



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 巧拌晚菘雪齋

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 腊筍燒臘肉

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 / 黑椒口蘑燒虾球

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 砂鍋焗蝶魚 ■

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

LAND AND SEA 大紅袍牛敲虾 ■

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

GARLIC FISH FILLET 爆香蒜香魚 ■■

Boneless fillet, Szechuan chili oil, woodear, beansprout, 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.