



京雅堂烤鸭，配以传统鸭饼和精致小料

jing yaa tang roast duck

全鸭 配2笼手擀鸭饼 和2套烤鸭蘸料	whole duck served with 2 baskets of pancakes and 2 sets of sauces and condiments	¥328
烤鸭半只 配1笼手擀鸭饼 和1套烤鸭蘸料	half-duck served with 1 basket of pancakes and 1 set of sauces and condiments	¥188
另加鸭饼 (份)	additional pancakes (per basket)	¥20
另加蘸料 (组)	additional sauces and condiments (per set)	¥15



24小时通知	24-hour advanced order	/person 位
南非8头干鲍	south african dried abalone (8 head)	¥888
中东20头干鲍	middle east dried abalone (20 head)	¥1,080
冰糖莲子炖雪蛤	emperor sweet snow frog with lotus seed	¥148
佛跳墙	buddha jumps over the wall abalone, sea cucumber, fish maw	¥788
黄汤小米炖辽参	sea cucumber in royal stock	¥428
鲍汁花菇扣辽参	sea cucumber and shiitake mushroom in superior stock	¥428
澳洲龙虾 (刺身, 上汤, 椒盐, 姜汁蛋白蒸)	whole live australian lobster please choose one: sashimi steamed with egg white and ginger braised in superior broth fried salt and pepper	market price
东星斑	whole live leopard coral grouper steamed in superior soya sauce	¥116/50gr



凉菜

cold dish

话梅小番茄	cherry tomatoes marinated in plum sauce	¥58
桂花糯米藕	steamed lotus root with sticky rice in osmanthus sauce	¥68
炆拌有机云南木耳	yunnan organic woodear salad	¥68
椿苗拌桃仁	walnuts and chinese toon in olive dressing	¥68
美极鲜拌茶树菇	tea plant mushroom salad with meiji dressing	¥78
甜豆鲜百合	sweet peas with fresh lily bulb	¥98
盐水鸭肝	jing yaa tang salted duck liver	¥68
青瓜拌鸭胗	duck gizzard salad with cucumber and garlic	¥98
四川口水鸡	sichuan poached chicken with crushed peanuts in spicy sauce	¥78
辣汁牛蹄筋	stewed beef tendon in spicy sauce	¥128



凉菜

cold dish

沾水牛肉	sliced beef shin with homemade chili vinegar	¥98
红油肘花	sliced pork knuckle with red chili oil	¥98
黑豆丝拆黄鱼	black tofu skin and boneless yellow croaker salad	¥118
青瓜海蜇头	jellyfish and cucumber salad in aged vinegar	¥118
姜蓉脆口虾	botan shrimp with ginger dressing	¥118
青花椒浸鲜鲍	fresh abalone marinated in chinese pepper	¥128
八带黄瓜花	octopus salad with baby cucumber	¥128



汤	soup	/person 位
例汤	soup of the day please ask your server	¥68
松茸菜胆炖花胶	double-boiled fish maw and matsutake soup	¥198
山东海参	shandong sea cucumber soup	¥118
鸭汤	duck consommé	¥58
虫草花子母鸽	pigeon and cordyceps soup	¥118
野生竹笙炖什菌	double-boiled wild mushroom soup	¥98
花旗参响螺炖花菇	double-boiled conch and shiitake mushroom with ginseng soup	¥128



禽肉, 猪肉和牛肉 poultry, pork and beef

孜然羊肉串 五串起, 只限晚餐	grilled lamb skewer with cumin and sichuan pepper only available for dinner, minimum order of 5 skewers	¥28/ skewer 串
蒙古酱炒小羊里脊	stir-fried lamb tenderloin in mongolian sauce	¥148
宫保鸡丁	kung pao chicken with dried chili, ginger and mixed nuts	¥68
南乳吊烧鸡	roast half chicken marinated with fermented tofu	¥118
山城辣子鸡	chongqing chili chicken stir-fry	¥138
鸡里蹦	stir-fried chicken with shrimps and water chestnut	¥138
糟溜三白	braised fish fillet, chicken breast and bamboo shoot in yellow wine dressing	¥168
芫爆鲍鱼鸡丝	wok-fried shredded chicken, abalone and coriander	¥228
八宝葫芦鸡	stewed boneless spring chicken stuffed with sticky rice, date, mushroom, dried shrimp, lotus seed	¥258
天梯鸭掌	stewed duck feet with shiitake mushroom and bamboo	¥168



禽肉, 猪肉和牛肉 **poultry, pork and beef**

糯米煎鹅方	pan-fried goose meat and sticky rice with dried shrimp, mushroom and sausage	¥268
脆皮炸乳鸽	deep-fried crispy pigeon	¥108
湖南小炒肉	wok-fried pork belly in hunan chilies	¥98
小红椒炒鲜猪肝	wok-fried pork liver with chili	¥118
花椒糯猪手	braised pork knuckle with dried chili and sichuan peppercorn	¥148
茶树菇爆猪颈肉	wok-fried pork neck with tea-plant mushroom	¥178
豆豉凉瓜排骨煲	claypot pork rib and bitter melon with black bean sauce	¥198
蜀香拱乳排	jing yaa tang pork ribs with spicy black bean	¥258
香蒜腰果牛肉粒	stir-fried beef tenderloin, cashew, garlic and thyme	¥128
牛肝菌煎炒小牛肉	stir-fried beef tenderloin, bolete mushroom and asparagus in oyster sauce	¥198
烧汁酸姜牛肋排	stewed beef rib with sour ginger and brown stock dressing	¥488
黑椒煎炒澳洲和牛柳	wok-fried wagyu rib-eye beef in black pepper sauce	¥788



海鲜

seafood

干烧大虎虾	dry-braised king prawn with minced pork	¥108/ piece 只
鲜韭炒河虾	stir-fried river shrimp with seasonal leek	¥198
抓炒大明虾	stir-fried king prawn with honey sesame walnut	¥268
XO酱豆角虾卷	stir-fried wild prawn wrapped in string beans in x.o sauce	¥298
麻辣小龙虾	hot and spicy crawfish	¥458
鳕鱼狮子头	stewed cod fish patties	¥108/ person 位
蒜蓉粉丝蒸龙利鱼	steamed basa fish fillets with garlic and vermicelli	¥198
家常烧带鱼	mum stewed hairtail	¥218
山椒溜鲈鱼丝	wok-fried shredded bass with hunan chili	¥268
鲜腐竹雪菜煮桂鱼仔	stewed baby mandarin fish with fresh tofu skin and preserved vegetable	¥318
三杯罗勒鳕鱼煲	"three cups" claypot with cod fish and basil	¥288
沸腾水煮鱼	boiled fish fillet in hot chili oil	¥428
香根蘑菇酱炒带子	wok-fried scallop, mushroom and coriander in x.o sauce	¥288
雪菜毛豆煮肉蟹	boiled meat crab with edamame and preserved vegetable	¥388



新鲜的活鱼

live fish

桂花鱼	mandarin fish	¥26/50gr
多宝鱼	turbot fish	¥32/50gr
海青斑	indigo hamlet	¥35/50gr
笋壳鱼	marble goby	¥38/50gr
老虎斑	tiger garouper	¥48/50gr
老鼠斑	king garouper	¥128/50gr

做法

choice of preparation

生攪	claypot
骨香炒	stir-fried
油浸	deep-fried in superior soy sauce
清蒸	steamed in superior soy sauce
过桥	poached in fish broth
干烧	braised with chili



豆腐和蔬菜

tofu and vegetable

麻婆豆腐	spicy ma po tofu with minced beef	¥68
京雅堂小豆腐	jing yaa tang wok-fried tofu cubes with cumin	¥88
罗汉豆腐	wok-fried tofu balls stuffed with minced pork	¥128
虾干面筋煮丝瓜	stewed loofah with gluten dough and dried shrimp	¥108
干煸四季豆	stir-fried string beans with minced pork	¥68
鱼香茄子煲	spicy eggplant and minced pork claypot with chinese chives	¥68
黑木耳炒山药	stir-fried chinese yam with black fungus	¥68
鸡油豌豆尖	pea sprouts in chicken essence	¥88
金银蛋煮苋菜	boiled wild vegetable with salted duck egg and preserved egg	¥88
虾酱攪有机花菜	braised organic cauliflower claypot with shrimp paste	¥88
豆豉兰度白灵菇	wok-fried "bai-ling" mushroom and kai lan with black bean sauce	¥88



时蔬

seasonal vegetable

芥兰	kai lan	¥68
菜心	choy sum	
西兰花	broccoli	
荷兰豆	snow peas	
油菜	chinese cabbage	
菠菜	spinach	
生菜	lettuce	
空心菜	water spinach	

做法

choice of preparation

清炒	wok-fried
炆炒	wok-fried with chilies
蒜茸	wok-fried with garlic
蚝油	oyster sauce
上汤	poached in superior broth
白灼	boiled with soy sauce
椒丝腐乳	wok-fried with chilies and fermented bean paste



饺子, 面条和米饭 **dumpling, noodle and rice**

生煎包 只限晚餐	pan-fried pork pot stickers only available for dinner	¥58
三鲜水饺 只限晚餐	classic sanxian dumplings pork and leek only available for dinner	¥68
四川担担面	sichuan dan dan noodles with spicy minced pork	¥38
北京炸酱面	beijing noodles with minced pork and sliced vegetables	¥48
干炒牛肉河粉	stir-fried x.o. beef hor fun with bean sprout and chinese chive	¥88
鹅肝黑椒鱼籽砂锅饭	stir-fried rice with foie gras, fish roe and black pepper	¥188
京雅堂炒饭	jing yaa tang fried rice superior x.o. sauce, shrimps and dried scallop	¥128
鲍汁海鲜烩饭	seafood fried rice with abalone sauce	¥158
白饭	steamed rice	¥12