

SOUP

汤类

- A1. Winter Melon Vermicelli Meatball Soup 15  
冬瓜丸子粉丝汤
- A2. West Lake Beef Soup 13  
西湖牛肉羹
- A3. Tomato Egg Drop Soup 8  
蕃茄蛋花汤
- A4. Seaweed Egg Drop Soup 8  
紫菜蛋花汤
- A5. Bean Curd Soup with Shrimp and Porphyra 8  
紫菜鲜虾豆腐汤
- A6. Vegetable Hot & Sour Soup (S) 4/(L) 7  
素酸辣汤
- A7. Chicken Wonton Soup (S) 4/(L) 7  
鸡肉云吞汤
- A8. Laver Shrimp Wonton Soup (S) 4/(L) 7  
紫菜鲜虾云吞汤

COLD DISH

精选凉拌菜

- B1. Cucumber Mixed w. Jellyfish 12  
黄瓜拌海蜇丝
- B2. Jellyfish with Vinegar 12  
老醋蜇头
- B3. Dried Shredded Tofu 9  
拌干豆腐丝
- B4. Northeast Tossed Mung Clear Noodles in Sauce 15  
东北大拉皮
- B5. Spinach with Nuts 10  
果仁拌菠菜
- B6. Fungus with Vinegar 10  
老醋木耳
- B7. Tofu with Preserved Eggs 9  
川式皮蛋豆腐
- B8. Boiled Chicken Leg in Minced Ginger & Scallion Dressing 8  
葱油鸡
- B9. Boiled Chicken Leg in Spicy Sauce 8  
口水鸡
- B10. Roasted Beef in Spicy Sauce 14  
秘制酱牛肉
- B11. Roasted Beef & Beef Tripe in Spicy Garlic Sauce 14  
夫妻肺片  
Served with roasted peanuts
- B12. Cucumber Mixed with Pig's Ear 10  
黄瓜拌猪耳
- B13. Pork Tripe Silk with Spicy Sauce 12  
红油猪肚丝
- B14. Shredded Carrot in Spicy and Sweet Sauce 12  
爽口百叶萝卜丝



APPETIZER

精选小吃

- C2. Vegetable Spring Roll (4) 4  
素春卷
- C3. Fried Whole Wings (3) 10  
香酥全翅
- C4. Steamed or Fried Homemade Pork Dumplings (6) 6  
水饺
- C5. Dan Dan Mian 7  
担担面  
Boiled plain noodles in mala spicy sauce
- C6. Steam Mini Soupy Pork Bun (6) 9  
小笼包
- C7. Scallion Pancake 4  
葱油饼
- C8. Peking Duck Burg (3) 15  
鸭汉堡
- C9. Fried Pumpkin Pie (6) 8  
酥炸南瓜饼
- C10. Boiled Flat Dumplings in Sesame Spicy Sauce (5) 6  
钟水饺
- C11. Tofu Salad 8  
脆皮玉子豆腐
- C12. Duck blood and Vermicelli Soup 15  
鸭血粉丝汤

CHICKEN

鸡肉类

- D1. Chicken Wing in Spicy Sauce 18  
川府香辣翅中
- D2. Shredded Chicken in Spicy Sauce 16  
干锅手撕鸡
- D3. Black Chicken Soup 25  
滋补淮山乌鸡煲
- D5. Crispy Diced Chicken with Dry Hot Peppers 18  
重庆辣子鸡
- D6. Eggplant with Chicken 15  
茄子鸡片
- D7. Chicken Chunks w. Potatoes & Plain Noodles in Spicy Sauce 16  
大盘鸡
- D8. Chicken with Chestnuts 16  
板栗烧鸡
- D9. Kong Pao Chicken 16  
宫保鸡丁
- D10. Chicken with Mushrooms 22  
小鸡炖蘑菇
- D11. Chicken w. Eggs, Cucumbers & Fungus in Soy Sauce 16  
木须鸡片
- D12. Sesame Chicken 15  
芝麻鸡
- D13. General Tso's Chicken 16  
左宗鸡

Food Allergies?  
If you have a food allergy, please speak to the owner, manager, chef or your server



PORK

猪肉类

- E1. Braised Chop with Ribs 15  
海带炖排骨
- E2. Stewed Trotter with Chestnut 18  
板栗猪手煲
- E3. Shredded Pork with Celery & Smoked Bean Curd 16  
芹菜香干肉丝
- E4. Kidney Bean with Ribs 18  
排骨炖豆角
- E5. Garlic Pork Ribs 18  
蒜香排骨粒
- E6. Liu Rou Duan 20  
溜肉段
- E7. Soft-Fried Pork Tenderloin 20  
软炸里脊
- E8. Boiled Pork Belly in the Brown Duck Broth w. Clear Noodles 16  
猪肉炖粉条
- E9. Pickled Chinese Cabbage with Plain Boiled Pork 16  
酸菜白肉
- E10. Dry-fried Pork Intestines 18  
干煸肥肠
- E11. Boiled Pig Feet in Mala Spicy Broth 18  
水煮蹄花
- E12. Deep Fried Pork Rib Tips in the Sweet Vinegar Sauce 16  
糖醋排骨粒
- E13. Quick-Fried Liver 15  
溜肝尖
- E14. Braised Tripe with Mushroom and Garlic 18  
金蒜子菌菇烧肚条
- E15. Shredded Pork in Spicy Garlic Sauce 16  
鱼香肉丝
- E16. Dry-pot Trotters 20  
香锅猪手
- E17. La Rou Hua Cai 18  
腊肉烧花菜
- E18. Stir Fried Kidney 18  
火爆腰花



BEEF LAMB

牛、羊类

- F1. Beef in Homemade Soy Sauce 20  
酱焖黄牛肉
- F2. Fried Shredded Beef with Hot Pepper 18  
干煸牛肉丝
- F3. Stewed Beef Brisket with Tomato and Potato 20  
蕃茄土豆炖牛腩
- F4. Beef Pot with Tomatoes 20  
蕃茄肥牛堡
- F5. Curry Beef 18  
咖喱牛
- F6. Cumin Lamb 18  
孜然羊肉
- F7. Stir Fried Lamb with Scallions 18  
葱爆羊肉
- F8. Sliced Beef Boiled in the Spicy Mala Broth 18  
水煮牛
- F9. Sliced Fresh Beef w. Soft Tofu in Spicy Mala Sauce 18  
豆花肥牛
- F10. Eggplant with Beef 18  
茄子牛肉堡
- F11. Shredded Beef with Hot Green Pepper 18  
小椒牛肉丝
- F12. Mushrooms with Beef 18  
王子菇牛柳
- F13. Beef with Broccoli 16  
芥兰牛
- F14. Beef Brisket with Radish 19  
萝卜牛腩煲
- F15. Lamb Soup 28  
滋补羊肉煲
- F16. Yangxiezi 20  
麻辣羊蝎子

VEGETABLES

素食主义

- G1. Jiang Qie Zi 15  
东北酱茄子
- G2. Snow Pea Leaves in Duck Broth 16  
上汤豆苗
- G3. Dry Pot Spicy Cauliflower 16  
干锅花菜
- G4. Eggplant, Potatoes & Green Pepper in Garlic Sauce 14  
地三鲜
- G6. Dried Tofu with Green Hot Pepper 14  
尖椒干豆腐
- G7. Stir-Fried String Bean 13  
干煸四季豆
- G8. Mapo Tofu 13  
麻辣豆腐
- G9. Baby Bak Choy with Fungus 13  
木耳小青菜
- G10. Snow Pea Leaves in Fresh Garlic Sauce 16  
蒜蓉豆苗
- G11. Shredded Potatoes with Hot Green Pepper 12  
酸辣土豆丝
- G12. Broccoli with Fresh Garlic Sauce 14  
蒜蓉西兰花
- G13. You Mai Cai 16  
豆豉鲮鱼油麦菜
- G14. Scrambled Egg with Tomato 15  
番茄炒蛋



**SEAFOOD** 优品海鲜

- K1. Fried Little Yellow Croaker 18  
酥炸小黄鱼
- K2. Spicy Clams 18  
辣炒花蛤
- K3. Fried Mackerel Pick 20  
香煎带鱼
- K4. Scrambled Eggs w. Chinese Chives & Razor Clam 18  
韭菜鸡蛋炒海蜇
- K5. Fried Shredded Squid with Hot Peppers 22  
干煸鱿鱼须
- K6. Fried Squid 16  
椒盐鱿鱼
- K7. Crispy River Eel with Dry Hot Pepper 20  
干煸鳝柳
- K8. Boiled Sliced Fish 20  
酸菜鱼片  
with homemade spicy pickle in duck broth
- K9. Shrimp Hong Kong Style 22  
避风塘大虾
- K10. Boiled Sliced Fish and Soft Tofu 20  
豆花鱼  
in spicy mala sauce
- K11. Boiled Fish in Hot Spicy Broth 25  
沸腾水煮鱼
- K13. Fried Shrimps in Hot Spicy Sauce 20  
川府香辣大虾
- K14. Fried Shrimps with Salt 20  
椒盐大虾
- K15. Steam Whole Fish with Soy Sauce 28  
清蒸鲈鱼

**MALA TANG** 麻辣烫

- L1. Beef Mala Tang 18  
肥牛麻辣烫
- L2. Fish Mala Tang 18  
鱼片麻辣烫
- L3. Chicken Mala Tang 16  
鸡肉麻辣烫
- L4. Seafood Mala Tang 18  
三鲜麻辣烫  
Shrimp, squid and crab stick
- L5. Veg. Mala Tang 16  
全素麻辣烫
- L6. Mala Xiang Guo 28  
牛羊麻辣香锅  
Lamb, beef and mixed vegetables in mala sauce
- L7. Seafood Mala Xiang Guo 28  
鲜虾鱿鱼香锅  
Squid with shrimp and mixed vegetables in mala sauce



**CHEF'S RECOMMENDATION**

主厨推荐

- M1. Peking Duck 68  
正宗北京烤鸭  
It comes with cucumbers, scallions, sauce & 12 pc pancakes
- M2. Half Peking Duck 38  
半只北京烤鸭  
It comes with cucumbers, scallions, sauce & 6 pc pancakes
- M3. Grilled Boneless Lamb Leg 58  
西域烤羊腿  
in the cumin sauce top on the sizzling hot platter
- M4. Spicy Small Lobster 38  
麻辣小龙虾
- M5. Lamb Pot 30  
一品壮羊锅  
Boiled lamb meat with spicy sauce
- M6. Grilled Lamb Shanks in the Cumin Spicy Sauce 32  
风味羊腱 (2 pcs)  
served with scallion pancake
- M7. Grilled Lamb Shanks in the Black Pepper Sauce 32  
黑椒羊腱 (2 pcs)  
served with scallion pancake
- M8. Fresh Beef w. Homemade Pickle in Duck Broth 22  
酸汤肥牛  
served with clear noodles and fresh mushrooms
- M9. Crispy Beef Granules with Dry Hot Peppers 20  
香酥牛肉粒
- M10. Baby Napa in Duck Broth 15  
浓汤娃娃菜  
with aged duck egg, shrimp, tofu
- M11. Lamb Chops in Spicy Sauce 32  
天山羊排
- M12. Pork Intestine with Duck Blood in Spicy Sauce 20  
麻辣肥肠鸭血煲
- M13. Whole Fish Made in Spicy Sauce 35  
香辣烤鱼



**RICE & NOODLES**

主食

- P1. Shrimp w. Baby Bak Choy and Noodles in Soy Sauce 12  
淮南阳春面
- P2. Beef Brisket with Noodles 15  
牛腩面
- P3. Lu Rou Fan 15  
招牌卤肉饭
- P4. Fried Fish with Steamed Rice on the Bottom 14  
鳗汁炸鱼柳拌饭
- P5. Fried Chicken with Steamed Rice on the Bottom 12  
炸鸡拌饭
- P6. Beef with Steamed Rice 15  
蚝汁肥牛饭
- P7. Rou Si Mian 12  
榨菜肉丝面
- P8. Beef with Noodles 15  
红烧牛肉面
- P9. Fei Niu Mian 15  
老坛酸菜肥牛面
- P10. Pork Lo Mein 12  
猪肉炒面
- P11. Chicken Lo Mein 12  
鸡肉炒面
- P12. Beef Lo Mein 12  
牛肉炒面
- P13. Shrimp Lo Mein 12  
虾仁炒面
- P14. Vegetable Lo Mein 12  
蔬菜炒面
- P15. Pork Fried Rice 10  
猪肉炒饭
- P16. Beef Fried Rice 10  
牛肉炒饭
- P17. Chicken Fried Rice 10  
鸡肉炒饭
- P18. Shrimp Fried Rice 10  
虾仁炒饭
- P19. Yangzhou Fried Rice 11  
扬州炒饭
- P20. Vegetable Fried Rice 10  
蔬菜炒饭
- P21. Steamed Rice 1.25  
国宝米饭



The Best Chinese Gourmet

聚德楼  
JU YOU GE

FINE CHINESE CUISINE

Tel: 631-320-0414

1310 middle Country Rd,  
7, Selden, NY 11784

Open Hour  
11:00am-11:00pm



Designed & Printed by Sanford Printing, Inc. Copyright © 11/2021 第一印刷公司 718-461-1202