMMERLAND, SANTA MARIA VALLEY, 2012	14	28
SYRAH, QUPE, CENTRAL COAST, 2010	14	28
ZINFANDEL, THE FEDERALIST, DRY CREEK VALLEY, 2010	12	24
MERLOT, FERRARI CARANO, SONOMA COUNTY, 2010	14	28
CABERNET SAUVIGNON, ATLAS PEAK, NAPA VALLEY, 2008	16	32
CABERNET SAUVIGNON, STAG'S LEAP, ARTEMIS, NAPA, 2010	30	60

## ROSE

LA CHAPELLE GORDONNE, PROVENCE, 2011	16	32
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\*375 ML HALF DECANTER

# BEER

TSING TAO 7	HEINEKEN 7
TAIWAN BEER 8	AMSTEL LIGHT 7
ALLAGASH WHITE 9	CHIMAY RED 12