



百年老店

中华美饌 莫妙于鸭

百年的著名中华老字号 北京市级文物保护单位

全聚德烤鸭店，创立于1864年，传承宫廷挂炉烤鸭，享誉海内外。

新中国成立以来，全聚德已接待200多个国家和地区的元首与政要。

现在，全聚德百余家门店遍布全国，

成为家庭宴请、朋友宴请、商务宴请的优选之地。

Founded in 1864, Quanjude inherits the court skills of roasted duck in stove and renowned at home and abroad. Since the founding of new China, Quanjude has received more than 200 countries and regions heads of state and dignitaries.

Now, hundreds of stores have been spread all over the country, which can be the preferred choice for your family party, friends revelry, and business entertaining.



OUR HISTORY

CELEBRITIES’ VISITS

名人的造访

建国以来，全聚德已接待了200多个国家和地区的元首与政要，敬爱的周恩来总理生前曾27次在全聚德宴请外宾。

Heads of state and dignitaries from more than 200 countries have dined in Quanjude ever since the founding of PRC. Our beloved Premier Zhou has held 27 banquets to receive foreign guests.

OUR HISTORY

我们的历史

中华著名老字号——“全聚德”，创建于1864年（清朝同治三年），历经几代全聚德人的创业拼搏获得了长足发展。

“不到万里长城非好汉，不吃全聚德烤鸭真遗憾！”在百余年里，全聚德菜品经过不断创新发展，形成了以独具特色的全聚德烤鸭为龙头，集“全鸭席”和400多道特色菜品于一体的全聚德菜系，备受各国元首、政府官员、社会各界人士及国内外游客喜爱，被誉为“中华第一吃”。敬爱的周恩来总理曾多次把全聚德“全鸭席”选为国宴。

The time-honored Chinese brand Quanjude (Quanjude), founded in 1864 (Tongzhi 3rd year of Qing Dynasty), has gained rapid and sustainable development with joint efforts of several generations of Quanjude staff.

‘One who fails to reach the Great Wall is not a hero; one who fails to eat Quanjude roast ducks will be regretful’. During the century, Quanjude endeavors to constantly develop new dishes and has formed distinct Quanjude cuisine of duck feast and over 400 special dishes, surely, taking roast duck as the hit product. Being highly appreciated by heads, politicians, celebrities and tourists around the world, Quanjude brand was honored as ‘Top 1 Chinese Cuisine’ and Quanjude duck feast has many times been appointed as national banquet dishes by Premier Zhou.

OUR CULTURE

我们的文化

全聚德集团成立以来，秉承周恩来总理对全聚德“全而无缺，聚而不散，仁德至上”的精辟诠释，发扬“想事干事干成事，创业创新创一流”的企业精神，扎扎实实地开展体制、机制、管理、营销、科技、连锁经营、企业文化、精神文明建设八大创新活动，确立了充分发挥“全聚德”的品牌优势，走规模化、现代化和连锁化经营道路的发展战略，现已成为汇聚全聚德、仿膳、丰泽园、四川饭店等众多京城老字号品牌，涵盖烧、烤、涮、川、鲁、宫廷、京味等多口味，拥有110余家成员企业，年销售烤鸭700余万只，接待宾客近2000万人次，品牌价值163.11亿元的餐饮集团。“全聚德挂炉烤鸭技艺”和“仿膳（清廷御膳）制作技艺”分别被列入国家级非物质文化遗产项目；前门全聚德烤鸭店门面被公布为“北京市文物保护单位”。

Based on Premier Zhou’s doctrine of INTEGRITY, UNITY, AND MORALITY, and our spirit of operating an enterprise with endeavors and innovation, Quanjude, since founded, has initiated 8 feasible activities concerning the system, mechanism, management, sales, science and technology, chain operation, corporate culture, and spiritual civilization. We decided to take advantage of our well-known brand and drew on the strategy of operating the enterprise in large scales, with chain stores, and using modern techniques. The result turned out to be proud of in that we have developed ourselves into a catering group including so many time-honored brands like Quanjude, Fangshan, Wealth Garden, and Szechwan Restaurant, the cuisines of which range from pot roast, grill, hot pot, to Szechwan style, Shandong style, Imperial style, and Beijing style. We have reached an achievement of around 110 chained restaurants, 7 million sales volume of ducks, 20 million of customer volume, and 16.31 billion of our brand value. Quanjude techniques of roasting duck in stove and Qing Dynasty Imperial cuisine were separately included in the National Intangible Cultural Heritage. Qianmen branch of Quanjude roast duck restaurant was publicly acknowledged as Beijing Cultural Relics Protection Unit.

OUR INGREDIENTS

我们的食材

经研究测定表明：全聚德烤鸭蛋白质含量20%左右，在肉类食品中蛋白质含量较高；脂肪含量适中，其中主要是不饱和脂肪酸和低碳饱和脂肪酸，利于人体消化吸收；含有多维生素、矿物质以及人体需要的氨基酸。鸭油所含的胆固醇较低，属于较有利于人体健康的动物脂肪。

150余年的实践证明，全聚德烤鸭适宜与全聚德精选大葱、全聚德特制甜面酱、荷叶饼同食，口感恰到好处。不喜欢食用大葱的消费者，可以以黄瓜条替代大葱。全聚德烤鸭肉和配料同食，不仅美味可口，还能起到酸碱平衡的作用，这些食品中的维生素C及膳食纤维具有使血清胆固醇下降和纤维蛋白溶解活性升高、帮助消化的功能，在很大程度上克服了单纯食肉在营养方面的单一和不足。

全聚德专用甜面酱原料取自北京老字号“六必居”，经过全聚德特殊工艺调味制成，酱香浓郁、甜咸适口、味鲜醇厚，适合搭配全聚德烤鸭食用。

全聚德专用荷叶饼薄厚均匀，面香、柔软，制法独特，趁热配合全聚德烤鸭、大葱、甜面酱食用，口感适宜。

全聚德鸭汤也是一道风味名吃，品尝完全聚德烤鸭再来上一碗香浓可口、奶白色鸭汤，咸、鲜、香，口感醇厚。全聚德鸭汤使用片制后的烤鸭鸭骨架，经过长达数小时的熬制，鸭骨架上的骨和肉都已熬成碎末，鸭汤中含有丰富的钙质，极富营养。经过沉淀、过滤和调味，一碗美味的鸭汤呈现在消费者面前，其特殊的鲜香口味和优异的营养价值，备受顾客好评。

It is demonstrated in a specific research that there are 20% of protein in Quanjude ducks, the portion of which is relatively high in meat products. The fat content is reasonable and it is mainly composed of unsaturated fatty acid and low carbon saturated fatty acid, which are easily digested. The duck meat also contains various vitamins, mineral substances and essential nutritious amino acid. The duck oil, which is animal fat that is beneficial for health, is low in cholesterol.

Based on around 150 years’ of experience, Quanjude ducks taste best with our deliberately selected scallions, home-made dipping sauce and steamed pancakes. Cucumber strips are served as a substitute in case some customers do not eat scallions. Eating Quanjude duck together with the above sides not only heightens the flavor, but also regulates the acid-base balance. The vitamin C and dietary fiber in them can help digesting by decreasing serum cholesterol and increasing the dissolving activity of the fibrous protein, so that it makes up for the unbalanced nutrition of eating meat only.

The home-made Quanjude dipping sauce is generated from the Beijing time-honored catering brand LIUBUJ, and then adjusted by unique Quanjude techniques. The flavor, rich in soy sauce aroma, is sweet and salty to a pleasant proportion. The exquisite taste matches best with that of Quanjude roast ducks.

The Quanjude steamed pancakes are uniquely made to be soft and thick-even with flour fragrance. They taste best with Quanjude roast ducks, scallions and dipping sauce.

Quanjude duck soup, which is milk white, savory and fresh, and rich in duck fragrance, is another Beijing local flavor. After enjoying the Quanjude duck, a bowl of duck soup adds even more to the sense of satisfaction. Quanjude duck soup is stewed for hours with the duck bones until most meat and bones are softened to fine pieces, so the soup is abundant in calcium and various nutritious substances. Being deposited, filtered, and seasoned, the soup is then delivered to customers. The special dainty taste and premium nutrition are highly acclaimed.

全聚德挂炉烤鸭
荣获《国家级非物质文化遗产》

ROASTED DUCK IN STOVE
NATIONAL INTANGIBLE CULTURAL HERITAGE



外烤内煮 皮酥肉嫩
鸭味香 烤鸭中的翘楚

ROASTED AFTER STEWED CRISPY OUTSIDE AND JUICY INSIDE
PREMIUM TASTE CHAMPION OF ROASTED DUCKS

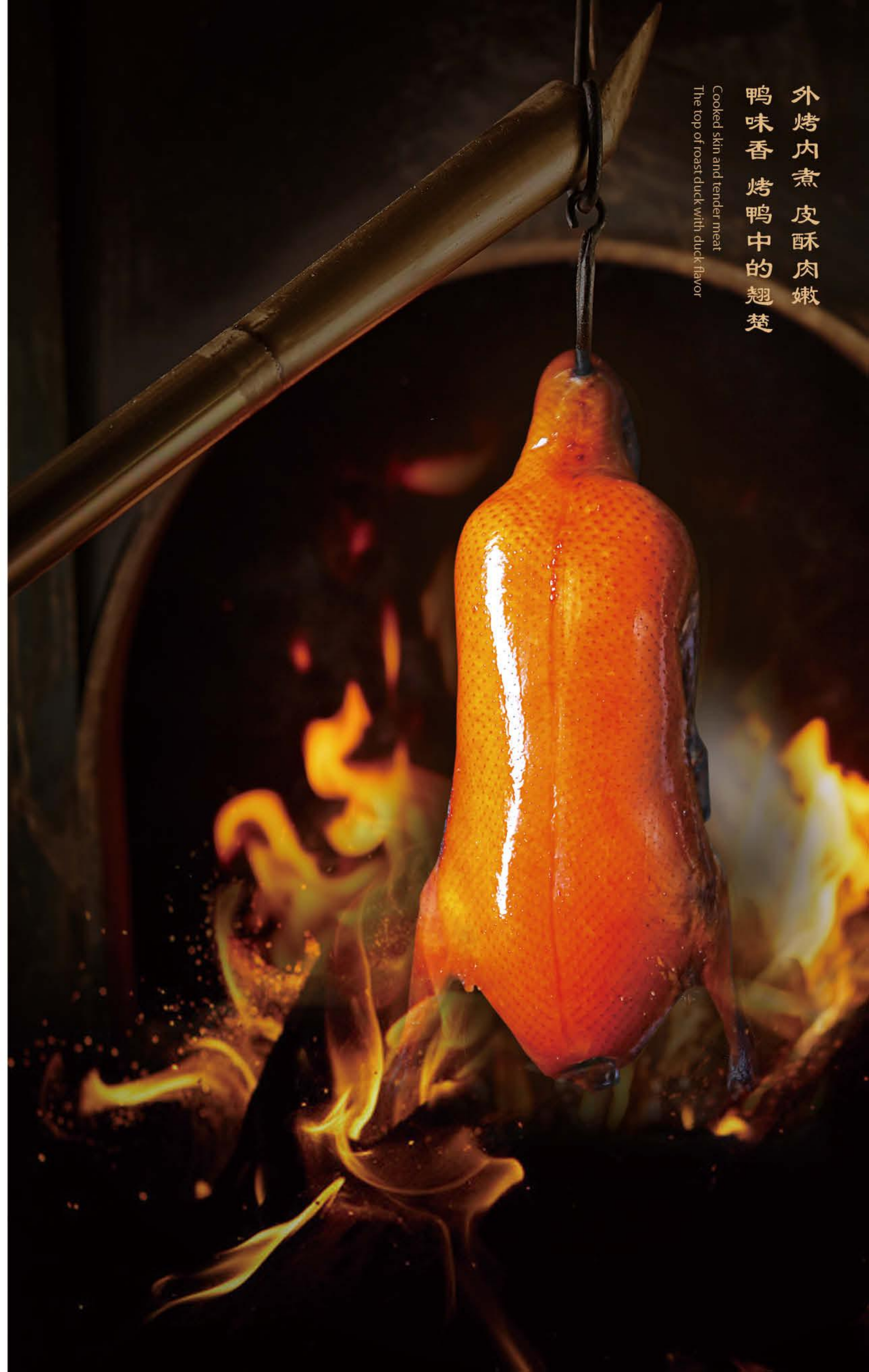
全聚德烤鸭外烤内煮，加工制法极其合理，烤制时间掌握在50分钟左右，出炉后外观油亮饱满、呈均匀的枣红色、皮酥兼顾肉嫩，被称为“北京名片”。2008年6月，全聚德挂炉烤鸭技艺被列入“国家级非物质文化遗产名录”。

Quanjudé roast duck is stewed first and then roasted until the skin is plumped with luster and a purplish red color. With extraordinarily scientific techniques, the cooking process is strictly controlled within around 50 minutes, which makes it possible for the duck skin to be crispy while the meat to be tender. Quanjudé roast duck is therefore renowned as the name card for the city Beijing for its combination of both dainty flavor and rich nutrition. In June 2008, Quanjudé roasted duck in stove techniques were proudly included in the collection of National Intangible Cultural Heritage.

全聚德
BJ PEKING DUCK
SINCE 1864

外烤内煮 皮酥肉嫩
鸭味香 烤鸭中的翘楚

Cooked skin and tender meat
The top of roast duck with duck flavor



ROASTED DUCK

原汁原味·烤鸭

全聚德·精品烤鸭套餐

Quanjude Premium Roast Duck Set

\$ 88.00 只/Whole duck

整只烤鸭含荷叶饼两屉（24张）；

配料一份：甜面酱；黄瓜条；葱丝

Served with steamed pancakes (24pcs for a whole duck),
and a portion of sauce and sides (including sweetened soy bean dipping sauce,
cucumber strips, and leek strips)



全聚德·盛世牡丹烤鸭套餐

Quanjude Premium "Peony Duck" Set
(Peking Roast Duck Shaped Like a Peony Blossom)

\$ 108.00 套/Set

含：荷叶饼两屉（24张）；甜面酱和葱丝每位一份；黄瓜条一份

Served with steamed pancakes (24pcs), sweetened soy bean dipping sauce and leek strips (for each person), cucumber strips

APEC宴会上展示中华美食

DISPLAYING CHINESE CUISINES IN APEC STATE BANQUET

全聚德盛世牡丹烤鸭源自于在北京举办的APEC宴会上全聚德烤鸭的精彩呈现，
受到各国贵宾盛赞，是中华美食的世界展示。

Quanjude Premium "Peony Duck" originated from the wonderful presentation of
Quanjude Roast Duck at the APEC banquet held in Beijing, which was highly praised by
distinguished guests from all over the world. It is a world showcase of Chinese cuisine.

ROASTED DUCK

原汁原味·烤鸭



ROASTED DUCK

原汁原味·烤鸭



如需另加 Additional

荷叶饼

Steamed Pancakes

\$ 4.99 12张/Pcs

甜面酱

Sweetened Soy Bean Dipping Sauce

\$ 1.39 份/Portion

鸭汤 (S/L)

Duck Soup

小份 \$ 12.99 煲/Pot

大份 \$ 18.99 煲/Pot

黄瓜条

Cucumber Strips

\$ 1.39 份/Portion

葱丝

Leek Strips

\$ 1.39 份/Portion



汤品·位上至美

至美之佳肴如同宝贵之挚礼，值得以郑重的形式为重要的贵宾奉上，
值得在味蕾与内心深处久久典藏。位菜不人大焉，精制而成美味需要用专注的形式品味，
一人一盏，如同是人与佳肴之间的对话，一个诉说深海青山中的自然故事，
一个聆听厨人调理的巧思技法。

SOUP

The most palatable food is like a precious sincere gift, which is worthy of being presented to important guests in a solemn form and being stored in the taste buds and deep heart for a long time. Each dish does not fit into a big plate, for the refined delicacies need to be tasted intently. Each dish is like a dialogue between people and delicacies, a story about nature in the sea and mountain, and an ingenious skill to listen to the cook's conditioning.

SOUP
位上至美



国宴鸡豆花
Superior Boiled Mashed Chicken in Soup

\$ 18.99 位 / Person

味型：咸鲜，清鲜
Taste: Savoury, refreshing

QUANJUDE PEKING DUCK
SINCE 1864



乌鱼蛋汤
Cuttlefish Roe Soup

\$ 15.99 位 / Person

味型：咸鲜，酸辣
Taste: Savoury, sour and spicy



佛跳墙
Tan's Cuisine Style Buddha Jumps over the Wall (abalone, shark fin, fish maw, sea cucumber, sturgeon bone marrow, scallop & quail eggs in broth)
\$ 48.88 位 / Person
味型：鲜香醇厚
Taste: Umami & mellow



浓汤鱼肚鲍丝羹
Fish Maw Soup with Shredded Abalone
\$ 25.99 位 / Person
味型：咸鲜，汤汁浓郁
Taste: Savoury, thick soup

冷碟·前调冷艺

凉菜具有一定的独特风格，讲究色香味俱全，其造料精细，口味脆爽，摆盘也非常讲究。无论是凉菜中的特制酱汁，还是其精细的搭配，都带给人无比的奇妙感。造型整齐美观、和谐悦目的各式凉菜，荤素合理搭配，色泽鲜艳，清爽脆嫩，爽口不腻，可令您的味蕾尽享“冷艳”风情。

COLD DISHES

Cold dishes have its unique style. It pays attention to color, smell and taste. Fine materials, crisp taste and exquisite shape. Whether its sauce or delicate collocation, both bring people a wonderful feeling. Neat, beautiful and harmonious shape, reasonable combination, bright color, crispy and refreshing taste, all can make your taste buds enjoy "cold and charming" style.



COLD DISHES

前调冷艺



芥末鸭掌
Duck Web in Mustard Sauce

\$ 18.99 例 / Standard

味型：咸香，芥辣
Taste: Savoury, mustard flavour

手工脱骨 柔韧弹牙 特制芥末 尽享辛爽
De-boned by hand, soft and chewy, house mustard, enjoyable pungency

QUANJUDE PEKING DUCK
SINCE 1864



夫妻肺片 🥜🌶️
Soaked Beef Tongue, Tripe and Beef in Chili Oil

\$ 20.99 例 / Standard

味型：香辣
Taste: Savoury & spicy



乾隆白菜 🥜
Chinese Cabbage Dressed with Sesame Paste, Honey, and Vinegar

\$ 13.99 例 / Standard

味型：咸甜麻酱香味
Taste: Salty, sweet and sesame flavour

COLD DISHES
前调冷艺



盐水鸭肝
Salty Duck Liver

\$ 17.99 例 / Standard

味型：咸鲜
Taste: Salty and umami

低温慢煮 嫩如凝脂
Slow cooked at low temperature, tender as gelatin

QUANJUDE PEKING DUCK
SINCE 1864



口水鸡 🥜🌶️
Chopped Chicken with Sesame in Chili Oil

\$ 19.99 例 / Standard

味型：咸鲜，香辣
Taste: Salty and umami, spicy



五彩拌金银时蔬
Mixed Fresh Vegetables Salad

\$ 23.99 例 / Standard

味型：酸甜，小辣，清爽
Taste: Sweet, sour, slightly spicy, refreshing



桂花山药
Chinese Yam with Osmanthus Sauce

\$ 16.99 例 / Standard

味型：甜，桂花香味
Taste: Sweet, osmanthus fragrance

热宴·京城美饌

精美雅致的热菜，往往更能勾起那份沉淀在记忆深处的味道。美食融于齿间不过几分钟，记忆却可以长存，曾经的某味道让你至今难以忘怀。鲜嫩的海鲜和美味的配菜在厨房制出地道的中式风味，暖心暖胃的美食余韵，浅浅在心里散发，想着，就有一股甜甜的香味在心间溢满芬芳，让味蕾也得到了彻底的慰藉。

HOT DISHES

Elegant hot dishes can often evoke the taste that is preserved in the memory. Food stays in mouth only a few minutes, but the memory can last forever. Old taste keeps alive in the heart. The fresh seafood and delicious side dishes together make the authentic Chinese flavor. Warm food rhyme emits in the heart. Sweet fragrance fills the heart. Let taste buds also get a complete comfort.





葱烧海参
Braised Sea Cucumber with Leeks

\$ 75.99 例 / Standard

味型：咸鲜微甜，葱香味浓郁
Taste: Salty, umami & lightly sweet, rich leek flavour

松鼠鱼
Crispy Fish with Sweet and Sour Sauce

\$ 58.99 例 / Standard

味型：酸甜，外酥里嫩
Taste: Sweet & sour, crispy outside & juicy inside



干烧黄鱼 
Dry-Braised Yellow Croaker in Sauce

\$ 41.99 例 / Standard

味型：咸鲜微辣，复合口味
Taste: Salty, umami & lightly spicy, compound taste

干烧冬笋鸭脯
Dry-Braised Duck Chest with Bamboo Shoots

\$ 38.99 例 / Standard

味型：咸香
Taste: Salty and savoury



火燎鸭心
Fire-Touched Duck Hearts

\$ 27.99 例 / Standard

味型：焦香透嫩，酒香浓郁
Taste: Tender with crispy crust, tantalizing aroma of liquor

烈火烹油 造就经典 酱香酒醇 传奇名肴
Cooked over fire, making for a classic dish, soy sauce aroma and tantalizing aroma of liquor, making for a legendary delicacy

HOT DISHES
京城美饌

葱爆羊肉
Sautéed Lamb with Scallion
\$ 32.99 例 / Standard

味型：鲜咸，葱香
Taste: Umami & salty, leek flavour

京城老味，唯属牛羊，炭火上羊肉的鲜嫩流连于舌尖，虽是新炉，却并没有铁器的味道，大葱的煸香，焖熟的手法，烤肉在炙子上吱吱作响上下翻腾，浓烈的香气也愈加明显。

The old taste of Beijing is for the beef and sheep. The fresh lamb is roasted over charcoal fire, flowing onto the tongue. Although a new oven is used, there is no smell of iron in the food. Stirred skillfully with big pieces of onion, the roasted meat sizzles and bobs up and down on the boiler, and its strong aroma becomes more obvious.



QUANJUDE PEKING DUCK
SINCE 1864



小炒牛肉 
Sautéed Beef with Chili and Coriander
\$ 38.99 例 / Standard

味型：咸香，香辣
Taste: Salty and savoury, spicy

HOT DISHES
京城美饌

至尊鱼头泡饼 
Braised Fish Head Served with Pancakes

\$ 88.99 例 / Standard

味型：复合口味汁浓味厚
Taste: Compound taste, mellow flavour



QUANJUDE PEKING DUCK
SINCE 1864



剁椒鱼头 
Steamed Fish Head with Chopped Pepper

\$ 68.99 例 / Standard

味型：咸香，微辣
Taste: Salty and savoury, lightly spicy



官保鸡丁 🥜🌶️
Kung Pao Chicken (with peanuts)
\$ 23.99 例 / Standard
味型：咸甜酸辣，复合口味
Taste: Salty, sweet & lightly spicy, compound taste

宫保虾球 🥜🌶️
Kung Pao Shrimps (with peanuts)
\$ 28.99 例 / Standard
味型：咸甜酸辣，复合口味
Taste: Salty, sweet, sour and spicy, compound taste

鱼香虾球
Yu-Shiang Shrimps
\$ 28.99 例 / Standard
味型：咸甜酸辣，复合口味
Taste: Salty, sweet, sour and spicy, compound taste





芥末虾球
Deep-Fried Shrimp with Mustard Sauce

\$ 28.99 例 / Standard

味型：芥辣香甜，复合口味
Taste: Mustard flavour, sweet, compound taste

菠萝咕嚕肉
Sweet and Sour Pork with Pineapple

\$ 26.99 例 / Standard

味型：酸甜可口，果香浓郁
Taste: Sweet, sour, fruity





干炸丸子
Deep-Fried Pork Meat Balls

\$ 23.99 例 / Standard

味型：咸香，外焦里嫩
Taste: Savoury, crispy outside & juicy inside



美极牛柳粒
Sautéed Beef Filet Dice in Maggie Sauce

\$ 38.99 例 / Standard

味型：鲜甜嫩滑
Taste: Sweet and umami, tender, juicy

芒果牛柳粒
Sautéed Diced Beef Filet with Mango

\$ 38.99 例 / Standard

味型：鲜甜果香
Taste: Sweet and umami, fragrance of fruit

HOT DISHES
京城美饌

毛血旺 🌶️🌶️🌶️
Boiled Duck Blood Curd
\$ 48.99 例 / Standard
味型：麻辣，鲜香
Taste: Spicy, umami



QUANJUDE PEKING DUCK
SINCE 1864



金牌蒜香排骨
Deep-Fried Pork Spareribs with Garlic
\$ 38.99 例 / Standard
味型：咸鲜，蒜香
Taste: Salty and umami, garlic flavour



梅菜扣肉
Steamed Streaky Pork with Preserved Vegetable

\$ 38.99 例 / Standard

味型：咸香
Taste: Salty and savoury



红烧肉
Braised Pork in Brown Sauce

\$ 38.99 例 / Standard

味型：咸鲜，微甜
Taste: Salty and umami, lightly sweet

HOT DISHES
京城美饌

番茄牛腩
Stewed Beef Brisket with Tomato

\$ 39.99 例 / Standard

味型：咸鲜微酸，番茄味浓郁
Taste: Salty and umami, lightly sour, rich tomato flavour



QUANJUDE PEKING DUCK
SINCE 1864



皇子菇豆苗
Sautéed Snow Pea Sprouts with King Oyster Mushroom

\$ 28.99 例 / Standard

味型：咸鲜
Taste: Salty and umami



鱼香茄子
Yu-Shiang Eggplant

\$ 29.99 例 / Standard

味型：咸甜酸辣，复合口味
Taste: Salty, sweet, sour and spicy, compound taste

风味茄丁
Savory Diced Eggplant

\$ 29.99 例 / Standard

味型：咸甜酸辣，复合口味
Taste: Salty, sweet, sour and spicy, compound taste

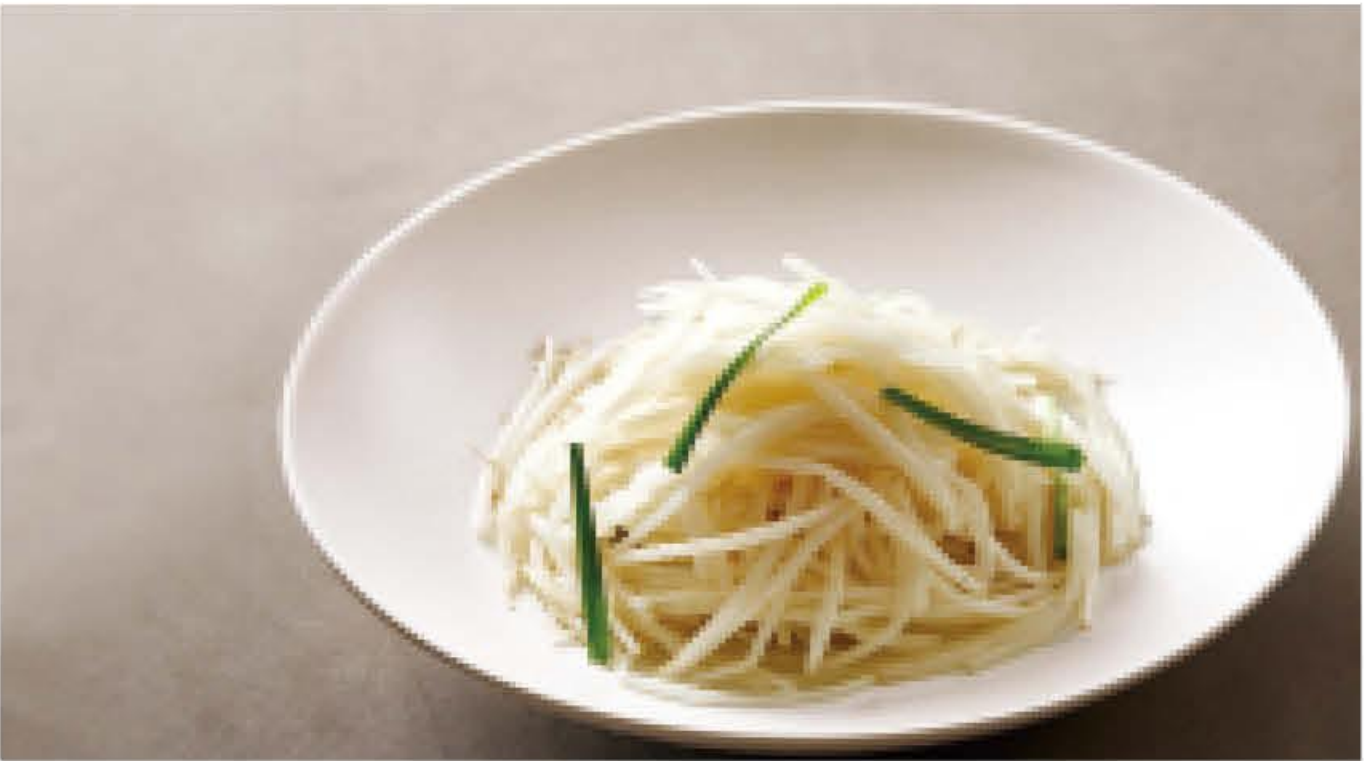


爆香土豆丝 

Sautéed Potato Shreds with Chili and Vinegar

\$ 18.99 例 / Standard

味型：醋香，香辣
Taste: Vinegar flavour, spicy



醋烹掐菜

Sautéed Pinched Bean Sprout with Vinegar

\$ 18.99 例 / Standard

味型：咸鲜，醋香
Taste: Salty and umami, vinegar flavour



阿拉斯加帝王蟹
Alaskan King Crab

\$ 按磅/ Per LB (时价 Seasonal)

做法: 清蒸、避风塘、香辣、芝士焗四选一
Cooking: steamed/in Hongkong style/with hot pepper/baked with cheese

龙虾
Lobster

\$ 按磅/ Per LB (时价 Seasonal)

做法: 葱姜、避风塘、香辣、芝士焗四选一
Cooking: with scallion and ginger/in Hongkong style/with hot pepper/baked with cheese

龙虾晶莹剔透的肉质, 肉质入口后嫩滑细致, 味道鲜美, 细细咀嚼, 还带有浓郁的酱汁的香气。

The crystal-clear flesh of the lobster is tender and delicate in the mouth, offering a delicious flavor. After chewing carefully, one can also detect the aroma of its rich sauce.



温哥华蟹
Vancouver Crab

\$ 按磅/ Per LB (时价 Seasonal)

做法: 香辣/姜葱/金沙+\$10/避风塘+\$10/蒜蓉粉丝蒸+\$10/炒年糕+\$10
Cooking: with dried chill/ with ginger & scallion/ with egg yolk +\$10/ in Hongkong style +\$10/ steamed with garlic & vermicelli +\$10/ with rice cake +\$10

温哥华蟹个头大、嚼劲强、口感鲜。蟹肉紧实而有质感, 独特的口感深受喜爱

Vancouver crabs are large and chewy, with a fresh taste. The crab meat is compact and textured, and its unique taste is deeply loved.

《过江龙》·白鳝
Dry-Braised Eel with Fermented Soya Bean and Pepper

\$ 按磅/Per LB (时价 Seasonal)

味型：豉香浓郁
Taste: Rich fermented soybean flavour

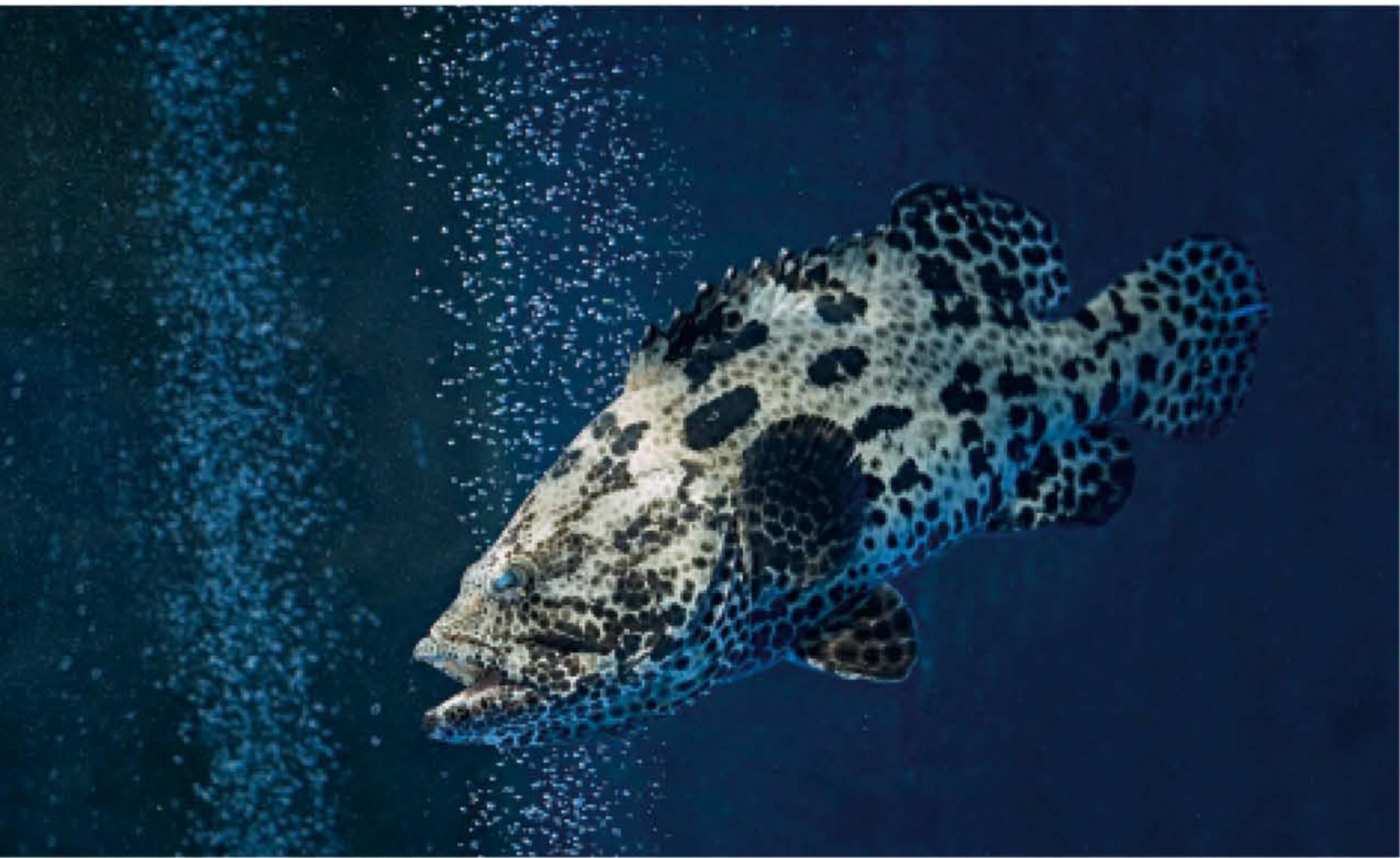
选用新鲜白鳝，精心处理后均匀切段，与风味浓郁的豆豉一同烧制，菜品造型独特。鲜嫩入味、豉香醇厚，丰富您的美食之旅。
Selected fresh eel, prepared carefully, cut evenly and fired with black bean. The dish is unique in shape, and has fresh and tender taste with mellow black bean flavour. It can also enrich your food journey.

《一带一路》·清蒸鲜带鱼
Steamed Hairtail

\$ 按磅/Per LB (时价 Seasonal)

味型：鲜香
Taste: Umami

季节限定
Taste: Season Limited



肉质肥美鲜嫩 营养丰富 深受人们的赞誉
The meat is fat, fresh and nutritious, which is praised by people

清蒸青斑鱼
Steamed Banded Grouper
\$ 按磅/Per LB （时价 Seasonal）
味型：鲜香
Taste: Umami



主食·燕山面赋

当聚过五味，味蕾感受过华丽的味道后，需以清雅的甜和沉稳的点来为宴席画上满足的句号。
京式点心拥有富丽堂皇的浓浓国风，从口味到造型，由内而外地具有含蓄优雅的古典美。
一点心随天远，一点心犹怀古，动人之味，只此而已。

STAPLE FOOD

When the food has got five flavors, and people have experienced the magnificent taste, it is necessary to draw a perfect end to the banquet with elegant sweetness and steady points.
Beijing style dim sum has a magnificent and strong national style from taste to shape, from inside to outside, it has implicit and elegant classical beauty. More importantly, basing on its charm, it presents a feeling of unreachable beauty and ancient times.

Royal Handmade Dim Sums
宫廷手工点心

小鸭酥 6只
Duckling-Shaped Pastry Stuffed with Date Paste

\$ 23.99 例 / Standard

味型：酥香，甘甜
Taste: Crumbly and sweet

小鸭酥大小整齐，色泽金黄，看上去如同一群嬉戏玩耍的小鸭子，爽眼舒心，就是惹人喜爱。
这款点心外皮层多，质感酥松，馅心细腻甜香。

The pastry is neat in size and golden in color. It looks like a group of little ducks playing with each other. It has many peels of layers, crispy texture, and delicate and sweet filling.



QUANJUDE PEKING DUCK
SINCE 1864



豌豆黄芸豆卷双拼
Pea Cakes and Kidney Bean Rolls Combination

\$ 21.99 位 / Person

味型：清甜，软糯
Taste: Fresh & sweet, soft & smooth

STAPLE FOOD

燕山面赋



担担面 🥜🌶️🌶️🌶️
Noodles in Chili Sauce, Sichuan Style

\$ 12.99 碗 / Bowl

味型：咸鲜，微辣
Taste: Salty and umami, lightly spicy



酸辣粉 🥜🌶️🌶️🌶️
Hot and Sour Rice Noodles

\$ 12.99 碗 / Bowl

味型：咸香，酸辣
Taste: Salty and savoury, sour and spicy



四川凉面 🥜🌶️
Cold Noodles, Sichuan Style

\$ 12.99 碗 / Bowl

味型：咸香，辛辣
Taste: Salty and savoury, spicy

QUANJUDE PEKING DUCK
SINCE 1864



老北京炸酱面
Peking Style Noodles with Soy Bean Paste

\$ 12.99 例 / Standard

味型：酱浓，鲜香
Taste: Rich soy bean flavour, umami

STAPLE FOOD

燕山面赋



扬州炒饭
Yangzhou Fried Rice

\$ 22.99 例 / Standard

味型：咸鲜，香味浓郁
Taste: Salty and umami, rich flavour

QUANJUDE PEKING DUCK

SINCE 1864



手工水饺
Handmade Dumplings

\$ 18.99 例 / Standard

味型：咸香
Taste: Salty and savoury



干炒牛河
Fried Rice Noodles with Beef

\$ 23.99 例 / Standard

味型：咸鲜，香味浓郁
Taste: Salty and umami, rich flavour

致 宾 客

如果您有忌口等特殊要求，请在点菜前通知服务员，以便安排；
让孩子在成年人指导下饮用各类热饮、热汤；
在营业过程中地面或许会洒上油污及汤汁，请您小心避免摔倒；
餐厅属公共场所，请您看管好您的贵重物品；
所有价格为加币结算；
图片仅供参考，菜品以实物为准。

If you have food allergy, please tell our manager for special management.
Please do not allow children to drink hot beverages or hot soup without the guidance of adults.
Please look out, watch your step and avoid any slippage or accident.
Restaurant guests are advised to take good care of their own belongings.
All prices are in Canadian Dollars.
Pictures are for your reference only.



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