全鴨季

DUCK DE CHINE

全聚德
DUCKDECHINE

RESERVATION:(86-10) 6521-1949
(86-10) 6521-2221

地址: 北京市东城区金宝街98号1949餐厅

ADDRESS: NO.98, JIN BAO STREET, DONG CHENG DISTRICT, BEIJING

11:00~14:30 最后点单时间 LAST ORDER TIME | 14:15

17:00~22:30 最后点单时间 LAST ORDER TIME | 21:45

1949官方公众号

高德地图
高德指南
黑金榜·餐厅

携程美食林

黑珍珠餐厅指南

TIME OUT FOOD AWARDS
餐厅大赏
年度最佳中餐厅

目之標選

MICHELIN
MICHELIN

金梧桐中国餐厅指南
年度最佳中餐厅

that's FOOD & DRINK AWARDS
- BEIJING -

LA LISTE
全球1000餐厅
榜单

裁切区域

RECOMMENDED 推荐菜 | CONTAINS NUTS 含坚果 | VEGETARIAN 素食 | CONTAINS SPICY 含辣味

三面庭院·尽享自然雅韵

A CULTURAL HERITAGE
A LIFE ATTITUDE

是一种文化传承

更是一种生活态度

1949 - DUCK DE CHINE

A CULINARY LEGEND THAT TRAVELS THROUGH TIME

Since its opening in 2011, 1949 - DUCK DE CHINE has been dedicated to creating a comprehensive experience platform that integrates dining and leisure with artistic and cultural exchanges. Beyond its mouthwatering signature roast duck, the restaurant's elegant and antique decorations exude a rich Beijing flavor, while clever accents of modern elements blend fashion with tradition perfectly, creating a unique and romantic intimate atmosphere.

In Beijing, this historic city, 1949 - DUCK DE CHINE serves as a bridge connecting the past and the future, a window for historical and modern, local and international exchanges. Diners feel like they are traveling through a time tunnel, fully experiencing the local customs and historical changes of this millennial ancient capital.

The restaurant regularly hosts various themed events, actively promoting Chinese culture and enhancing mutual understanding and friendship among nations. Many renowned domestic and international figures have left their footprints here, making 1949 - DUCK DE CHINE a truly worthy cultural exchange center.

In the future, guided by our unwavering pursuit of beauty from our hearts, we will continue to write more brilliant chapters. The culinary legend of the Elite Concepts will also continue to unfold at 1949 - DUCK DE CHINE, and we look forward to your presence and testimony.

1949 - 全鸭季

一段穿越时空的美食传奇

自2011年开业以来，1949 - 全鸭季一直致力于打造集餐饮休闲、艺术文化交流于一体的综合体验平台。除了那令人垂涎的招牌烤鸭，店内典雅古朴的装饰处处彰显着浓郁的北京韵味，现代元素的巧妙点缀，又让时尚与传统完美交融，营造出别致而浪漫的私密氛围。

在北京这座历史悠久的城市中，1949 - 全鸭季像一座连接过去与未来的桥梁，是历史与现代、本土与国际交流的窗口。食客们仿若穿梭于时光隧道，能尽情体验千年古都的风土人情与历史变迁。

餐厅定期举办各类主题活动，积极弘扬中华文化，增进国际间的相互理解与友谊。诸多国内外知名人士曾在此留下足迹，使 1949 - 全鸭季成为了名副其实的文化交流中心。

未来，源自心底对美好事物的不懈追求精神，将继续引领我们书写更多辉煌篇章，优意集团的美食传奇也将在 1949 - 全鸭季持续上演，期待您的莅临与见证。

TO GUESTS

1. The menu prices are in RMB and subject to 10% service charge.
2. All pictures in this Menu are for reference only.
3. Please inform the restaurant manager if you have any special diet requirement or allergy.
4. The restaurant is a public place; please take good care of the accompanying children and valuable items.
5. All paintings and sculptures in the restaurant are artists' works. Handle with care and do not damage.

Have a pleasant meal.

致宾朋

1.以上价格均表示为人民币，另加10%服务费。
2.菜品图片仅供参考，请以实际出品为准。
3.如果您有任何特殊饮食需求或忌口，请您通知餐厅经理，以便为您推荐。
4.餐厅属于公共场所，请您看管好随行的儿童和贵重物品。
5.餐厅内陈设的所有画作及雕塑品均为艺术家作品，请爱护，请勿破坏。

祝您用餐愉快。

ROASTED DUCK

臻选 · 烤鸭

The raw duck is strictly selected according to standardized growth and weight criteria. The Beijing duck is used as the authentic raw duck. We select jujube wood over 40 years old and roast the duck in a hanging oven. The precise roasting time of 65 minutes ensures consistent production quality. The original duck sauce is primarily made of hoisin sauce, with more than ten additional ingredients. The slicing method has been improved. And the fat is removed to ensure that the taste is not greasy, so it is called healthy roast duck.

以标准化生长周期与重量严格挑选鸭坯，选用北京鸭作为正宗的原料用鸭。选用 40 年以上的枣木，挂炉烤制。65 分钟的精确时间，确保出品的始终如一。独创的鸭酱，以海鲜酱为主，添加十余种配方。采用改良的片鸭方式，将油脂剔除，确保口感不油腻，遂称健康烤鸭。

ONE DUCK, TWO SYSTEMS

We adopt an improved method of slicing duck. Each duck is sliced into about 80 pieces, including duck skin and duck meat slices. The sliced duck skin is divided into long and short pieces. The long ones are convenient for rolling in pancakes, and the short ones are convenient for matching with sesame buns.

一鸭两制

采用改良的片鸭方式，每只在 80 片左右，分鸭皮，鸭肉切片。片出的鸭皮分为长、短两种。长的方便卷鸭饼，短的方便搭配空心烧饼。

DUCK SKIN DIPPED IN SUGAR
第一种吃法：糖霜一口酥

THE FIRST WAY IS:
Pick up a slice of duck skin and stick it with sugar, feeling the crispy and sweet taste.

TRADITIONAL ROAST DUCK PANCAKE
第二种吃法：传统荷叶饼

THE SECOND WAY IS:
Put on several slices of scallion, hami melon, and cucumber. Add several slices of duck meat with sauce, several slices of duck skin without sauce. All is set, roll it up!

WRAPPED IN SESAME BUN
第三种吃法：配芝麻烧饼

THE THIRD WAY IS:
Evenly sliced short duck skin is suitable for pairing with the sesame bun, and with other condiments, a completely different taste experience.

SERVED WITH CAVIAR
第四种吃法：配鱼子酱

THE FOURTH WAY IS:
The marvelous encounter of precious caviar with duck skin and toast, the perfect combination of tradition and modernity.

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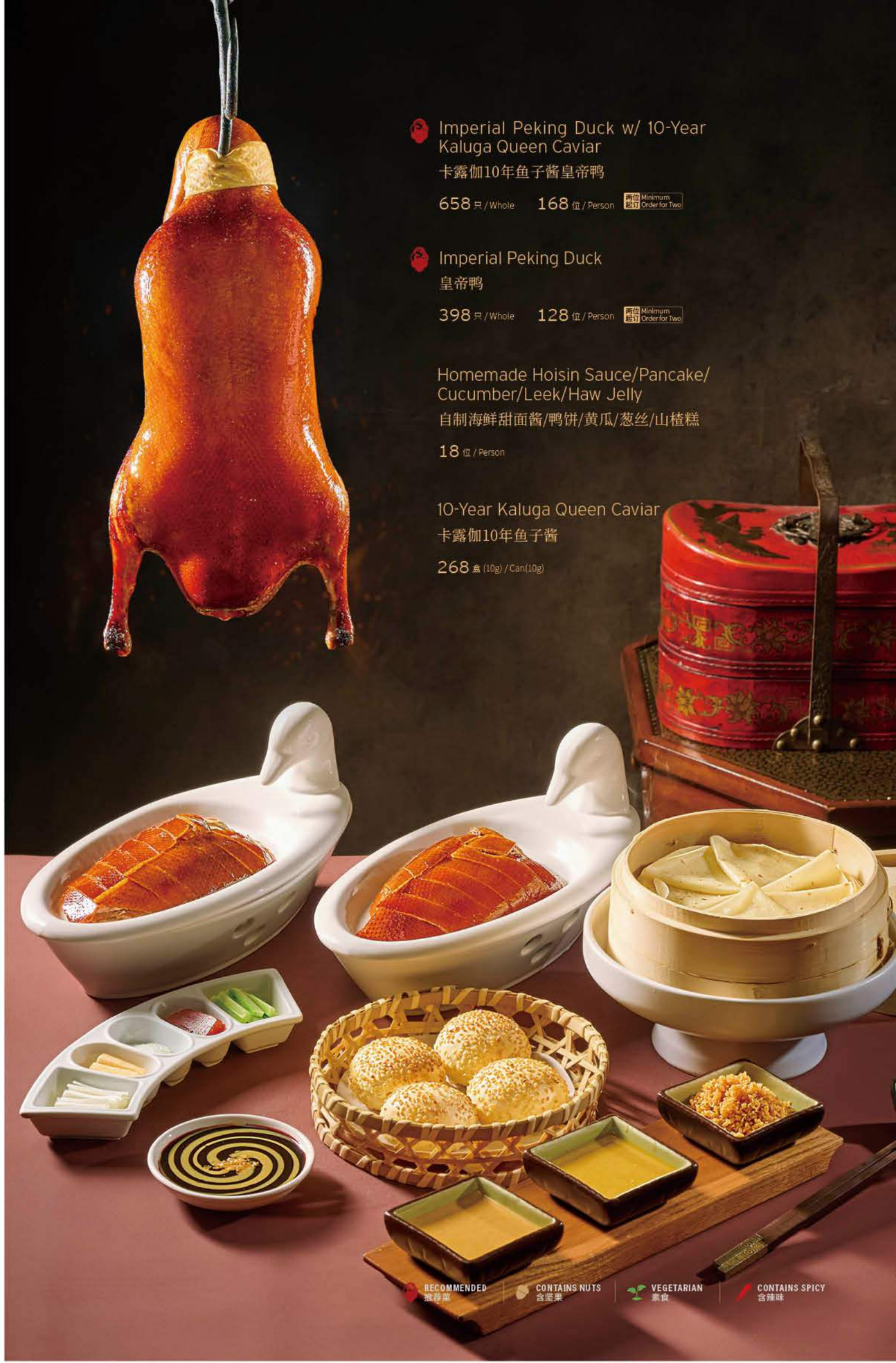

于1949全鸭季静谧一隅，悠然落座，尘世烦忧悄然淡去。
每一菜品，非为至善，乃求更善。

Sitting at 1949 DUCK DE CHINE, one can escape from the hustle and bustle of the world.
Each dish here is crafted in pursuit of perfection.

Duck Liver Terrine on Toast (6 Pcs)
鸭肝酱

198 例 (6 件) / Portion (6 Pcs)

Selected fresh duck liver is marinated in French brandy for 12 hours before being baked. After cooling, it is sliced and placed on top of toast that has been baked to a golden brown. The texture is delicate and smooth, with a lingering aroma.

选用鲜鸭肝，法国白兰地腌制 12 小时后烤制而成，冷却切片摆放在烤成金黄的吐司片上，口感细润，丝滑，香气悠扬。

RECOMMENDED 推荐菜 | CONTAINS NUTS 含坚果 | VEGETARIAN 素食 | CONTAINS SPICY 含辣味

Mustard Duck Webs

芥末鸭掌

98 例 / Portion

Carefully selected superior duck webs, enhanced with a special homemade seasoning,
result in a dish that boasts a bright orange–yellow color.
It features a spicy and fresh flavor, with a texture that is tender yet crisp, and delightfully fresh and tender.
The very first bite will instantly enchant you, captivating your taste buds.

精选上等鸭掌，辅以特制调料，色泽橙黄亮丽，味道辛辣鲜香、韧中透脆、鲜嫩清爽，
在入口的瞬间，便能让您痴迷不已。

Smoked Fish

上海熏鱼

138 例 / Portion

Beef Tripes in Chili Sauce

爽口脆毛肚

138 例 / Portion

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RECOMMENDED 推荐菜 | CONTAINS NUTS 含坚果 | VEGETARIAN 素食 | CONTAINS SPICY 含辣味

Sliced Beef Shank, Tongue & Tripes in Chili Sauce
夫妻肺片
138 例 / Portion

Sea Whelk in Spicy Sauce
辣酒汁花螺
128 例 / Portion

Sweet & Sour Pork Ribs
糖醋小排骨
98 例 / Portion

Smoked Salmon w/ Washabi
鸡尾酒啫喱烟熏三文鱼
168 例 / Portion

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STARTER

餐前 · 冷碟

Poached chicken in chili sauce is a classic Sichuan flavor cold dish, the selection of materials is extremely exquisite, the fresh and tender chicken with rich condiments set peppery, umami and fragrant, tender and refreshing in one, enjoy the reputation of "fame spans three thousand miles across Bashu, taste surpasses the twelve prefectures of Jiangnan".

口水鸡是一道经典的川味凉菜，选料极其讲究，肉质鲜嫩的鸡肉搭配丰富的佐料，集麻辣、鲜香、嫩爽于一身，享有“名驰巴蜀三千里，味压江南十二州”之盛名。

Poached Chicken in Chili Sauce
口水鸡
108 例 / Portion

Spiced Duck Tongue
w/ Shredded Chili
糊椒丝卤鸭舌
138 例 / Portion

Jellyfish w/ Cucumber
in Vinegar
脆拌海蜇头
108 例 / Portion

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Fresh Walnuts w/ Green Toon
香椿鲜核桃仁
68 例 / Portion

Purple Cabbage w/ Vinaigrette
凤尾紫白菜
68 例 / Portion

Black Fungus & Baby Cucumber
w/ Onions in Vinegar
乳瓜黑木耳拌洋葱
58 例 / Portion

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STARTER

餐前 · 冷碟

Asparagus Lettuce w/ Sichuan Pepper Oil
鲜花椒炝青笋

58 例 / Portion

Pumpkin Infused Dry Plum
话梅南瓜

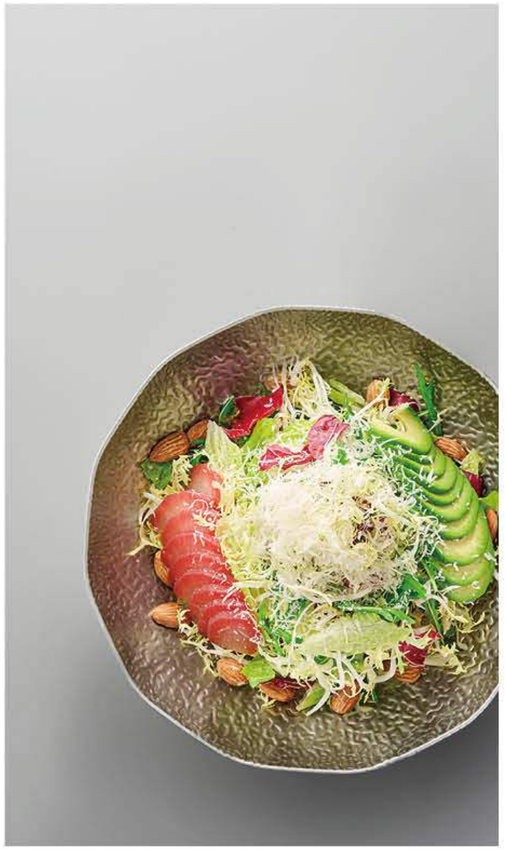
58 例 / Portion

Tofu Skin Rolls w/ Vegetables & Wild Mushrooms
润泽素烧鹅

68 例 / Portion

Deep Fried Bean Curd w/ Salt
七味盐烧豆腐

68 例 / Portion



Vegetable Salad
蔬菜沙拉

88 例 / Portion

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RECOMMENDED 推荐菜 | CONTAINS NUTS 含坚果 | VEGETARIAN 素食 | CONTAINS SPICY 含辣味

Hawthorn Stuffed w/ Walnuts
红果山核桃

58 例 / Portion

Stinky Tofu
火宫殿臭豆腐

58 例 / Portion

Bamboo Shoots
w/ Scallion Oil
葱油羊尾笋

68 例 / Portion

Deep Fried Abalone
Mushrooms
手撕杏鲍菇

68 例 / Portion

Broad Beans & Preserved
Vegetables
榄菜豆瓣

58 例 / Portion

Radish w/ Coriander
芫荽樱桃萝卜

68 例 / Portion

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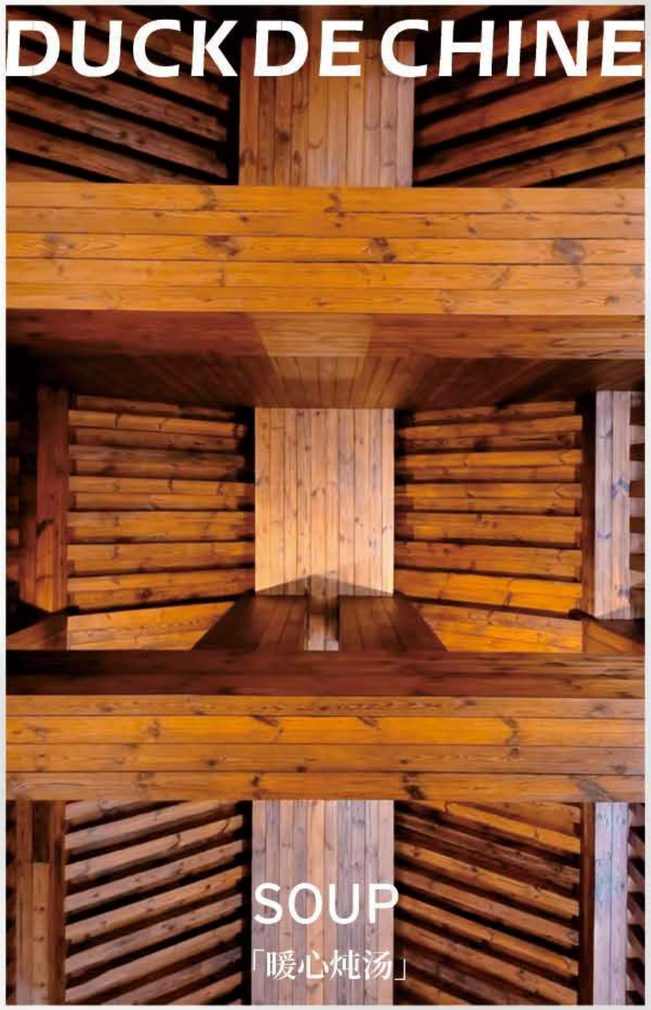

每一道工序皆以匠心雕琢，怀感恩之心，执着于味。
巧思融入品，成就非凡之味。

Each cuisine undergoes meticulous craftsmanship, holding a grateful heart and an unwavering pursuit of flavor,
1949 DUCK DE CHINE infuses ingenuity into every course, resulting in exceptional tastes.

Double Boiled Fish Maw w/ Sea Whelks Soup
花胶响螺汤

298 位 / Person

Double Boiled Duck & Black Garlic Soup
黑蒜水鸭汤

188 位 / Person

RECOMMENDED 推荐菜 | CONTAINS NUTS 含坚果 | VEGETARIAN 素食 | CONTAINS SPICY 含辣味

SOUP

暖心 · 炖汤

Sea cucumber has been revered as one of the "Eight Delicacies" since ancient times, and great care is taken during the cooking process. While matsutake are also hailed as the "King of Mushrooms". When tender and delicate sea cucumbers are slow cooked with natural matsutake over a low flame for an extended period, the broth becomes clear and refreshing, with an aroma that is both fragrant and inviting.

海参自古以来被奉为"八珍"之一，在烹饪过程中尤其讲究。而松茸被誉为"菌中之王"，亦是上等食材。肉质柔韧细嫩的海参，搭配纯天然的松茸菌，经长时间慢炖，汤汁清冽，闻之鲜香扑鼻，味蕾尽享愉悦。

Double Boiled Sea Cucumber
w/ Matsutake Soup

松茸菌炖辽参汤

298 位 / Person

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Double Boiled Wild Mushroom Soup
一品菌皇汤

138 位 / Person

Double Boiled Fish Maw & Minced Pork w/ Salted Kumquat Soup
陈年咸柠肉汁花胶汤

198 位 / Person

Duck & Tofu Broth
碧绿豆腐鸭汤

58 位 / Person　198 煲 (4-6 位) / Pot

Tomato Vegetable Beef Soup
罗宋汤

78 位 / Person

Hot & Sour Duck Soup
酸辣鸭丝羹

58 位 / Person

Mushroom Cream Soup
奶油蘑菇汤

68 位 / Person

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味香悠然待君品，
谈笑间自得流溢，汇聚幸福时光。

Abalone, sea cucumber, shark's fin and other exquisite seafood treasures gather the essence of the ocean and nature, eagerly awaiting the appreciation of gourmands.

Buddha Jump Over the Wall
皇家佛跳墙

398 位 / Person

The verse "As the jar is opened, the savory aroma wafts to the neighborhoods; Buddha, upon smelling it, abandons meditation and jumps over the wall to taste it" beautifully depicts the deliciousness of the renowned dish. By meticulously selecting high quality ingredients such as sea cucumber, abalone, shark's fin, and conpoy, harmoniously blending them, the dish achieves a freshness, smoothness, and richness that is not greasy, while retaining a lasting fragrance.

"坛启荤香飘四邻，佛闻弃禅跳墙来。"这句诗很好的描绘了佛跳墙这道名菜的美味，精选的优质海参、鲍鱼、鱼翅、瑶柱等名贵食材融汇于一炉，使这道菜品清鲜、和醇、荤而不腻，食后唇齿留香，味中有味，妙不可言。

RECOMMENDED 推荐菜 | CONTAINS NUTS 含坚果 | VEGETARIAN 素食 | CONTAINS SPICY 含辣味

Braised Dried Abalone in Abalone Sauce
(8 Heads / 10 Heads)

原汁臻品干鲍（8头/10头）

788 位 / Person　588 位 / Person

Braised Dried Abalone in Abalone Sauce
(20 Heads)

原汁吉品干鲍（20头）

1088 位 / Person

All prices in RMB and Subject to 15% service charge. 所有价格为人民币结算，另加收15%服务费。

Braised Whole Shark's Fin in
Brown Sauce / Golden Soup

大鲍翅（红烧/黄焖）

688 位 (160g) / Person

Shark's fin is one of China's traditional prestigious foods, first documented in the "Song Hui Yao" (a historical document of the Song Dynasty). We use the fine filamentous cartilage from shark fin as the main ingredient, and simmer the rehydrated shark's fin in a thick chicken soup. The shark's fin is soft and smooth when eaten, and the broth is deliciously rich and flavorful.

大鲍翅，是中国传统的名贵食品之一，始见于《宋会要》。以鱼鳍中的细丝状软骨为原料，选用黄油柴鸡熬制的浓汤将泡发好的鱼翅煨至入味。入口软滑，汤鲜浓郁。

RECOMMENDED 推荐菜 | CONTAINS NUTS 含坚果 | VEGETARIAN 素食 | CONTAINS SPICY 含辣味

DUCK DE CHINE

Braised Shark's Fin in Chicken Broth
浓汤鸡煲翅

1888 4-6 位 (500g) / 4-6 Persons

Select superior shark's fin and chicken, steep them in a rich and flavorful thick soup, and slowly simmer until the broth becomes mellow, the shark's fin turns tender and soft, while the chicken remains smooth and delicate. Each bite is an ultimate temptation to the palate, fully demonstrating the prestigious taste and the profound wisdom of Chinese cuisine culture.

一道奢华与美味并蓄的佳肴，选用上等鱼翅和鸡肉，融入浓郁鲜美的浓汤，慢火细炖至汤汁醇厚，鱼翅软糯，鸡肉滑嫩，每一口都是对味蕾的极致诱惑，尽显尊贵品味与中华美食文化的博大精深。

Superior Shark's Fin w/ Crab Meat
Served in Supreme Soup
生拆蟹肉干捞翅

1088 位 (100g) / Person

Braised Shark's Fin in Golden Soup
一品黄焖翅

398 位 (75g) / Person

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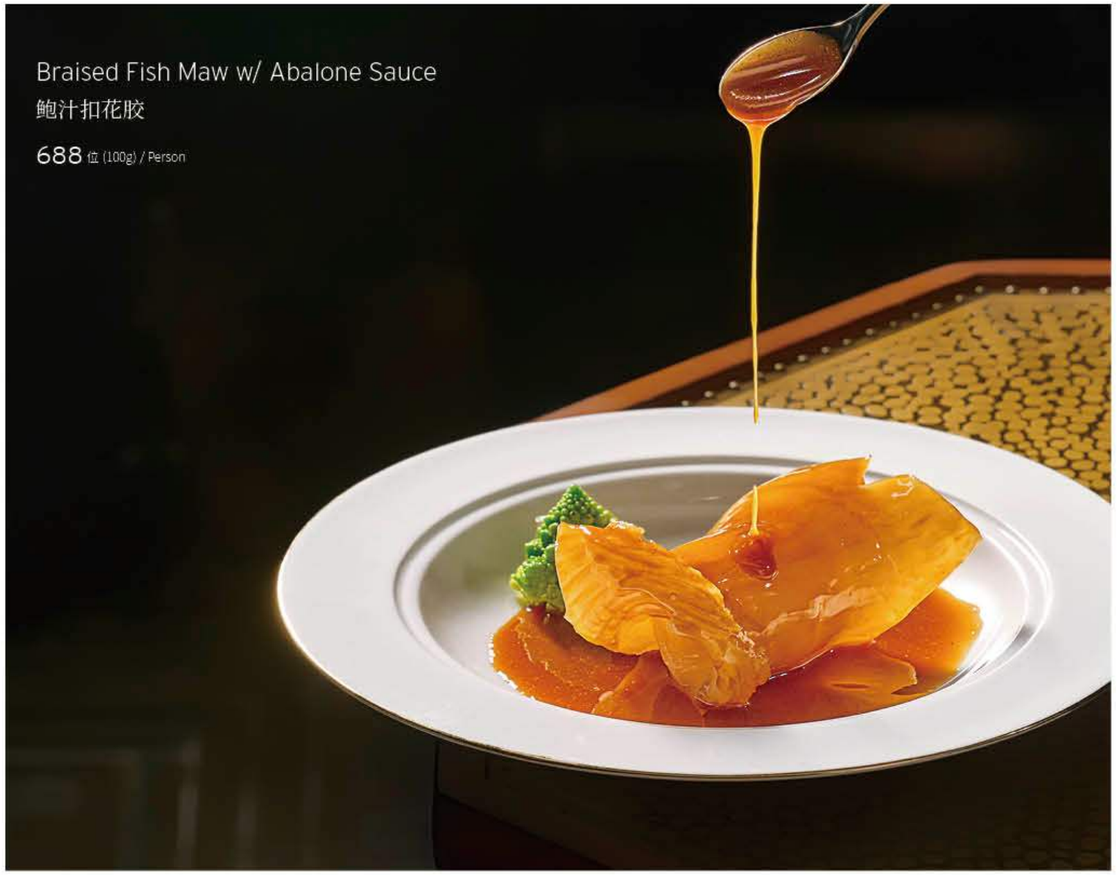
Double Boiled Bird's Nest w/ Rock Candy
冰糖官燕

588 位 (100g) / Person

Braised Sea Cucumber w/ Spring Onions
葱烧海参

888 例 / Portion



Braised Fish Maw w/ Abalone Sauce
鲍汁扣花胶

688 位 (100g) / Person

Stewed Sea Cucumber in Millet Congee (40 Heads)
小米辽参（40头）

398 位 / Person

Braised Sea Cucumber in Abalone Sauce (40 Heads)
鲍汁扣辽参（40头）

398 位 / Person

Braised Sea Cucumber w/ Spring Onions (40 Heads)
葱烧辽参（40头）

398 位 / Person

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雅座静候心自安，佳肴细作，
唯求更善，品味间，悠然自得。

A wide variety of seafood, coupled with numerous cooking techniques, expertly crafted and presented, satisfies the diverse taste preferences of all discerning diners.

Spotted Garoupa
东星斑 980 / 500g

做法：清蒸、过桥、古法蒸、水煮、松鼠

Cooking: Steamed, Poached, Steamed w/ Black Mushrooms, Boiled in Hot Chili Oil, Sweet & Sour

Lobster
龙虾 1280 / 500g

做法：葱姜炒、避风塘、上汤焗、芝士焗、黑胡椒、黑松露焗抻面底

Cooking: Sautéed w/ Ginger and Spring Onion, Deep Fried in Typhoon Shelter, Braised w/ Supreme Soup, Baked w/ Cheese, Fried w/ Black Pepper, Baked w/ Black Truffle Sauce

King Crab
帝王蟹 800 / 500g

做法：潮州冻、上汤焗、姜葱炒、蛋白花雕蒸

Cooking: Chaozhou Frozen, Braised w/ Supreme Soup, Sautéed w/ Ginger and Spring Onion, Steamed w/ Egg White & Yellow Wine

Tiger Garoupa
老虎斑 580 / 500g

做法：清蒸、过桥、古法蒸、水煮、松鼠

Cooking: Steamed, Poached, Steamed w/ Black Mushrooms, Boiled in Hot Chili Oil, Sweet & Sour

Boston Lobster
波士顿龙虾 1188 只 / Pc

做法：葱姜炒、避风塘、上汤焗、黑胡椒炒、黑松露焗抻面底、稻香炒

Cooking: Sautéed w/ Ginger and Spring Onion, Deep Fried in Typhoon Shelter, Braised w/ Supreme Soup, Fried w/ Black Pepper, Baked w/ Black Truffle Sauce, Sautéed w/ Green Fragrant Rice

Queen Crab
松叶蟹 1188 只 / Pc

做法：葱姜炒、上汤焗、黑白胡椒蒸配陈村粉、蛋白花雕蒸

Cooking: Sautéed w/ Ginger and Spring Onion, Braised w/ Supreme Soup, Steamed w/ White & Black Pepper (Chen Cun Noodle), Steamed w/ Egg White & Yellow Wine

Marbled Goby Fish
笋壳鱼 888 条 / Pc

做法：清蒸、油浸、水煮、松鼠

Cooking: Steamed, Stewed in Oil, Boiled in Hot Chili Oil, Sweet & Sour

Baby Lobster
龙虾仔 688 只 / Pc

做法：芝士焗、蒜蓉粉丝蒸、上汤焗

Cooking: Baked w/ Cheese, Steamed w/ Garlic & Bean Vermicelli, Braised w/ Supreme Soup

过桥做法：海鲜汤另加收50元每位

Cooking by Poached: Seafood Soup is Charged an Additional ¥50 Per Person

Sautéed Boston Lobster w/ Green Fragrant Rice
稻香炒波士顿龙虾

1188 只 / Pc

Pan Fried King Prawn
w/ Black Pepper Sauce
黑椒大虾皇

198 位 / Person

All prices in RMB and subject to 15% service charge. 所有价格为人民币结算，另加收15%服务费。

RECOMMENDED 推荐菜 | CONTAINS NUTS 含坚果 | VEGETARIAN 素食 | CONTAINS SPICY 含辣味

FROM THE SEA

游水 · 海鲜

Sautéed Scallops w/ Asparagus
招牌碧绿炒元贝

388 例 / Portion　198 小份 / Portion (S)

Fresh and plump scallops, paired with fragrant asparagus, are both sourced from natural ingredients. The dish boasts a mild flavor, with a crystal-clear appearance and a lingering aftertaste. It preserves the original taste of the ingredients to the fullest extent and is a seafood stir fry that truly tests a chef's culinary skills.

硕大饱满的新鲜元贝搭配芦笋的清香，取材天然，味道温和，晶莹剔透，回味悠长。最大限度的保留食材的原汁原味，是一道考量厨师厨艺的海鲜小炒。

Sweet & Sour Tiger Garoupa
松鼠老虎斑

580 / 500g

All prices in RMB and subject to 15% service charge.　所有价格为人民币结算，另加收15%服务费。

RECOMMENDED 推荐菜 | CONTAINS NUTS 含坚果 | VEGETARIAN 素食 | CONTAINS SPICY 含辣味

Stir Fried Prawns w/ Peanuts & Chili
宫保虾球

258 例 / Portion　138 小份 / Portion (S)

The dish is essential to Kung Pao-style cuisine. The fresh sea prawn is seasoned with a tangy and slightly spicy sauce, and the meat is firm and bouncy, offering an exceptionally alluring flavor.

宫保虾球是宫保技法菜的代表，新鲜海虾，以酸甜微辣的酱汁调理，肉质紧实，虾肉个大弹牙，味道特别诱人。

All prices in RMB and subject to 15% service charge.　所有价格为人民币结算，另加收15%服务费。

Braised Yellow Croaker w/ Brown Sauce
干烧大黄鱼

888 条 / Pc

Steamed Yellow Croaker w/ Yellow Pepper
黄椒酱蒸大黄鱼

888 条 / Pc

The large yellow croaker is one of the traditional "Four Major Seafood" products, renowned for its silky-smooth texture and exquisite taste. During the steaming process, the freshness of it is perfectly preserved, making the fish meat even more delicate. The addition of yellow pepper sauce adds a striking splash of color and a rich aroma to this dish, being spicy yet not overpowering, fragrant without being greasy.

大黄鱼为传统"四大海产"之一，肉质细嫩如丝、味道鲜美。蒸制过程中，大黄鱼的鲜香被完美锁住，鱼肉变得更加细腻。黄椒酱的加入则为这道菜增添了一抹亮眼的色彩和浓郁的香气，辣而不燥，香而不腻。

RECOMMENDED 推荐菜　CONTAINS NUTS 含坚果　VEGETARIAN 素食　CONTAINS SPICY 含辣味

FROM THE SEA

游水 · 海鲜

Steamed Crab & Minced Pork w/ Green Soy Bean
膏蟹蒸肉饼

388 例 / Portion

Crab is a culinary delicacy, as evidenced by the folk saying, "One plate of crab is equivalent to a full table of dishes". Its meat is delicious and packed with nutrients, especially the female crabs, which are highly esteemed and called "sea ginseng".

蟹乃食中珍味，素有“一盘蟹，顶桌菜”的民谚，膏蟹肉质鲜美，营养丰富，尤其是雌蟹，被视作“膏蟹”，有“海上人参”之称。

All prices in RMB and Subject to 15% service charge. 所有价格为人民币结算，并加收15%服务费

Braised Cod Fish w/ Baby Onions in Casserole
砂锅鳕鱼煲

398 例 / Portion

RECOMMENDED 推荐菜 | CONTAINS NUTS 含坚果 | VEGETARIAN 素食 | CONTAINS SPICY 含辣味

Sautéed Cod Fish w/ Lily Bulbs & Yellow Fungus
金银百合炒银鳕鱼

328 例 / Portion

Fried Black Tiger Shrimp in Typhoon Shelter
避风塘黑虎虾

228 例 / Portion

Pan Fried Cod Fish
香煎银鳕鱼

198 位 (100g) / Person

Fried Crab w/ Black Pepper Sauce
(Ginger & Spring Onion / Typhoon Shelter)
黑胡椒青蟹（姜葱/避风塘）

688 例 / Portion　388 小份 / Portion (S)

All prices in RMB and subject to 15% service charge.　所有价格为人民币结算，另加收15%服务费。

RECOMMENDED 推荐菜 | CONTAINS NUTS 含坚果 | VEGETARIAN 素食 | CONTAINS SPICY 含辣味

寻味天地间，情牵山海，心归自然。
至此，安心所至，美好可期。

Roaming through the boundless realms of the world in pursuit of exquisite flavors, we serendipitously converge. At this juncture, in 1949 DUCK DE CHINE, people can reap a harvest of heartfelt peace and unparalleled beauty.

Sautéed Beef Cubes w/ Scallion & Walnuts
京葱琥珀牛肉粒

688 例 / Portion　418 小份 / Portion (S)

Selected superior marbled beef cubes are stir fried together with scallion from Zhangqiu, Shandong province. The beef is crispy on the outside and tender on the inside, with a rich and full-bodied meat flavor, while the scallion are sweet and free of residue, leaving a lingering and delightful aftertaste.

选用上等雪花牛肉粒，搭配山东章丘大葱一起煎炒，外焦里嫩，肉味十足，葱香甜无渣，回味无穷。

RECOMMENDED 推荐菜 | CONTAINS NUTS 含坚果 | VEGETARIAN 素食 | CONTAINS SPICY 含辣味

Low Baking Beef Ribs w/ Black Pepper Sauce

低温特制牛小排佐黑椒汁

568 例 / Portion

Beef short rib refers to the fresh meat from the cow's breast rib area,
characterized by its low fat content and thick, yet highly elastic lean meat.
After being slow-cooked at a low temperature for 8 hours and then pan fried,
the beef retains its authentic flavor.

牛小排指牛胸肋骨部位的鲜肉，其脂肪少，瘦肉较厚却十分富有弹性，低温慢煮处理 8 小时，
之后再将牛肉表面煎焦香，保留了牛肉的原汁原味。

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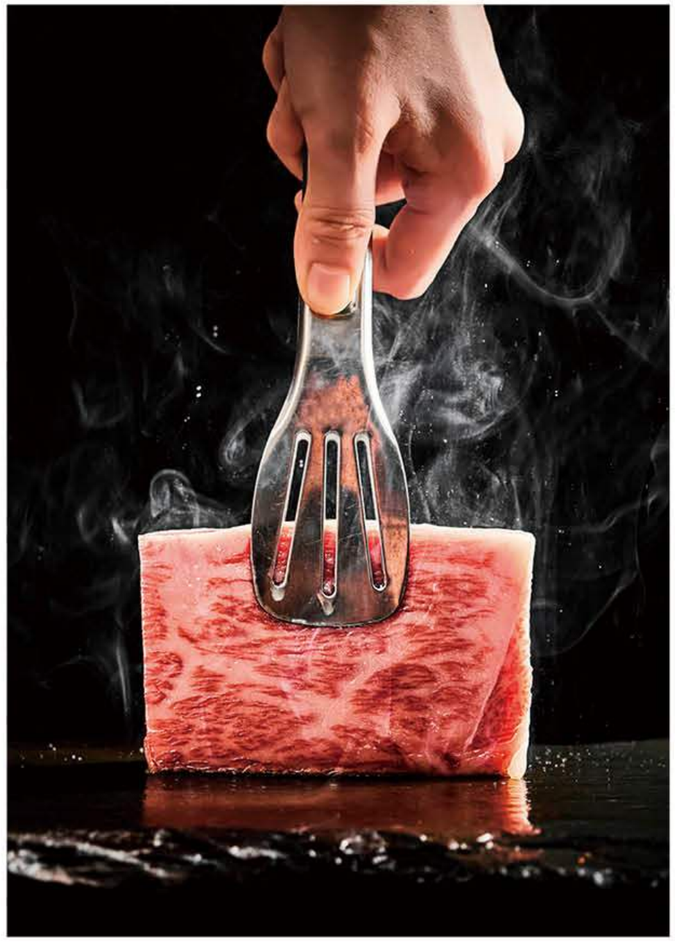

Pan Fried Beef

香煎雪花牛肉

588 位 (100g) / Person

Marbled beef is named for its rich marble-like pattern,
with fat dots interspersed among the lean meat resembling marbles.
When grilled over flames, the aroma of the beef becomes even more intense, and the fat evenly
infiltrates the meat, enhancing its characteristic soft and tender mouthfeel upon tasting.

雪花牛肉因肉质含有丰富的大理石纹，脂肪点缀于瘦肉间形似雪花而得名。
在火焰煎制之后，牛肉的香气更加浓郁，油脂也均匀渗入，增添了入口绵软的特点。

RECOMMENDED 推荐菜 | CONTAINS NUTS 含坚果 | VEGETARIAN 素食 | CONTAINS SPICY 含辣味

Fried Beef Tenderloin w/ Black Pepper
黑椒牛柳

298 例 / Portion　158 小份 / Portion (S)

Sliced Beef in Chili Broth
麻辣水煮牛肉

368 例 / Portion

Braised Beef in Brown Sauce
文火雪花牛肉

568 例 / Portion　288 小份 / Portion (S)

Braised Beef Brisket w/ Curry
咖喱牛腩

388 例 / Portion

All prices in RMB and subject to 15% service charge.　所有价格为人民币结算，另加收15%服务费。

RECOMMENDED 推荐菜 | CONTAINS NUTS 含坚果 | VEGETARIAN 素食 | CONTAINS SPICY 含辣味

Grilled Lamb w/ Scallion
贝勒爷烤肉

228 例 / Portion

Pan Fried Lamb Chop w/ Black Pepper
香草黑椒煎七指羊排

298 例 (4 件) / Portion (4 Pcs)

Marinated in a unique vanilla black pepper sauce and then carefully pan fried. During the frying process, the moisture is tightly locked in, creating a crispy exterior and tender interior. The mellow aroma of the lamb, combined with the seasoning of spices, creates an authentic meatiness that lingers in the heart and leaves a lasting fragrance on the lips and palate.

独创的香草黑胡椒酱汁腌制而成。在煎的过程中，牢牢锁住水分，形成外焦里嫩的质感。羊排的醇香加上香辛料的调味，原汁原味的肉感萦绕心间，齿颊留香。

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RECOMMENDED 推荐菜 | CONTAINS NUTS 含坚果 | VEGETARIAN 素食 | CONTAINS SPICY 含辣味

Fried Mongolian Lamb w/ Spring Onion

蒙古羊肉

268 例 / Portion

Braised Pork Belly in Dark Soy

大厨红烧肉

258 例 / Portion　138 小份 / Portion (S)

Sweet & Sour Pork

咕噜肉

168 例 / Portion

Fried Pork w/ Pepper

农家小炒肉

138 例 / Portion

All prices in RMB and Subject to 15% service charge.. 所有价格为人民币结算，另加收15%服务费。

RECOMMENDED 推荐菜 | CONTAINS NUTS 含坚果 | VEGETARIAN 素食 | CONTAINS SPICY 含辣味

FROM THE LAND

珍馐 · 美馔

Fried Chicken Cubes w/ Peppers & Peanuts
宫保鸡丁

168 例 / Portion

The renowned Kung Pao technique, when applied to cooking fresh diced chicken, results in a dish that is soft and tender, yet maintains a firm texture. The sauce is red and glossy, with the chicken's freshness overflowing, making the dish particularly enticing.

名扬天下的宫保技法，以此烹饪的新鲜鸡丁，软嫩细腻，肉质紧实。汁红油亮，鸡肉鲜味溢出，特别诱人。

All prices in RMB and Subject to 15% service charge. 所有价格为人民币结算，并加收15%服务费

Deep Fried Chicken Cubes w/ Red Pepper
香酥辣子鸡

168 例 / Portion

Braised Chicken w/ Onions in Casserole
惹味三杯鸡

168 例 / Portion

Duck Frame (Deep Fried w/ Salt & Pepper, Stir Fried w/ Soya Sauce, Stir Fried w/ Chili)
特色鸭架（椒盐、爆炒、麻辣）

58 例 / Portion

RECOMMENDED 推荐菜 | CONTAINS NUTS 含坚果 | VEGETARIAN 素食 | CONTAINS SPICY 含辣味

VEGETABLES & TOFU

蔬菜 · 豆腐

Stir Fried Green Beans
w/ Bamboo Shoot & Minced Pork

干煸春笋四季豆

128 例 / Portion

All prices in RMB and Subject to 15% service charge. 所有价格为人民币结算，另加收15%服务费。

Fried Vermicelli & Crab Meat
w/ XO Sauce in Casserole

XO酱蟹肉粉丝煲

228 例 / Portion

RECOMMENDED 推荐菜 | CONTAINS NUTS 含坚果 | VEGETARIAN 素食 | CONTAINS SPICY 含辣味

VEGETABLES & TOFU

蔬菜 · 豆腐

Braised Cabbage w/ Dried Shrimps
东海虾干烩白菜
128 例 / Portion

Pan Fried Tofu w/ Minced Pork & Leek
小葱肉末煎豆腐
108 例 / Portion

Fried Bean Curd & Minced Beef in Chili Sauce (Mapo Tofu)
麻婆豆腐
108 例 / Portion

Fried River Shrimp & Leek w/ XO Sauce
四九小炒皇
188 例 / Portion

All prices in RMB and Subject to 15% service charge. 所有价格为人民币结算，另加收15%服务费。

Fried Eggplant w/ Minced Chicken & Salted Fish
马友鱼鸡茸茄子煲
128 例 / Portion

Deep Fried Mushrooms in Typhoon Shelter
避风塘茶树菇
158 例 / Portion

Sautéed Honey Beans w/ Baby Lotus Root & Walnuts
荷塘素小炒
98 例 / Portion

Sautéed Chinese Yam w/ Celeries & Ginkgo Nuts
西芹银杏炒山药
98 例 / Portion

RECOMMENDED 推荐菜 | CONTAINS NUTS 含坚果 | VEGETARIAN 素食 | CONTAINS SPICY 含辣味

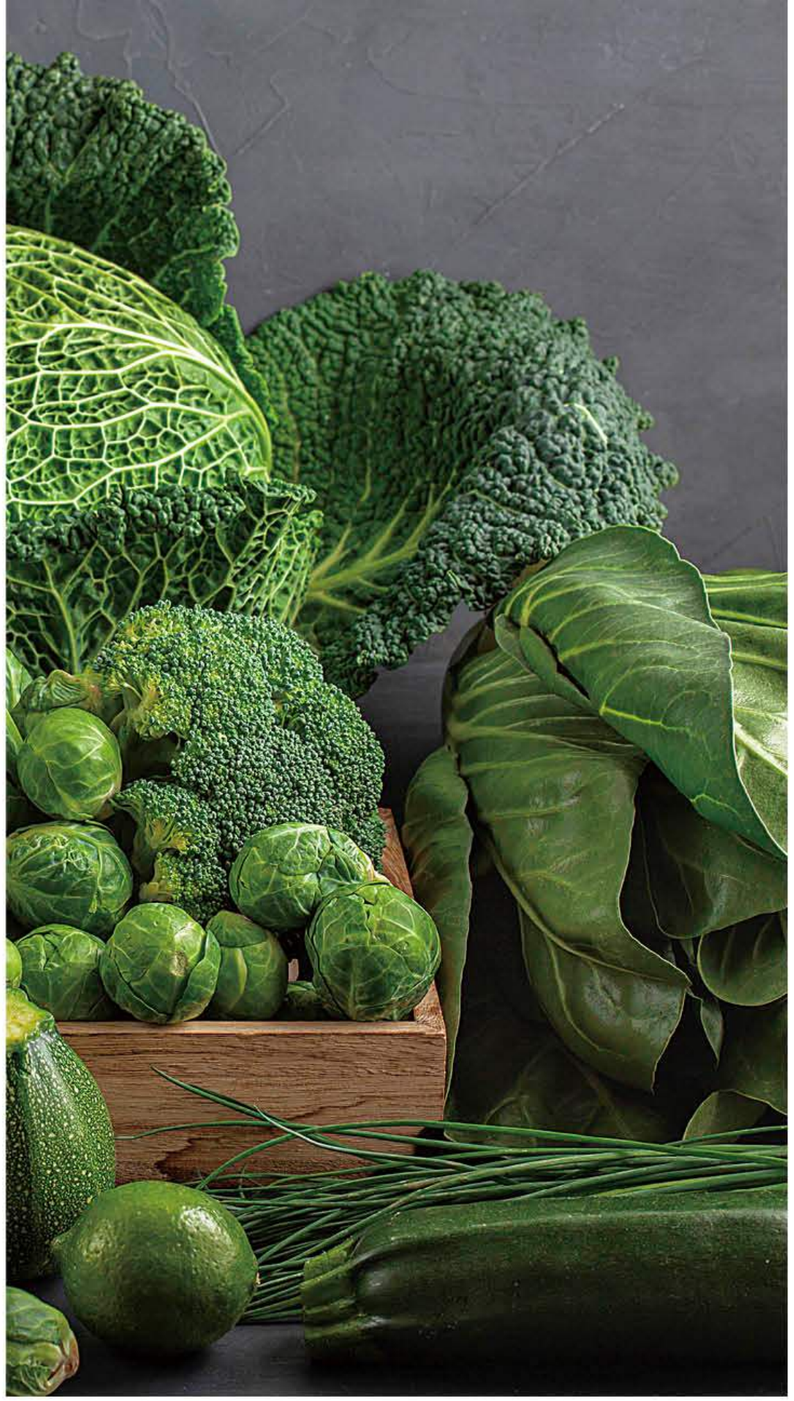
VEGETABLES & TOFU

蔬菜 · 豆腐

Fried Porcini Mushrooms & Green Pepper
w/ Black Truffle

黑松露牛肝菌

198 例 / Portion



Seasonal Vegetables

时令蔬菜

Kale, Choy Sum, Broccoli, Lettuce, Pakchoi, Pea Shoots

芥兰、菜心、西兰花、唐生菜、鸡毛菜、豆苗

88 例 / Portion

做法：清炒、蒜蓉、白灼、上汤、金银蛋

Cooking: Sautéed, w/ Garlic, Poached, In Chicken Soup or Preserved Egg & Salt Egg

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RECOMMENDED 推荐菜 | CONTAINS NUTS 含坚果 | VEGETARIAN 素食 | CONTAINS SPICY 含辣味

NOODLES & RICE

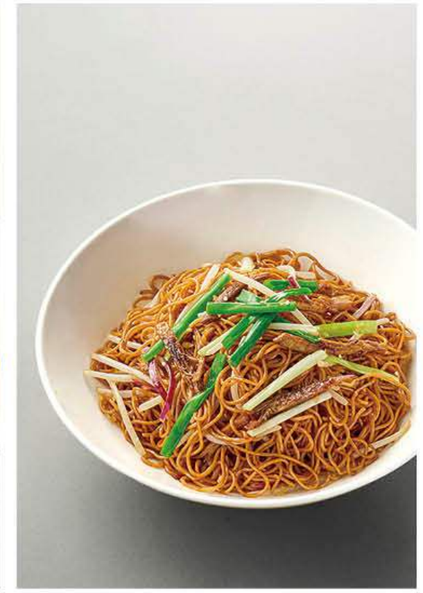
手作·主食

Fried Rice Noodles w/ Beef & Soy Sauce
干炒牛河
128 例 / Portion

Fried Rice w/ Preserved Pork & Vegetables "Cantonese" Style
广式腊味炒饭
118 例 / Portion

Fried Rice w/ Shrimps & Chicken Cubes "Fujian" Style
福建炒饭
128 例 / Portion

Fried Vermicelli w/ Shrimp & Shredded Ham "Singapore" Style
星洲炒米粉
108 例 / Portion



Fried Noodles & Shredded Duck w/ Soy Sauce
豉油皇鸭丝炒面
108 例 / Portion

Hand Pulled Noodles in Lobster Soup
龙虾汤抻面
78 位 / Person

Soup Noodles w/ Sliced Pork
玲珑炝锅面
58 位 / Person

Rice
白米饭
10 碗 / Bowl

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RECOMMENDED 推荐菜 | CONTAINS NUTS 含坚果 | VEGETARIAN 素食 | CONTAINS SPICY 含辣味

DIM SUM

点点·心意

Steamed Shrimp Dumplings "Har Gau"
笋尖鲜虾饺

48 例 (4 件) / Portion (4 Pcs)

Steamed Pork Dumplings
w/ Black Truffle "Shao Mai"
黑松露烧卖

48 例 (4 件) / Portion (4 Pcs)

All prices in RMB and subject to 15% service charge. 所有价格为人民币结算，另加收15%服务费。

BBQ Pork Pastry
叉烧酥

48 例 (3 件) / Portion (3 Pcs)

Pan Fried "Guoza"
煎锅贴

48 例 (4 件) / Portion (4 Pcs)

Poached Shrimp & Pork Dumplings
京川滑饺子

68 例 (8 件) / Portion (8 Pcs)

Deep Fried Shrimp Spring Rolls
鲜虾炸春卷

48 例 (3 件) / Portion (3 Pcs)

Pan Fried Beef Pie
四九门钉肉饼

158 例 (6 件) / Portion (6 Pcs)

Steamed Wild Mushroom Dumplings
贡菜野菌饺

48 例 (4 件) / Portion (4 Pcs)

RECOMMENDED 推荐菜 | CONTAINS NUTS 含坚果 | VEGETARIAN 素食 | CONTAINS SPICY 含辣味

DESSERT

美味 · 甜品

Chilled Mango Sago Cream w/ Pomelo
杨枝甘露

48 位 / Person

Dim Sum Platter (Yellow Pea Cake, Rolling Donkey, Glutinous Rice Cake)
宫廷点心拼盘（豌豆黄、驴打滚、艾窝窝）

48 位 / Person

Yogurt Cake
一口酸奶糕

48 例 (5 件) / Portion (5 Pcs)

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DUCK DE CHINE

Persimmon & Walnuts Balls
柿柿如意

88 例 (6 件) / Portion (6 Pcs)

Durian Pastry
飘香榴莲酥

38 例 (3 件) / Portion (3 Pcs)

Almond Cream w/ Black Sesame Dumplings
杏仁茶汤圆

38 位 / Person

Sweetened Red Bean w/ Tangerine Peel
陈皮红豆沙

38 位 / Person

RECOMMENDED 推荐菜 | CONTAINS NUTS 含坚果 | VEGETARIAN 素食 | CONTAINS SPICY 含辣味

Lotus Paste "Ducks" Pastry

莲蓉鸭酥

38 例 (3 件) / Portion (3 Pcs)

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