攖桃
YINGTAO

CONTEMPORARY CHINESE
BY CHEF EMILY YUEN

MICHELIN 2024 | 2025

TUE-THURS, SUN	5PM-8:30PM
FRI-SAT	5PM-9:30PM
MON	CLOSED

scan the QR code to
book a reservation

NYC RESTAURANT WEEK® SUMMER 2026 I $60
CHOICE OF ONE FROM EACH COURSE

STARTER

SCALLOP
strawberry, tomato, dried plum*
EGG CUSTARD
shitake mushroom, tiger prawn
(hokkaido urchin +16)*
KOU SHUI JI
fennel, cold poached chicken, mala vinaigrette

MAIN

BRANZINO
sesame, xo, scallion oil noodles
CORNISH HEN
thai basil, shaoxing, chive oil
BEEF PIE
yellow curry, bone marrow, yukon gold potatoes
SHORT RIB (+14)
sacha beef jus, celtuce, hand-cut noodles

DESSERT

Nian Gao
coconut, lime, walnut
Sesame Cake
dark soy sauce, red bean

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.