

SOUPS

Hot and Sour Soup	12
bean curd, egg, black mushrooms, bamboo shoots, chili, vinegar	
Wonton Soup	12
chicken or pork	

SAVORY

GF Salt and Pepper Calamari	18
wok-fried; garlic, scallion, dried red chili	
Honey Glazed Spare Ribs	(6) 26
DNGF Grand Walnut Sesame Prawns	(6) 34
creamy sweet-savory sauce, candied walnuts	

SATAYS

skewers in Chef Chow’s famous peanut sauce
sauce contains nuts and dairy

DNGF Chicken	(3) 21
DNGF Beef	(3) 24
DNGF Shrimp	(3) 34

LOBSTER

DNGF Lobster Satay	(2) 45
GF Lobster Fried Rice	45
Lobster Noodles	85 170

VEGETABLES

V Scallion Pancakes	14
**V Green Beans	14
black bean sauce	
VGF Broccoli	14
garlic sauce	
VGF Bok Choy	14
garlic sauce	
VGF Steamed Mixed Vegetables	14
**V Vegetable Stir Fry	17
garlic sauce	
VGF Crispy Cauliflower	17
NVGF Crispy Seaweed	17
candied walnuts	
VGF Salt and Pepper Eggplant	17
wok fried; garlic, scallion, dried red chili	

TOFU

VGF Salt and Pepper Tofu	20
wok fried; garlic, scallion, dried red chili	
Tofu Lo Mein	26
**V Tofu Vegetable Stir Fry	30
soy sauce	

SALADS

**V Baby Greens Salad	12
crispy wonton chips, sesame-soy vinaigrette	
** Crispy Duck Salad	27
honey sesame vinaigrette	

LETTUCE WRAPS

**V Vegetable	17
** Beef	19
** Chicken	21

CRISPY SPRING ROLLS

V Vegetable	(3) 19
Peking Duck	(3) 19
Shrimp	(3) 22

NOODLES

Mr. Cheng’s Noodles	22
hand-pulled noodles, classic pork sauce	
** Chicken Flat Noodle	26
Vegetable Lo Mein	19
Shrimp Lo Mein	45
Filet Mignon Lo Mein	55

DUMPLINGS

V Vegetable Dumplings	(6) 15
Chicken Dumplings	(6) 16
Wok Fried Pork Dumplings	(6) 19
Wok Fried Beef Dumplings	(6) 19
Steamed Dumpling Sampler	(6) 19
Shrimp Dumplings	(6) 19
Duck and Cilantro Dumplings	(6) 19
Truffle Pork Soup Dumplings	(6) 26
Black Périgord Truffle	

RICE

VGF Brown Rice	7
**V Vegetable Fried Rice	17
** Chicken Fried Rice	18
** Pork Fried Rice	19
** Shrimp Fried Rice	22



NYE RESERVATIONS

PEKING STYLE

Roasted To Order | Please Allow 45-60 Minutes | Peking Duck Carved Table Side
plum sauce, house-made pancakes (GF substitute lettuce cups)

GF

Peking Chicken

(For 2/3)

65

GF

Peking Duck

(For 2/3)

115

PRAWNS

<div>NGF</div>	<div>Green Prawns</div> <div>stir fried; vegetables, green chili, cashews</div>	<div>41 82</div>	<div>GF</div>	<div>Salt and Pepper Prawns</div> <div>wok fried; garlic, scallion, dried red chili</div>	<div>41 82</div>
<div>GF</div>	<div>Black Prawns</div> <div>sautéed; black bean sauce</div>	<div>41 82</div>	<div>GF</div>	<div>Special Prawns</div> <div>clear sweet and sour sauce</div>	<div>41 82</div>
<div>GF</div>	<div>Nine Seasons Spicy Prawns</div> <div>wok fried; sweet and sour spicy sauce, dried red pepper</div>	<div>41 82</div>	<div>GF</div>	<div>White Prawns</div> <div>egg white sauce</div>	<div>41 82</div>

SEAFOOD

<div>**</div>	<div>Wok Seared Branzino</div> <div>sweet and spicy sauce; seared eggplant</div>	<div>39 78</div>	<div>GF</div>	<div>Maine Lobster</div> <div>ginger scallion sauce</div>	<div>(5lbs) 97 194</div>
<div>**</div>	<div>Sweet and Sour Salmon</div> <div>wok fried; sweet chili sauce</div>	<div>39 78</div>	<div>GF</div>	<div>Salt and Pepper Lobster</div> <div>lightly wok fried; salt and pepper</div>	<div>(5lbs) 97 194</div>
<div>GF</div>	<div>Salt and Pepper Sea Bass</div> <div>wok fried; sliced, salt and pepper</div>	<div>41 82</div>	<div>GF</div>	<div>Red King Crab Legs</div> <div>mild spicy ginger-scallion sauce</div>	<div>(2lbs) 97 194</div>
<div>**</div>	<div>Chilean Sea Bass</div> <div>sliced thin; half black bean sauce/half ginger-garlic sauce</div>	<div>54 108</div>			

POULTRY

<div>NGF</div>	<div>Beijing Chicken</div> <div>chicken breast tenders; walnuts, sweet red bean sauce</div>	<div>31 62</div>	<div>GF</div>	<div>Chicken Jo Lau</div> <div>egg battered, pan fried chicken breast filets; sweet garlic broth</div>	<div>31 62</div>
<div>GF</div>	<div>Spicy Velvet Chicken</div> <div>thin chicken breast strips; vegetables, jalapeño, clear broth</div>	<div>31 62</div>	<div>GF</div>	<div>Sweet and Sour Chicken</div> <div>chicken breast tenders; red and green bell pepper, pineapple, sweet and sour sauce</div>	<div>31 62</div>
<div>NGF</div>	<div>Kung Pao Chicken</div> <div>chicken breast tenders; red chili pepper, peanuts, sweet red bean sauce</div>	<div>31 62</div>	<div>GF</div>	<div>Crispy Duck</div> <div>house-made pancakes, plum sauce GF substitute lettuce cups</div>	<div>37 74</div>

MEAT

<div>Crispy Beef</div> <div>wok fried strips; sweet orange and carrot sauce</div>	<div>43 86</div>	<div>**</div>	<div>Slow Roasted Pork Butt</div> <div>sliced; sugar snap peas, honey-barbeque sauce</div>	<div>43 86</div>
<div>Filet Mignon and Sugar Snaps*</div> <div>sautéed tenders; oyster sauce</div>	<div>43 86</div>	<div>**</div>	<div>House Mignon*</div> <div>crusted and sliced; black pepper sauce</div>	<div>49 98</div>
<div>Spicy Pepper Mignon</div> <div>sautéed strips; green and yellow bell pepper, spicy brown garlic sauce</div>	<div>43 86</div>	<div>**</div>	<div>Philippe's Surf and Turf*</div> <div>House Mignon, South African lobster tail</div>	<div>97 194</div>
<div>Filet Mignon and Green Beans*</div> <div>sautéed tenders; spicy brown garlic sauce</div>	<div>43 86</div>			

Private Dining Available

(GF) Gluten-Free ** Gluten-Free By Request (V) Vegan (D) Dairy (N) Contains Nuts 20% Gratuity Will Be Added to Groups of 6 or More

The Majority of Our Food is Cooked With Sesame Oil. By Request, We Will Try to Accommodate Your Allergies / Dietary Restrictions.
*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness.