



NEW YORK

帝皇晚餐  
RESTAURANT WEEK  
DINNER MENU

# 帝皇晚餐 RESTAURANT WEEK DINNER MENU

Select one appetizer, one main, one side and one dessert

\$60 per person | \*Optional wine pairing \$28

## TO START WITH

点心精选

### Chef's Dim Sum Selection

## APPETIZERS

素菜酸辣汤 v

**Vegetable Hot & Sour Soup**

素菜春卷 v

**Vegetable Spring Roll**

鲜鸡沙拉

**Chicken, Leek, Jade Hearts & Cilantro Salad**

小拌鲜鱿鱼花

**Calamari Flowers**

Tender squid in Sichuan peppercorn & chili oil

养味爽口嫩带子

**Seared Scallop**

Spicy soba noodles, sesame peppercorn sauce  
(\$10 Supplement)

\* Jean-Marc Brocard, Chablis 2023 Burgundy, France  
Chardonnay

## MAINS

原汁烧豆腐 v

**Stir-Fried Tofu**

with ginger, chili, garlic, yibin sprout sauce

麻辣虾

**Ma La Prawns**

Fiery Sichuan peppercorns, garlic, ginger & julienned Chinese celery

川式香辣爆炒龙虾

**Hutong Lobster**

Wok-tossed with chili, black beans & dried garlic  
(\$22 Supplement)

风味捞汁鳕鱼柳

**Wok-fried Cod Fillet**

in a subtle blend of chili & oyster sauce

宫保黑豚肉

**Kung Po Iberico Pork**

Kung Pao style Iberico pork with cashews & apples

老乾媽煸炒牛柳

**Ma La Beef Tenderloin**

Black beans, whole red peppercorns, chili & Chinese celery  
(\$20 Supplement)

\* Château Le Crock, Saint Estèphe 2018 Bordeaux, France  
Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot

## SIDES

師傅炒飯 v

**Chef's Fried Rice**

Vegetarian fried rice with finely diced pickled vegetables

脆柱爽口豆苗

**Dou Miao**

Pea shoots wok-tossed with shredded dried scallop

絲苗白飯

**Steamed White Rice**

香港奶茶提拉米苏

**Hong Kong Milk Tea Tiramisu**

Hong Kong milk tea, mascarpone Chantilly cream & lady fingers

## DESSERTS

豆乳芝士蛋糕

**Soy Milk Cheesecake**

Soy milk tofu, brown butter cookie & butterscotch

各式冰淇淋

**Selection of Ice Cream**

\* 2022 Chateau Les Justices, Sauternes



NEW YORK

午市菜單  
RESTAURANT WEEK  
LUNCH MENU

# 午市菜單

## RESTAURANT WEEK LUNCH MENU

Select one appetizer, one main & one side  
\$30 pp | \*Optional wine pairing \$28

### APPETIZERS

素菜酸辣汤 v  
**Vegetable Hot & Sour Soup**

翠綠菠菜餃 v  
**Vegetarian Spinach Dumplings**

鮮蝦沙拉  
**King Prawn, Jade Hearts & Cilantro Salad**

特色口水雞

**Kou Shui Chicken**

Tender poached chicken breast in a chili broth served room temperature

芥味爽口嫩帶子

**Seared Scallop**

Spicy soba noodles, sesame peppercorn sauce (\$10 Supplement)

\* Jean-Marc Brocard, Chablis 2023 Burgundy, France  
Chardonnay

### MAINS

麻婆豆腐 v

**Mapo Tofu**

"Granny's tofu" punchy flavors from garlic, dried & fresh chilies

宮保蝦

**Kung Po Prawns**

Fiery Sichuan peppercorns, garlic, ginger & julienned Chinese celery

青花椒魚柳

**Steamed Chilean Sea Bass**

with peppers & soy sauce

山城辣子雞

**Sanchen Chicken**

Wok-fried fillet with dried chilies, star anise & cumin seeds

老干媽煸炒牛柳

**Ma La Beef Tenderloin**

Black beans, whole red peppercorns, chili & Chinese celery (\$20 supplement)

\* Château Le Crock, Saint Estèphe 2018 Bordeaux, France  
Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot

### SIDES

師傅炒飯 v

**Chef's Fried Rice**

Vegetarian fried rice with finely diced pickled vegetables

干煸四季豆

**Four Season Beans**

French beans sautéed with fresh chili, minced pork & dried baby shrimp

絲苗白飯

**Steamed White Rice**

### DESSERTS

Supplement \$10 each

香港奶茶提拉米蘇

**Hong Kong Milk Tea Tiramisu**

Hong Kong milk tea, mascarpone Chantilly cream & lady fingers

豆乳芝士蛋糕

**Soy Milk Cheesecake**

Soy milk tofu, brown butter cookie & butterscotch

各式冰淇淋

**Selection of Ice Cream**

\*2022 Chateau Les Justices, Sauternes (\$10 supplement)