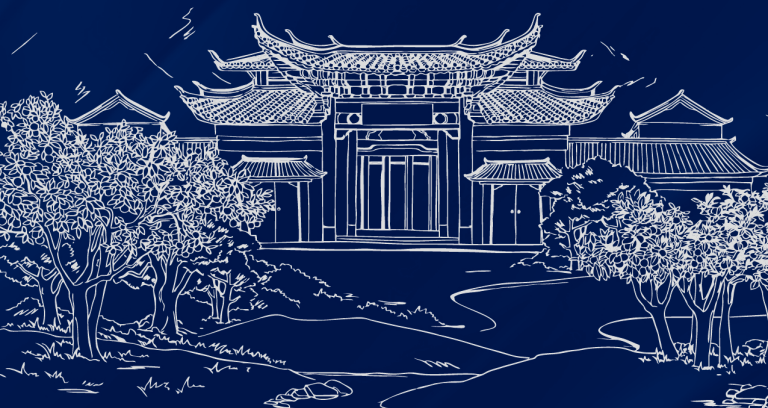




菜谱

MENU



APPET-IZER 前菜

三味真火

Taste of Fire
(Platter of Koushui Chicken, Five Spiced Beef & Cucumbers)

\$ 22

五彩泡菜

Pickled Vegetable
(Radish, Carrot, Celloce, Cantaloupe, & Red Bell Peppers)

\$ 8

烧椒皮蛋

Fried Pepper with Century Egg
(Preserved Duck Egg, Fried Pepper, & Vinegar)

\$ 15

五香牛肉

Five Spice Beef
(Beef Shank)

\$ 15

茅台生腌虾

Drunken Prawns
(Mao tai, Wasabi Oil, Vinegar, & Soy Sauce)

\$ 28

蒜香骨

Home Style Garlic Pork Ribs

\$ 20

夫妻肺片

Spicy Lung Slice
(Spicy Beef Shank & Beef Stomach)

\$ 15



脆口黄瓜 Cucumber Salad \$ 10
(Fresh, Tasty Cucumber Delight)



蔬菜沙拉 Peak Salad \$ 14
(Purple Cabbage, Tomatoes, Bitter Chrysanthemum, & Iceberg Lettuce)



口水鸡 \$ 15
Koushui Chicken
(Tender, Savory, and Mouthwatering delight)



川味凉粉 \$ 12
Sichuan LiangFen
(Mung Bean, Peanut, Chili Oil, Vinegar & Sesame)



金枪鱼脆饼 \$ 22
Tuna Tartar
(Raw Tuna, Soy Sauce, Avocado, Lime, & Tortilla)



小笼汤包 \$ 11.75

Traditional Soup Dumplings
(4 Pork Soup Dumplings)

彩虹小笼包 \$ 16

Rainbow Soup Dumplings
(Traditional, Gourd, Chicken, Truffle, Crabmeat
& Sichuan Seasoning)



花素蒸饺 \$ 11

Steamed Vegetable Dumplings
(Carrot, Shiitake Mushrooms, & Bok Choy)

西洋菜饺子 \$ 11

Watercress Dumplings



牛肉饺子 \$ 11

Beef Dumplings

虾饺 \$ 11

shrimp Dumplings

泡菜猪肉饺子 \$ 11

Kimchi Pork Dumplings

\$ 10.5

红油抄手

Spicy Pork Wonton in Peanut
Sauce



\$ 6

猪肉烧卖

Pork Sui Mai



\$ 9

葱油饼

Scallion Pancake



CHEF-SPECIAL 主厨推荐



三鲜铁锅蛋 Golden Egg In Cast Iron Pot \$ 28
(Egg, Shrimp, Bamboo, Shitake Mushroom, & Water Chestnut)

Service

用心服务，让爱传递在每一餐

新派鱼香茄子 \$ 18
Fish-Flavored Eggplant
(Eggplant, Soy Sauce, Garlic, & Oyster Sauce)

脆浪黑松露野生菌 \$ 38
Crispy Wild Mushroom with Truffle
(Penny Bun Mushroom, King Oyster Mushroom, White Beech Mushroom, Sweet Bean Sauce, & Rice Crackers)

脆皮牛肋骨 \$ 39
Crispy Roast Beef Ribs
(Fried Braised Beef Ribs & Fiery Red Fruit)



山水招牌鱼 Blue Peak Signature Fish \$ 68
(Bamboo Fish Fillet, Egg, Celery, Pinenut, & Truffle)
(鲜克重)

TASE-TEMPTATION 风味诱惑



宫保鸡丁 \$18
 Kung Pao Chicken
(Bite-Sized Chicken with Kung Pao Sauce)



小炒黄牛肉 \$22
 Green Pepper Beef
(Stir-Fried Beef with Green Peppers)



农家小炒肉 \$19
 Villa Porkbelly
(Stir-Fried Pork with Green Peppers)



回锅肉 \$19
 Double Cooked Pork



锅包肉 \$29
 Sweet and Sour Crispy Pork



西芹腰果虾仁 \$22
 Stir Fried Shrimp
(Light Stir-Fry with a Focus on Texture, Celery and Cashews)



鱼香鸡丝 \$19
 Chicken in Garlic Sauce



干煸鳝丝 \$31
 Fried Shredded Eel
(Crisp-Fried Shredded Eel with Pepper & Celery)

 CHEF-SPEC-AL 主厨推荐



贵阳酸汤牛肉  \$ 36
Kweichow Sour Soup with Beef 
(Fermented Tomatoes Sour Soup, & Chili)

 CHEF-SPECIAL 主厨推荐



葱爆海参 Wok-Seared Sea Cucumber \$56
(Scallop, Soy Sauce, Oyster Sauce, & Hoisin Sauce)



海鲜粉丝煲 Seafood Vermicelli Pot \$32
(Shrimp, Squid, & Cabbage)



云南油焖鸡 Yunnan Style Chicken \$29
(Slow Braised Chicken & Mashed Potatoes)

品味

DUCK BLOOD IN CHILI SAUCE



金丝虾球 Golden Silk Shrimps \$32
(Deep Fried Potatoes Coated Shrimps with Mayo & Wasabi Sauce)

FUSION 融合江湖



酸菜鱼 (调味, 无辣味) \$ 33
Sichuan - Style Fish with Pickle Cabbage
(Black Fish/Peppercorn Pickle Cabbage & Wild Peppers)



蟹粉豆腐 \$ 21
Stewed Tofu with Minced carb meat
(Crab Meat & Silk Tofu)



鱼香牛肉锅巴 \$ 26
Fish - Flavored beef with Scorched Rice
(Beef Strips, Garlic Sauce in a Rice Cracker Bowl)



香辣鱼片 \$ 22
Spicy Fish
(Black Fried Fish Fillets, & Dry Pepper)



金汤佛跳墙 \$ 22
Buddha's Temptation in Golden Soup
(Sea Cucumber, Abalone, Fish Maw, Quail Egg & Fried King Oyster Mushrooms)



脆皮牛肋骨 \$ 39
Crispy Roast Beef Ribs
(Fried Braised Beef Ribs & Fatty Red Fruit)



贵阳酸汤牛肉 \$ 36
Kweichow Sour Soup with Beef
(Fermented Tomatoes Sour Soup, & Chili)



霸王脆皮烤鸡 \$ 29
Crispy Roast Chicken
(Half Roast Chicken)

FUSION 融合江湖



香辣龙虾炒年糕 \$ 40
Spicy Lobster with Rice Cake
(Lobster, Red Pepper, & Rice Cake)



姜葱波龙 \$ 40
Wok Fried Lobster with Ginger
and Scallion



宫保虾球 \$ 29
Kung Pao Shrimp Ball
(Wok Tossed Shrimp with Kung Pao Sauce & Red Pepper)



松鼠鱼 \$ 32
Fish Blossom



蒜香牙菜火腿蒸黄鱼 \$ 38
Steam Yellow Croaker
(Steamed Yellow Croaker, Bean Sprout, Chinese Ham
& Garlic)



酥皮红酒焖牛腩 \$ 26
Red Wine Beef Stew
(Puff Pastry, Red Wine, Carrot, Tomatoes, & Soy Sauce)



毛血旺 \$ 32
Spicy Offal Pot
(Duck Blood, Beef Tripe, Yellow Aeria, Spam, Bean
Sprout, Chinese Cabbage, & Broth Mulitwood)



舌尖上的跳蛙 \$ 35
Dancing Frogs
(Bean Sprout, Cucumber & Bean Curd Sheet)



桂花经典红烧肉 Osmanthus Braised Pork \$ 25
(Braised Pork Cube & Osmanthus)



重庆辣子鸡 Chongqing Chicken \$ 25
(Dry Red Pepper & King Oyster Mushroom)



蒜蓉开边大虾 \$ 36
Steam Shrimps with Garlic

梅菜扣肉 \$ 26

Pork Belly with Mustard Green
(Steam Pork with Preserved Vegetables)

香辣孜然羊 \$ 26

Spicy Cumin Lamb
(Lamb with Red Pepper & Cumin Seasoning)

油浸鲈鱼 \$ 49

Oil Poached Sea Bass

宫保带子 \$ 39

Kung Pao Scallop
(Wok Tossed Scallop with Kung Pao Sauce & Red Peppers)

腌竹鲜 \$ 26

Pickled & Fresh
(Marinated Bamboo Shoot with Pork Soup)



青椒鱼 Green Pepper Fish \$46
(Fish Fillet Steamed with Green Pepper & Green Peppercorn)



牛肉麻婆豆腐煲 Beef Mapo Tofu \$22
(Silk Tofu, Egg & Minced Beef)



Caramelized Pork Ribs with Black Vinegar \$26
(Braised Pork Ribs with Cassava)

舌尖上的美食

Delicious food on the tip of your tongue



紫苏花椒爆牛肉 Peppercorn Beef \$42
(Stir-Fried Beef Steak with Perilla Leaves & Peppercorn)



FARMHOUSE-VEGETABLE

田园时蔬

酸辣土豆丝

Shredded Potato Salad
(Hot & Sour Shredded Potato)

\$ 16

豆角切条

Stir Fried Chinese String Bean

\$ 16

雀巢小炒皇

Birds Nest Medley
(Cashew, Celery, Carrot)

\$ 19

蒜泥豆苗

Pea Shoots with Garlic Sauce

\$ 20

白灼广东菜心

Canto Style Choy Sum

\$ 16

手撕包菜

Stir Fried Cabbage

\$ 18



干煸四季豆

\$ 16

String Bean with Minced Pork



上汤娃娃菜

\$ 19

Baby Cabbage in Rich Broth



SOUP-NOODLES-RICE

滋补汤品 - 面食

酸辣汤

Hot & Sour Soup

(Bamboo, Enoki Mushrooms, Wood Ear, Shitake Mushrooms, Egg with Fried Potatoes)

\$ 6

帝王炒饭

Blue Peak Fried Rice

(Abalone, Sea Cucumber, Chinese Ham, Shrimp, & Egg)

\$ 22

鸭肉炒饭

Roast Duck Fried Rice

(Roast Duck & Soy Sauce)

\$ 19

牛肉炒方便

Stir Fried Instant Noodle with Beef

(Instant Noodles, Beef, Bok Choy & Oyster Sauce)

\$ 22

白饭

White Rice

\$ 1.5



菌菇老鸡汤

Chicken Mushroom Soup

(Tea Tree Mushroom, Crab Mushroom, Ginseng, Dates, & Goji Berries)

\$ 10



干炒牛河

Beef Chow Ho Fun

(Rice Noodles, Bean Sprout, & Onions)

\$ 18





DESSERT

甜点



\$ 12

无压力啤梨

Golden Pear

(Slow Cook Pear, Cucumber Jelly)



\$ 18

冰淇淋干丝玉米粿

Corn Ice Cream

(Fried Bread Shreds with Ice, Corn Cracker)



\$ 8

红糖糍粑

Brown Sugar Mochi



\$ 7.95

酒酿丸子

Fragrant Sweet Rice Ball in

Fermented Glutinous Rice Wine



\$ 12

冰淇淋芒果紫糯米

Mango Sticky Rice

(Mango, Ice Cream, Purple Rice)

