

北京地标美食入驻新加坡 烟火四季·让每一个您都有口福

四季民福烤鸭店，源起北京，凭正宗挂炉烤鸭声名远播。
果木烤制的烤鸭，鸭皮酥香脆口，鸭肉鲜嫩多汁，完美诠释京味烟火。

作为连续九年荣登大众点评必吃榜的‘北京必吃’餐厅，常年人气稳居榜首，
万千食客争相推荐，是体验地道京韵的美食地标。
如今入驻新加坡，携经典烤鸭而来，让狮城食客畅享正统京味魅力，
在烟火四季中，共赴一场舌尖上的京城盛宴。

诚邀品鉴！



Signature Beijing Cuisine Comes to Singapore Four Seasons of Flavor, Bringing Joy to Everyone

Peking Chamber (Siji Minfu) originated in Beijing and is famous for its authentic hanging oven roast duck.
The fruitwood-roasted duck, with its crispy and fragrant skin and tender, juicy meat, perfectly embodies the authentic flavors of Beijing's culinary tradition.

As a 'Beijing Must-Eat' restaurant that has been on Dianping's Must-Eat List for nine consecutive years, its popularity remains at the top of the list. Recommended by thousands of diners, it is a gourmet landmark to experience the authentic charm of Beijing.
Now it has settled in Singapore, bringing the classic roast duck, allowing diners in the Lion City to enjoy the charm of authentic Beijing cuisine.
Through the seasons of culinary flames, we gather for a grand Beijing feast upon the tip of the tongue.

Tasting is cordially invited!

服务费与消费税另计。我们的食物可能含有或接触过（包含但不限于）牛奶，鸡蛋，鱼，贝类，坚果，花生，小麦和大豆。如果您有任何担忧，请与我们的服务员联系。菜品图片仅供参考。Prices are subject to service charge and prevailing GST. Our food may contain or come into contact with (but not limited to) milk, eggs, fish, shellfish, tree nuts, peanuts, wheat and soybeans. Please speak to our service staff if you have any concerns. All pictures in this Menu are for reference only.





材甄·食好

甄选好鸭胚保证品质

地道的北京烤鸭，原料选择很关键

四季民福坚持使用优质鸭胚，大小适中，肉质紧实，适合挂炉烘烤。

只为您吃得可口，吃得安心，感受传统工艺带来的美味。

Authentic Beijing Roast Duck starts with premium ingredients.

Peking Chamber (Siji Minfu) insists on using high-quality duck, which is of medium size and firm meat, suitable for hanging oven roasting.

All to ensure your meal is not only delicious but also trustworthy brought by traditional craftsmanship.

傳統工藝 力承古法 一心一意做傳統挂炉烤鸭

传统挂炉烤鸭，匠心独运，力承古法精髓

精选优质鸭子，历经多道繁琐工序，再以果木为燃料

挂炉慢烤至皮脆肉嫩，色泽诱人。每一口都是对传统技艺的致敬

每一道工序都凝聚着匠人的心血与专注

在快节奏的现代生活中，这份对传统美食的坚守与传承，更显珍贵

挂炉烤鸭，不仅是味蕾的享受，更是文化的传承与情感的寄托

Traditional hanging-oven roast duck, crafted with ingenuity, inheriting the essence of ancient culinary artistry.

Selected premium ducks go through multiple intricate processes, then are slow-roasted in a hanging oven with fruit wood as fuel until the skin is crispy, the meat tender, and the color enticing. Every bite is a tribute to traditional craftsmanship.

Every step, from selection to roasting, embodies our artisans' devotion and precision. In today's fast-paced world, such steadfast dedication to culinary heritage becomes truly precious.

Hanging-oven roast duck is not merely a delight for the palate, but a living heritage of culture and emotional connection.

传统与创新搭配 丰盈四味

一南一北·一浓一淡·一传统一创新

Traditional & Innovative Pairings: A Feast of Four Flavors
North & South-Rich & Light-Tradition & Innovation



第一吃

脆皮蘸糖 嫩肉蘸蒜泥

皮肉单吃、鸭皮蘸白糖入口即化，可以尝到淡淡的果木香味
鸭肉蘸蒜泥嫩而不腥，可以尝到鸭肉的原香味

Eat the skin and meat separately; dip the duck skin in white sugar for a melt-in-your-mouth sensation, revealing a subtle fruit wood aroma. Dip the duck meat in mashed garlic—tender yet free of gaminess, allowing the original flavor to shine through.

第三吃

特色创新吃法

选用北京特产海棠果研制的海棠酸梅酱，其特点是清口解腻、果味浓郁
夹两到三片带皮鸭肉蘸少许海棠酸梅酱，放两到三根哈密瓜条和黄瓜条
同样使用婴儿折叠法

The begonia plum sauce developed with Beijing special product begonia fruit is characterized by refreshing and grease-removing taste and rich fruit flavor. Take two to three slices of duck meat with skin, dip them in a little begonia plum sauce, and add two to three pieces of Hami melon strips and cucumber strips. Also use the baby folding method.



第二吃

经典传统吃法

取一张鸭饼放在盘子正上方，夹两到三片带皮鸭肉蘸少许甜面酱，竖放在鸭饼正上方抹匀，再放两到三根泡菜丝，和葱丝从下至上、从左向右、再从右向左折，这种方法叫做婴儿折叠法

Take a piece of duck pancake and place it in the center of the plate. Take two to three slices of duck meat with skin, dip them in a little sweet bean sauce, place them vertically in the center of the pancake and spread evenly. Then add two to three pieces of pickled cabbage and scallion shreds, folding from bottom to top, left to right, and then right to left. This method is called the "baby folding method".

鸭架加工费 \$ 15 — 份 portion

Duck Bone Processing Fee

做法可选：椒盐或鸭汤

Optional cooking methods: with spiced salt or duck soup

鸭饼

\$ 3 — 份 portion

Duck Pancakes

* 半只烤鸭不含鸭架

Half a roast duck without duck bone.

酥香嫩烤鸭

Roasted Tender Duck

\$ 118 — 套 whole set

* 一套烤鸭含 2 份鸭饼 + 小料
Half a roast duck without duck bone.

\$ 68 — 半套 half set

* 半套烤鸭含 1 份鸭饼 + 小料
Half a roast duck without duck bone.



烤鸭色泽枣红，油亮诱人，每一片都是皮脆肉嫩，腴美香醇。与各色辅料一同上桌，一道烤鸭变幻出三种吃法，随心搭配，丰俭由人，浓淡皆美。

The roast duck features a jujube-red color with an oily sheen, making it extremely appetizing. Each slice offers crispy skin and tender meat, exuding a rich, mellow aroma. Served with various auxiliary ingredients, one roast duck can be enjoyed in three different ways. Feel free to mix and match according to your preference—whether simple or elaborate, every combination delivers a delightful taste.

难忘的

Signature dishes
招牌推荐菜

MEMORY 北京菜 PEKING CHAMBER



精品贝勒烤肉

Selected Grilled Lamb with Scallion

\$ 45 — 例 standard

招牌名吃，迭代之作 后腿羊肉，质鲜肉美，手工鲜切，秘汁炙烤围绕经典的升级演绎，成就口福的别样天地

Signature delicacy, an iterative masterpiece. Lamb hind legs, fresh and tender in quality, hand-cut and grilled with secret sauce. An upgraded interpretation around the classic, creating a unique world of gourmet delight.



干炸小丸子

Dry Deep-Fried Small Balls

\$ 36 — 例 standard

这道菜以油炸的技法烹饪，将丸子中的水分炸干直至色泽金黄。口感更加香酥油脆、软韧，从丸子中散发出诱人的香味，都足以令油炸饕餮者想立刻大快朵颐。

This dish is cooked by deep-frying, which dries out the moisture in the meatballs until they turn golden brown. The texture is more crispy, oily, and chewy, while an alluring aroma emanates from the meatballs—enough to make any fried food enthusiast eager to dig in immediately.

葱爆 3A 和牛

Stir-Fried 3A Wagyu with Scallion

\$ 78 — 例 standard

精品和牛，家常技法；葱肉香融，色味俱佳；这一味浓墨重彩，足使人难以忘怀。牛肉选自上脑部位，肉质结实油脂甚多，在烹饪过程中，油脂流出，香气四溢，真可称之为“舌尖上的奢华享受”。

Premium wagyu beef, prepared with homely techniques; the aroma of scallions and meat blends perfectly, with both color and flavor reaching perfection. This rich and intense taste is more than enough to leave a lasting impression. The beef is selected from the chuck cut, featuring firm texture and abundant marbling. During cooking, the fat slowly renders, filling the air with a mouthwatering aroma. It can truly be called "a luxurious symphony for the palate."



古今八珍之一，鲁菜头把交椅。大连参，精挑细选，弹软筋道；章丘葱，质地脆嫩，清甜润口，精烹匠制，还是老一辈的手艺，浓汤鲜料，更是新生代的坚守。

One of the Eight Treasures in ancient and modern times, the leading role in Shandong cuisine; Dalian sea cucumbers, carefully selected, elastic and chewy; Zhangqiu scallion, crisp and tender in texture, sweet and refreshing, elaborately cooked with the craftsmanship of the older generation. The rich soup and fresh ingredients represent the persistence of the new generation.



葱烧辽参

Braised Sea Cucumber with Scallion

\$ 68 — 位 per person \$ 458 — 大份 portion(L)



一品黄坛香

花胶、虾仁、竹笙、鹌鹑蛋、干贝

Stewed Assorted Treasure Seafood

(Fish Maw, Shrimp, Bamboo Fungus, Quail Eggs, Dried Scallop)

\$ 78 一位 per person

精品黄坛香

花胶、虾仁、辽参、鹌鹑蛋、干贝

Prime Stewed Assorted Treasure Seafood

(Fish Maw, Shrimp, Sea Cucumber, Quail Eggs, Dried Scallop)

\$ 118 一位 per person



招牌黄坛香

Signature Stewed Assorted Treasure Seafood

招牌菜黄坛香，讲究有三好：一品汤味好，汤汁使用金华火腿、干贝等多种精品食材吊制而成，100斤原料只出30斤浓汤；二品食材好，甄选优质花胶筒、渤海湾辽参等食材；三品吃法好，先品汤、再吃食材、最后将葱花、泡菜一起拌饭，清口解腻

This dish is renowned for its three excellence:

Superior soup: Simmered with Jinhua ham, dried scallops, etc., 50kg raw materials yield only 15kg concentrated soup.

Premium ingredients: Selected fish maw, Bohai Bay sea cucumbers, etc.

Perfect serving: First taste the soup, then enjoy ingredients, finally mix scallions and pickles with rice to refresh.

风味大排

Flavored Pork Chops

¥ 36 — 小份 (4 根) portion(S)

¥ 69 — 大份 (8 根) portion(L)

精选猪肋排，先腌后炸，
搭配炸蒜蓉、青红椒粒，风味十足，外酥里嫩

Marinated first and then deep-fried to perfection, served with crispy garlic, diced green and red peppers. The ribs boast a rich, savory flavor with a crispy exterior and tender, juicy interior.



松鼠笋壳鱼

Sweet and Sour Sauce Marble Goby

¥ 98 — 例 standard

蜜汁酥皮虾

Deep-Fried Shrimp with Honey Sauce

¥ 39 — 小份 (6 只) portion(S)

¥ 65 — 大份 (10 只) portion(L)

高朋满座，鲜虾作陪，皮酥肉盈，
个个肥美，外油里润，口口酥脆，
悦目的金亮焦黄，赏心的蜜汁好味。

When distinguished guests gather, fresh shrimp
take the lead—
Crispy skin wraps succulent flesh,
Each plump and juicy, oily outside yet moist within,
Every bite offers a crunchy spring.
Feast on its golden-brown glow,
Savor the honey-sweet delight.



下
小
酒
的

Exquisite cold dishes
精致凉菜

MEMORY 北京菜 PEKING CHAMBER



鸭肝酱配面包

Duck Liver Paste Served with Bread

\$ 32 — 例 standard



川味口水鸡

Chopped Chicken with Spicy Sauce, Sichuan Style

\$ 32 — 例 standard

红油裹身的川味口水鸡，鸡肉滑嫩入味，花椒与辣椒在舌尖炸开鲜香，芝麻点缀提香，一口唤醒味蕾，是川味凉菜里的经典之作。

Sichuan-style chicken wrapped in red oil, with tender and flavorful chicken. Sichuan peppercorns and chili peppers explode with fresh aroma on the tongue, sesame seeds add fragrance, awakening the taste buds in one bite. It's a classic masterpiece among Sichuan cold dishes.



卤鸭拼盘

Marinated Duck Platter

\$ 26 — 例 standard

传统卤水卤制。在传承技艺的基础上潜心研究，不断改进，其成品色泽红润光亮，酥烂入味，肉质鲜嫩。

Marinated in traditional way. Based on inherited craftsmanship, it is painstakingly researched and continuously improved. The finished product features a bright red hue, tender meat that melts in the mouth, and a succulent, flavorful taste.



捞拌三鲜 \$ 39 — 例 standard

Tossed Three Delicacies in Sauce

琳琅海中宝，酸甜荟三鲜。蜆花的爽脆绽放在味蕾，虾仁的鲜厚充盈在口腔，八带的劲道跳跃在齿间，想感受大海的瑰丽，何妨用舌尖去游历。

A cornucopia of sea treasures, combined with sweet and sour flavors in a trio of delicacies—jellyfish, shrimp, and octopus. The crispness of jellyfish blooms on the taste buds, the tenderness of shrimp fills the mouth, and the springiness of octopus dances between the teeth. To experience the vastness of the sea, let your tongue take a journey.

芥末鸭掌

Duck Webs with Mustard Sauce

\$ 35 — 例 standard

此菜是全鸭席的名菜之一。鸭掌新鲜，处理得当，与传统的芥末酱拌食，色泽黄亮，芥辣味浓，可谓佐酒之佳品。

This dish is one of the famous courses in the Full Duck Banquet. The duck feet are fresh and well-prepared, served with traditional mustard sauce. With a bright yellow color and strong mustard flavor, it is truly an excellent companion for wine.

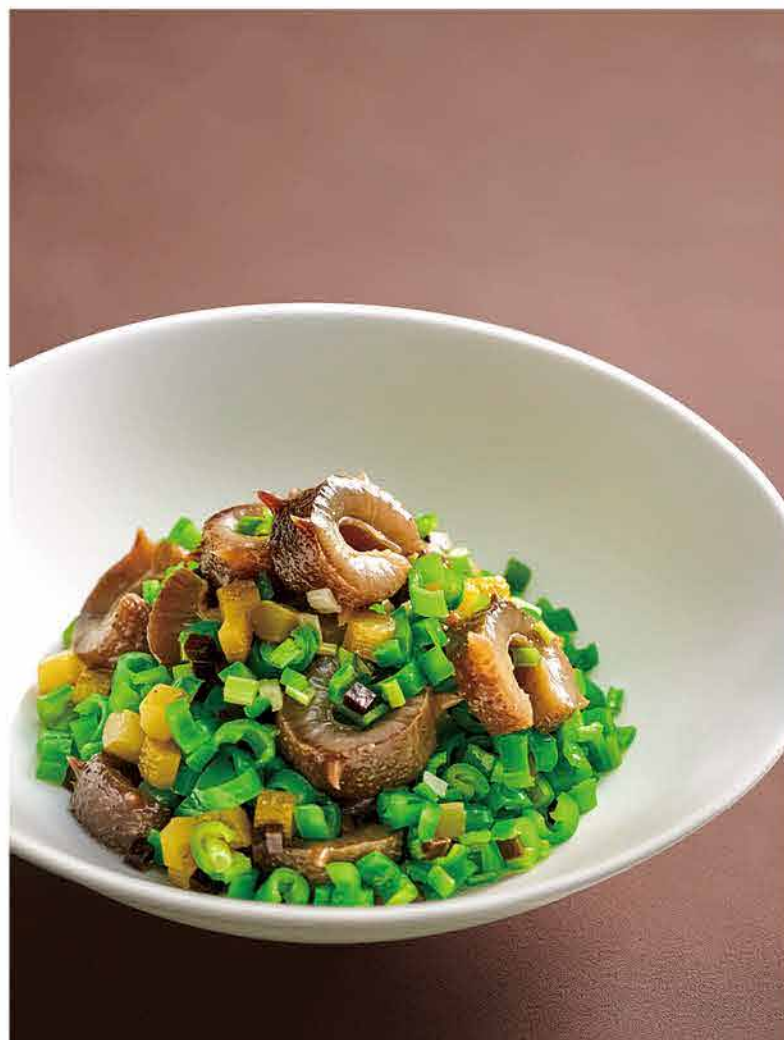


卤水鸭舌

Marinated Duck Tongue

\$ 29 — 例 standard





青椒乳瓜拌辽参

Mixed Sea Cucumber with Baby Cucumber and Green Pepper

\$ 45 — 例 standard

甄选“海味八珍”之首的海参，佐以青翠的青椒粒。深海邂逅大陆，香辛纠缠弹嫩，脆嫩爽滑，椒香四溢，是一道不容错过的开宴小品。

Selected from sea cucumber, the top of the "Eight Treasures of Seafood", this dish is served with fresh green pepper dices. A rendezvous of the deep sea and the mainland, where zesty spiciness mingles with bouncy tenderness. Crisp, tender and silky smooth, it exudes an irresistible aroma of green peppers – a truly unmissable appetizer for any feast.



乾隆白菜

Mixed Chinese Cabbage with Sesame Sauce

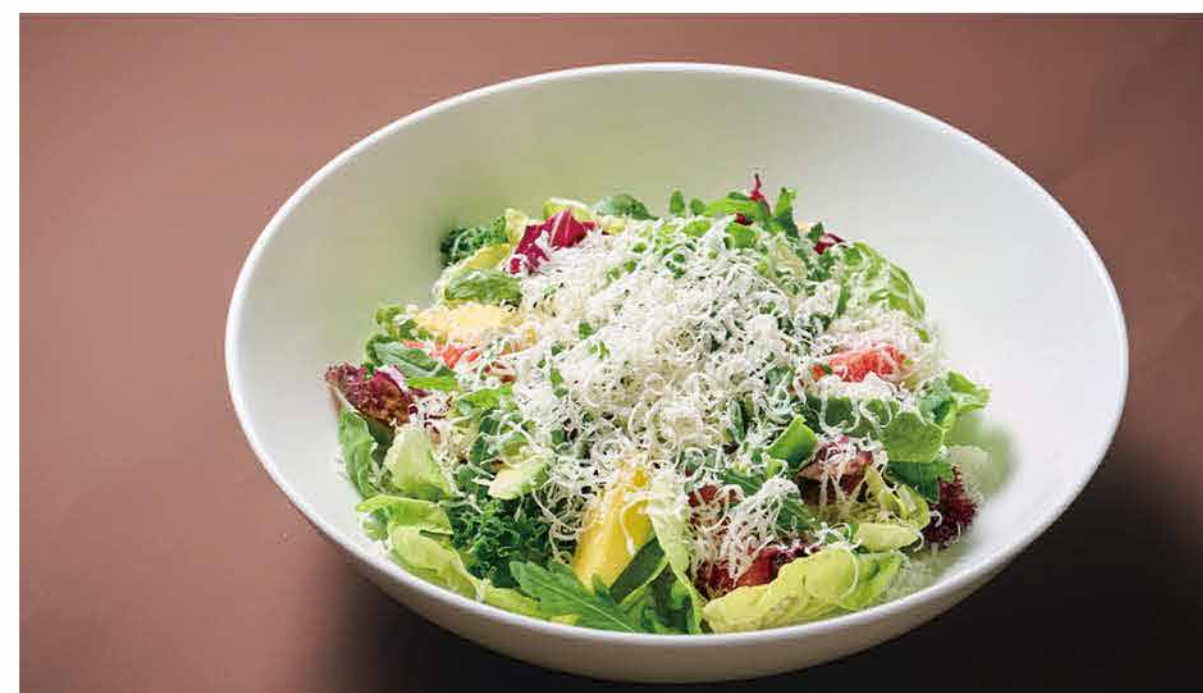
\$ 22 — 例 standard



巧拌豆苗

Mixed Bean Sprout with Sauce

\$ 19 — 例 standard



芝士蔬菜沙拉

Vegetable Salad with Cheese

\$ 22 — 例 standard

有
范
儿
的

Beijing & Shandong cuisine
甄选京鲁菜

MEMORY 北京菜 PEKING CHAMBER

北京菜



葱烧辽参

Braised Sea Cucumber with Scallion

\$ 68 一位 per person \$ 458 大份 portion(L)

凤梨咕咾肉

Wok-Fried Pork and Pineapple in Sweet and Sour Sauce

\$ 36 — 小份 (4串) portion(S)

\$ 69 — 大份 (8串) portion(L)



宫保大虾球 \$ 52 — 例 standard

Kung Pao Shrimp Ball



红果番茄煨牛腩 \$ 46 — 例 standard

Simmered Beef Brisket with Tomato and Chinese Hawberry



京城酥肉锅

Stewed Crispy Pork with Vegetables and Vermicelli

¥ 42 — 例 standard



梅干菜烧脱骨猪手

Braised Boneless Pork Trotter with Preserved Vegetable

¥ 45 — 例 standard



蔬菜汁煎烤小羊排

Pan-Fried Lamb Chop with Vegetable Sauce

¥ 45 — 小份 (4 根) portion(S)

¥ 88 — 大份 (8 根) portion(L)



水煮鱼

Boiled Fish Fillet in Chili Soup

¥ 98 — 例 standard

黑椒焗波士顿龙虾

Baked Boston Lobster with Black Pepper

¥ 118 — 例 standard



松鼠笋壳鱼 ¥ 98 — 例 standard

Sweet and Sour Sauce Marble Goby



清蒸笋壳鱼 ¥ 88 — 例 standard

Steamed Marble Goby



小炒鸭四宝 \$ 32 — 例 standard
Sautéed Four Duck Delicacies



蒜蓉粉丝蒸鲍鱼 (2 只起售) \$ 15 — 一只 piece
Steamed Abalone and Vermicelli with Minced Garlic



浓汁栗子白菜 \$ 38 — 例 standard
Stewed Chinese Cabbage and Chestnut in Thick Soup



宫保鸡丁 \$ 32 — 例 standard
Kung Pao Chicken



青豆蟹味菇 \$ 28 — 例 standard
Sautéed Shimeji Mushroom with Green Peas



黑松露芝士焗口蘑

Baked Mushroom with Cheese and Black Truffle

\$ 35 — 例 standard

宫廷炉肉炖老豆腐

Stewed Firm Tofu with Roasted Pork Slices

\$ 29 — 例 standard

豆腐如玉，高汤清美，
闻之馨香，食之柔嫩

Silken tofu, jade in purity, meets an aromatic soup—a
harmony of fragrance and ethereal texture.



海参和牛麻婆豆腐

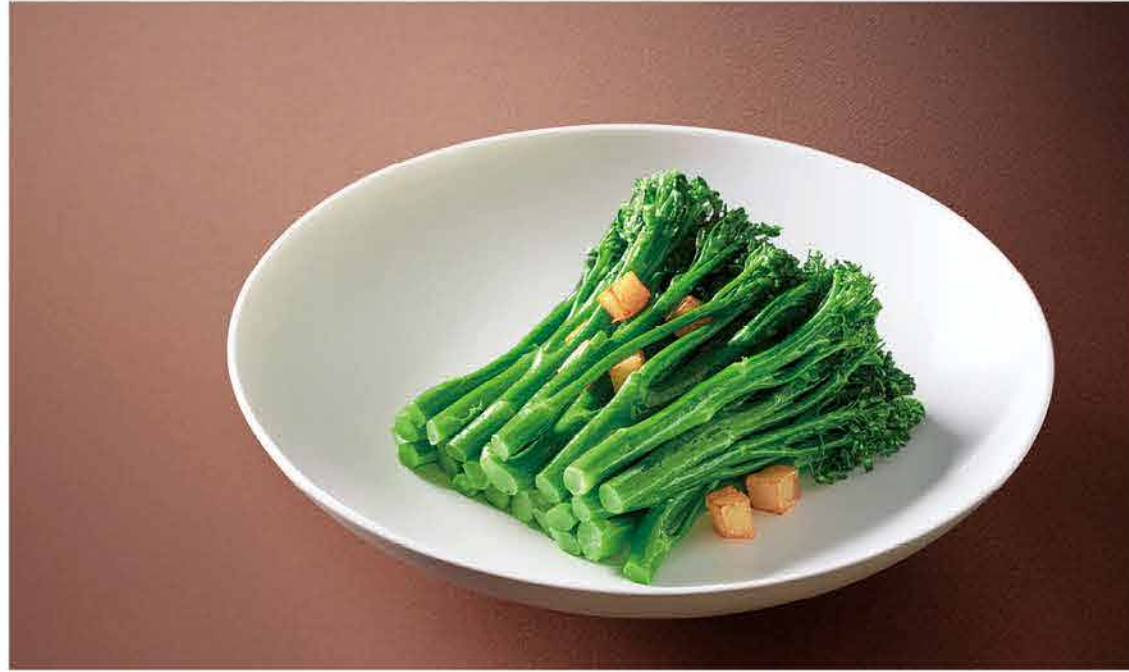
Mapo Tofu with Sea Cucumber and Wagyu

\$ 32 — 例 standard

加入了和牛与海参的麻婆豆腐
经过烧制，豆腐充分吸收了海参、和牛与酱汁的香味
滑嫩咸鲜，麻辣适口，层次分明
更增添了一份鲜香和营养

Braised to perfection, the tofu fully absorbs the flavors
of sea cucumbers, Wagyu beef, and sauce—smooth,
tender, savory, and mildly spicy with distinct layers. It
adds both umami richness and nutritional value.





西兰苔 (白灼 / 清炒 / 蒜蓉)

Poached Broccolini (Poached/ Sautéed/
Sautéed with Minced Garlic)

\$ 28 — 例 standard



炆炒白豆子

Stir-Fried Milk Cabbage with Dried Chili

\$ 26 — 例 standard



蒜蓉青龙菜

Sautéed Water Spinach Sprout with Minced Garlic

\$ 26 — 例 standard



脆皮小仔茄

Deep-Fried Crispy Baby Eggplant

\$ 19 — 例 standard

温暖的

Soup & staple food
汤羹主食

MEMORY 北京 PEKING CHAMBER

北京汤羹主食



春

供应时间 2、4月
羊肚菌炖狮子头

夏

供应时间 5、7月
白玉凉瓜炖狮子头

秋

供应时间 8、10月
松茸炖狮子头

冬

供应时间 11、1月
菜心炖狮子头



清炖手工狮子头

Stewed Handmade Pork Ball in Clear Soup

¥ 12 — 位 per person

刀切肉手打馅，狮子头与新鲜时令蔬菜搭配，原汁原味，让您在品味中感受四季的变化。

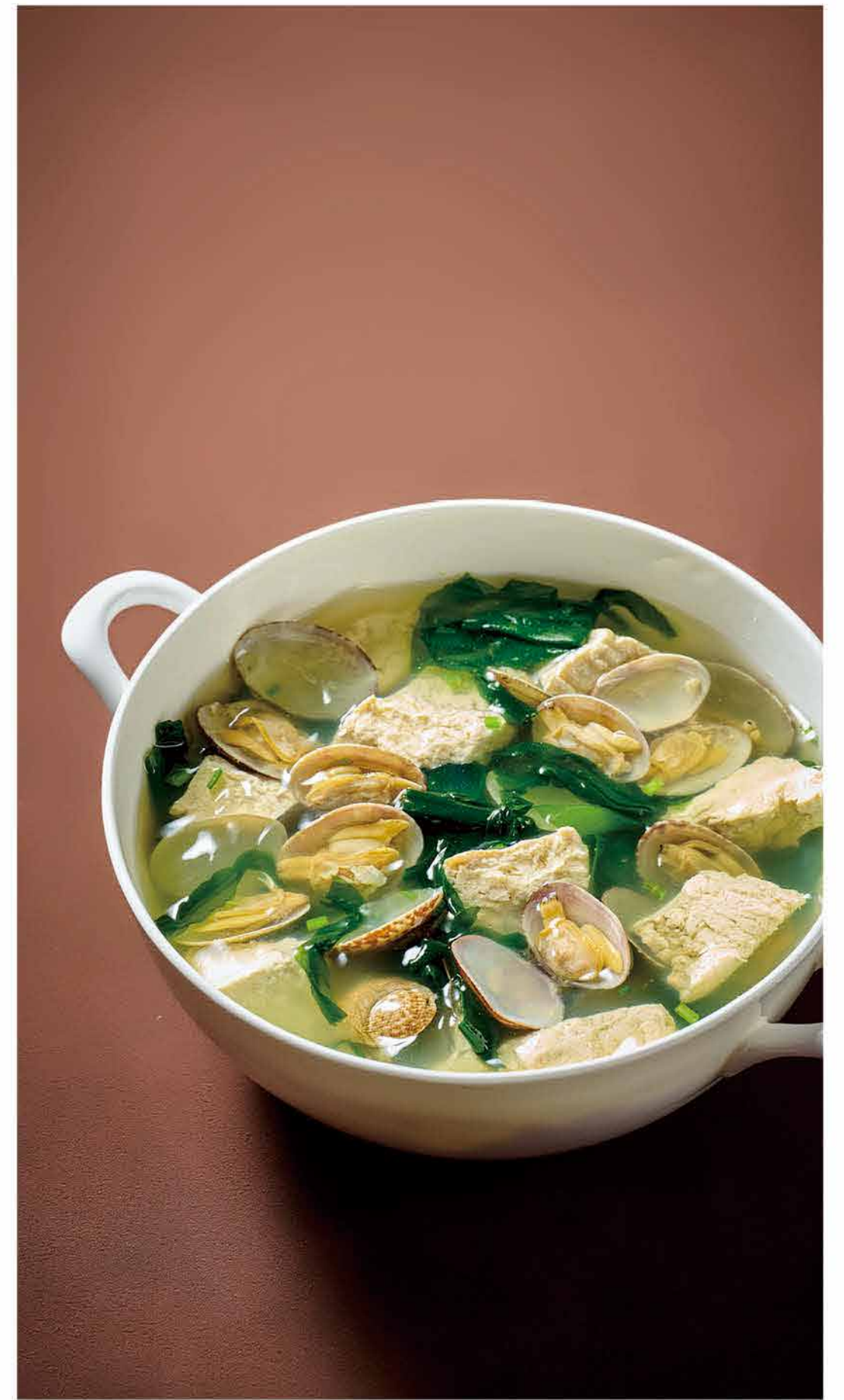
The meat is hand-chopped and the filling is hand-beaten. The meat ball is paired with fresh seasonal vegetables, preserving the original flavor and allowing you to feel the changes of the four seasons in every bite.



北京酸辣汤

Spicy and Sour Soup, Beijing Style

\$ 10 — 位 per person



海带苗豆腐文蛤汤

Tofu Soup with Hard Clams and Kelp Seedlings

\$ 32 — 例 standard



老北京炸酱面

Noodles Served with Soy Paste and Side Dishes, Traditional Beijing Style

\$ 12 — 例 standard

炸酱面是北京人最有记忆的面食之一，面条筋道爽滑，酱香浓郁，吃完后唇齿留香。

Cube dried persimmons and soak them with dried apricots and raisins overnight. Add rock sugar to an old porcelain pot and simmer slowly. Once the syrup thickens, add dried hawthorn and lotus root slices.



京味银芽鸡蛋炒饼

Fried Cake with Egg and Bean Sprouts, Beijing Style

\$ 18 — 例 standard

肉末芝麻烧饼

Sesame Seed Cake Stuffed with Minced Pork

\$ 2 — 一个 2个起售

这个肉末芝麻烧饼不一般，外裹芝麻，里夹肉，吃起来层次分明，酥的掉渣渣。

This cake is extraordinary—coated with sesame seeds outside and stuffed with minced pork inside, offering distinct layers in every bite. It's so crispy that it crumbles in the mouth.



扬州炒饭

Yangzhou Fried Rice

\$ 16 — 例 standard

小火慢炒，米粒色泽金黄，粒粒分明，口味咸鲜，口感丰富。

Fried over low heat, the rice grains shine golden yellow, each grain distinct. With a savory taste and rich texture, it delivers a satisfying culinary experience.

米饭

Steamed Rice

\$ 2 — 碗 bowl



记忆中的甜品果汁

Desserts & drinks
甜品果汁

MEMORY PEKING CHAMBER



宫廷杏仁豆腐

Almond Tofu

\$ 7 一位 per person

宫廷杏仁豆腐是老北京的传统甜点，尝一口清凉凉，口感细腻滑。

Almond Tofu, a traditional dessert in old Beijing, offers a refreshing taste and a delicate, smooth texture.



自制酸奶配蜂巢蜜

Homemade Yogurt with Honey

\$ 7 一位 per person

在北京一定要喝老北京酸奶，它代表了老北京的记忆。自制的酸奶总是多了几分韵味，酸奶香甜浓稠，吃一口就是一段往事。

In Beijing, you must try Traditional Beijing Yogurt, which represents the memories of old Beijing. Homemade yogurt always has an extra touch of charm—sweet, thick, and creamy, each bite bringing back a piece of the past.





焦糖榴莲烤布丁

Baked Pudding with Durian and Caramel

\$ 7 — 位 per person

焦糖薄脆香甜
配上布丁的软嫩，回味无穷

The caramel crisp is sweet and crunchy, paired with the soft and tender pudding, leaving a long-lasting aftertaste.



杨枝甘露绵绵冰

Shaved Ice with Chilled Mango Sago Cream with Pomelo

\$ 6 — 位 per person

沿用创新工艺，真材实料
自制甜品

Homemade desserts, authentic ingredients,
innovative flair.

宫廷小吃拼盘 \$ 38 — 例 standard

Snacks Platter, Beijing Style



艾窝窝

Aiwowo

\$ 8 — 例 standard

驴打滚

Ludagunr

\$ 8 — 例 standard

豌豆黄

Pea Flour Cake

\$ 8 — 例 standard

芸豆卷

Kidney Bean Roll

\$ 8 — 例 standard

小豆凉糕

Red Bean Cake

\$ 8 — 例 standard

