

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 FISH FILLET G58 烟熏斑鱼

Fresh grouper fish, Chinese spices, scallion, homemade soy-vinegar glaze

RED CHILI HALIBUT 香辣鰽魚片

Fish fillet, fresh dried red chili pepper, peppercorn, scallion

CUCUMBER CRUNCH SALAD 椒麻爽脆玉女瓜

Fresh cucumber, soy-vinaigrette, fresh peppercorn, dried red chili pepper

TENDER SHORT RIB 檸香脆皮小牛肉

Short rib steak, roasted cashews, 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

KING OYSTER MUSHROOM CRISPS 酥脆杏鮑菇

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

HOMESTYLE

GLASS NOODLE CLAY POT 海皇粉絲煲

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

LOTUS MEDLEY 小炒素三樣

Fresh lotus root, king oyster mushroom, string bean, Szechuan oil, garlic sauce

NAPA CABBAGE (STIR FRY / CENTURY) 蒜香 / 上湯奶白菜

1. *Fresh baby napa cabbage, garlic-soy sauce*

2. *Refined pork & shrimp broth, century egg, salted duck egg, carrots*

DRY POT CAULIFLOWER 乾鍋花椰菜

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

MUSHROOM MEDLEY 菌菇烩

King oyster, shiitake, enoki mushrooms, green and red peppers

 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 和風神戸牛仔粒 ■

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

SCREW PEPPER PORK BELLY 擂辣椒爆炒五花肉 ■

Thin sliced pork belly, screw peppers, soy chili sauce, garlic

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

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

G58 BAKED 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

WHOLE ROAST PEKING DUCK 果蔬烤鸭 95

A **traditional Chinese specialty** and delicacy since the Imperial Era. Our authentic roast Peking Duck boasts of buttery, crisp 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**; Roasted Duck has become a symbol of Chinese culture, and a world-renowned cuisine enjoyed both in the past and 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!

SEAFOOD

LOBSTER TAIL (TRIPLE SCALLION ■ / BLACK TRUFFLE) 三蔥芥辣龍蝦 / 黑松露龍蝦焗面

- 1. Lobster tail, scallion, shallot, onion, spicy pepper, peppercorn*
- 2. Lobster tail, handmade noodles, black truffle, scallion, crab & shrimp broth*
Additional black truffle noodles - \$38

CHILEAN SEA BASS (KUNG PAO/ DAI STYLE) 宮爆銀鱈魚 / 傣味銀雪魚 ■

- 1. Sea bass fillet, cashew, sesame, scallion, peppercorn, black pepper*
- 2. Sea bass fillet, seafood sauce, green pepper, fresh vegetables, konjac noodles*

SHRIMP (KUNGPAO / BLACK PEPPER ■) 宮爆藜麥蝦 / 黑椒口蘑燒蝦球

- 1. Fresh jumbo shrimp, quinoa, scallion, cashew, Szechuan/Lantern pepper, sesame*
- 2. Fresh jumbo shrimp, mushroom, red pepper, asparagus, black pepper sauce*

GARLIC PEPPER SQUID 勁爆金醬小魷魚 ■

Squid, garlic, red and green pepper, scallion, sesame oil

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

GARLIC FISH FILLET 爆香蒜香魚 ■■■

Boneless white fish, 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.