A taste of the Forbidden

An inspiring and unique mixture of modern Chinese cuisine with traditional influences.

The innovative menu serves regional classics and Cantonese highlights.

Choose your preferred seats in the decorative restaurant or in one of the 4 excellent private dining rooms and have your guests enjoy the best of Chinese hospitality.
厨师推荐
Chef's Specialty

早在公元400多年前的南北朝已有烤鸭出现，由于迁都，烤鸭技术就传到北京，并成为元宫御膳珍奇之一。继而，随着朝代的更替，烤鸭亦成为明清的美食。明时，烤鸭还是宫中元宵节必备的佳肴。据说，清代的乾隆皇帝及慈禧太后也特别爱吃烤鸭，从此便正式命名为“北京烤鸭”。后来北京烤鸭随着社会的发展，逐步从皇宫传到了民间。

“秦唐养生北京烤鸭”是在保留传统口味的基础上，配合现代养生学的理念加以完善，使得北京烤鸭更加符合现代人的健康饮食需要。

No one really knows exactly when Beijing duck was first served, but evidence points to more than 400 years ago when the Northern and Southern dynasties brought it to Beijing as the capital of China finally settled here. It was one of the rare treasures of the Yuan dynasty, and it appears again in the Ming dynasty literature where it is described as an indispensable dish of the lantern festival. During Qing dynasty times, emperor Qianlong and empress Cixi were quite fond of the dish and this is where we see the name “Beijing Duck” first emerge. As society developed, Beijing duck has spread out of the imperial palace and now graces tables all over China whenever a special dish is called for.

“Chynna healthy roast Beijing duck” is based on the traditional flavors but with a nod towards healthy eating the duck becomes less fatty and is infused with our chef’s secret blend of special herbs.
Chef’s Specialty

Chynna “healthy” roast Beijing duck

Beijing Duck, the must-have dish in Beijing since imperial times, is one of China’s national dishes.

To enjoy Beijing roast duck in the classic method, we recommend:

1. Duck skin
   The duck skin is at first crispy then melts in the mouth. Try dipping a piece of skin into white sugar to enhance the flavors.

2. Duck breast meat
   The duck breast meat should be lean but not at all dry. Spread a pancake with special "liu bi ju" soybean paste and add cucumber, leek, garlic and a slice of breast, then fold over and enjoy.

3. Duck leg
   The duck leg tends to be richer and darker. Try making a pancake in the same way as the duck breast.

4. Duck soup
   Our own duck soup is simmered for six hours with Chinese cabbage, the bones from the roast duck, tofu and wolfberries until the luxurious white color is obtained.
醒味头盘
Appetizers

葱香拌响螺片
Marinated sliced conch meat with shallot oil

捞汁冰草拌蜇头
Marinated jellyfish and wheat grass with homemade sauce

自家糟卤鸭舌
Homemade marinated duck tongue

胶原美颜带鱼冻
Braised-hairtail jelly

带鱼中的纤维性物质，含有丰富的不饱和脂肪酸，它可以抑制胆固醇，同时可以增强皮肤的活力，女性多吃带鱼，能使肌肤光滑润泽，长发乌黑，面容更加靓丽。带鱼身上的银鳞其实不是鳞，而是特殊脂肪，成为“银脂”，也是带鱼身上最有价值的成分。由于它富含软磷脂，可以减少细胞的死亡率，能使大脑延缓衰老，被誉为能使人返老还童的魔力食品。

The Hairtail is considered a very healthy fish. It is rich in unsaturated fatty acids, helping to maintain healthy levels of cholesterol. Locally, it is said that the high levels of unsaturated fatty acids found in the fish can enhance the vitality of the skin, improve the appearance of the hair and give you a glowing complexion. The hairtail is always served with the skin, as it is rich in lecithin which is believed to have a multitude of benefits.

北方水晶肴肉
Crystal pork hock

糖醋烹小排骨
Glazed sweet and sour pork ribs

罗汉素鹅
"Luo Han" vegetable salad

美极宅门冻茄条
Cold stewed eggplant with dry shrimps and minced pork

芝麻菠菜
Spinach with sesame sauce and vinegar

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All prices are in RMB and subject to 15% service charge.
岭南烧味
Barbecue / Cantonese Roast

潮州卤水四喜拼
Chaozhou brine platter 138

汕头串烧金钱鳗
Grilled honey-marinated white eel 118

南乳吊烧片鸡配蒜蓉黄金馒头片
Cantonese crispy chicken with Chinese garlic bread 118 / 半只

港式酱烧琵琶鸭
Roasted marinated duck Cantonese style 98

明炉蜜糖烤叉烧
Glazed barbecue pork with honey 68

澳门碳烧五花腩
Crispy pork belly Macau style 68

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燕窝/鲍鱼/辽参精选
Abalone / Bird’s Nest / Sea Cucumber

日本关东辽参——可选冰湖野米浸，野生榛蘑烧或葱烧 298
Kanto sea cucumber
Choose stewed with Sue Billy’s wild rice, braised with Hazel mushrooms or leeks

野米，产于北美洲，主要生长在大湖地区。苏比利尔湖区域内野生的苏比利尔野米，又称为冰湖野米，由于其自然生长环境的清新空气，毫无污染的纯净湖水，种植中无任何肥料和农药，及冰川形成的地质结构，从而保证它的奇特的营养成份及药效，被誉为“谷物中的鱼子酱”。试验还证明冰湖野米对心脏病，癌症有防治及抑制作用，长期食用野米可以激发人体免疫细胞，补充人体最高效的抗氧化剂，延缓衰老，从而延年益寿。

Wild rice is native to North America and specifically the Great Lakes region. We use Sue Billy's Ice Lake Wild Rice which grows naturally in the fresh air and pure lake water without any fertilizer or pesticides. This particular wild rice has an earthy, nutty flavor that beautifully compliments the bright, briny taste of the sea cucumber.

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滋补靓汤
Hearty Soups

松茸菌枸杞炖竹丝鸡
Silkie and matsutake soup with wolfberry

松茸菌是一种名贵菌类，生长于云贵高原，零污染，有强精补肾，健脑益智的功效。常食能恢复精力，延缓组织器官衰退，因其富含硒元素，所以有很好的抗癌功效。
枸杞有滋补肾脏，养肝明目的作用。常食能补血安神，对肝肾阴亏有一定的防治作用。
和竹丝鸡一起搭配炖汤，可以更好的起到调理阴虚，补血养颜的功效。

Matsutake is a rare mushroom found growing in the Yungui central plateau in China, and is believed to be good for the brain and anti-aging properties. Wolfberry is believed to nourish the liver and improve eyesight and provide calming properties.

海马鹧鸪螺头汤
Partridge soup with sea horse and whelk

海马是一种经济价值极高的名贵中药，具有镇静安神，补肾益精的功效。
用于肾阳虚、元气不足，筋骨酸软的食疗方剂，具有良好的补益强壮的功效。
鹧鸪可补五脏，益心力，对于心神不安、失眠多梦有着很好的防治作用。
和着清肝明目作用的海螺肉一起炖汤，更能起到一种滋补平衡的作用。

Sea horse is a highly valued and precious Chinese medicine that can calm and allay excitement. It also nourishes the kidney and strengthens the vigour.
Regular consumption of partridge may prevent unease, insomnia and dreaminess.

浓汤迷你佛跳墙
Classic "Buddha Jump Over the Wall" steamed shark lip, abalone, sea cucumber with quail eggs,
Shitake mushroom and dried seafood in broth

68 /每位per person
Special soup of the day

68 /每位per person
“Song Sao” salmon soup with chrysanthemum

海马鹧鸪螺头汤
Stewed partridge with sea horse and whelk meat

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*Seafood*

**秦唐八宝菊花鱼**  
Deep fried mandarin fish with mixed dry fruits  
398

**碧绿海胆炒澳带**  
Sautéed scallops with sea urchin and seasonal vegetables  
228

**XO酱珊瑚蚌白豆干**  
Wok fried coral clam and chiba tofu with XO sauce  
168

**雪菜蒸深海大黄鱼或面豉酱蒸**  
Steamed deep sea yellow croaker with pickled cabbage  
Or  
Steamed with salted and fermented soya paste  
158

**顺德生焗大鱼头**  
Shunde style baked fish head in casserole  
139/半只  
Half

**香煎银鳕鱼配照烧汁南瓜泥**  
Fried codfish with teriyaki sauce on mashed pumpkin  
168/150g

Our fresh cod fish is sourced from arctic and Canadian deep-sea waters and flown fresh to us to protect the delicate flavors of this succulent and nutritious fish.

In this classic dish, fresh, crispy cod is lightly glazed with a sweet-salty teriyaki sauce and paired with Chef's own mashed pumpkin.

**蟹粉水晶炒虾球**  
Wok fried shrimp with crab roe  
178

**Braised codfish with eggplant and dough stick**  
168

**奶香黄油麦酥虾**  
Deep fried prawns with yogurt and oat  
139

**章丘大葱烧海参**  
Scallion flavored sea cucumbers  
118

**芝士焗香焗大明虾配茄汁肉碎焖伊面**  
Baked king prawn with cheese and coconut milk served with braised egg noodles with tomato sauce and minced pork  
108 /只whole

Or  
Traditional wok fried king prawn served with braised egg noodles and cheese

All prices are in RMB and subject to 15% service charge.
牧羊之歌
Pork & Beef & Lamb

西梅照烧牛柳粒
Wok fried diced beef tenderloin with Teriyaki Sauce and prune

煎和牛配羊肚菌百合 (和牛肉100g)
——黑椒汁，蜜椒汁或沙茶汁
Pan fried Australian Wagyu beef steak severed with morel and lily bulb (Wagyu beef 100g) choose black pepper sauce, honey pepper sauce or satay sauce

拉丝奶酪焗梅菜香芋猪软骨
Gratin of pork riblets

拉丝奶酪焗梅菜香芋猪软骨
Gratin of pork riblets

黑椒汁煎牛仔骨
Teppanyaki beef rib with black pepper sauce

黑椒汁煎牛仔骨
Teppanyaki beef rib with black pepper sauce

七味避风塘羊排（6件）
Deep fried lamb ribs with garlic (6 pieces)

腌泡菜烧牛筋腩
Stewed beef tendon and brisket with pickle

红醋镇江烤肉排
Stewed pork rib with sweet and sour sauce

红醋镇江烤肉排
Stewed pork rib with sweet and sour sauce

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候鸟南归
Poultry & Meat

深烩椰香妙龄鸽
Deep fried marinated pigeon with coconut milk

秦唐椰香妙龄鸽
Deep fried marinated pigeon with coconut milk

鸽肉具有很高的食疗滋补作用，具有滋补肝肾，可以补气血，强身健体。对于肾虚体弱、心悸失眠、儿童发育、体力透支者均有功效。鸽肉里含有丰富的钙素，可增加皮肤弹性，改善血液循环，可加快伤口愈合。而且常食鸽肉能滋补肾阴，对于用脑过度引起的神经衰弱、健忘、失眠都有一定疗效，因此是脑力劳动者的食疗食品。

Pigeon meat is very lean, easily digestible, and rich in proteins, minerals, and vitamins, which nourish liver and kidney. Regular consumption of pigeon meat may improve your blood circulation and speed up wound healing.

宫保鸡丁大杏仁
Sichuan style kung pao chicken with almond

88

88

Baked chicken and mashed taro with cheese and coconut milk

川汁茶树菇蛇鸟筋
Stewed ostrich tendon and poplar mushroom

106

敀汁双椒炒田鸡——可选梅菜蒸或川酱爆
Wok fried bullfrog with fermented soybean sauce
choose steamed with preserved vegetable or Sichuan sauce

88

石锅九塔三杯鸡
Taiwanese stewed “Three Cups Chicken” with basil

88

千岛薯泥酥酱鸭
Deep fried ducks with mashed sweet potato
and thousand island dressing

98

千岛薯泥酥酱鸭
Deep fried ducks with mashed sweet potato
and thousand island dressing

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健康素食
Vegetarian

芦笋杞子炒百合
Wok fried fresh asparagus and lily bulb with Chinese wolfberry

孜然菠菜豆腐粒
Sautéed spinach tofu with cumin

鱼香酱烧茄子煲
Braised eggplant with “Yu Xiang” sauce

红腰豆山药炒云耳
Wok fried black fungus with red kidney beans and Chinese yam

瑶柱汁浸豌豆苗
Sautéed peas shoot in conpoy sauce

椒丝腐乳唐生菜
Stir fried Chinese lettuce with fermented bean curd

鲜木耳炒凉瓜片
Sautéed bitter melon with wood ear mushrooms

笼仔梅菜蒸菜心
Steamed choy sum vegetable with preserved vegetable

烤卤花生方鱼炒芥蓝
Wok fried kale with roasted peanuts and dried fish

季节时令鲜蔬菜
Seasonal vegetables
please choose plain fried, with garlic, with oyster sauce or in broth

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五谷杂粮
Starch & Noodles

秦唐石锅招牌炒饭
Chynna signature ishinabe fried rice
89

和牛蘑菇粒炒饭
Fried rice with wagyu beef, egg and Japanese soy sauce
78

海味紫菜泡饭乌冬面
Seafood Udon noodle soup
49 /每位 per person

拉丝奶酪咖喱鸡焖饭
Baked chicken curry rice with vegetable and cheese
78

干炒牛肉河粉
Fried rice noodles with sliced beef and soy sauce
68

肉碎南茄焖伊面
Braised egg noodles with eggplant and minced pork
68

传统西胡瓜猪肉锅贴
Pan fried pork and zucchini dumpling
42 /半打 half dozen

老北京糊饼
Beijing style dried small shrimps, egg and leek pancake
49

鲜虾云吞汤面
Stuffed minced shrimp wonton with noodle soup
48 /每位 per person

北京上素水饺
Boiled vegetable dumpling
42 /半打 half dozen

老北京炸酱面
Beijing style homemade noodles with soy bean paste
48 /每位 per person

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活海鲜类
Live Seafood

东星斑
Spotted grouper
108 /50gr

老虎斑
Tiger grouper
65 /50gr

龙胆石斑
Giant grouper
48 /50gr

桂花鱼
Mandarin fish
18 /50gr

多宝鱼
Turbot
18 /50gr

大连鲍（8头）
Dalian abalone
39 /只 whole

澳洲龙虾
Australian lobster
108 /50gr

波士顿龙虾
Boston lobster
36 /50gr

海鲜类做法:
清蒸，鱼香，面豉酱烧，古法蒸，过桥蒸灼，高汤浸，鱼汤浸，豉汁蒸，油浸，椒盐，避风塘，姜葱炒

Seafood cooking method:
steamed, braise steamed in old fashioned way, poached, broth, fish soup, black bean sauce, oil, pepper salt, deep fried, wok fried with ginger, onion

龙虾类做法：芝士焗，上汤，黑椒罗宋汁焗
Lobster cooking method: cheese baked, in broth, black pepper and borsch sauce

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Fusion Desserts

万寿果杏汁炖官燕
Steamed supreme bird's nest in papaya with fresh almond and honey 398

椰汁炖燕窝
Stewed bird's nest with coconut juice 328

芦荟冰糖炖雪蛤
Steamed snow clam with aloe vera and crystal sugar 158

宫廷豌豆黄
Traditional sweet pea puree 42

京味清真糖卷果
Chinese yam and raisin roll 46

檸檬兒提拉米苏配芒果汁
Wen Bo Er tiramisu cake with mango sauce 68

冷冻奶酪蛋糕配新鲜水果
Cold cheese cake with fresh season fruit 68

木糖醇巧克力布朗尼蛋糕配自制五粮液冰淇淋
Xylitol chocolate brownie cake with homemade Wu Liang Ye ice cream 68

木糖醇香蕉慕斯蛋糕配树莓汁和芒果汁
Xylitol banana mousse cake with raspberry sauce and mango sauce 68

精品水果拼盘配最爱自制冰淇淋或雪芭
Fresh seasonal fruits platter with your favorite homemade ice cream or sorbet:
vanilla, chocolate, strawberry ice cream;
mango, raspberry sorbet 58

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软饮  Soft Drink

可乐 (可口可乐，健怡可乐，零度可乐)，雪碧，苏打水，汤力水，干姜水  42 /听can
Coke (regular, light, zero), Sprite, Fanta, Soda Water, Tonic Water, Ginger Ale

蓝莓汁，苹果醋  58 /瓶bottle
Blueberry Juice, Apple Vinegar

矿泉水  Water

依云，巴黎水，圣培露，波多  58 / 88 /瓶bottle
Evian, Perrier, San Pellegrino, Badiot

鲜榨果汁  Freshly Squeezed Fruit Juices

橙汁，西瓜汁，西柚汁，猕猴桃汁，苹果汁，梨汁  55 /杯glass
Orange Juice, Water Melon Juice, Grapefruit Juice, Kiwi Juice, Apple Juice, Pear Juice

啤酒精选  Beer Selection

青岛啤酒，虎牌啤酒  45 /瓶bottle
Tsingtao, Tiger

喜力，科罗娜，健力士  50 /瓶bottle
Heineken, Corona, Guinness

爱丁格，福佳白  60 /瓶bottle
Erdinger Weissbier, Hoegaarden

生啤酒  Draught Beer

青岛  58 / 78 /杯glass
Tsingtao

喜力  68 / 88 /杯glass
Heineken

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K&J波士顿龙虾商务套餐
Chynna business set menu of Boston lobster

198元/每位 /半只
RMB 198/person/half

秦唐特色冷盘拼
Chynna entrée platter

是日明火煲靓汤
Chef's daily special soup

蒜茸粉丝蒸波士顿龙虾
Steamed Boston lobster with mashed garlic and silk noodles

或
OR

黑椒罗宋汁焗波士顿龙虾
Fried Boston lobster with black pepper borsch

芝士牛油烩伊面
Braised e-fu noodles with cheese and butter

广式蒸点双喜拼
Selection of two kinds of Cantonese dim sum

时令新鲜水果盘
Fresh fruit platter

* 此套餐仅在午餐时段供应：11:30 - 14:30。
  * 需2位（含2位）以上享用。
  * 主要有两种不同口味供选择。
  * The set menus are available for lunch only: 11:30 to 14:30.
  * Minimum 2 guests.
  * Choose one main course from 2 options.
秦唐和牛商务套餐
Chynna business set menu of Wagyu beef

198元/每位
RMB 198/person

秦唐特色冷盘拼
Chynna entrée platter

是日明火煲靓汤
Chef’s daily special soup

XO酱爆和牛粒配蒸水蛋
Wok fried Wagyu with XO sauce and steamed egg custard

或
OR

黑椒茶树菇炒和牛
Wok fried Wagyu with tea tree mushroom and black pepper

鲜虾云吞面
Stuffed minced shrimp wonton with noodle soup

广式蒸点双喜拼
Selection of two kinds of Cantonese dim sum

时令新鲜水果盘
Fresh fruit platter

* 此套餐仅在午餐时段供应：11:30 - 14:30。
* 需2位（含2位）以上享用。
* 主菜有两种口味供选择。

* The set menus are available for lunch only, 11:30 to 14:30.
* Minimum 2 guests.
* Choose one main course from 2 options.

秦唐辽参商务套餐
Chynna business set menu of sea cucumber

198元/每位
RMB 198/person

秦唐特色冷盘拼
Chynna entrée platter

是日明火煲靓汤
Chef’s daily special soup

野生榛蘑烧辽参
Braised sea cucumber with wild mushroom

或
OR

金汤燕麦烩辽参
Braised sea cucumber with oat and pumpkin soup

丝苗白饭
Rice

广式蒸点双喜拼
Selection of two kinds of Cantonese Dim Sum

时令新鲜水果盘
Fresh fruit platter

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