chyuna

用美食浸潤時光

時光注定是無法挽留的，但美味可以。
不論是冬時的白雪覆蓋，還是春時的花香飛舞，
秦唐都一如既往地把大地饋贈的繁茂帶至餐桌之上，
讓我們在可觸摸的生命景象裏，獲取溫暖的能量，
慰藉自己，問候共餐的人：別來無恙？

有特殊饮食要求或是有过敏症并希望了解食物成分的客人，可以向经理咨同
Should you have special dietary requirements or have allergies, and would like to know the ingredients of the food, please consult the manager.

以上价格为人民币，另需加收15%服务费
All prices are in RMB and subject to 15% service charge.

菜品图片仅供参考，请以实际出品为准
All pictures in this Menu are for reference only.

秦唐中餐廳，英文名“Chynna”

讀音也好似中國古代最盛世的兩個王朝：“秦”、“唐”，

從通往餐廳的電梯間開始，龍鳳圖案將宇宙晝夜交替、

陰陽平衡的意念不露聲色地暗藏于設計之中；

餐廳的設計有秦時的氣度與唐代的風韻：

銅錢與銅絲編織而成的巨型服飾狀雕塑，

矗立于餐廳入口處，像秦時的戰衣，亦如唐代的鳳袍，

以昭告天下的儀態，穿越時空，從遥遠抵達當下。

抬眼看懸挂在天花板中央的紅色絲帶雕塑，

象徵着蜿蜒的絲綢之路，串聯着歷史，

也連接着中西方文化的融合。

歐式的方格天花板，天花彎曲下來與墻壁相連，

又與地板相接，充分表達了天空對人類的擁抱；

搭配中式的窗棱紋樣，爲整個空間增加了形式和軸綫。

文化隱匿在美食身後，賦予無限想象空間。

chynna

十多年來屢受贊譽，
在京城衆多烤鴨中獨樹一幟

厨师苦心钻研秘制酱料腌制鸭胚，
烤制过程中尊崇传统的焖炉方法，使鸭肉外酥里嫩，果香四溢。
鸭酱选用打碎的桂圆肉，熬制一个半小时，
吊凉后加入蜂蜜，用蜂蜜的柔和甜味代替砂糖。
鸭饼因加入胡萝卜、菠菜、紫甘蓝等不同的蔬菜汁呈现出五彩的颜色，
别具匠心。还有最特别的一点，秦唐的烤鸭肉是可以放凉了吃的，
鸭肉入口呈现出鸭肝一般的口感！

秦唐京韵果香烤鸭（需提前1小时预订）

Chynna roasted fruity Beijing duck (reserved 60 mins in advance)

328 /套 | Set

如需另加:

If need refilled :

私房鸭酱9.9元/份、京白葱丝9.9元/份、清香瓜条9.9元/份、四季鸭饼28元/份

Duck sauce RMB9.9/portion, scallion RMB9.9/portion, cucumber RMB9.9/portion, pan cake RMB9.9/portion

绿野仙踪薄荷虾

Deep-fried prawns with mustard and peppermint

108 /例 | Standard

糊辣翅包虾

Sautéed chicken wing and shrimp with dry chili

78 /例 | Standard

府邸香烧鲷鱼肚

Braised fish maw with scallion

288 /位 | Person

煮厨的炉灶肉

Braised pork belly and scallion

68 /位 | Person

墨鱼汁葱烧雪花牛肋

Wok-fried beef with cuttlefish

298 /例 | Standard

灵感源于经典鲁菜葱烧辽参，将辽参改为更容易入味的精选雪花牛肋。
墨鱼汁犹如水墨画精魂，浓香的牛肉“偶遇”墨鱼汁，
口味由浓厚跳跃到清鲜让舌尖升华出不同的味蕾层次。
豌豆仁爆破清香，蒜片经油炸后脆香四溢。

锦盒炙火盐池羊排

Roasted lamb rib with cumin and cumin

328 /例 | Standard　258 /半例 | Half

“盐池滩羊”，产自宁夏盐池县著名的牧区，
独特的自然气候条件和天然草场植被培育造就了出类拔萃的绵羊品种。
盐池滩羊“吃的是中草药（甘草、苦豆子等），喝的是沟泉水”，
因而形成了滩羊肉鲜嫩多汁的独特口感。这道菜烤制工艺也颇为讲究，
先后要烤制 3 次，第一次不加任何调料先烤去水分，第二次加多种蔬菜碎、
香料和秦唐秘制汤汁再继续烤制；最后上桌前第三次烤至金黄香脆。
羊排外酥里嫩，香烂脱骨。

煮厨~烧舌尾

Stir-fried ox-tail and ox-tongue with sweet and soybean paste

118 /位 | Person

王府辣烧盐池滩羊尾骨

Wok-fried lamb tail with fresh pepper

238 /例 | Standard

秦唐味道卤煮（任选其一：火烧、油条、面条）

Homemade stewed pork intestine, pork lunge in Beijing style
(one kind of choice: pan cake, dough sticker or noodle)

68 /套 | Set

卤煮是北京一道著名的地方传统小吃，起源于北京城南的南横街。

卤煮火烧的原型是一道现在很少有人做的老菜，名为"苏造肉"经过民间烹饪高手的传播，久而久之，

造就了卤煮火烧。秦唐卤煮火烧有几个重要点：选材精细，新鲜度高，加工繁琐，佐古法老汤文火炖煮，

除了配火烧之外我们增添了：手擀面、油条来搭配卤煮，更是别有一番滋味。

品卤煮 - 选秦唐 - 秦唐卤煮忆绵香。

妈妈的茄丁面

Homemade noodle with minced pork and diced eggplant

38 /位 | Person

茄丁面几乎是老北京人家家都吃的一道主食了。一碗热乎乎香喷喷的面条饱含着妈妈的爱。
“妈妈的茄丁面”正是这份爱的表达，肉丁和茄丁大小相当，看起来傻傻分不清，但入口后，茄子软糯十足，
肉丁充满嚼劲儿，咸香入味，回口带有淡淡的清甜，均匀的包裹在手工制作的劲道爽滑的面条之上。
在这份精致又家常的味道中，描摹家的印象。

秦唐玫瑰豆花

Homemade tofu pudding topped with rose jam

28 /位 | Person

秦唐招牌豆花清爽绵滑，洁白如玉。精挑细选优质大豆作为原料，传统做法制作，
配以薛菲主厨秘制的陈年珍贵玫瑰花酱，找寻记忆中熟悉的味道，淡淡的豆香点缀着玫瑰香气，
在美食中感受清爽与活力。

chynna

秦唐中餐厅的美食背后，
是拥有近20余年烹饪经验，
独立研磨创意融合菜的北京主厨薛菲坐镇，
他和团队一起，
凭借一颗颗热爱烹饪的心和一双双历经淬炼的手，
以更为现代的表达方式解读中餐的味觉奥秘。
他们将满满当当的心意奉上，成全自己的心，
圆满食客的胃。

琥珀糟香虾

Marinated shrimp with yellow wine

68 /例 | Standard

知味秦唐~糖卷果

Homemade sweet potato and red date roll

56 /例 | Standard

是凉菜热做，
将一款传统北京小吃进行创意改良，
只包含三种食材：山药、红薯和红枣，
菜品的甜味全部来自食材本身。
而厨师对火候的准确把握，
让您在品尝时每一口都是酥酥的咬下去，
接着去感受它的丝丝香甜与软糯……

椿苗柠香松板肉

Deep-fried pork with sesame

98 /例 | Standard

主厨推荐 Chef Recommendation

妃子笑荔枝番茄

Poached tomato with lychee juice

46 /例 | Standard

提前与荔枝一起共同浸泡的"串红"小番茄红润可人，果香之间相互融合，
一口咬下小番茄竟多了一番荔枝的清甜滋味，酸甜冰爽。

嫩葱油日月贝

Shredded scallop with scallion oil

78 /例 | Standard

脆葱爽鱼肚

Marinated fresh fish maw with scallion

68 /例 | Standard

秦唐人家黄金卷

Egg pancake roll with arugula salad, mushroom and nori with mayonnaise

46 /例 | Standard

香酱谷饲牛板腱

Marinated beef shank in Beijing style

78 /例 | Standard

老汤酱猪手

Marinated pork trotter with fermented soya sauce

78 /例 | Standard

乾隆香汁白玉卷
Mixed cabbage with sesame sauce

38 /例 | Standard

五彩香拌海蜇头
Mixed jelly fish head with peppers

88 /例 | Standard

老汤酱香鸡
Marinated chicken with chef special sauce

78 /例 | Standard

主厨推荐 Chef Recommendation

府邸芥末鸭掌
Homemade duck web with mustard

78 /例 | Standard

金盏松香鲍芹
Shredded abalone celery with pine nuts

46 /例 | Standard

金糕赛香瓜
Marinated cantaloupe with haw jelly

38 /例 | Standard

黄焖鱼子酱鲍鱼鹿筋

Braised abalone and deer tender with caviar

138 /位 Person

金瑶五指毛桃金鸡炖鳕鱼胶

Double-boiled fish glue with conpoy and chicken

88 /位 Person

金汤羊肚菌烩辽参

Double-boiled sea cucumber with morrl mushrooom

88 /位 Person

麦水鸽蛋金瑶炖红螺

Double-boiled conch with conpoy and pigeon egg

88 /位 Person

珍珠翡翠玉带汤

Spinach with minced scallop in superior soup

168 /例 Standard

京味酸辣海鲜汤

Traditional hot and sour seafood soup

78 /例 Standard

主厨推荐 Chef Recommendation

王府葱烧肥参炉灶肉（制作时间30分钟）

Braised sea cucumber with pork and scallion (reserved 30 mins in advance)

558 /例 | Standard

秦唐醋溜海参

Braised sea cucumber with vinegar

128 /例 | Standard

府邸香烧鲫鱼肚

Braised fish maw with scallion

128 /位 | Person

鱼头佛跳墙配香酥大油条（制作时间30分钟）

Buddha jump over the wall with fish head, fish maw, sea cucumber and abalone with dough stick (reserved 30 mins in advance)

468 /例 | Standard

宫保带鱼球

Kong Pao Hairtail with almond and chef special sauce

118 /例 | Standard

主厨推荐 Chef Recommendation

金蒜花椒焗东海黄鱼 ♥
Baked yellow croaker with gold garlic and pepper

188 /例 | Standard

绿野仙踪薄荷虾
Deep-fried prawns with mustard and peppermint

108 /例 | Standard

麻婆豆腐鳕鱼白籽
Braised cod fish roe with bean curd in Sichuan style

98 /位 | Person

♥ 主厨推荐 Chef Recommendation

老厨炸烹虾
Deep-fried shrimp with chef special sauce

128 /例 | Standard

芫爆千层花枝卷
Wok-fried squid with Chinese parsley

88 /例 | Standard

沸腾水煮银鳕鱼
Boiled cod fish with chilli

258 /例 | Standard

肉酱东海黄鱼佐乌龙丝苗饭

Braised yellow croaker with minced pork and plain rice

218 /例 | Standard

金米肉酱渤海大明虾

Wok-fried prawn with minced pork

118 /位 | Person

秦唐剁椒油淋胖鱼头

Steamed fish head with diced hot red pepper

218 /例 | Standard

红袍椒麻一锅鲜

Poached assorted of seafood and quail egg with mushroom

98 /例 | Standard

日月贝笃面筋

Braised gluten with scallop

168 /例 | Standard

秦唐一品锅

Boiled assorted of seafood, pork and pickle cabbage in superior soup

98 /例 | Standard

鲜花椒雪花牛仔粒
Wok-fried diced beef with fresh pepper

158 /例 | Standard

脆葱烧烩牛蹄筋
Braised beef tender with crispy scallion

138 /例 | Standard

京味扣烧牛肋条
Braised beef fillet with chef special sauce

98 /例 | Standard

秦唐炙火炒烤牛
Wok-fried beef fillet with cumin and coriander

88 /例 | Standard

墨鱼汁葱烧雪花牛肋
Wok-fried beef with cuttlefish

298 /例 | Standard

煮厨~烧舌尾
Stir-fried ox-tail and ox-tongue with sweet and soybean paste

118 /位 | Person

川蜀水煮小牛肉
Boiled beef with spinach in spicy sauce

98 /例 | Standard

王府辣烧盐池滩羊尾骨

Wok-fried lamb tail with fresh pepper

238 /例 | Standard

锦盒炙火盐池羊排

Roasted lamb rib with cumin and cumin

328 /例 | Standard　258 /半例 | Half

瓦罐手把滩羊排

Boiled lamb chop in crock

178 /例 Standard

府邸芝麻羊肉

Deep-fried diced lamb with sesame

98 /例 Standard

翡翠香麻神仙鸡

Stewed chicken with chef special sauce

198 /例 | Standard

烧鸭丝烩芋粉

Braised duck slice with vermicelli

68 /例 | Standard

糊辣翅包虾

Sautéed chicken wing and shrimp with dry chili

78 /例 | Standard

杏片宫保鸡

Stir-fried kong Pao Chicken with almond

78 /例 | Standard

主厨推荐 Chef Recommendation

红螺凤中翼

Braised chicken wing with conch in dry chili

178 /例 | Standard

老汤酸菜炖排骨
Braised pork rib with pickle Chinese cabbage with vermicelli

118 /例 | Standard

秦唐香汁锅包肉
Traditional sweet and sour pork

98 /例 | Standard

秦唐小炒黑豚肉
Wok-fried diced pork with black bean sauce

78 /例 | Standard

煮厨的炉灶肉
Braised pork belly and scallion

68 /例 | Standard

风味骨炸小圆子
Dried-fried meat ball with chicken cartilage

88 /例 | Standard

府邸金菜扣肉佐荷叶饼
Braised pork with preserved vegetable and lotus-leaf pancake

88 /例 | Standard

海鲜 Seafood

波士顿龙虾
蒜蓉粉丝蒸 、黄油芝士焗

Boston Lobster
Steamed with garlic or Baked with cheese

518 /500g

老虎斑
清蒸、豉汁蒸

Tiger Grouper
Steamed with soya sauce or Steamed with fermented soybean sauce

358 /500g

笋壳鱼
清蒸、红烧、豉汁蒸

Blue cod
Steamed with soy sauce or Braised with chef special oyster sauce or Steamed with fermented soybean sauce

218 /500g

桂鱼
清蒸、红烧

Mandarin fish
Steamed with soy sauce or Braised with chef special oyster sauce

218 /500g

江鳗
清蒸、金蒜烧、葱烧

Eel
Steamed with soy sauce or Braised with garlic or Braised with scallion

208 /500g

鲈鱼
清蒸、红烧

Sea Perch
Steamed with soy sauce or Braised with special oyster sauce

128 /500g

主厨推荐 Chef Recommendation

北平焦溜咯吱

Deep-fried local snack in Beijing style

46 /例 | Standard

鲜菌豆腐皇

Deep-fried tofu with assorted fresh mushrooms

78 /例 | Standard

清新百合爆羊肚菌

Sautéed morel mushroom, lily and asparagus

98 /例 | Standard

老汤烧金笋

Braised bamboo in superior soup

58 /例 | Standard

沙葱锅糊土豆
Braised potato with dry shallot

38 /例 | Standard

秦唐私房小茄子
Deep-fried eggplant with sweet and sour sauce

58 /例 | Standard

金蛋银丝爆圆白
Wok-fried cabbage with egg and vermicelli

46 /例 | Standard

红葱酥风味京白
Braised baby cabbage with dried shrimps

58 /例 | Standard

砂锅香汁玛瑙玉萝卜
Boiled white turnip with chicken soup

46 /例 | Standard

儿时的番茄炒蛋
Sautéed egg with homemade tomato sauce

58 /例 | Standard

小厨炙火鲜蘑菇
Wok-fried assorted fresh mushrooms with oyster sauce

58 /例 | Standard

私房小厨菜
Poached quail eggs, black fungus, mushrooms and assorted vegetable

78 /例 | Standard

西兰花、本地豆苗、娃娃菜、菜心、芥兰、荷兰豆、鸡毛菜、菠菜
清炒、上汤、蒜蓉、白灼

Broccoli, Pea shoot, Baby cabbage, Cantonese choy sum, Cantonese kale, Snow broad pea, Chinese little greens, Spinach

Sautéed, in superior soup, with minced garlic, poached

46 /例 | Standard

牛腩手擀面

Homemade noodle soup with braised beef

98 /位 | Person

妈妈的茄丁面

Homemade noodle with minced pork
and diced eggplant

38 /位 | Person

满笼酱肉包

Steamed bun with minced pork

28 /个 | Piece

猪肉香芹水饺

Boiled dumpling with minced pork and celery

46 /例(半打) | Standard (Half Dozen)

虾皮小白菜鸡蛋水饺

Boiled dumpling with Chinese cabbage, dried shrimps and egg

38 /例(半打) | Standard (Half Dozen)

秦唐大油条

Deep-fried dough sticks

15 /根 | Stick

牛肉蘑菇粒炒饭

Fried rice with diced beef and mushrooms

78 /例 | Standard

秦唐味道卤煮（任选其一：火烧、油条、面条）

Homemade stewed pork intestine, pork lunge in Beijing style
(one kind of choice: pan cake, dough sticker or noodle)

68 /套 | Set

风情家常素炒饼

Stir-fried pancake with cabbage and bean sprout

68 /例 | Standard

主厨推荐 Chef Recommendation

老北京三鲜炸酱面

Beijing style homemade noodle with
soy bean paste

46 /位 | Person

妈妈的金米疙瘩汤

Homemade dough drop broth with millet

38 /位 | Person

老北京门丁肉饼

Traditional pancake with minced beef
and scallion

78 /例(半打) | Standard (Half Dozen)

秦唐福禄寿喜糕

Combination of Chinese dessert
(chestnut cake with pine nuts, rose jam cake with Chinese yam, salted egg yolk with purple potato and sesame cake)

19 /份(两粒) | Portion　38 /份(四粒) | Portion

豆浆油条冰激淋

Homemade Ice cream with dough stick

38 /位 | Person

秦唐玫瑰豆花

Homemade tofu pudding topped with rose jam

28 /位 | Person

主厨推荐 Chef Recommendation

再会秦唐

See you soon