

## STARTERS

### TEA SMOKED FISH FILLET G58 煙薰斑魚

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

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### CUCUMBER CRUNCH SALAD 椒麻爽脆玉女瓜

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

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### NINE FLAVOR RIBBON FISH 九味流轉帶魚卷

Ribbon fish rolls, cilantro, house made "Nine Flavor" glaze: sweet, tangy, savory, bitter and mildly spicy

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### FRIED LOBSTER WONTONS 龍蝦脆雲吞

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

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### SALT & PEPPER CALAMARI 椒香魷魚須

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

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### JIANGNAN CHINESE SALAD 巧拌晚崧雪齋

Veggie mix, black truffle, garlic, pear, persimmon, cilantro, apple, mint, nuts, homemade vinegarett

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### TENDER SHORT RIB 檸檬脆皮小牛肉

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

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### JADE DOORNAIL SOUP BUNS 老北京門釘肉餅

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

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### SHIZITOU MEATBALL SOUP 清燉獅子頭

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

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鴨肉春捲 / 蝦肉春捲 / 素菜春捲

### SPRING ROLLS ( DUCK / SHRIMP / VEGETABLE )

Duck Filling: Peking duck, carrot, onion, cabbage, black pepper

Shrimp Filling: fresh shrimp, carrot, onion, cabbage

Vegetable Filling: carrot, onion, mushroom, cabbage, sesame

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### KING OYSTER MUSHROOM CRISPS 酥脆杏鮑菇

Thin-sliced King oyster mushroom, peanuts, cashews, chili pepper, scallion

雲 G.58  
Modern Chinese Cuisine



### WHOLE ROAST PEKING DUCK 果蔬烤鴨 95

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 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 in the past and in the years to come.

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

Our ducks are 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, ask your server for more information!

## HOMESTYLE

### GLASS NOODLE CLAY POT 海皇粉絲煲

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

### CELTUCE WITH CHINESE YAM 清香蒿筍山藥片

Fresh crisp celtuce, Chinese yam, garlic, garlic-soy sauce

### DRY POT CAULIFLOWER 乾鍋花椰菜

Fresh cauliflower, pork, spicy pepper, onion, peanut soy sauce

### MUSHROOM MEDLEY 蘑菇繪

King oyster, shiitake, enoki, white mushrooms, green and red pepper

### LOTUS MEDLEY 小炒素三樣

Lotus root, king oyster mushroom, string bean, Szechuan oil, garlic

## MEAT

和風神戶牛仔粒 / 火山石烹日本 5A 雪花牛

### JAPANESE A5 WAGYU ( SAUTÉED / STONE SEARED )

1. A5 Japanese wagyu steak, shallot, king oyster mushroom, bell pepper
2. A5 Japanese wagyu, king oyster mushroom, green onion, black 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

Filet Mignon, fresh Szechuan peppercorn, dried chili pepper, rosemary

### CRISPY SHREDDED CITRUS BEEF 橙皮香酥牛肉絲

Thin sliced beef, orange zest, chili pepper, house made sweet & tangy glaze

### 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, house made plum sauce

### G58 BAKED LAMB CHOPS 香燻羊排

New Zealand lamb chop, shallot, broccolini, mushroom, peppercorn glaze

### SCALLION DANCING LAMB 老北京炙烤小嫩羊

Thin-sliced lamb, Asian peppers, garlic, cilantro, cumin

## SEAFOOD

### TRIPLE SCALLION LOBSTER TAIL 三蔥芥辣龍蝦

Lobster tail, scallion, shallot, onion, spicy pepper, peppercorn

宮爆銀鱈魚 / 傣味銀雪魚

### CHILEAN SEA BASS ( KUNG PAO / DAI STYLE )

1. Fish fillet, cashew, sesame, scallion, peppercorn, black pepper
2. Fish fillet, seafood sauce, green pepper, fresh vegetable, konjac noodle

宮爆藜麥蝦 / 黑椒口蘑蝦球 / 燕麥海苔金酥蝦

### JUMBO SHRIMP ( KUNG PAO / BLACK PEPPER / GOLDEN CATCH )

1. Fresh shrimp, quinoa, scallion, cashew, Szechuan/Lantern pepper
2. Fresh shrimp, mushroom, red pepper, black pepper sauce
3. Fresh shrimp, rolled avoine, nori crisps, sweet sesame butter

### 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

### BUTTERFLY STRIPED BASS 鐵板燒汁鱸魚

Sea bass, onion, red & green pepper, savory sesame-soy glaze

### GARLIC FISH FILLET 爆椒蒜香魚

White fish, Szechuan chili oil, wood ear mushroom, beansprout, cashew

🌱 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.

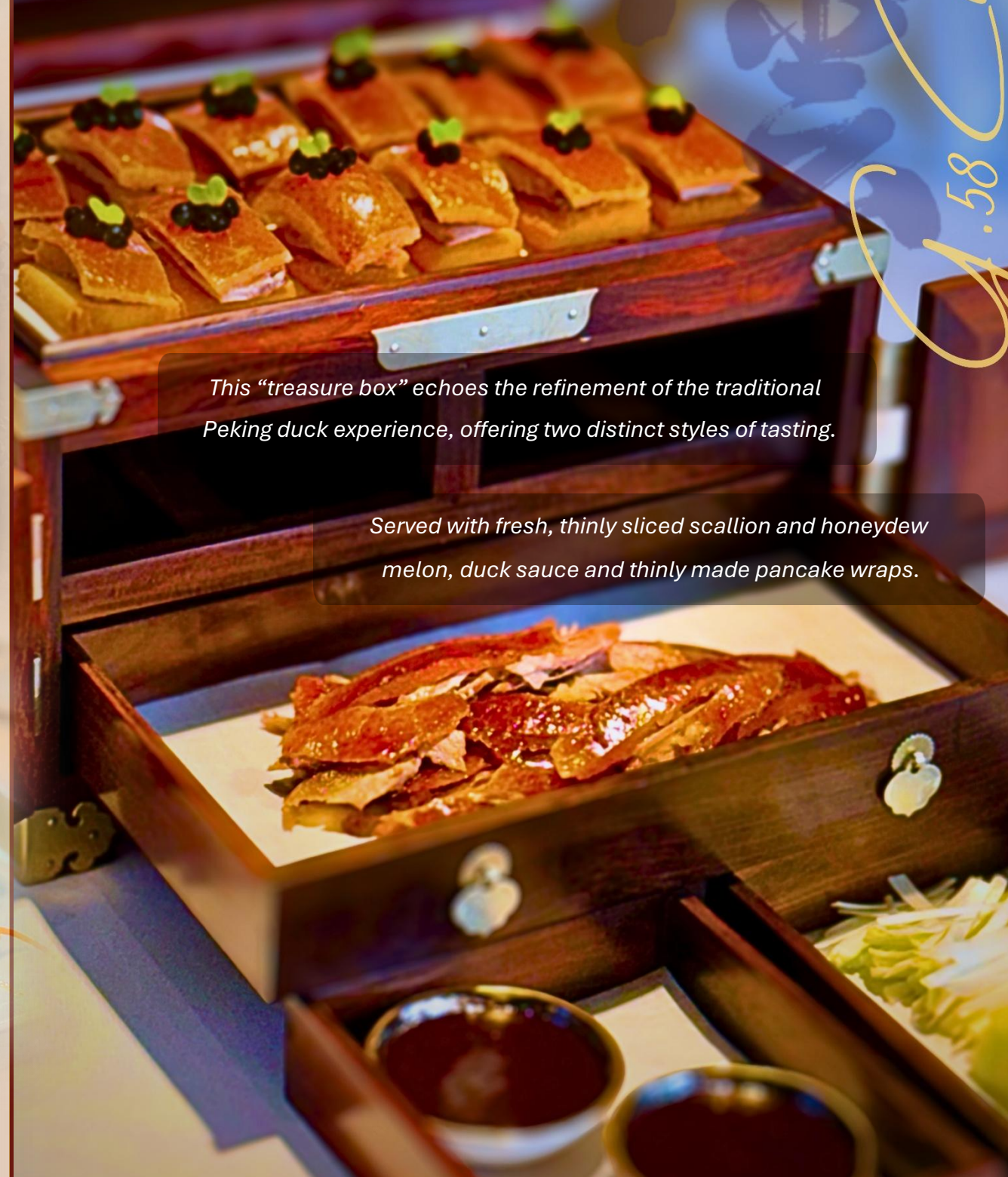
Consuming raw or undercooked meats, seafood, poultry and eggs may increase the risk of foodborne illness. A 20% gratuity will be added to all parties 4 or larger, and on holidays.



# HAPPY MOTHER'S DAY

## CAVIAR ROAST PEKING DUCK 果蔬烤鸭

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



This "treasure box" echoes the refinement of the traditional Peking duck experience, offering two distinct styles of tasting.

Served with fresh, thinly sliced scallion and honeydew melon, duck sauce and thinly made pancake wraps.

Q.58 Cuisine

# 母親節快樂!

