

## STARTERS

### LOBSTER FRIED WONTONS 龍蝦脆雲吞

*Lobster tail, wonton wrap, chili spice, Himalayan salt, sweet chili sauce*

### SALT & PEPPER CALAMARI 椒香魷魚須 ■

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

### TEA SMOKED POMFRET 烟熏鲳鱼 ■

*Pomfret fish, rice paper crisps, tea leaves, mint wood, sweet vinegar glaze*

### FORTUNE SHRIMP 香酥脆皮虾

*Partially deshelled shrimp, flour crust, Himalayan salt*

### TENDER SHORT RIB 檸香脆皮小牛肉

*Short rib steak, roasted peanuts, lime, soy-vinaigrette sauce*

### JADE DOORNAIL SOUP BUNS 老北京門釘肉餅

*Hand rolled Beijing-style dough, angus short rib, onion, oyster sauce*

### SHIZITOU MEATBALL SOUP 清燉獅子頭 ■

*Jumbo pork meatball, water chestnut, homemade chicken broth, goji*

### SPRING ROLLS (DUCK / SHRIMP / VEGETABLE ■) 鴨肉/蝦肉/素菜春捲

*Duck filling: Peking duck, carrots, onions, cabbage, black pepper*

*Shrimp filling: shrimp, carrots, onions, cabbage, sesame*

*Vegetable filling: carrots, onions, mushrooms, cabbage, sesame*

### JIANGNAN CHINESE SALAD 巧拌晚菰雪齋 ■■

*Cabbage, carrot, apple, cilantro, citrus, sweet potato crisps, rice vinegar*

### CRISPY EGGPLANT 椒麻茄条 ■

*Eggplant fries, Szechuan peppercorn, red chili pepper oil, rock sugar*

### KING OYSTER MUSHROOM CRISPS 酥脆杏鮑菇 ■■■

*King oyster mushrooms, peanuts, cashews, chili pepper, scallion*

## WHOLE ROAST PEKING DUCK 果蔬烤鴨

A **traditional Chinese specialty** and delicacy since the Imperial Era. Our authentic roast Peking Duck boasts of buttery, crisp skin that is dark gold in color and juicy, tender duck meat, flavorful without being greasy. We cook our duck to perfection with proper preparation cooking methods that are centuries old.

We pride ourselves on the **best Peking Duck in NC**; Roasted Duck has become a symbol of Chinese culture, and a world-renowned cuisine enjoyed in the past and in the years to come.

**90 Minutes to roast, 16 wraps, fresh cut vegetables, traditional black bean sauce**

Our duck is roasted fresh; it is timed to your reservation to ensure the quality of the skin and meat. Walk-in duck and extra pancake orders are available as well. Ask your server for more information!

## HOMESTYLE

### GLASS NOODLE CLAY POT 海皇粉絲煲

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

### PORK AND BAMBOO SHOOTS 腌笋烧腊肉 ■

*Cured pork, pickled bamboo shoot, scallion, garlic, bell pepper*

### STIR FRIED BROCCOLINI 蒜蓉芥蘭苗 ■■

*Fresh broccolini, pork, Szechuan oil, garlic sauce*

### DRY POT CAULIFLOWER 乾鍋花椰菜 ■■■

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

### GOLD AND JADE STRING BEANS 乾煸芸豆丝 ■■

*Fresh Asian green beans, spicy peppers, bacon, savory soy sauce*

■ 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.

## MEATS

### JAPANESE WAGYU 和風神戶牛仔粒 ■

*A5 Japanese wagyu steak, shallot, king oyster mushroom, bell pepper*

### BLACK TRUFFLE FILET 黑松露牛柳粒

*Angus filet Mignon, black truffle, garlic, truffle soy sauce, chili pepper*

### SZECHUAN PAN SEARED STEAK 和味烹汁牛仔粒 ■

*Angus filet Mignon, fresh Szechuan peppercorn, dried chili pepper, rosemary*

### LANTERN PEPPER SHORT RIBS 灯笼椒爆炒牛肋排 ■

*Thin sliced beef short rib, lantern chili, fresh Szechuan peppercorn, scallion*

### SIGNATURE PORK SPARE RIBS 椒香薄荷焗排骨

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

### CLASSIC PORK BELLY 經典紅燒肉

*Pork belly, rock sugar, kumquat, housemade plum soy sauce*

### G.58 LAMB CHOPS 香焗羊排

*New Zealand lamb chop, shallot, mushroom, peanut peppercorn glaze*

### SCALLION DANCING LAMB 老北京炙烤小嫩羊 ■

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

## SEAFOOD

### LOBSTER TAIL ( TEMPURA ■ / BLACK PEPPER ) 避風塘龍蝦尾 / 黑椒龍蝦尾

- 1. Fresh lobster tail, onion, spicy pepper, garlic, breadcrumbs*
- 2. Fresh lobster tail, black pepper, onion, okra, mushroom, bell pepper*

### CHILEAN SEA BASS ( DRY BRAISED / KUNGPAO ■ ) 乾燒銀鱈魚 / 宮爆銀鱈魚

- 1. Sea bass fillet, sweet brandy sauce, spinach crispy rice*
- 2. Sea bass fillet, housemade KungPao sauce, scallion, dried chili, roasted peanut*

### SHRIMP ( HONEY CITRUS / BLACK PEPPER ) 橙香脆皮蝦 / 黑椒口蘑燒蝦球

- 1. Fresh shrimp partially deshelled, citrus peel, honey, ginger*
- 2. Fresh shrimp, mushroom, red pepper, asparagus, black pepper sauce*

### EMERALD SEA SCALLOPS 翡翠珍菌炒澳帶 ■

*Sea scallop, true morel mushroom with minced shrimp, okra, snow pea*

### BRAISED SEAFOOD MEDLEY 海味全家福

*Abalone, shrimp, scallop, squid, fish fillet, mushroom, bok choy*

### CLAY POT BAKED HALIBUT 砂鍋焗碟魚 ■■

*Halibut fish fillet, garlic, ginger, signature lantern chili sauce*

### LAND AND SEA 大紅袍牛敲蝦 ■

*Sliced beef short rib, butterfly shrimp, chili pepper broth, Szechuan pepper*

### GARLIC FISH FILLET 爆香蒜香魚 ■■■

*Boneless fillet, Szechuan chili oil, wood ear, bean sprout, garlic, cashew*

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

A 20% gratuity will be added to all parties 4 or larger, and on holidays.  
Maximum card split is 2 ways, ask your server about card splitting fees.