



頭盤 Appetizer	
四合院 (四喜烤麩、滷水鴨翼、滷水豆腐、天綠香干) Quadrangle (Braised Wheat Gluten with Mushrooms, Duck Wings in Soya Sauce, Bean Curd in Soya Sauce and Shanghai Vegetables Chives Flower with Dried Bean Curd)	\$180
糟三寶 (醉雞、醉鴨肝、醉豬手) Trio in Chinese Wine (Chicken, Duck Liver, Pork Knuckle)	\$148
北京油醬全肘手 Whole Pork Knuckle in Garlic Soya Sauce	\$180
川味蒜泥白肉 🌶️ Sliced Pork with Garlic Chili Sauce	\$78
北京水晶肉 Pork Terrine Peking Style	\$70
京醬牛肉 Beef with Sweet Bean Sauce	\$78
四川口水雞 🌶️ 🌶️ Chilled Chicken in Chili Peppercorn Sauce	\$80
清酒芥辣鮮鴨掌 🌶️ Boneless Duck Web with Sake Wasabi Sauce	\$80
醉鴨舌 Duck Tongue in Chinese Wine	\$70
五香烤魚塊 Deep Fried Fish Fillet with Five Spices	\$60
麻辣香炸鳳尾魚 🌶️ Crispy Fung Mei Fish with Chili Sauce	\$60
香醋汁海蜇頭 Jelly Fish with House Special Vinaigrette	\$86
蔥油伴梳子藻 🍀 Seaweed with Scallion Oil	\$58
辣椒皮蛋 🌶️ Preserved Egg with Chili	\$58
生拌穿心蓮 🍀 Blended Common Andrographis Herbs with Sauce	\$68
播麻椒茄子 🍀 🌶️ Cold Eggplant with Chili Peppercorn	\$58

另收加一服務費 Plus 10% Service Charge

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拌青檸陳醋小雲耳 🍀 Baby Black Fungus with Lime and Vintage Vinaigrette	\$58
玫瑰香燻素鵝 🍀 Smoked Veggie Goose with Rose Flavour	\$68
辣醬拌秋葵、黃瓜 🍀🌶️ Okra and Cucumber with Spicy Sauce	\$58
雞縱菌水芹苗拌黑豆腐皮 🍀 Termite Mushrooms and Celery Sprout with Shredded Bean Curd Sheet	\$60
拌北京西葫蘆絲 🍀 Chilled Shredded Courgette	\$68
高山菜心拌海蜇皮 Mixed Jelly Fish with Cabbage Heart	\$68
蔥油拌鐵棍山藥 🍀 Premium Dioscorea with Scallion Oil	\$55
巧手拌扁豆苗 🍀 Blended Bean Stern with Crispy Lentil Sprout	\$55
鮑、參、翅 Abalone, Sea Cucumber & Shark's Fin	
御品火腫雞燉翅 (六位或十二位用) (需預訂) Double Boiled Shark's Fin with Chicken and Yunnan Smoked Ham (for Six or Twelve Persons) (Reserve in Advance)	\$1880 (六位/ for Six) \$3680 (十二位 for Twelve)
北京砂鍋雞煲翅 (六位或十二位用) Boiled Shark's Fin with Chicken in Casserole Peking Style (for Six or Twelve Persons)	\$980 (六位/for Six) \$1800 (十二位/for Twelve)
滿清皇罈子 (位上) Abalone, Fish Maw and Sea Cucumber Soup with Yunnan Ham and Chicken (Individually Served)	\$120
酸辣海皇翅 (位上) Shark's Fin with Seafood in Hot and Sour Soup (Individually Served)	\$148
紅燒大鮑翅 (位上) Shark's Fin Thick Soup (Individually Served)	\$320
金湯海皇翅 (位上) Shark's Fin with Seafood in Pumpkin Soup (Individually Served)	\$168

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蔥燒原條蝦籽遼參 (位上) Braised Whole Premier Sea Cucumber with Shrimp Roe (Individually Served)	\$168
京蔥罈子遼參 (位上) Braised Premier Sea Cucumber with Dioscorea (Individually Served)	\$158
蔥燒原條蝦籽烏參 Braised Whole Sea Cucumber with Shrimp Roe	\$980
湯 Soup	
砂鍋野山菇老雞湯 Chicken and Wild Mushroom Soup in Casserole	\$120
砂鍋老豆腐濃湯 Aged Bean Curd and Cabbage with Pork Belly Soup in Casserole	\$88
雞豆花 (位上) Mashed Chicken and Egg White Soup (Individually Served)	\$68
鮮番茄魚頭湯 Fish Head with Tomato in Soup	\$138
四川酸辣湯 🍲 Hot and Sour Soup Si Chuen Style	\$52 (位上/Individually Served) \$90 (例/Bowl)
翡翠鮮魚羹 Fresh Fish and Vegetables Thick Soup	\$52 (位上/Individually Served) \$90 (例/Bowl)
酸菜白肉火鍋 Pork and Preserved Vegetables Hot Pot	\$120
海鮮 Seafood	
乾隆糖醋海鮮菊花魚 Deep Fried Boneless Mandarin Fish with Seafood in Sweet Vinaigrette Sauce	\$320 (全條/Whole) \$168 (半條/Half)
古法燒黃花全魚 Whole Yellow Crocker Traditional Style	\$188
干燒黃花全魚 🍲 Whole Yellow Crocker with Spicy Garlic and Ginger Sauce	\$188

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剝椒大魚頭 🌶️🌶️🌶️ Steamed Fish Head topped with Pickled Chili in Light Broth	\$220
四川水煮魚片 🌶️🌶️🌶️ Simmered Sliced Fish with Hot Chili Broth	\$148
四川水煮黃鱔 🌶️🌶️🌶️ Simmered Sliced Eel with Hot Chili Broth	\$168
鐵板爆京蔥黃鱔 Fried Eel on Sizzling Platter	\$148
七彩五柳魚卷 Egg Skin wrapped with Fish Fillet in Sweet and Sour Sauce	\$118
老家糟溜魚片 Sliced Fish with Chinese Wine	\$138
宮保大蝦 (位上) 🌶️🌶️ Kung Po King Prawns with Sweet and Chili Sauce (Individually Served)	\$98 (每隻/Pc) (兩隻起/Min 2 Pcs)
黃金大蝦 (4 隻) Crispy Prawns with Salty Egg Yolk (4 Pcs)	\$138
蔥燒油燜大蝦 (4 隻) Prawns with Soya Sauce (4 Pcs)	\$138
清炒蝦仁 Wok Fried Shrimps	\$188
鐵板干燒蝦仁 🌶️ Shrimps with Spicy Garlic and Ginger Sauce on Sizzling Platter	\$188
譚府黃金青蟹 Fried Crab with Salty Egg Yolk	\$480/隻 Pc
老北京爆大蟹 Fried Crab Peking Style	\$480/隻 Pc (另加\$30 配年糕/ Extra \$30 for Rice Cake)

家禽 Poultry

黃袍北京填鴨 Roast Crispy Peking Duck	\$320/隻 Pc (另加\$30 配薄餅 20 件 Extra \$30 for Pancake 20 Pcs)
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四川樟茶鴨 Smoked Duck with Tea Leaves Si Chuen Style	\$260 (全隻/Whole) \$168 (半隻/Half)
脆皮鴨卷 Crispy Duck Rolls	\$80
京式蔥油怪味雞 🌶️ Fried Chicken with Scallion Oil and House Spicy Sauce	\$98
山東手撕雞 Shredded Chicken Shandong Style	\$148
四川宮保雞丁 🌶️ Kung Po Diced Chicken Si Chuen Style	\$80
京城醬爆桃仁雞丁 Sauteed Diced Chicken with Walnut in Bean Sauce	\$80
干燒四寶 (燜鴨胸、鴨掌、竹筍、四季豆) Wok Fried Duck Breast, Duck Web, Bamboo Shoot and Spring Bean	\$138
肉類 Meat	
宅門烤饊羊肉 (4 件) Stir Fried Mutton and Chives with Bun (4 Pcs)	\$120 (另加\$30 配饊 4 件 Extra \$30 for Bun 4 Pcs)
京味燒羊肉 Roast Mutton Traditional Peking Style	\$138
極品蜜汁金華火腿 Air Dried Yunnan Ham with Crispy Bean Curd Sheet and Cucumber	\$168
京蔥肉絲薄餅 Stir Fried Shredded Pork and Leek with Pancake	\$98
南瓜東坡肉 (位上) Steamed Pork Belly with Pumpkin (Individually Served)	\$78
京都一字骨 🌶️ Fried Pork Spare Ribs with Sweet and Sour Sauce	\$128
紅薯粉條燜烤肉 Braised Pork Belly with Potato Noodles	\$98
芫爆散丹 Stir Fried Beef Tripe with Coriander	\$88

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臘八蒜炒肥腸 Sauteed Pork Intestine with Pickled Garlic Clove	\$98
水煮豬肉/牛肉/羊肉 🌶️🌶️🌶️ Simmered Sliced Pork/Beef/Mutton with Hot Chili Broth	\$128
蔬菜 Vegetables	
鐵板譚府蝦子鍋鑊豆腐 Fried Bean Curds with Shrimp Roe on Sizzling Platter	\$98
生拆蟹肉豆腐 Bean Curds with Crab Meat	\$90
海參麻婆豆腐 🌶️ Braised Bean Curd with Sea Cucumber in Garlic Chili Sauce	\$98
木須地皮菜 Fried Seaweed and Chinese Chives with Egg	\$88
宮廷上素 🍀 Stir Fried Asparagus, Lotus Roots, Cherry Tomato with Black Fungus and Ginkgo	\$98
銀耳素燒 🍀 Fried White and Black Fungus with Gluten	\$78
西芹百合雞頭米 🍀 Fried Celery and Lily Bulbs with Fox Nut	\$98
銀杏雲耳炒露筍 🍀 Stir Fried White Fungus with Ginkgo and Asparagus	\$98
漁香金蒜炒茄子 🌶️ Fried Eggplant and Minced Pork with Chili and Garlic Sauce	\$88
干煸豆豉炒涼瓜 🌶️ Sauteed Bitter Melon with Black Bean and Fresh Pepper	\$78
濃湯大白菜 Pak Choi with Yunnan Ham in Supreme Broth	\$88
干貝蛋白 Fried Egg White with Dried Scallops	\$98
星洲咖喱魚柳 Fried Curry Fish Fillets Singaporean Style	\$98

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麵、飯 Noodle and Rice	
老北京炸醬拌麵 (炸醬、蔥粒、青瓜絲、花生、芽菜、芹菜粒) Noodles Peking Style with Condiments Fried Rice with Shredded Chicken in Fresh Pineapple	\$78
擔擔麵 🌶️ Noodles in Soup with Spicy Sauce	\$55
芹菜牛肉湯麵 Beef and Celery with Noodles in Soup	\$55
大排湯麵 Pork Spare Ribs with Noodles in Soup	\$58
大白菜肉絲炒粗麵 Fried Thick Noodles with Pak Choi and Shredded Pork in Soya Sauce	\$78
大白菜肉絲炒年糕 Fried Rice Cake with Pak Choi and Shredded Pork in Soya Sauce	\$88
韮黃肉絲炒拉麵 Fried Ramen with Shredded Pork and Yellow Chives	\$88
老佛爺炒飯 🌶️ Fried Rice with Shrimp, Preserved Meat and Diced Vegetables	\$88
瑤柱蝦仁蛋白炒飯 Fried Rice with Shrimp, Dried Scallops and Egg White	\$98
絲苗白飯 Steamed Rice	\$12
點心 Dim Sim	
貝勒爺灌湯小籠包 (4 件) Steamed Pork Dumplings with Supreme Broth (4 Pcs)	\$45
手工北京鮮肉水餃 (6 件) Pork Dumplings Peking Style (6 Pcs)	\$55
手工北京鮮肉韮黃水餃 (6 件) Yellow Chives and Pork Dumplings Peking Style (6 Pcs)	\$55
手工芹菜蝦肉水餃 (6 件) Shrimp and Celery Dumplings Peking Style (6 Pcs)	\$55
韮黃鮮肉鍋貼 (6 件) Pan Fried Yellow Chives and Pork Dumplings (6 Pcs)	\$62
鮮肉鍋貼 (6 件) Pan Fried Pork Dumplings (6 Pcs)	\$62

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紅油抄手  Won Ton in Garlic and Chili Soya Sauce	\$55
北京韮菜雞蛋煎餅 (3 件) Chinese Chives and Egg Pan Cakes (3 Pcs)	\$48
家常餅 Onion Pan Cakes Home Style	\$40
京式蔥油餅 (2 件) Onion Pan Cakes Peking Style (2 Pcs)	\$48
餡兒餅 (3 件) Pan Fried Beef Cakes (3 Pcs)	\$55
甜品 Dessert	
頤園美點 Summer Palace Sweet Delight	\$88
拔絲士多啤梨 (需時 20 分鐘) Candied Strawberry (20 minutes for Preparation)	\$108
拔絲蘋果 (需時 20 分鐘) Candied Apple (20 minutes for Preparation)	\$98
鴛鴦驢打滾 Ying Yang Glutinous Rice Roll stuffed with Mashed Red Bean	\$55
艾窩窩 Glutinous Rice Ball stuffed with Mashed Peanut	\$55
豌豆黃 Split Pea Pudding	\$55
雲豆糕 Glutinous Rice rolled with Mashed Red Bean and Green Bean	\$55
紅豆糕 Red Bean Pudding	\$55
棗泥拉糕 Red Date Pudding	\$55

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壽桃 Longevity Bun	\$120 (一打/12 Pcs)
百子壽桃 (需 2 日前預訂) Large Longevity Bun (Reserve 2 Days in Advance)	\$380 (一個/One Pc)
茶位費 (茗茶及開水) Tea Charge (Chinese Tea and Hot Water)	
午市 Lunch Period	\$4(每位/per person)
晚市 Dinner Period	\$8(每位/per person)
自攜蛋糕 Bring your own cake	\$10 (每位/per person) (最高收費 Max Charge \$50)
自攜美酒 Bring your own bottle wine	\$100 (每支/Bottle)

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