



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

\$60pp | \*Optional wine pairing | Sommelier's Selection \$28pp

## 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

蟹将

#### Crab Salad

Leek, mizuna greens, asparagus, red pepper, cilantro, spicy sesame dressing

特色口水鸡

#### Kou Shui Chicken

Tender poached chicken breast in a chili broth served room temperature

芥味爽口嫩带子

#### Seared Scallop

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

#### - ELEVATE YOUR EXPERIENCE -

北京烤鸭 **Flaming Peking Duck** (\$25 SUPPLEMENT)

## MAINS

麻婆豆腐 v

#### Mapo Tofu

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

麻辣虾

#### Ma La Prawns

Fiery Sichuan peppercorns, garlic, ginger & julienned Chinese celery

四川灯笼椒爆炒龙虾

#### Crispy Lobster

Sichuan fried chili (\$22 SUPPLEMENT)

青花椒鱼柳

#### Steamed Chilean Sea Bass

with peppers & soy sauce

山城辣子鸡

#### Sanchen Chicken

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

老干妈煸炒牛柳

#### Ma La Beef Tenderloin

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

## SIDES

师傅炒饭 v

#### Chef's Fried Rice

Vegetarian fried rice with finely diced pickled vegetables

姜汁玉兰 v

#### Kai-lan Chinese Broccoli

in garlic & ginger

丝苗白饭

#### Steamed White Rice

## DESSERTS

香港奶茶提拉米苏

#### Hong Kong Milk Tea-ramisu

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

 Signature dish



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

\$30pp | \*Optional wine pairing | Sommelier's Selection \$28pp

## APPETIZERS

素菜酸辣汤 v

### Vegetable Hot & Sour Soup

黑蒜雞肉紅油抄手

### Poached Chicken & Black Garlic Spicy Wontons

鮮蝦沙拉

### King Prawn, Leek, Jade Hearts & Cilantro Salad

素菜春卷 v

### Vegetarian Spring Roll

Light pastry filled with mushrooms,  
cabbage & glass noodles

芥味爽口嫩帶子

### Seared Scallop

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

- ELEVATE YOUR EXPERIENCE -

北京烤鴨

### Flaming Peking Duck

(\$25 SUPPLEMENT)

## MAINS

金蚝酥影·酒醋留香 v

### Crispy Golden Oyster Mushroom

Er jing tiao chili, crispy kale & black vinegar glaze

宮保蝦

### Kung Po Prawns

Fiery Sichuan peppercorns,  
garlic, ginger & julienned Chinese celery

青红花椒桂花魚

### Steamed Seabass

Red & green Sichuan peppercorns

山城辣子鸡

### Sanchen Chicken

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

老干媽煸炒牛柳 醬

### Ma La Beef Tenderloin

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

## 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

(\$10 SUPPLEMENT EACH)

豆乳芝士蛋糕

### Soy Milk Cheesecake

Soy milk tofu, brown butter  
cookie & butterscotch

香港奶茶提拉米苏

### Hong Kong Milk Tea-ramisu

Hong Kong milk tea, mascarpone  
Chantilly cream & lady fingers

各式冰淇淋

### Selection of Ice Cream

Signature dish