



老北京, 新风尚

HOOKED ON CLASSICS

自打1996年, 老北京就在本地扎根落户了。这么多年来, 地道的京味儿也早已接上了南洋的地气, 走进普罗大众的生活, 成为深受广大狮城人喜爱的家常美食。

一路走来, 眼瞅着连00后的一代都纷纷冒起, 当年的芬芳桃李成长为社会的栋梁, 老北京也要与时俱进不是?

所谓传承不守旧, 创新不忘本。疫情洗礼下的老北京洗心革面, 以崭新的面貌呈现在大众眼前。店还是您钟意的那家店, 熟悉的招呼还是同样热情, 但与曾经的过去又拉开了一点距离, 而距离产生美感, 让心与心贴得更近!

一花一世界, 老北京也是小天地, 走进来, 我们就像一家人。热烈的色彩, 象征的符号, 几分调侃, 几分无厘头, 传达出的待客情谊却是真实无比。

菜品中, 您最喜爱的那口, 必不可少, 老北京烤鸭, 自卷薄饼、小笼包……, 卖相与做工上都用足了心思; 新添的几款佳肴更是格外讲究, 美人鱼、鸳鸯河粉、炭烧羊小腿、李鸿章炒杂碎……, 传统中透露出洋派, 体现了帝都兼容并蓄的博大, 和国际大都市海纳百川的包容。

老北京, 新风尚。领略美食文化, 把握当下, 畅享人生!

Since Lao Beijing opened in 1996, it has served classic Chinese delicacies that many have come to reminisce. Keeping up with the times, we continue to push the boundaries of change to engage palates of the present.

Still Hooked On Classics, our cuisine philosophy aims to unite the old and the new. Our chefs' creativity is always on the go, giving new interpretation to classics that have popularised Chinese cuisine from all over the world.

You will experience the new and improved flavours which draw inspiration from the essence of traditional classics. Dishes like Grilled 'Mala' Lamb Leg, The Mermaid, Wagyu Beef Truffle 'Hor Fun', Chop Suey, and more.

And to offer you a truly complete dining experience, just take a look around the restaurant to feel the vibes! Specially-designed wall art visuals lend a touch of fun and vibrancy to the dining space. Together with our team of friendly staff, you know you've come to just the right place for your meal.

Welcome to Lao Beijing, where classical tales are told in modern times.

食用生的或未充分煮熟的肉类、海鲜、贝类、家禽或鸡蛋可能会增加患食源疾病的风险。这菜单显示的价格得另加10%服务费及政府消费税。图片仅供参考, 或与菜式不尽相同。

Consuming raw or uncooked meat, seafood, shellfish, poultry, or eggs may increase your risk of food-borne illnesses. All prices indicated are subject to 10% service charge and prevailing government taxes. Food pictures may differ from actual dish presentation.

 厨师推荐 CHEF RECOMMENDS

 辣 SPICY





自家烹制的 胶原蛋白



Nourishing Homemade Collagen

Our homemade collagen is made by using fish, pork, and chicken bones.

The bones are carefully simmered for 7 hours to fully extract the flavours, creating a rich and creamy collagen broth base. Collagen is known as an anti-aging superfood that helps with skin repair and fights against cardiovascular disease, amongst many other benefits.

我们的自制胶原蛋白采用新鲜的鱼骨, 猪骨和鸡骨炖煮7小时而成, 确保营养成分充分释放。骨头在温火中慢慢熬出精华, 形成浓郁细腻的胶原蛋白汤底。胶原蛋白对皮肤修复, 抗衰老有益, 并有助于预防心血管疾病。

胶原蛋白汤底

美人鱼

Our Signature - The Mermaid (Grilled Barramundi with Collagen Soup Base)

A healthy and delicious dish rich in collagen. It consists of fresh grilled Australian barramundi with crisp skin, tofu, white radish, bamboo shoots and more, all of which are submerged in a nourishing collagen broth made using homemade collagen and fish bone soup.

采用澳洲深海鲈鱼，肉质鲜美，烤至皮脆肉香，搭配豆腐、白萝卜、腐竹等，加上自家烹制的胶原蛋白，再淋上鱼骨熬成的高汤，让胶原蛋白溶于汤中。

\$98 (全/whole)



炭
烧
羊
小
腿

Grilled 'Mala'
Lamb Leg 🌶️



A whole leg of lamb marinated in a rich blend of cumin, chilli powder, and aromatic spices. As it grills, the spices infuse the meat and form a delicious crust, releasing a mouthwatering fragrance.

羊腿撒上孜然、辣椒粉和香料腌制后精心烤制。香料深深渗入肉质，烤制过程中形成了香脆的外壳，散发出诱人的香气，令人垂涎欲滴。

\$30

松露牛肉
鸳鸯河粉

Wagyu Beef Truffle 'Hor Fun'

Juicy slices of premium A4 Wagyu beef elegantly placed atop a fragrant combination of wok-hei 'hor fun' and crispy deep-fried 'hor fun', topped with an onsen egg.

嫩滑的A4和牛优雅地铺在香气四溢的锅气河粉和酥脆的炸河粉上, 加上一颗温泉蛋。融合了鲜嫩, 香脆与浓郁的口感。

\$40



火焰 菠萝牛肉



Awesome Flaming Pineapple Beef

A cinematic dish where pan-fried beef cubes are nestled inside a fresh pineapple, then set aflame to sweeten and tenderise the meat while locking in the rich flavours.

一场视觉与味觉的双重盛宴。煎至金黄的牛肉块被放入新鲜的菠萝中，点燃火焰，既能使肉质更加嫩滑，又能锁住浓郁的香气与甜味。

\$36



番茄汤 烤鱼

Grilled Barramundi in Tomato Soup

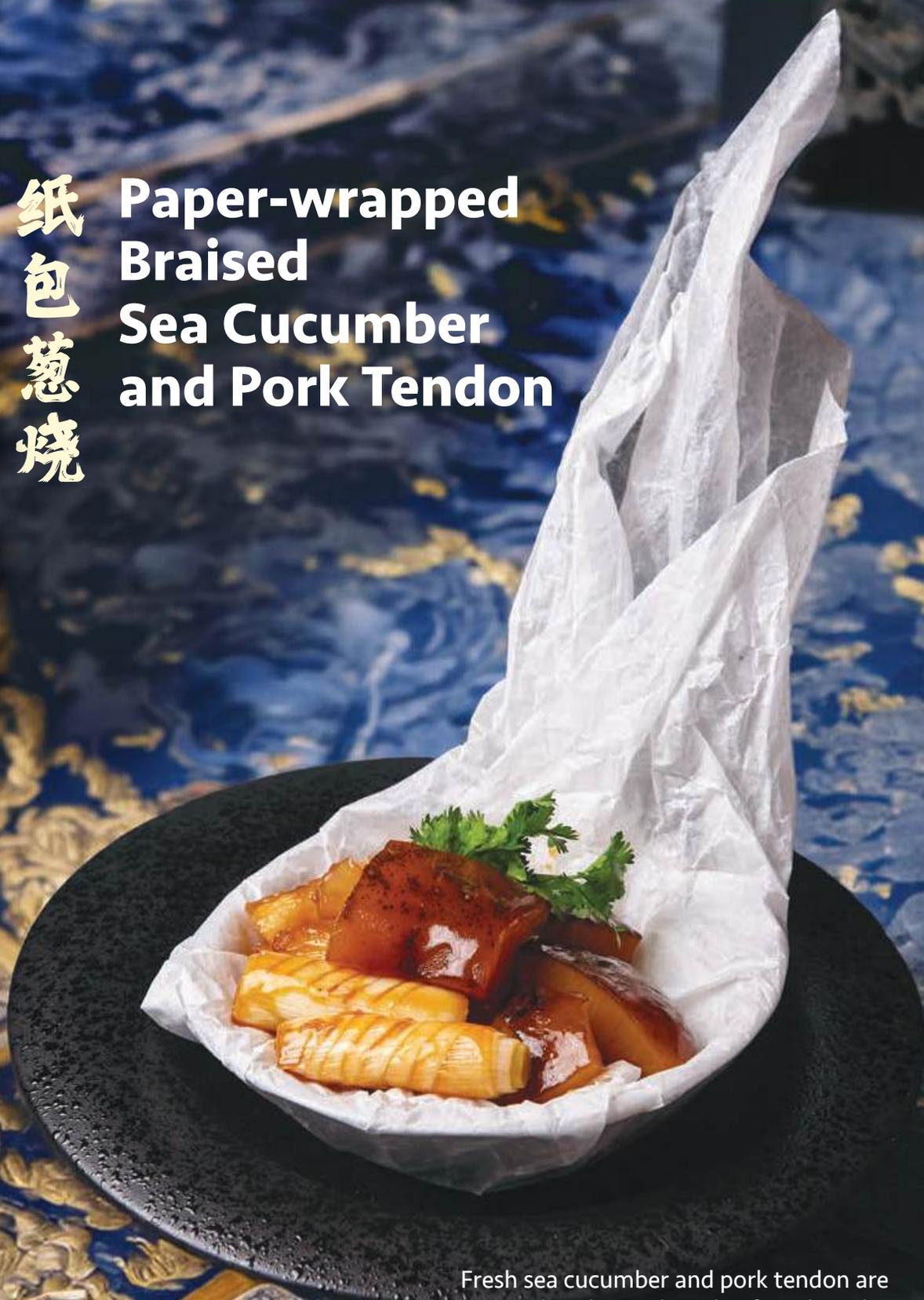
A comforting twist on the classic dish. Rich and tangy tomato-based broth paired with grilled barramundi, offering hearty and refreshing flavours.

酸爽开胃的番茄汤底与皮焦肉嫩的炭烤深海鲈鱼相得益彰，清新而不腻，带来与众不同的味蕾享受。

\$88 (全/whole)

纸包葱烧
海参蹄筋

Paper-wrapped
Braised
Sea Cucumber
and Pork Tendon



Fresh sea cucumber and pork tendon are slow-braised until soft and tender - a luscious medley that melts in your mouth.

上等海参和蹄筋慢炖在葱香扑鼻的酱汁里至软嫩。鲜嫩入味，一口即化滋补身心。

\$58

神奇蛋 辣子鸡

当红

Firecracker Chicken Nest 🌶️

Deep-fried diced chicken stir fried with dried chilli and tongue-numbing peppercorns. Paired with smooth mango puree symbolising egg yolk, balancing the fiery heat with a touch of sweetness. 金黄酥脆的鸡肉丁爆炒鲜红的干辣椒和四川花椒, 搭配形如蛋黄的芒果酱。辛辣的鸡丁与酸甜的芒果完美结合, 创造出独特的风味。

\$30

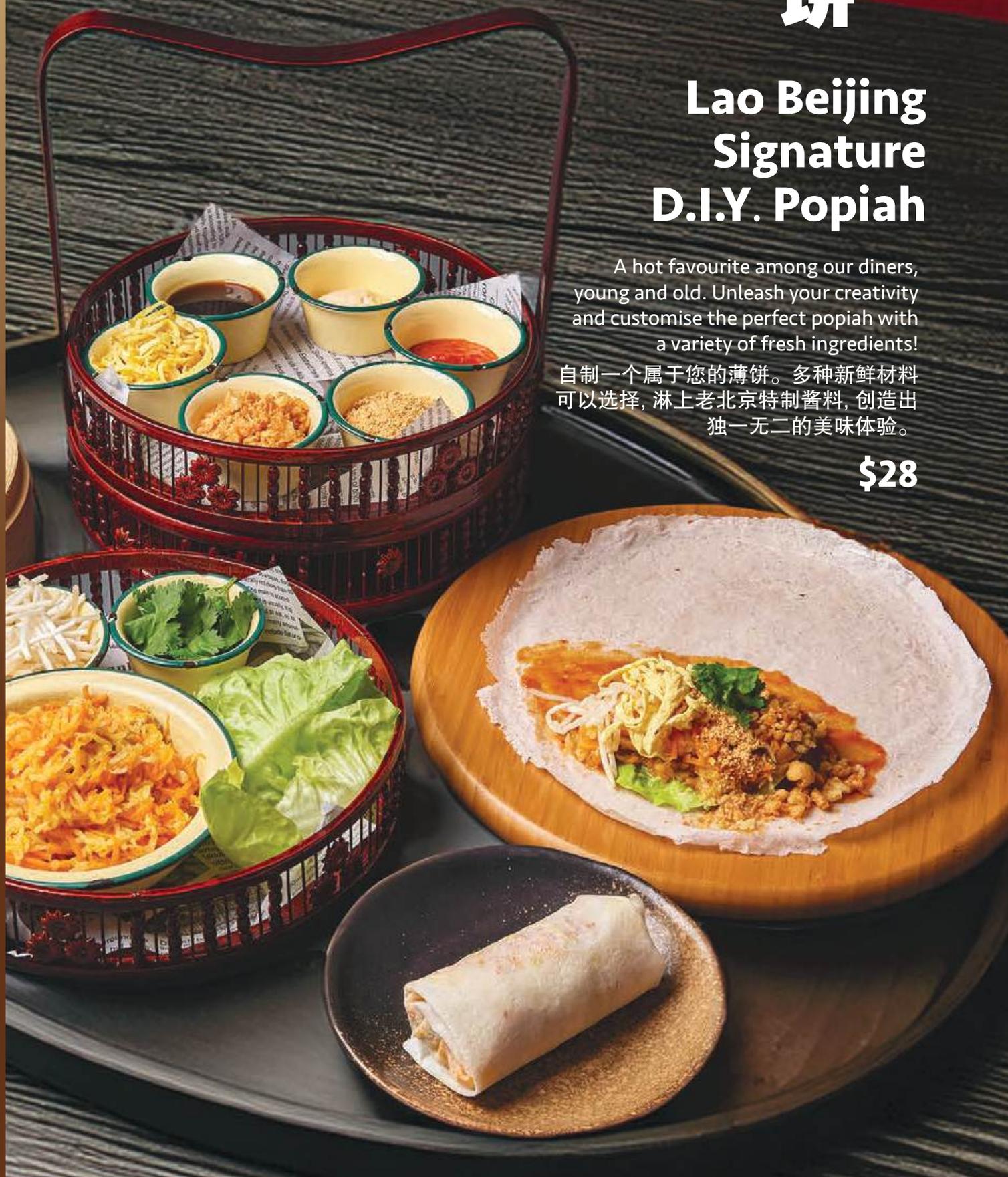


老北京 薄饼

Lao Beijing Signature D.I.Y. Popiah

A hot favourite among our diners, young and old. Unleash your creativity and customise the perfect popiah with a variety of fresh ingredients! 自制一个属于您的薄饼。多种新鲜材料可以选择, 淋上老北京特制酱料, 创造出独一无二的美味体验。

\$28



Lao Beijing Peking Duck

Serving the finest Peking duck experience. We use premium Irish ducks from Ireland's Silver Hill Farm; prepared using special techniques where the duck is marinated for hours and hung to dry, then roasted to a beautiful maroon tone. Enjoy the extra crispy crackling skin. Sink your teeth into the tender, juicy meat and savour a burst of flavour with each bite.

我们选用银山农场精心养殖的爱尔兰鸭。经过厨师的巧手调制，长时间腌制并风干鸭坯，再细心烤至栗色。每一口都能品尝到鸭肉的鲜嫩多汁与鸭皮的酥脆。

\$88 (全/whole) | \$45 (半/half)

老
北
京
烤
鸭



二
度
炒
鸭
架

Stir-fried Duck Rack

+\$15 (全/whole) / +\$10 (半/half)

任选煮法: A) 姜葱 B) 椒盐 C) 胶原蛋白汤底 (+\$3)

Choice of Cooking Method:

A) Ginger and Spring Onion

B) Salt and Pepper

C) Nourishing Collagen Broth (+\$3)

铁板 胡椒虾



Pepper Prawn Hot Plate 🌶️

A spicy seafood delight. Fresh prawns infused with the bold essence of white pepper, served on a sizzling hot plate that releases an irresistible aroma!

白胡椒的辛辣渗透到每一寸虾肉，铁板的热度更是迅速锁住了虾仁的鲜美，同时散发出浓郁的香味。

\$22



APPETISERS



肉干沙律菜

'Bakkwa' Bacon Salad

\$28

Thinly sliced bacon strips slow-grilled in 'Bakkwa' style with a smoky aroma. Paired with a vibrant salad made up of oriental greens and crispy lotus root croutons. A delightful blend of sweet, savoury and refreshing taste.

薄切的培根条慢烤出烟熏的“肉干”风味，搭配新鲜时蔬和莲藕组成的沙拉。配以干冰呈现如梦似幻，带来令人眼前一亮的感官体验。

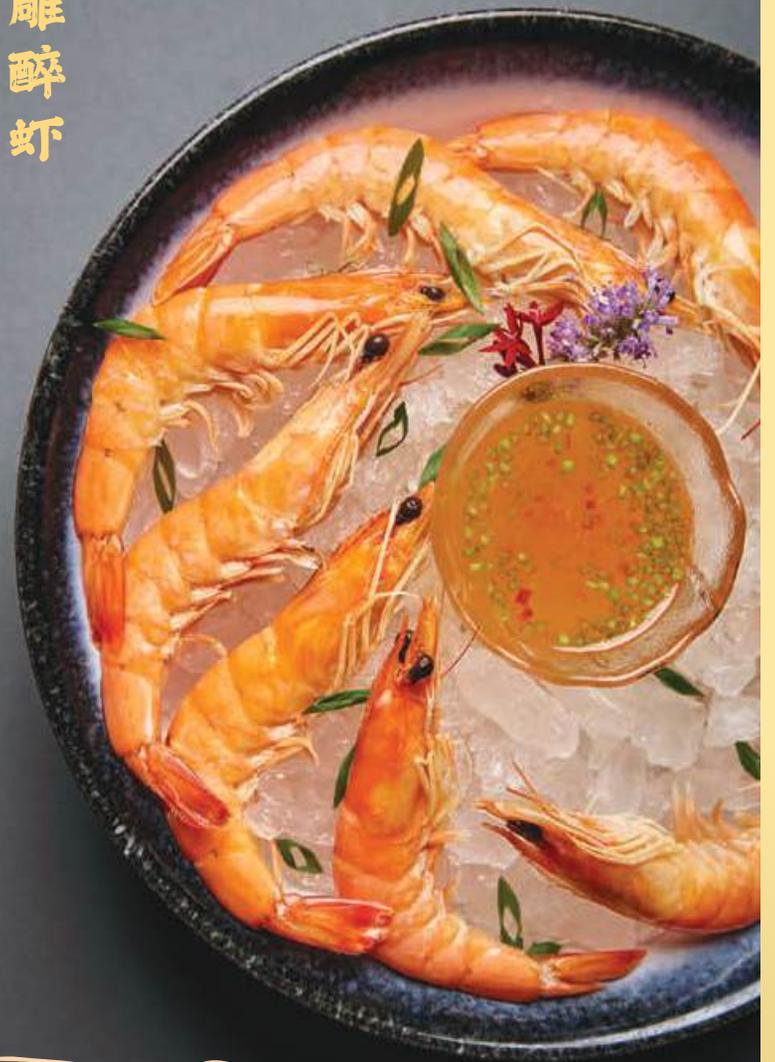


陈
年
花
雕
醉
虾

**Drunken Prawn with
Aged 'Hua Diao' Wine
\$16**

Fresh prawns immersed in the fragrant essence of aged 'Hua Diao' wine and nourishing herbs such as Chinese Angelica and star anise.

新鲜的美人虾浸泡在花雕酒的芳香精华中，配上当归、八角等滋补草药腌制。鲜美诱人，让人口水直流。





**Sichuan
Mouth-watering Chicken**
\$12

Succulent and juicy poached chicken drizzled with a luscious red chilli oil boosted with Sichuan peppercorns. A powerful mix of spice and heat that ignites the palate.
鲜嫩多汁的水煮鸡淋上自制的香麻红艳酱汁，辛辣与麻味交织带来味觉的冲击。

川
味
口
水
鸡



Cherry Tomato infused with Roselle
\$9

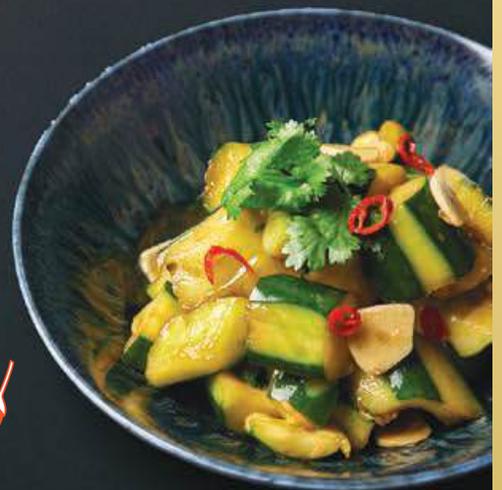
Juicy cherry tomatoes soaked in tangy roselle for a refreshing burst.
樱桃番茄浸泡在洛神花汁里，舒爽解腻。

洛
神
花
小
番
茄

**Smashed Cucumber with
Sesame Oil, Garlic and Chilli**
\$7

Cool, crunchy cucumber tossed with aromatics - a simple dish that packs a punch of flavour.
清爽脆口的黄瓜搭配芝麻油、大蒜和辣椒，香气浓郁。

手
拍
黄
瓜





SOUP & BISQUE



鲜虾云吞
胶原花胶汤

Superior Nourishing Broth
with Prawn Wonton
and Fish Maw
\$18 (每位/person)



A collagen-rich soup for a radiant glow.
Paired with prawn wontons, Baby Napa Cabbage,
fresh beancurd skin and premium fish maw
for a boost to the complexion.

精心熬制的胶原蛋白汤底, 润肤养颜。
搭配新鲜虾仁包制的饺子, 嫩滑的娃娃菜、
豆腐皮和花胶。





黄焖蟹肉
鱼鳔羹

**Braised Crab Meat
and Fish Maw Bisque**
\$16 (每位/person)

A luxurious golden broth brimming with fresh crab meat, dried scallops and silky fish maw for a nutritious boost. 养生金汤, 滋补身心。融合了新鲜蟹肉、干贝和鱼鳔, 营养丰富带来健康与美味的享受。



**Hot and Sour Soup
with Shredded Chicken**
\$9 (每位/person)

A spicy and tangy broth with tofu, shredded chicken, crisp carrot and black fungus. 浓郁酸辣汤加入豆腐、鸡肉丝、胡萝卜丝和木耳丝, 开胃暖身。

酸辣汤



帶
翅
膀
的

THOSE WITH WINGS



老北京烤鸭

Lao Beijing Peking Duck \$88 (全/whole) | \$45 (半/half)

Serving the finest Peking duck experience. We use premium Irish ducks from Ireland's Silver Hill Farm; prepared using special techniques where the duck is marinated for hours and hung to dry, then roasted to a beautiful maroon tone. Enjoy the extra crispy crackling skin. Sink your teeth into the tender, juicy meat and savour a burst of flavour with each bite.

我们选用银山农场精心养殖的爱尔兰鸭。经过厨师的巧手调制，长时间腌制并风干鸭坯，再细心烤至栗色。每一口都能品尝到鸭肉的鲜嫩多汁与鸭皮的酥脆。

二度炒鸭架 +\$15 (全/whole) / +\$10 (半/half)

任选煮法: A) 姜葱 B) 椒盐 C) 胶原蛋白汤底 (+\$3)

Choice of Cooking Method:

A) Ginger and Spring Onion

B) Salt and Pepper

C) Nourishing Collagen Broth (+\$3)



爱尔兰烧鸭

Roast Irish Duck
\$78 (全/whole)
\$40 (半/half)

Premium Irish duck, expertly roasted with crispy skin and tender meat.
精选爱尔兰鸭, 外皮酥脆, 肉质鲜嫩, 色香味俱佳。



**Firecracker
Chicken Nest**
\$30

Deep-fried diced chicken stir fried with dried chilli and tongue-numbing peppercorns. Paired with smooth mango puree symbolising egg yolk, balancing the fiery heat with a touch of sweetness.
金黄酥脆的鸡肉丁爆炒鲜红的干辣椒和四川花椒, 搭配形如蛋黄的芒果酱。辛辣的鸡丁与酸甜的芒果完美结合, 创造出独特的风味。

👩🍳
当红辣子鸡神奇蛋





蘑菇鸡片

'Moo Goo Gai Pan'

\$18

An American-style Cantonese classic featuring tender sliced chicken, earthy mushrooms, and crunchy bamboo shoots, all stir-fried in a rich, savoury oyster sauce.

多种精选菌菇搭配嫩滑的鸡胸肉片和清脆的竹笋，加上浓郁的蚝油酱一同炒香，鲜味十足。

General Tso's Chicken

\$18

Wok-fried chicken tossed in a rich, tangy-sweet glaze with a gentle kick of spice. A timeless classic that pays homage to the rich flavours of Chinese cuisine.

鸡丁搭配特制甜辣酱，外层浓郁，内里多汁，香味层层释放。

左宗崇鸡





THOSE THAT SWIM



**The Mermaid
(Grilled Barramundi with
Collagen Soup Base)
\$98 (全/whole)**

**美人鱼
胶原蛋白汤底**

A healthy and delicious dish rich in collagen. It consists of fresh grilled Australian barramundi with crisp skin, tofu, white radish, bamboo shoots and more, all of which are submerged in a nourishing collagen broth made using homemade collagen and fish bone soup.

采用澳洲深海鲈鱼，肉质鲜美，烤至皮脆肉香，搭配豆腐、白萝卜、腐竹等，加上自家烹制的胶原蛋白，再淋上鱼骨熬成的高汤，让胶原蛋白溶于汤中。





番茄汤烤鱼

Grilled Barramundi in Tomato Soup \$88 (全/whole)

A comforting twist on the classic dish. Rich and tangy tomato-based broth paired with grilled barramundi, offering hearty and refreshing flavours.

酸爽开胃的番茄汤底与皮焦肉嫩的炭烤深海鲈鱼相得益彰，清新而不腻，带来与众不同的味蕾享受。

麻辣清汤烤鱼

Grilled Barramundi with Sichuan 'Mala' Soup \$88 (全/whole)

Smoky grilled barramundi paired with a numbing, spicy Sichuan broth.

麻辣汤底的浓烈辣味与烤鱼的香气融合在一起，回味无穷。





纸包葱烧海参蹄筋

**Paper-wrapped
Braised Sea Cucumber and
Pork Tendon**
\$58

Fresh sea cucumber and pork tendon are slow-braised until soft and tender - a luscious medley that melts in your mouth.

上等海参和蹄筋慢炖在葱香扑鼻的酱汁里至软嫩。鲜嫩入味，一口即化滋补身心。





笋壳
/ 龙虎斑

Marble Goby / Pearl Garoupa
时价/Market Price (\$)

任选煮法: 清蒸 / 油浸
Choice of Cooking Method:
Steamed / Poached in Oil

金汤酸菜鱼



**Braised Barramundi with
Pickled Cabbage and Chilli**
\$38

Tender fish simmered to perfection in a
savoury, gently sour broth enriched with
pickled cabbage.

鲜嫩的鲈鱼搭配酸菜金汤，
鱼肉细嫩，酸爽开胃。





蜜汁
山核桃
虾球

Sautéed Prawn with Pecan and Honey
\$28

Juicy prawns glazed in honey lemon mayo, finished with crunchy pecans.

酥脆虾球裹上蜜汁美乃滋，搭配烘焙山核桃，甜中带香。

Sautéed Prawn with 'Kung Pao' Sauce
\$28

Prawns tossed in a bold 'Kung Pao' sauce, served with roasted cashews.

香辣的宫保汁爆炒虾球，搭配香脆腰果，鲜香诱人。

宫保
虾球



Pepper Prawn Hot Plate
\$22

A spicy seafood delight. Fresh prawns infused with the bold essence of white pepper, served on a sizzling hot plate that releases an irresistible aroma!

白胡椒的辛辣渗透到每一寸虾肉，铁板的热度更是迅速锁住了虾仁的鲜美，同时散发出浓郁的香味。



铁板
胡椒
虾





FOUR-LEGGED

五花肉炒莴笋

Stir-fried Sliced Pork Belly with Celtuce
\$14

Tender pork belly complemented by crunchy celtuce, with slices of red onion adding a hint of sweetness to the dish.

五花肉炒至金黄, 配上爽脆的莴笋和红洋葱的甜味, 鲜嫩入味。



Stir-fried Shredded Pork with Assorted Chilli
\$14

A rustic northern favourite. Tender slivers of pork stir-fried over high heat with a medley of fresh chillies.

新鲜肉丝与青红辣椒一同炒制, 辣味浓郁, 香气四溢。

湖南肉丝辣椒





鱼香肉丝



Stir-fried Shredded Pork in Spicy 'Yu Xiang' Sauce

\$18

A Sichuan classic with finely shredded pork, black fungus and bamboo shoots stir-fried in fragrant 'yu xiang' sauce - a well-balanced blend of sweet, sour, spicy, and savoury flavours.

四川的特色名菜。酸辣酱汁与肉丝交织，加上竹笋与木耳，脆爽可口。



Sautéed Mutton with Onion and Scallion (served with Dough Pocket)

\$28

Rich in flavour and aroma, tender mutton is sautéed with sweet onions and fragrant scallions.

Served with warm dough pockets that soak up every delicious bite.

嫩羊肉与洋葱、京葱同炒，香气四溢。搭配口袋饼，尽收肉香与酱汁精华。



口袋葱爆羊肉





炭烧羊小腿



Grilled 'Mala' Lamb Leg \$30

A whole leg of lamb marinated in a rich blend of cumin, chilli powder, and aromatic spices. As it grills, the spices infuse the meat and form a delicious crust, releasing a mouthwatering fragrance.

羊腿撒上孜然、辣椒粉和香料腌制后精心烤制。香料深深渗入肉质，烤制过程中形成了香脆的外壳，散发出诱人的香气，令人垂涎欲滴。

Zhenjiang-style Pork Rib \$22

镇江排骨

Pork ribs fried to perfection and glazed in black vinegar for a harmonious balance of sweetness, acidity, and savoury richness.

排骨炸至香脆，加入镇江香醋炒制，酸香浓郁，肉质入味。



铁板青椒牛肉丝

**Stir-fried Beef and Green Bell Pepper
served on Sizzling Hot Plate**
\$28

Tender strips of beef stir-fried with crisp green bell peppers. A timeless favourite bursting with rich aroma and savoury flavours.

细嫩牛肉丝和青椒搭配浓郁酱汁翻炒，每一口都鲜美十足。



Mushu Pork 木须肉
\$18

A classic northern Chinese dish featuring tender shredded pork stir-fried with black fungus, scrambled egg and vegetables in a savoury-sweet hoisin-based sauce.

嫩滑猪肉片与鸡蛋同炒，搭配黑木耳，花菇片和黄瓜片。色香味俱全，呈现出经典北方风味。





尖
椒
小
炒
肉



**Stir-fried Pork and
Green Pepper Chilli**
\$20

An aromatic and flavourful dish featuring thinly sliced pork wok-tossed with fresh green pepper chilli.

猪肉片的香气与青椒的爽脆口感交织融合，令人食欲大开。



Sweet and Sour Pork
\$18

咕
啫
肉

A beloved classic featuring crispy battered pork tossed in a tangy sauce made with vinegar, sweet pineapple, and colourful bell peppers.

鲜嫩多汁的猪肉，菠萝和彩椒配上开胃的酸甜酱汁，唇齿留香。





火焰 菠萝牛肉

Awesome Flaming Pineapple Beef \$36

A cinematic dish where pan-fried beef cubes are nestled inside a fresh pineapple, then set aflame to sweeten and tenderise the meat while locking in the rich flavours.

一场视觉与味觉的双重盛宴。煎至金黄的牛肉块被放入新鲜的菠萝中，点燃火焰，既能使肉质更加嫩滑，又能锁住浓郁的香气与甜味。

水煮牛肉



Poached Sliced Beef in Spicy Sauce \$32

A fiery Sichuan-style dish with tender beef slices poached in an aromatic, numbing broth infused with chilli oil, garlic, and peppercorns.

一道四川名菜采用了鲜嫩牛肉片与麻辣鲜香汤底的搭配。辣中带麻，是一道极具川味特色的佳肴。





BEANCURD | VEGETABLES



李
鴻
章
炒
杂
碎

Chop Suey

\$18

A hearty stir-fry of mixed vegetables, enoki mushroom and black fungus in a light, savoury sauce, bringing together balanced flavours and satisfying textures.

多种新鲜时蔬如西兰花、胡萝卜、金针菇和黑木耳，快火爆炒，香气扑鼻。营养丰富，色香味俱全。



Pickled Vegetable with Bamboo Shoot

\$14

Pickled vegetables stir-fried with diced bamboo shoots and minced pork, offering a delightful contrast of tender-crisp textures and robust flavours.

酸菜的清爽与竹笋的脆嫩相得益彰，再加上鲜嫩多汁的猪肉碎，构成了完美的搭配。加上一碗热腾腾的米饭，更是令人食欲大开。

酸
菜
炒
鲜
笋
粒





**Hot and Sour
Shredded Potato**
\$12

A refreshing and tangy dish featuring julienned potatoes stir-fried with vinegar, chilli, and capsicum. 土豆丝搭配干辣椒和彩椒, 色彩鲜艳, 脆嫩爽口。

酸辣土豆丝



**Stir-fried French Beans
with Minced Pork and
Dried Shrimp**
\$16

A comforting dish featuring crisp French beans wok-fried with seasoned minced pork and flavourful dried shrimps. 爽脆四季豆搭配猪肉碎和干虾米翻炒, 口感鲜嫩咸香。

干煸四季豆



铁板青椒炒皮蛋



**Stir-fried Green Pepper Chilli
with Fried Preserved Egg**
\$12

Fresh green chilli pepper and crispy preserved egg stir-fried with fragrant minced garlic, served on a piping hot plate. 辛辣的青椒和香脆的皮蛋撒上蒜蓉一同炒制。铺在铁板上热气腾腾, 香气扑鼻。



X.O. 醬炒芦笋
Stir-fried Asparagus with X.O. Sauce
\$18

Fresh asparagus wok-tossed in a robust X.O. sauce made from dried scallops, shrimp, and aromatic spices.

芦笋加入自制X.O.醬炒制，口感爽脆，香辣适中。



Braised Pressed Tofu with Plum Sauce
\$12

Firm tofu slow-braised with minced pork in the plum sauce, creating a delicate balance of savoury richness and fruity flavours.

金黄酥香的豆腐融入浓郁酸甜的梅子酱，口感细腻。

梅醬板豆腐



**纸锅海鲜
自制豆腐**

Seafood Tofu served in Paper Pot
\$26

Silky tofu, prawns, abalone, scallops and more - served in a traditional paper pot which captures the delicate sweetness of the seafood.

自制豆腐搭配虾球、鲍鱼、带子等丰富海鲜，纸锅呈现，酱汁浓郁鲜香。





'Mapo' Tofu with Sliced Fish

\$18

Silken tofu and fish slices in a spicy fermented bean paste with minced meat.

经典麻婆豆腐与滑嫩鱼片完美融合，香辣诱人。

鱼片麻婆豆腐



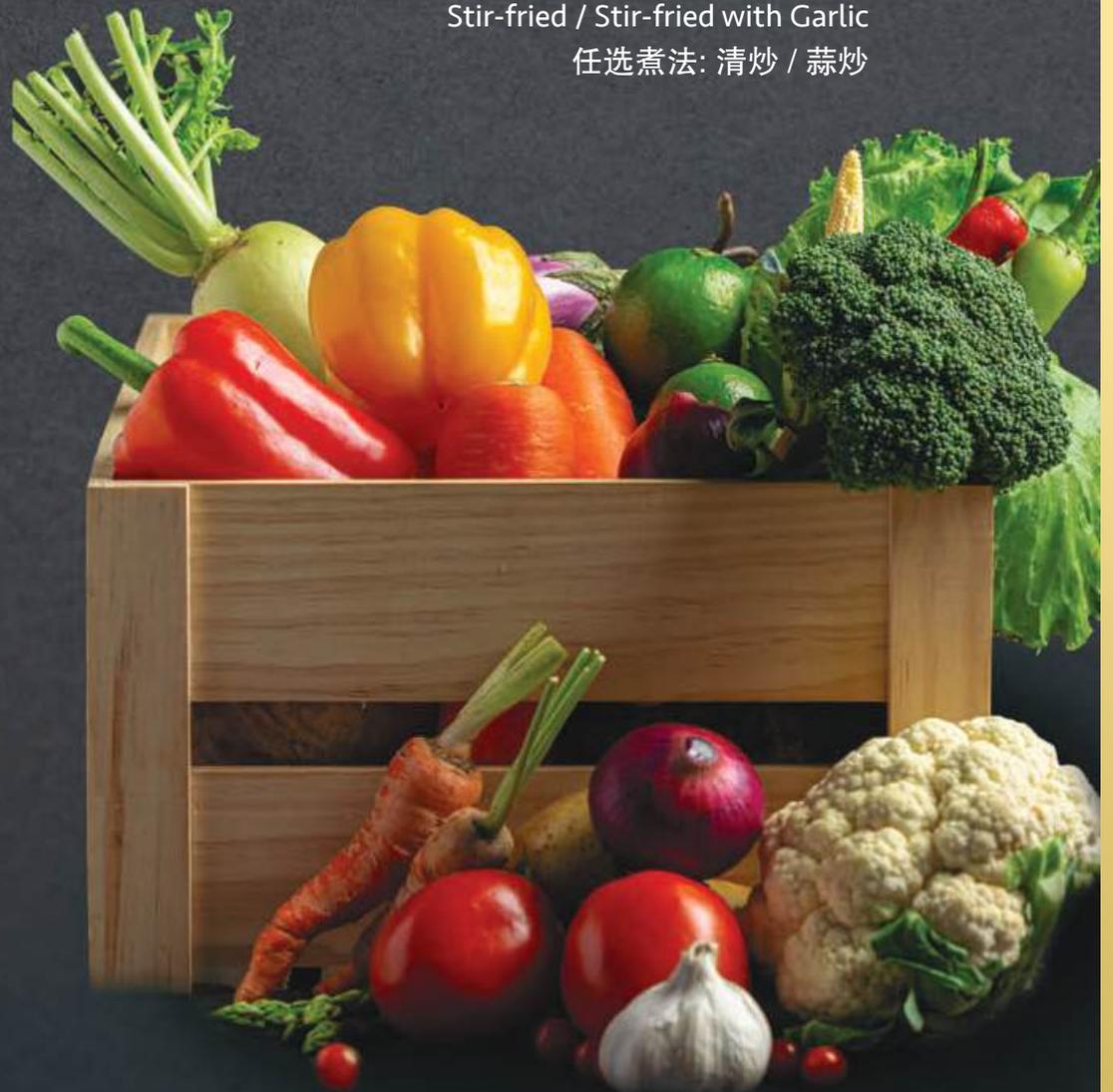
Seasonal Vegetables

\$14

Choice of Cooking Method:
Stir-fried / Stir-fried with Garlic

任选煮法：清炒 / 蒜炒

时蔬



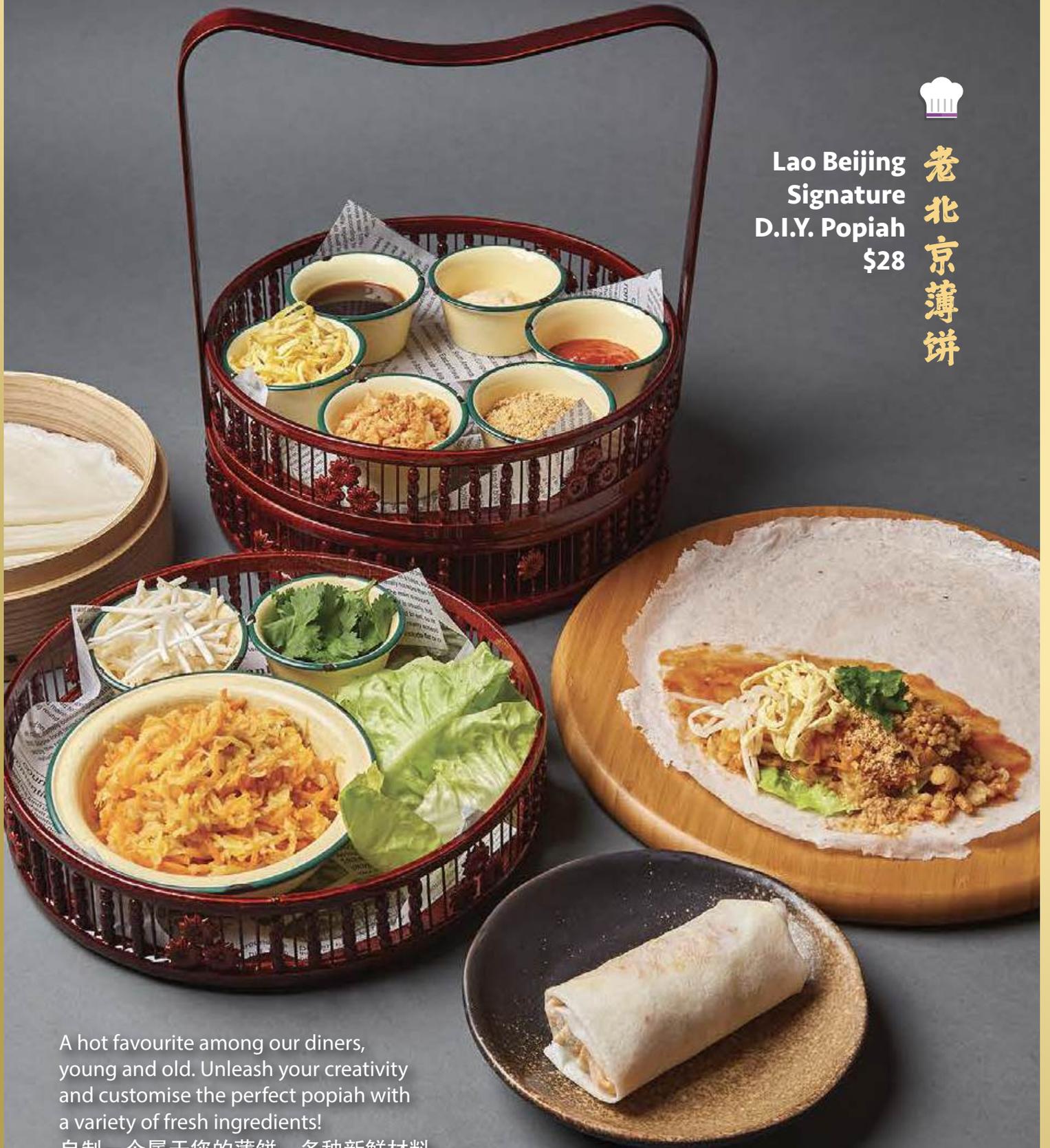


PASTRIES, RICE & NOODLES



Lao Beijing
Signature
D.I.Y. Popiah
\$28

老北京薄饼



A hot favourite among our diners, young and old. Unleash your creativity and customise the perfect popiah with a variety of fresh ingredients!

自制一个属于您的薄饼。多种新鲜材料可以选择, 淋上老北京特制酱料, 创造出独一无二的美味体验。





'Xiao Long Bao'
(Steamed Juicy Meat Dumpling)
\$9 (6粒/pcs)

Delicate dumplings filled with juicy minced pork and rich broth.

小笼包外皮柔软，
 内含鲜美猪肉馅，
 一口爆汁。



**小
 笼
 灌
 汤
 包**



**黑
 蒜
 小
 笼
 汤
 包**

Black Garlic 'Xiao Long Bao'
(Steamed Juicy Meat Dumpling)
\$12 (6粒/pcs)

A Must-Try! A savoury combination of juicy minced pork and aromatic black garlic, hand-wrapped in thin dumpling skin and adorned with golden flakes.

鲜嫩的猪肉馅融合黑蒜的香气，包裹在细腻的饺子皮中。
 外皮点缀着闪耀的金箔，奢华诱人。



**Sautéed Vermicelli
with Minced Pork,
Egg and 'Sichuan' Sauce
\$12**

**蚂
蚁
上
树**



Springy vermicelli coated in a special home-made spicy pork and egg sauce, full of deep, savoury flavour.
名为“蚂蚁上树”因细碎的猪肉铺在粉丝上，像蚂蚁爬上树枝而得名。
细细滑嫩的粉丝淋上厨师特制的鲜美汤汁，爽口入味。



**中
华
炒
面**

**Chow Mein
\$18**

A classic dish of springy noodles wok-fried with a medley of vegetables, prawns, pork, mushrooms, egg and savoury soy-based sauce.
炒面搭配虾仁、猪肉丝、冬菇丝和鸡蛋，锅气十足。





松露牛肉 鸳鸯河粉

**Wagyu Beef
Truffle 'Hor Fun'**
\$40

Juicy slices of premium A4 Wagyu beef elegantly placed atop a fragrant combination of wok-hei 'hor fun' and crispy deep-fried 'hor fun', topped with an onsen egg.

嫩滑的A4和牛优雅地铺在香气四溢的锅气河粉和酥脆的炸河粉上，加上一颗温泉蛋。融合了鲜嫩、香脆与浓郁的口感。

老北京 炸酱面

Beijing-style 'Zha Jiang' Noodles
\$12

A hearty noodle-dish topped with a savoury minced pork sauce made from fermented soybean paste, and garnished with crisp cucumber and fresh vegetables.

老北京面条淋上香浓的肉末酱汁，搭配清爽的红萝卜丝与黄瓜丝，令人勾起食欲。





牛肉汤面

Beef Noodle Soup

Slow-cooked beef broth infused with herbs for a comforting taste of tradition.

牛肉汤头以新鲜牛骨和多种药材慢火熬煮出，香浓醇厚。

(A) 牛筋丸汤面

Beef Ball Noodle Soup

\$13

(B) 牛肉汤拉面

Beef Noodle Soup

\$15

(C) 双宝牛肉汤面

Beef Noodle Soup with Duo Treasures

(Choice of 2: Beef Brisket /
Beef Tendon / Beef Ball)

选两款: 牛腩 / 牛筋 / 牛肉丸)

\$18

(D) 三宝牛肉汤面

Beef Noodle Soup with Triple Treasures

(Beef Brisket, Beef Tendon,
and Beef Ball)

牛腩, 牛筋, 牛肉丸)

\$20

*任选一款: 原味 / 麻辣 
Choice of: Original OR 'Mala' 



瑶柱蟹肉
蛋白炒饭

Golden Fried Rice
\$28

Wok-fried rice with dried scallops,
crab meat and fluffy egg whites.
米饭搭配干贝、蟹肉和蛋白翻炒，
粒粒分明，鲜香扑鼻。



X.O. 蟹肉炒饭

X.O. Crab Meat Fried Rice
\$28

Fragrant rice tossed with succulent
crab meat and house-made X.O. sauce made from
dried scallops, shrimp, and aromatic spices.
蟹肉炒饭搭配自制X.O. 酱炒香，海味十足。



**Steamed Homemade
Dumpling**
\$7 (6粒/pcs)

Chinese dumplings with
delicious, juicy fillings.
滑嫩的饺子包裹着鲜嫩多汁的内馅，
每一口都是满足。

任选一款: 三鲜 / 白菜猪肉
Choice of:
Shrimp, Pork and Chives
OR Pork and Cabbage

手工
水饺



Pan-fried Homemade 'Guo Tie'
\$8 (6粒/pcs)

Crispy pan-fried dumplings filled with
savory ingredients.
锅贴底部金黄酥脆，
咬下去外脆内嫩，层次分明。

任选一款: 三鲜 / 白菜猪肉
Choice of:
Shrimp, Pork and Chives
OR Pork and Cabbage



手工
锅贴



**Prawn Wonton with
Dark Vinegar and Chilli Oil**
\$9 (6粒/pcs)

Silky prawn wontons in aromatic
chilli oil and black vinegar.

鲜虾馄饨淋上特调
红油酱汁，鲜辣香麻。

红油
抄手





酥骨虱目鱼
葱油饼

**Pan-fried
Onion Pancake
with Coleslaw Milkfish**
\$10

Crispy, flaky scallion pancake stuffed with tender, lightly seasoned milkfish and refreshing coleslaw.

葱油饼夹着凉拌卷心菜与虱目鱼，清新爽口。



皇城煎饼

Beijing-style 'Jian Bing'
\$12

A savoury Chinese crepe filled with juicy marinated pork and fragrant basil, pan-fried to golden perfection.

酥脆煎饼包裹着香嫩猪肉，加上九层塔的清香，让人齿颊留香。

**Pan-fried
Vegetarian Bun**
\$8 (4粒/pcs)

Soft, pillowy bun with a golden crispy bottom filled with green vegetables, mushrooms and preserved radish.

松软的菜包配上金黄酥脆的底，美味可口。

板煎素菜包





DESSERTS



**Chilled Mango Cream with
Pomelo, Sago and
Diced Mango**
\$7



杨
枝
甘
露

A light and tropical dessert of silky mango purée, pomelo sacs, chewy sago pearls, and sweet mango cubes.

芒果西米露搭配柚子果肉，清爽怡人，夏天首选。

**Red Bean Soup with
Glutinous Rice Ball**
\$7

红
豆
沙
汤
圆

A warm and comforting dessert featuring smooth, sweet red bean cream and chewy glutinous rice balls.
软糯香甜的汤圆浸泡在红豆沙中，散发着甜蜜的气息。



**Red Bean
Pancake with
Salted Caramel
Ice-cream**
\$15



焦
糖
雪
糕
红
豆
沙
锅
饼

Thin, flaky, crispy pancake filled with smooth red bean paste, topped with a scoop of creamy salted caramel ice cream for a sweet finish.

酥脆锅饼包裹着香甜红豆馅，搭配焦糖雪糕。冷温融合并甜中带咸，令人一试成主顾。



天妇罗
炸榴莲

Fried Durian Tempura
\$13

A crispy golden tempura shell encases luscious, melt-in-your-mouth premium durian purée — an absolute delight for the adventurous palate!
品尝榴莲之王的独特风味! 外层酥脆的天妇罗壳包裹着绵软细腻的榴莲馅, 一口下去层次分明, 口感丰富。



桃胶杏仁茶
Almond Cream with Peach Gum
\$7

Nutty almond cream with nourishing peach gum for a delicate, jelly-like texture.
杏仁糊细滑浓郁, 搭配桃胶, 养颜润肺。

Pineapple Sorbet with Lemongrass Jelly
\$7

A refreshing and zesty dessert featuring tangy pineapple sorbet paired with citrusy lemongrass jelly.

细滑清香的香茅冻加上酸甜爽口的凤梨冰沙, 清凉解暑。

黄梨冰沙
香茅水晶露

