



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	¥228
另加鸭饼 (份)	additional pancakes (per basket)	¥20
另加蘸料 (组)	additional sauces and condiments (per set)	¥16



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)	¥1098
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	¥118/50gr



凉菜

cold dish

话梅小番茄	cherry tomatoes marinated in plum sauce	¥68
炆拌有机云南木耳	yunnan organic wood ear salad	¥68
桂花糯米藕	steamed lotus root with sticky rice in osmanthus sauce	¥78
xo酱拌腐皮豆芽	tofu skin and bean sprout salad with xo sauce	¥68
椿苗拌桃仁	walnuts and chinese toon in olive dressing	¥78
美极鲜拌茶树菇	tea plant mushroom salad with meiji dressing	¥88
盐水鸭肝	jing yaa tang salted duck liver	¥78
麻辣膀丝	sliced duck wing in spicy sauce	¥88
糟三样	chicken, bamboo shoot and edamame marinated in yellow wine	¥88
四川口水鸡	sichuan poached chicken with crushed peanuts in spicy sauce	¥88



凉菜

cold dish

青笋炆牛肚	beef tripe and chinese lettuce in spicy sauce	¥108
灯影牛肉	crispy beef shin in sweet and spicy dressing	¥148
一口辣牛肉	braised beef cube with chili	¥148
河虾玻璃芹	organic celery with river shrimp salad	¥88
青瓜海蜇头	jellyfish and cucumber salad in aged vinegar	¥128
陈年花雕醉春鸡	spring chicken marinated in aged rice wine	¥148



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	¥238
乌鱼蛋汤	hot and sour cuttlefish roe soup	¥78
鸭汤	duck consommé	¥58
胡椒羊肚菌炖海参	double-boiled sea cucumber with morels	¥168
野生竹笙炖什菌	double-boiled wild mushroom soup	¥98



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	¥158
避风塘羊排	lamb chop with fried garlic	¥88/person 位 ¥428/ 例
宫保鸡丁	kung pao chicken with dried chili, ginger and mixed nuts	¥88
酱爆核桃鸡	wok-fried chicken with walnut	¥128
家常烧凤爪	home stewed chicken feet	¥138
山城辣子鸡	chongqing chili chicken stir-fry	¥148
糟溜三白	braised fish fillet, chicken and bamboo shoot in yellow wine dressing	¥178
湖南小炒肉	wok-fried pork belly in hunan chilies	¥108



禽肉, 猪肉和牛肉

poultry, pork , beef

小红椒炒鲜猪肝	wok-fried pork liver with chili	¥128
尖椒熏肥肠	smoked pork intestine with chili pepper	¥148
花椒糯猪手	braised pork knuckle with dried chili and sichuan peppercorn	¥178
脆皮烟熏肘子	smoked crispy pork knuckle	¥188
蜀香拱乳排	jing yaa tang pork ribs with spicy black bean	¥298
凤梨蜜汁烤伊比利亚黑猪	honey barbecue iberian pork with pineapple	¥388
小锅牛腩	braised beef brisket in superior stock	¥98/person位 ¥268/例
黑椒牛小排	stir-fried short beef ribs with black pepper sauce	¥288
清蒸小米安格斯牛肉	steamed australian angus beef with millet	¥328
黑蒜生煎雪龙牛肉	stir-fried australian sirloin with black garlic	¥188/person位 ¥688/例



海鲜

seafood

干烧大虎虾	dry-braised king prawn with minced pork	¥118/piece 只
宫保虾球	kung pao prawn with dried chili, ginger and mixed nuts	¥258
抓炒大明虾	stir-fried king prawn with honey sesame walnut	¥298
秋葵蟹肉蒸水蛋	steamed egg with crab meat and okra	¥188
蒜蓉粉丝蒸龙利鱼	steamed sole fish fillets with garlic and vermicelli	¥198
山椒溜鲈鱼丝	wok-fried shredded bass with hunan chili	¥278
三杯罗勒鳕鱼煲	“three cups” claypot with cod and basil	¥318
鲜花椒煮桂鱼	boiled mandarin fish with fresh sichuan peppercorn	¥488
鱼香百花珍珠带子	wok-fried scallop and sago in spicy and sour sauce	¥328
葱烧海参	braised sea cucumber with scallion	¥468



新鲜的活鱼

live fish

桂花鱼	mandarin fish	¥32/50gr
多宝鱼	turbot fish	¥38/50gr
笋壳鱼	marble goby	¥42/50gr
老虎斑	tiger grouper	¥52/50gr

做法

choice of preperation

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

京雅堂小豆腐	jing yaa tang wok-fried tofu cubes with cumin	¥98
樱花虾芦蒿炒豆干	stir-fired tofu slice with dried sakura shrimp and luhao	¥98
鲜竹蛭煮老豆腐	boiled tofu with fresh clams in superior broth	¥138
麻婆牛筋烧豆腐	spicy mapo tofu with beef tendon	¥148
小白菜炒油豆皮	stir-fried baby chinese cabbage with tofu skin	¥78
干煸四季豆	stir-fried string beans with minced pork	¥78
金银蛋煮苋菜	boiled wild vegetable with salted duck egg and preserved egg	¥98
鸡油豌豆尖	pea sprouts in chicken essence	¥98
虾干面筋煮丝瓜	stewed loofah with gluten dough and dried shrimp	¥118
咸鱼鸡粒茄子煲	spicy eggplant with chicken and salted fish	¥118
樱花虾煮白萝卜丝	sliced radish and dried shrimps in superior broth	¥118



时蔬

seasonal vegetable

芥兰

kai lan

¥78

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, noodles and rice

生煎包 只限晚餐	pan-fried pork buns only available for dinner	¥68
三鲜水饺 只限晚餐	classic sanxian dumplings with pork and leek only available for dinner	¥78
四川担担面	sichuan dan dan noodles with spicy minced pork	¥48
北京炸酱面	beijing noodles with minced pork and sliced vegetables	¥58
干炒牛肉河粉	stir-fried x.o. beef rice noodles with bean sprout and chinese chive	¥98
京雅堂炒饭	jing yaa tang fried rice superior x.o. sauce, shrimps and dried scallop	¥168
鲍汁海鲜烩饭	seafood fried rice with abalone sauce	¥168
白饭	steamed rice	¥12

