

WE SERVE WITH
HEART AND PASSION

匠心美味

www.jiangnanny.com

匠心传承
传统工序



HOUSE SIGNATURE 江南典藏

Peking Duck 46 (Half) / 88 (Whole)

北京烤鸭 (半只或整只)

WINE PAIRING: JOSH CELLARS (MERLOT)

Dual Option - Processed Bones 15

双吃鸭架 (椒盐鸭架或鸭架汤) †

Salt and Pepper Crispy Duck Bone

OR Tofu and Veggies Duck Bone Soup





Deep Fried Carrot Stuff w. Egg Yolk (3) 奶香流心迷你胡萝卜 (3)	13.95
Mini Pumpkin Puff Stuffed w. Cheese (3) QQ糯香小南瓜 (3)	14.95
Mix Mushroom Bun (3) 田园香菇包 (3)	14.95
Steamed Pork & Crab Meat Soup Dumplings (4) 蟹粉小笼包 (4)	9.95
Steamed Pork Soup Dumplings (4) 江南小笼包 (4)	8.95
Steamed Mushroom & Chicken Soup Dumplings (4) 鸡肉菌菇小笼包 (4)	8.95
Steamed Black Truffle & Pork Soup Dumpings(4) 黑松露小笼包 (4)	16.95
Pan Fried Pork Bun (4) 生煎包 (4)	11.95
Pan Fried Pork Dumplings (6) 冰花锅贴(6)	12.95

CHEF SPECIALTY

匠心精粹

Boiled Whole (Striped Bass) w. Green Peppercorn in Hot Chili Broth 🌶️🌶️🌶️❗ 49.95
青花椒水煮鱼 (鲈鱼)
WINE PAIRING: PLUM WINE (HAKUTSURU)

Braised Striped Bass w. Lime and Lemongrass 🌶️🌶️❗ 49.95
明炉香茅柠檬鲈鱼

Deep Fried Striped Bass w. Pine Nuts in Sweet & Sour Sauce ❗ 45.95
松子鲈鱼

Sauteed Shrimp w. Dragon Well Tea 26.95
龙井手剥虾仁
WINE PAIRING: SHIRAKABEGURA (JUMAI)

Sauteed Crab Meat 29.95
精炒手拆蟹粉

Flank Steak w. Katsu Sauce 34.95
原汁牛肋排
WINE PAIRING: DECOY (CABERNET SAUVIGNON)

Cumin Lamb on Sizzling Plate 🌶️ 26.95
香曲炙羊肉
WINE PAIRING: KAMOTSURU (JUNMAI GINJO)

Mega Lamb Skewer 🌶️ 16.95
伊犁坑烤羊肉串

Smoked Pork Neck Meat 25.95
烟熏松板肉
WINE PAIRING: COPPOLA (CABERNET SAUVIGNON)

Sweet & Sour Pork Tenderloin 25.95
桂花糖醋里脊

Deep Fried Tofu w. Black Truffle 🌱 16.95
黑松露脆豆腐

虾仁玉白
茶叶碧绿



FEATURED SOUP

功夫暖汤

Chicken & Fish Maw Soup (S) ❶ 花胶浓鸡汤 (盅)	14.95	Winter Melon Ribs Soup ❶ 海带冬瓜排骨汤	24.95
Hot & Sour Soup w. Seafood & Tofu (S) 海鲜酸辣汤 (盅) ❷❸	12.95	Preseved Pork Belly & Bamboo Soup 家传腌笃鲜	24.95
Matsutake & Mixed Mushroom Soup 松茸菌菇汤	24.95	Buddha's Temptation Soup ❶ 金汤佛跳墙	44.95

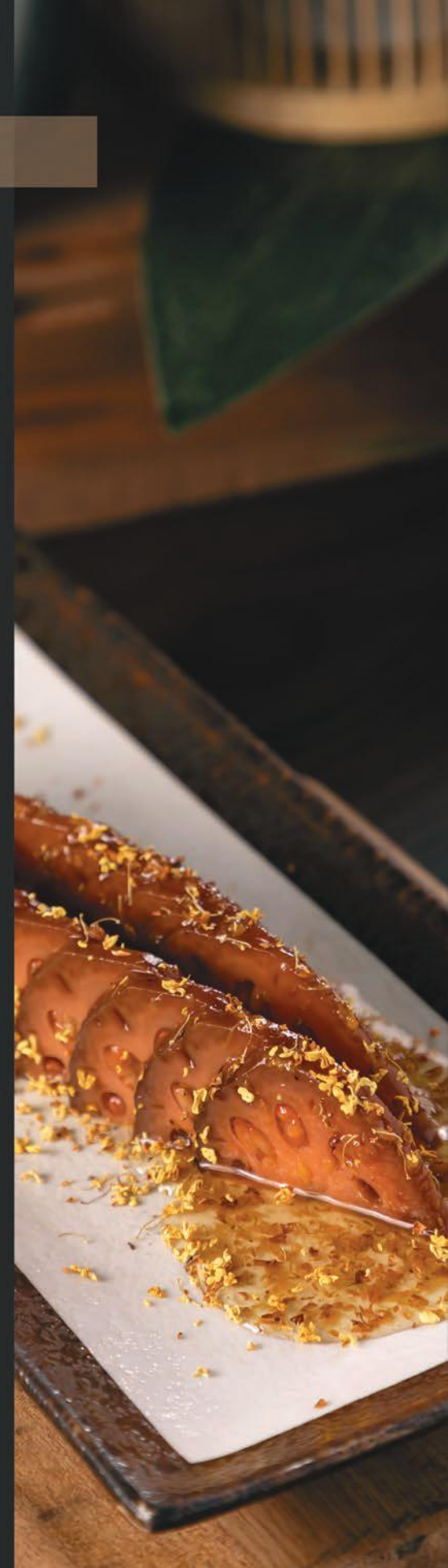


APPETIZERS

滋味首奉

Stewed Egg w. Black Truffle 黑松露炖蛋	9.95
Peking Duck Spring Roll (2pcs) 京葱烤鸭春卷	9.95
Vegetable Spring Roll (2pcs) 净素春卷	7.95
Okra in Garlic Sauce 🌶️🌱 凉拌秋葵	12.95
Smashed Pepper w. Eggplants 🌶️🌶️ 擂椒茄子	12.95
Home Style Crispy Fish 外婆家熏鱼	14.95
Sliced Boiled Chicken 🍴 白斩鸡	14.95
Boiled Chicken in Chili Sauce 🌶️🍴 口水鸡	14.95
Sliced OX Tongue in Hot & Spicy Sauce 🌶️🌶️ 麻辣牛舌	17.95
Sliced Pork Belly w. Mashed Garlic Sauce 🌶️🌶️ 蒜泥白肉	14.95
Sliced Beef & OX Tripe in Chili Sauce 🌶️🌶️ 夫妻肺片	15.95
Jelly Fish in Vinegar Sauce 老醋蛰头	16.95
Steamed Lotus Roots Stuffed w. Sticky Rice 🌱 桂花糯米藕	16.95
Sliced Mushroom w. Peppercorn Oil 🌶️ 椒香王子菇	16.95

🌶️ Spicy 辣度 🍴 w.Bone 带骨 🌱 Vegan 全素





GRILLED FISH 传统烤鱼

1. Choose Fish Type: 选择鱼类

Tilapia 侧鱼 49.99 | Striped Bass 鲈鱼 54.99 | Barramundi 西曹 59.99

2. Choose Flavor: 选择口味

- Sichuan Traditional 传统万州泡椒  
- Spicy Chongqing Style (Chili or Hot) 重庆(麻辣/香辣)   
- Garlic Oil 蒜香
- Golden Pepper Broth 金汤  
- Fresh Green Pepper 鲜椒   
- Aged Pickle Sauce 老坛酸菜 
- Black Bean Paste 豆豉
- Tomato Broth 番茄
- Chopped Pepper 剁椒  

3. Side Dishes Option: 烤鱼配菜

The Standard Set 黄金组合

10.99

Enoki Mushroom, Potato, Lotus Roots, Seaweed Knot
金针菇, 土豆, 莲藕, 海带结

配菜每份 \$2.99 / Each

Soybean Skin 腐竹	Potato 土豆	Enoki Mushroom 金针菇
Celtuce 莴笋	Lotus Root 莲藕	Clear Noodles 宽粉
Konjac 魔芋	Black Fungus 木耳	Spam 午餐肉 (4.99)
Cauliflower 有机花菜	Seaweed Knot 海带结	Red Tofu 鸭血 (4.99)
Cabbage 白菜	Bean Sprout 黄豆芽	Ox Strip 牛百叶 (6.99)
Tofu 豆腐		

HOUSE SPECIAL 华味新鉴

Boiled Bullfrog 水塘田鸡 ❶ (Pickled Pepper 泡椒 ❷❸ / Chili Spicy 香辣 ❷❸❹ / Fresh Pepper 鲜椒 ❷❸❹)	45.95
Deep Fried Bullfrog w. Dried Chili ❷❸❹❶ 霸王牛蛙 WINE PAIRING: OYSTER BAY (SAUVIGNON BLANC)	37.95
Deep Fried Shredded Eel w. Dried Chili ❷❸❹❶ 干煸鳝丝	34.95
Crispy Shredded Eel w. Sweet & Sour Sauce ❶ 传统脆鳝	34.95
Shredded Eel w. Scallion in Hot Oil ❶ 江南响油鳝丝 WINE PAIRING: KENDALL JACKSON (CHARDONNAY)	36.95
Crispy Sliced Beef w. Lime Sauce 香柚果醋牛肉 WINE PAIRING: JOSH CELLARS (MERLOT)	25.95
Braised Beef Flank w. Potato ❷ 小锅牛腩炖土豆	29.95
Sliced Beef in Golden Pepper Broth ❷❸ 金汤肥牛	26.95
Beef w. Tomato Sauce 红烩牛肉	15.95
Braised Pork Belly in Black Tea Sauce 茶香红烧肉 WINE PAIRING: COPPOLA (CABERNET SAUVIGNON)	27.95
Boiled Striped Bass w. Pickled Cabbage ❶❷ 江南酸菜鱼 (鲈鱼)	49.95
Lobster ❶ (Salty Egg Yolk / Ginger & Scallion / HK Style / Mapo Tofu Style ❷❸) 波士顿龙虾 (金沙/姜葱/避风塘/麻婆豆腐烩 ❷❸)	S.P.
Dungeness Crab ❶ (Salty Egg Yolk / Ginger & Scallion / HK Style) 温哥华大蟹 (金沙/姜葱/避风塘)	S.P.





ENTREES


江南小品



- Sauteed Pork Belly w. Green Pepper 🌶️🌶️ 23.95
江南小炒肉
- Stir Fried Pork Tripe w. Green Pepper 🌶️🌶️ 23.95
生炒肚丝
- Sweet & Sour Spareribs 🍷 27.95
糖醋排骨
- Braised Pork Belly with Dried Bean 26.95
干豆角烧肉
- Stir Fried Pig Kidney 🌶️ 23.95
火爆腰花
- Stir Fried Pig Liver 23.95
功夫爆嫩猪肝
WINE PAIRING: KENDALL JACKSON (CHARDONNAY)
- Boneless Pig Feet w. Chili Sauce 🌶️🌶️🌶️ 26.95
香辣无骨猪手
- Braised Meat Balls in Brown Sauce 26.95
红烧虎眼狮子头
WINE PAIRING: JOSH CELLARS (MERLOT)
- Crispy Chicken w. Latte Sauce 24.95
拿铁香酥鸡
- Chicken Feet in Black Bean Sauce 🌶️ 18.95
虎皮口味凤爪
- Stir Fried Boneless Chicken w. Chili Pepper 🌶️🌶️🌶️ 23.95
小米椒抱小公鸡
- Deep Fried Diced Chicken & Crispy Dough Twist w. Dried Pepper 🌶️🌶️🌶️ 23.95
小麻花辣子鸡
WINE PAIRING: OYSTER BAY (SAUVIGNON BLANC)

Crispy Chicken in Blue Berry Sauce 蓝莓鸡	23.95
Kung Pao Chicken   宫保鸡丁	23.95
Sauteed Tofu w. Crab Meat 蟹粉豆腐	23.95
Mapo Tofu w. Minced Pork    麻婆豆腐	16.95
Deep Fried Japanese Tofu w. Mixed Seafood 江南海鲜豆腐	19.95
Crispy Shrimp w. Honey Walnuts 奶油核桃虾 <i>WINE PAIRING: PLUM WINE (HAKUTSURU)</i>	26.95
Tiger Shrimp in Sweet Chilli Sauce  茉莉芙蓉老虎虾	26.95
Deep Fried Jumbo Prawn w. Salty Egg Yolk 金沙老虎虾	26.95
Stir Fried Sliced Beef  燎香火焰牛	26.95
Stir Fried Sliced Beef w. Scallion 葱爆肥牛	26.95
Cutlet Beef w. Nori 海苔吉利小牛肉 <i>WINE PAIRING: OYSTER BAY (SAUVIGNON BLANC)</i>	28.95
Mixed Beef & OX Tripes Spam in Szechuan Chili Broth 江南毛血旺   	34.95




VEGETABLES 巧烹素锦

Stir Fried Shredded Cabbage w. Pork Belly  18.95
手撕包菜

Spicy & Sour Shredded Potatoes   15.95
酸辣土豆丝

Stir Fried String Beans  15.95
干煸四季豆

Stir Fried Lotus Roots w. Mixed Vegetable  17.95
荷塘月色

Stir Fried Loofah  17.95
清炒丝瓜

Baby Cabbage in Chicken Broth 17.95
金汤娃娃菜

Sauteed Eggplant in Spicy Garlic Sauce  16.95
w. Minced Meat
鱼香茄子

Stir Fried Cauliflower w. Pork Belly  18.95
干锅花菜

Sauteed Water Spinach  21.95
w. Fermented Bean Curd Sauce
腐乳空心菜

Sauteed Pea Sprouts  23.95
清炒豆苗

 Spicy 辣度  w.Bone 带骨  Vegan 全素



MAIN DISH
诚致食味

Preserved Ham Fried Rice 🍴🍴 15.95
主厨炒饭

Bacon & Vegetable Fried Rice 15.95
咸肉菜炒饭

Seafood Fried Rice 15.95
海鲜炒饭

Kimchi and Cheese Fried Rice 🍴 15.95
泡菜芝士炒饭

Preserved Ham Fried Vermicelli 16.95
江南炒米粉

Seafood Fried Noodles 16.95
本楼海鲜炒面

DESSERTS

蜜溢江南

Mixed Fruit in Yogurt 酸奶水果捞	13.95	Crème Brulee 焦糖布蕾	13.95
Mango Pomelo w. Sago 杨枝甘露	13.95	Chocolate Lava 可可熔岩	13.95
Osmanthus Fermented Rice Ice Jelly 酒酿桂花冰粉	13.95	Fried Milk 炸鲜奶	13.95
Peach Gummies w. Tremella (Hot / Cold) 桃胶银耳 (热 / 冷)	13.95	Gluten Rice Cake w. Brown Sugar 红糖糍粑	13.95

DRINKS

江南特饮

Osmanthus Fermented Rice Latte (Hot) 酒酿桂花拿铁(热)	8.95	Kumquat Lemon Tea 金桔柠檬果茶	6.95
Oreo Mocha (Hot) 奥利奥摩卡 (热)	8.95	Passionfruit Tea 百香果绿茶	6.95
Iced Lychee Waxberry Fruit Tea 荔枝杨梅果茶	8.95	Yogurt Tea (Rose / Mango / Strawberry) 养乐多果茶 (玫瑰/芒果/草莓)	7.95
Oreo Frappuccino 奥利奥星冰乐	8.95	Lava Milk (Mango / Brown Sugar / Strawberry) 脏脏奶 (芒果/黑糖/草莓)	7.95
Mixed Fruit Tea 满杯鲜果	8.95	Fruits Smoothie (Peach / Mango / Strawberry) 水果冰沙 (桃桃/芒果/草莓)	6.95
Peach Oolong Tea with Milk Foam 芝士白桃乌龙	6.95		
Peach Iced Tea 桃桃冰茶	6.95		