



老北京烤鴨歷史悠久，明清時代，
在皇宮中專設“色哈局”為皇帝提供禦膳烤鴨，
其造型優美，色澤棗紅，皮脂酥脆、肉質鮮嫩、
香氣四溢，食之不膩，百吃不厭。其料為正宗北京盧溝橋填鴨，
體重2.5-3.0公斤，生長期為45-52天，多一天少一天皆不可做。
老北京烤鴨含有人體所需要的多種營養成分，且膽固醇含量低，
是美味佳肴中之極品，人稱酥不膩烤鴨。

Old Beijing (Peking) Roast Duck, a household dish since the ancient Ming Dynasty.

It was first introduced as a royal dish which the Emperor
will only enjoy this special duck dish in a dedicated dining room – “Se-Ha-Ju”.

This specialty is handily crafted from seasoning, coloring, moistening, and roasting.

Each process is to achieve such perfection from the fragrant to the taste bud, assuring none could resist, nor be bored of.

It starts from the selected breed Yungting duck from northern Beijing,
picked precisely when they are only 45-52 day old, just ripe enough to yield the best taste, texture, and nutrients.

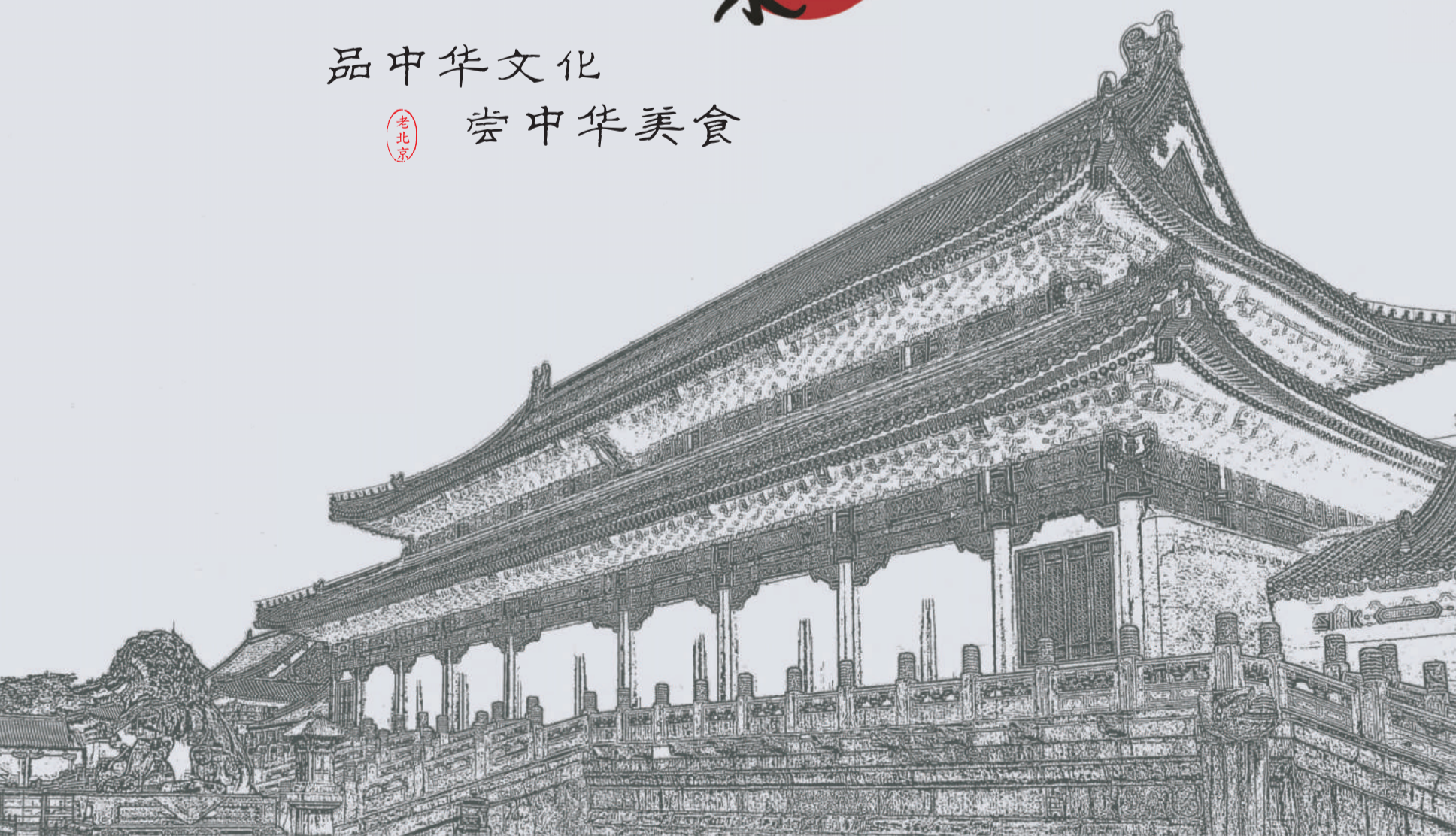
The secret to the success of Old Peking Roast Duck of a non-gamey, mouth-watering, crispy roast duck.



品中华文化



尝中华美食





不到长城非好汉，
不吃老北京烤鸭真遗憾

老北京



绿色保健非油炸食品

Non-frying cooking to a healthier diet



101

EMPEROR ROAST DUCK

皇帝鸭

元/只

102

ROYALE ROAST DUCK

特选鸭

元/只

103

FEAST SPECIAL ROAST DUCK

精选鸭

元/只

104

ORIGINAL ROAST DUCK

烤鸭

元/份

105

GRAVY & SAUCE

鸭酱

元/份

106

CUCUMBER SALAD SHREDS

黄瓜丝

元/份

107

CRÊPE (8 wraps per serving)

饼

元/份

108

SPRING ONION

葱丝

元/份

老北京烤鸭是北京的一道名菜，拥有一百三十多年的历史，需要多道的烹调程序，以保留其地道的风味，约45天的北京填鸭，涂上调料，风干。烤前，灌满一半上汤塞上鸭堵。然后用果木烧烤。四十分钟后，鸭子呈现金黄色，上汤尽入肉内，烤鸭皮酥肉嫩。为保持酥脆的效果，烤鸭必须在数分钟内上桌，热气腾腾、香味扑鼻。

Old Beijing Roast Duck, a renowned duck dish, appreciates a household popularity over the past centuries, from imperial kitchen exclusivity, till today, it is one of the most favorable Chinese dishes enjoy by many, worldwide. Our 130 year old recipe retain the secrets of the traditions from picking our ducks at 45 days old, carefully rubbed with a mix of herb-brine seasoning, then forced air to separate the skin and the meat, an ancient technique to cure gamey taste – removing the excess fattening between. The processed duck case is then soaked in a slow-cooked broth to steep. Once again air-dried, season-rubbed, then we hang-roast the ducks over a scorching applewood roasting fire. The well-moistened duck roasting from the aromatic and sizzling fire, is best served within minutes once it is delivered from the oven. Enjoy the crispy skin, well-steeped duck meat, and the irresistible fragrance that guarantees to make anyone mouth waters.

STARTERS

精致前菜

201

SUGAR-GLAZED VINAIGRETTE COLD RIBS

飘雪冰梅小排 元/例

糖醋排骨是糖醋味型中具有代表性的一道大众喜爱的特色传统名菜，它选用新鲜猪子排作料，肉质鲜嫩，成菜色泽红亮油润。属于糖醋味型，琥珀油亮，于香滋润，甜酸醇厚，是一款极好的下酒菜或开胃菜。颇受中国人民喜爱。

Sugar-Glazed Vinaigrette Cold ribs, a well-liked dish traditionally served in the fine-dining Chinese cuisine. The tenderloin ribs is freshly cut in dice, seasoned with aged plum vinaigrette, and then tossed over a syrup-glaze at the final touch. A recommended appetizer or a must-have dish over a wine-tasting session.



STARTERS

精致前菜

冷菜常以第一道菜入席，讲究装盘工艺，特别是一些图案装饰冷盘，使人心旷神怡、兴趣盎然，不仅引诱食欲，对于活跃宴会气氛，也起着锦上添花的作用。适应酒桌上宾主边吃边饮，相互交谈的场合。

Starters are mostly crafty appetizers to serve cold. It is a conversation piece, for the preparation of all appetizer is a paradigm of culinary perfection itself.



202

COLD SERVED SIRLOIN BEEF WITH RICE NOODLE

凉皮牛肉 / 元/例



203

MIRACLE JUMBO PRAWN (Deep Fried)

奇妙虾球 / 元/例

204

HOUSE SPECIAL CHICKEN

招牌茶聊鸡 / 元/例





205

JAPANESE CUCUMBER
IN SPECIAL SAUCE

蘸酱小青瓜

元/例



206

DRIED RADISH WITH PEANUTS

花仁萝卜干

元/例

207

SWEET PURPLE YAM

可以尝尝的紫薯

元/例



208

SILVER THREAD FENNEL ROLL

银丝回香

元/例





209

CALABASH IN SPECIAL SAUCE

捞汁葫芦丝

元/例



210

FRESH BLACKEN MUSHROOM
(FUNGI) SALAD

鲜椒黑木耳

元/例



211

MUSTARD GREEN WITH ALMOND

芥菜杏仁

元/例



212

SHREDDED DRY TOFU SALAD

小磨手撕豆腐

元/例



213
DUCK GOODIES MEDLEY IN STONE POT
石锅鸭杂  元/例



214
BLACK BEAN SALAD
健康小黑豆 元/例

215
CHINESE YAM WITH
BLUEBERRY SAUCE
蓝莓山药 元/例



216
GARDEN FRESH
PEPPER BOWL
后花园小米椒  元/例



让者，礼之主也。

儒家文化

RU JIA SI XIANG





217
OLD BEIJING APPETIZER PLATTER
 老北京第一拼 元/例



218
**BONELESS DUCK FEET,
 WASABI SEASONING**
 芥末鸭掌 元/例

219
OLD BEIJING ST YLE SAUCY BEEF
 老北京酱牛肉 元/例



220
**HOUSE SPECIAL FOIE
 GRAS DELICATE**
 香秘鸭肝 元/例



221

PALACE VEGETARIAN PLATTER

宫廷素三拼

元/例



222

COLD CUT APPETIZER DELIGHT

老北京一坛香

元/例



223

PALACE APPETIZER PLATTER

宫廷三拼

元/例



224

DAI-YU (FISH FILET) DEEP FRIED

舟山风带鱼

元/例

ROYAL PALACE DUCK FEAST 宫廷全鸭宴



301

SKILLET DICED DUCK BREAST IN BIRD NEST
(SECOND FRIED HASH BROWN)

雀巢鸭宝 元/例

鸭子浑身都是宝，更是全身皆美味。鸭血细嫩香滑，镁、铁含量丰富，鸭肝是理想的补血和补充维生素A的佳品，此外，还含有维生素D、维生素B2、维生素B12。鸭肉搭配尖椒，既可补充蛋白质、铁，又可补充维生素C。

Every part of a duck is a delicacy. Blood sausage, a specialty savored by both east and west culinary finest. It is found to be a prudent source of magnesium and iron, also found in the enriched duck liver that is also a source of vitamin A, D, and B12. Pair them all with a medley of chili-peppers, it is one of the most nutritious dishes.



302

OVEN ROASTED DUCK
GOODIES (GIBLETS) COMBO

干烧四宝 元/例



303

HOT AND SPICY SEASONED
DUCK HEART

香辣鸭心 元/例



304

BLOOD SAUSAGE (DUCK)
FILLED WONTON IN CONSOMMÉ

鸭血小馄饨

元/例



305

BLOOD SAUSAGE (DUCK)
BRAISED WITH TOFU

鸭血煮豆腐

元/例

306

HEALTHY LOW FAT, MINCED
DUCK MEAT TOSSED WITH
MIXED VEGETABLE

养颜鸭松

元/例



307

SPICY DUCK GOODIES (GIBLETS)
WITH WILD PEPPERS

野山椒炒鸭胗

元/例