

NEW YEAR'S MENU

春节菜单

We would like to recommend that you enjoy your meal in the same manner as in China, you order a number of dishes which you then share amongst yourselves. We will gladly help you with recommendations on which dishes to pair with which and how to make the most of your meal. It doesn't have to be any more difficult than that.

Bohai sea kelp salad 油酥海带丝 Chili oil, rice vinegar & coriander	149	New Year's pig 腊肉炒年糕 Cured pork & rice cakes	239
Zhupidong 猪皮冻 Pig skin jelly, garlic & coriander	129	Horse hoof dry pot 干锅马蹄 Water chestnut & Chinese cauliflower	199
Prosperity sallad 三文鱼捞生 Salmon, vegetables & wasabi	199	Spiny lobster mapo tofu 澳洲龙虾麻婆豆腐 Doubanjiang, chili & Sichuan peppers	594
Chuanchuan 串串香 Veg skewers in mala sauce	194	Stir fried greens 蒜泥炒青菜 Garlic fragrant	169
Zaola fish 糟辣鱼 Seabass & pickled chillies	479	Fire cracker frog 泡椒青蛙 Pickled chillies and garlic	194
Knife cut noodles 刀削面 Home made noodles with pork & doubanjiang	219	Dumplings 饺子 Choose meat or veg	139
Red braised lion's head 红烧狮子头 Pork, doubanjiang & soy sauce	129		
Hunan horse 小炒马肉 Fresh chillies & coriander	224		



OUR CLASSICS

我们的经典

Lucky shrimp balls 吉利虾球 Chicken, shrimps, garlic & coriander	159	Five spice ribs 五香排骨 With cinnamon and star anise	159
Bangbang ji si 棒棒鸡丝 Chicken breast with sesame and cucumber	149	Chicken in red oil 红油鸡块 Sweet and irresistibly hot	139
Barbarian daikon 凉拌萝卜丝 Coriander and aged rice wine vinegar	129	Dandan rice noodles 担担米线 Fermented green beans and peanuts	179
Ginger fragrant tofu 姜香豆腐 Ancient secret recipe	139		



DESSERTS

甜品

Crème brûlée 咖啡烤布蕾 Coffee and lemongrass	115	Praline 夹心巧克力 Ask for today's flavors	49
Chocolate cake 巧克力蛋糕 Tonka beans and ganache	120	A scoop of ice cream 一球冰淇淋 Ask for today's flavor	89
Almond cake 杏仁蛋糕 Apple compote, calvados and cinnamon	125		



TEA

茶

WHITE 白茶	Bai Mu Dan 42 Yunnan	PUER 普洱茶	Shu Puer Master Zhou's Shu Puer 2015 42 Yunnan
GREEN 绿茶	Long Jing 42 Zhejiang	Sheng Puer 42 Fengqing 2017 Gushu Yunnan	
OOLONG 乌龙茶	Iron Buddha 48 Fujian	FLAVORED 花茶	Jasmine Pearls Teji 62 Fujian
	Bai Hao 62 Taiwan	Flower tea 65 Caffeine-free	
BLACK 红茶	Golden Yunnan Black 42 Yunnan		



CHINESE DRINKING CULTURE

If you want to experience Chinese food the way the Chinese do, you have to pair the food with what they drink: China's own alcoholic beverages. Only then will your meal sing, and you will understand how Chinese food is really supposed to taste.

BAIJIU - CHINESE SPIRIT

Baijiu is the world's best-selling spirit. It is a white spirit made from water, grain, and qu. The grain is usually sorghum, and qu is what baijiu is fermented with. Just as terroir shapes the character of wine, qu is crucial to the taste of each distillate, which is found in the many different types of spirits that baijiu is. The Chinese say that "water is the blood of alcohol, grain is its flesh, and qu is its soul." Baijiu is always drunk with food, always at room temperature, and always bottoms up. The alcohol content is usually between 52-56%.

SHAOXING RICE WINE

Shaoxing is one of the world's oldest and China's most traditional alcoholic beverages. It is a fermented beverage made from sticky rice, fermented and stored in ceramic jars. Shaoxing is the predecessor to sake but has an aroma profile more similar to medium-dry sherry. This is the drink of poets and aristocrats, but also of nature-loving Taoists and free-thinking bon vivants. The alcohol content is typically around 14%.