

招牌菜 | HOUSE SPECIALTY DISH
WHOLE ROAST PEKING DUCK 北京果蔬烤鸭

A traditional Chinese specialty and delicacy since the Imperial Era.



Our authentic roast Peking Duck boasts of buttery, lacquered skin that is bronze gold in color with juicy, tender meat. Flavorful, without being greasy. We cook our duck to perfection with century-old preparation methods, and pride ourselves on the **best Peking Duck in NC**.

SERVED WITH:

DIPPING:	FILLERS:	WRAPS:
BLACK BEAN SAUCE WHITE SUGAR	HONEYDEW MELON SCALLION	16 THIN, HAND- MADE PANCAKES

Our duck is **roasted fresh**; it is timed to your reservation to ensure the quality of the skin and meat. Walk-in ducks and extra pancake orders are available as well. Ducks with no reservation may take up to **90 minutes roast time**.

Ask your server for more information!

CAVIAR PEKING DUCK

魚子醬北京烤鴨



Carefully carved roast duck, delicately layered over refreshing honeydew melon, paired with sweet black bean sauce on a buttery, house-made bun crust, and topped with sturgeon caviar for an umami finish.

Served with thinly made pancakes, this box features:

TOP DRAWER:	MIDDLE DRAWER:	BOTTOM DRAWERS:
CAVIAR DUCK PREPARATION STYLE	TRADITIONAL STYLE SLICED ROAST DUCK	BLACK BEAN SAUCE SCALLION HONEYDEW MELON

Please ask your server for more information if you are interested in having your reserved duck prepared caviar style, or if you would like to preorder a caviar duck for your next visit!

- 湯 . 開胃菜 -

SOUPS & STARTERS

LUCKY CLOUD SEAFOOD VELOUTÉ

祥雲御膳芙蓉羹 family pot (6-8 ppl)

Cantonese chicken broth velouté, fish maw, sea cucumber, scallop, fat choy, citrus peel, wood ear, silver ear, jinhua ham, egg white

This dish is a light, savory, and visually elegant soup made with an ultra-clear chicken broth, dotted with delicate clouds of egg white, giving it its name. Filled with traditional nutritious delicacies.

IMPERIAL COURT WELLNESS SOUP

御府一品養生湯 individual bowl

Chicken, pork rib, dry-aged jinhua ham, scallop, morel mushroom, fig, longyan, lotus seed, traditional Chinese botanicals and herbs

A superior signature broth made from healthy and high-quality ingredients, then double simmered for maximum nutrients and flavor. Historically given to royalty to promote wellness and longevity.

HONEY-GLAZED CANTONESE CHAR SIU 廣東蜜汁叉燒

Thick-cut roasted pork, honey glaze, Chinese spices

CHAO SHAN BRAISED PLATTER 經典潮汕滷味拼盤

Beef shank, honeycomb tripe, silky tiger tofu, five spice

SALT & PEPPER CALAMARI 椒香魷魚須

Squid, Szechuan peppercorn, celery, bell pepper, dried chili pepper

TEA SMOKED FISH FILLET G58 煙薰斑魚

Fresh grouper, Chinese spice, scallion, homemade soy-vinegar glaze

GOOD HARVEST YELLOW CROAKER 芽菜蒜香小黃花

Fried fish fillet, mustard green, bell pepper, scallion, breadcrumbs

CRISPY QUINOA SHRIMP 脆香藜麥蝦

Fresh shrimp, sweet-tangy pepper glaze, crispy quinoa

TENDER SHORT RIB 檸香脆皮小牛肉

Short rib steak, roasted cashew, lime, soy-vinaigrette sauce

GOLDEN GARLIC PORK RIBS 金沙蒜香骨

Crispy pork rib, golden fried garlic, Asian pepper, dried chili

JIANGNAN CHINESE SALAD 巧拌晚崧雪齋

Cabbage, carrot, apple, cilantro, citrus, sweet potato crisp

KING OYSTER MUSHROOM CRISPS 酥脆杏鮑菇

King oyster mushroom, peanuts, cashews, chili pepper, scallion

- 手工類 . 家常隨享 -

CLASSICS & SHARABLES

鴨肉 / 蝦肉 / 素菜春捲

SPRING ROLLS (DUCK / SHRIMP / VEGETABLE 🍱)

1. Duck filling: Peking duck, carrots, onions, cabbage, black pepper
2. Shrimp filling: shrimp, carrots, onions, cabbage, sesame
3. Vegetable filling: carrots, onions, mushrooms, cabbage, sesame

NAN'AO BEEF FRIED VERMICELLI

南澳炒米粉 🍜

Asian rice vermicelli noodles, beef, onion, beansprout, peppers

JADE DOORNAIL SOUP BUNS

老北京門釘肉餅 4 buns

Hand rolled Beijing-style dough, angus short rib filling, onion, oyster sauce, beef broth



Nan'Ao Beef Fried Vermicelli



Garden Greens Trio

GLASS NOODLE CLAY POT 海皇粉絲煲

Vermicelli, bean sprout, squid, shrimp, Korean Cabbage, pepper

GARDEN GREENS TRIO 凌雲三蔬啫香鍋

Brussels sprout, broccolini, asparagus, ginger, garlic, savory soy glaze

DRY POT CAULIFLOWER 乾鍋花椰菜

Fresh cauliflower, scallion, spicy peppers, onion, peanut soy sauce

A 20% gratuity will be added to all parties 4 or larger, and on holidays // Maximum card split is 2 ways.



- 珍饈 · 肉品 -

MEAT

JAPANESE WAGYU 和風神戶牛仔粒 ■

A5 wagyu, shallot, black garlic, king oyster mushroom, bell pepper

ROYAL SIZZLING WAGYU 香鍋王府啫和牛

Premium American wagyu, garlic, scallions, sweet peppers

BLACK TRUFFLE FILET 黑松露牛柳粒

Angus filet mignon, black truffle, garlic, truffle soy sauce, chili

SZECHUAN PAN SEARED STEAK 和味烹汁牛仔粒 ■

Angus filet mignon, fresh Szechuan peppercorn, dried chili, rosemary

SIGNATURE PORK SPARE RIBS 椒香薄荷焗排骨

Pork spare rib, red chili, mint leaf, sweet soy glaze

CLASSIC PORK BELLY 經典紅燒肉 (by individual piece)

Fatty pork belly, rock sugar, kumquat, house made plum soy sauce

G58 WOK-SEARED LAMB CHOPS 香煎羊排

Caramelized lamb chop, peppercorn, potato, king oyster mushroom, carrot

SCALLION DANCING LAMB 老北京炙烤小嫩羊 ■

Thin-sliced lamb, spicy Asian pepper, garlic, cilantro, cumin

■ Dish is/can be made vegetarian upon request. ■ Dish is/can be made gluten-free upon request.

■ Spicy dish, may be available with less or more heat, please ask your server.





- 精品海鮮類 -

SEAFOOD

避風塘龍蝦尾 / 金蒜銀絲蒸龍蝦

LOBSTER TAIL (TEMPURA STYLE ■ / GARLIC STEAMED)

1. Breadcrumbs, golden garlic, scallion, shallot, bean curd, dried chilis
2. Garlic, bell pepper, silky thin glass noodles, scallion, soy chili sauce

京東火鳥鱈塔燒 / 黑椒日醬銀鱈魚

CHILEAN SEA BASS (FOREST & SEA / LEMON PEPPER)

1. Fish fillet, king oyster, white button & portabella mushroom, seafood sauce
2. Fish fillet, red onion, buttery lemon black pepper sauce, mushroom

豉油皇原椒炒鮮魷 / 香腐樅菌燒鮮魷

ABALONE (GREEN PEPPER ■ / WILD MUSHROOM)

1. Fresh abalone, shishito pepper, mushroom, garlic, Cantonese soy sauce
2. Fresh abalone, pine mushrooms, pressed dried tofu, garlic, peppers

南洋香茅蝦 / 美極爆大蝦

JUMBO SHRIMP (LEMON GRASS / WOK FRIED MAGGI)

1. Fresh jumbo shrimp, lemongrass, kaffir lime leaf, ginger, garlic
2. Fresh shell-on jumbo shrimp, ginger, scallion, pepper, rich savory soy glaze

ROYAL SEAFOOD TOM YUM 泰式冬陰海皇湯 ■

Shrimp, scallop, squid, crab, abalone, Asian hot and sour broth; coconut, mushroom, cherry tomato, lime

IMPERIAL SEAFOOD MEDLEY 至尊海皇啫啫煲

Lobster tail, scallop, seabass, abalone, calamari, shrimp, house made tiger-skin tofu, chef's signature sauce

DONGJIA TANGERINE HALIBUT 東甲陳皮焗鰈魚

Halibut fillet, xinhui dongjia aged tangerine peel, garlic, aromatics

SZECHUAN BOILED FISH FILLET 重慶香水魚 ■

White fish fillet, Chongqing style chili broth, mung beansprouts, Napa cabbage, celery, garlic, Szechuan peppercorns and chilis

Consuming raw or undercooked meats, seafood, poultry and eggs may increase the risk of foodborne illness.