



Dining is one of life's rare pleasures—  
and Sichuan cuisine has a way of magnifying that joy.

With a culinary heritage spanning thousands of years, Sichuan cuisine is defined by its bold layers of heat, fragrance, and freshness. Its guiding philosophy—“one dish, one unique style; a hundred dishes, a hundred distinct flavors”—creates a world of remarkable depth and diversity.

Within this vast tradition,  
every dish carries its own personality,  
every flavor profile stands as a complete expression.  
Much like a work of art, Sichuan cuisine is endlessly varied, yet grounded in clear structure and technique.

At Z&Y Restaurant, this heritage is carried forward by our Michelin Guide – recommended culinary team and Chef Li Jun Han, who brings more than two decades of national-level culinary mastery.

From the classic 24 Sichuan flavor profiles to Chef Han's meticulously refined signature creations, each dish embodies the essence of Sichuan—precise craftsmanship, balanced heat, and the elevated presentation expected of Michelin-level cuisine.

On the table, you will find flavor;  
beyond the table, you will discover culture, history, and craftsmanship.  
May every guest leave here with a taste that becomes a lasting memory.



吃饭，是人生难得的美好时刻。  
川菜，更能放大这份喜悦。

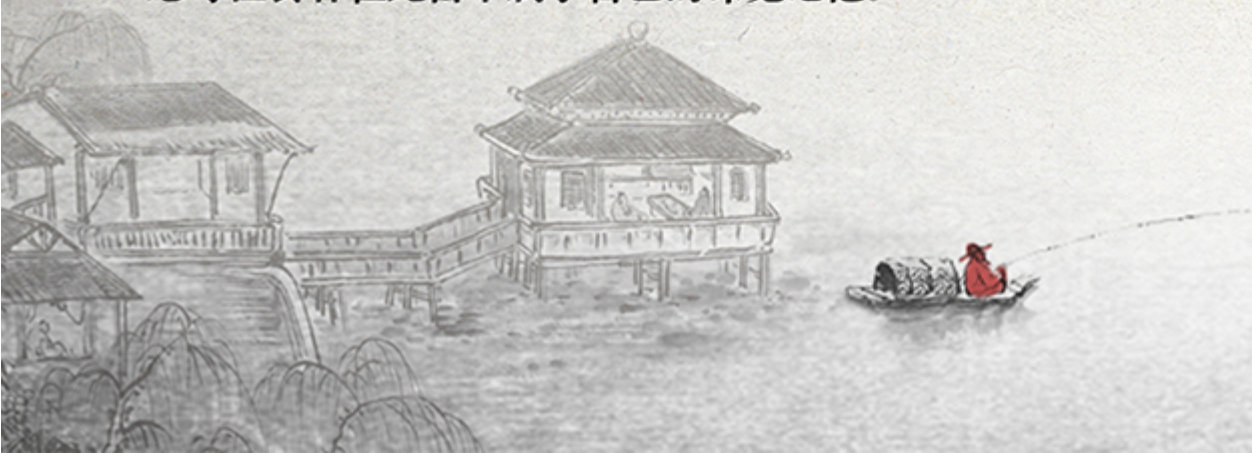
千年传承的川味，以麻、辣、鲜、香著称；  
更以“川菜百味，一菜一格”的理念，塑造出丰富而多层次的味觉世界。

在庞大的川菜体系中，  
每一道菜都有独特的性格，  
每一种味型都是完整的表达。  
如同艺术创作般多变，却有着清晰的结构与逻辑。

在御食园，这份传统由  
米其林指南推荐的厨房团队  
与拥有二十多年国家级料理经验的  
韩主厨（Chef Han）一同传承与提升。

从传统的 24 种川味型，  
到韩师傅多年打磨的代表作品，  
每道料理都凝聚四川风味的核心、精准火候  
以及米其林级的呈现方式。

餐桌上的，是风味；  
餐桌之外的，是文化、历史与匠心。  
愿每位食客在此留下属于自己的味觉记忆。



## 廚師推薦菜

CHEF'S  
SPECIALITY



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1. 珍寶蟹(香辣、避風塘、黑胡椒) Seasonal Stir-fried Crab w/ House Spicy Sauce/ Garlic & Chili / Black Pepper
2. 招牌沸騰魚/活魚 Fish Filet w/ Flaming Chili Oil \$38.95/\$58.95
3. 古鎮毛血旺 Mao Xue Wang \$35.95
4. 招牌樟茶鴨(半隻) Tea Smoked Duck (Half) \$35.95  
加\$10配蔥,醬,和皮  
Add \$ 10 for green onion, sauce and wrapper
5. 功夫水煮黑魚片/活魚 House Special Fresh Fish Filet Boiled in House Spicy Sauce \$29.95/\$58.95
6. 黑椒安格斯牛扒粒 Black Pepper Angus Steak Cube \$35.95
7. 蒜蓉白酒焗蛤蜊 Baked Clams in Garlic and White Wine \$32.95
8. 紅酒石鍋燒牛尾 Braised OX Tail w/Red Wine in Stone Pot \$32.95



6

# 涼盤

## COLD APPETIZER



- |  |         |  |         |
|--|---------|--|---------|
| 1. 川渝口水雞<br>Szechuan Style Chicken   | \$16.00 | 8. 櫻桃山藥<br>Cherry-Style Yam Bites (Sweet&Tangy)              | \$18.00 |
| 2. 老成都夫妻肺片<br>Couple's Delight (Beef Shank, Beef Tripe and Beef Tendon with Chili Oil) | \$16.00 | 9. 藤椒雞<br>Poached Chicken in Green Peppercorn Chili Dressing | \$16.00 |
| 3. 紅油腰花<br>Pork Kidney w/ Spicy Chili Oil  | \$18.00 | 10. 麻辣牛筋<br>Spicy Numbing Beef Tendon                        | \$15.00 |
| 4. 香油春筍絲<br>Sesame Bamboo Shoots   | \$14.00 | 11. 手拍黃瓜<br>Chinese Cucumber Salad                           | \$15.00 |
| 5. 燒椒皮蛋豆腐<br>Tiger Skin Jalapeno w/ Preserved Egg                                      | \$14.00 | 12. 麻辣牛肉<br>Spicy Beef Jerky                                 | \$15.00 |
| 6. 青椒牛油果<br>Sweet&Tangy Avocado with Mexican Peppers                                   | \$12.00 | 13. 麻辣春筍絲<br>Spicy Bamboo Shoots                             | \$14.00 |
| 7. 蒜泥白肉<br>Sliced Pork w/ Spicy Garlic Sauce   | \$16.00 | 14. 川北涼粉<br>Bean Jello in Red Chili Sauce                    | \$14.00 |



# 小吃

## APPETIZER



- |   |         |
|---|---------|
| 1. 灌湯小籠包<br>Steamed Pork Dumplings (5)  | \$14.95 |
| 2. 紅油水餃<br>Spicy Dumplings              | \$14.95 |
| 3. 春卷<br>Vegetable Egg Rolls (3)        | \$12.95 |
| 4. 牛肉捲餅<br>Pancake w/Beef               | \$16.95 |
| 5. 白菜水餃<br>Pork & Cabbage Dumplings (8) | \$15.95 |
| 6. 蔥花餅<br>Green Onion Pancakes          | \$15.00 |



# 湯羹 SOUP



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	中M	大L
1. 蟹肉魚肚羹 Crab Meat with Fish Maw Soup	\$25.00	\$45.00
2. 酸辣豆腐湯 Hot and Sour Tofu Soup	\$18.00	\$21.95
3. 雲吞湯 Wonton Soup	\$18.00	\$21.95
4. 西湖牛肉湯 West Lake Beef Soup	\$18.00	\$21.95



2

# 海鮮 SEAFOOD



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- 1. 功夫水煮黑魚片/活魚 \$29.95/\$58.95  
Fish Fillet or Live Fish in Hot Chili Oil
- 2. 老壇酸菜黑魚片/活魚 \$38.95/\$58.95  
Tender Fresh Fish Fillet or Live Fish Boiled in Szechuan Pickled Mustard Broth w/ Tofu
- 3. 辣炒花甲 \$29.95  
Spicy Clams
- 4. 秘制宮保蝦 \$28.95  
Kung Pao Prawns
- 5. 椒鹽酥皮鳳尾蝦 \$28.95  
Salt&Pepper Prawns
- 6. 核桃大明蝦 \$28.95  
Creamy Prawns with Honey Walnuts
- 7. 黑松露炒蝦球 \$28.95  
Fried Shrimp with Black Truffle
- 8. 豆瓣活魚拉麵 \$58.95  
Ramen with Fresh Fish in Sichuan Douban Chili Brot



8

# 鷄鴨

POULTRY



1. 樟茶北京鴨 Peking Roast Duck \$68.95  
配鴨餅和鴨料  
Served with Roasted Duck, Pancakes, Green Onion, Cucumber, and Paste.
2. 招牌樟茶鴨(半隻) Tea-Smoked Duck (Half) \$35.95  
加\$10配蔥,醬,和皮  
Add \$ 10 for green onion, sauce and wrapper
3. 陳皮雞 Orange-Flavored Chicken \$23.95
4. 宮保雞丁 Kung Pao Chicken \$25.00
5. 豉油黃毛雞(半隻) Special Soy Sauce Chicken (Half) \$28.95
6. 飄香辣子雞 Chicken w/ Explosive Chili Pepper \$26.95
7. 生菜包炒雞松 Chicken Minced Meat Lettuce Wrap \$28.00
8. 干烹雞翅 Princess Chicken Wing \$23.95



Spicy Food

# 麻辣新元素

HOT & SPICY



1. 御食園萬州烤魚(精品) Grill Fish w/ House Spicy Sauce \$58.95
2. 紅湯冒菜鴨血 Spicy Duck Blood \$32.95  
有鴨血,牛百葉,肥腸,白菜花,午餐肉,海帶  
duck blood, beef louver, fat intestine, cabbage flower, luncheon meat, and kelp
3. 古鎮毛血旺 Mao Xue Wang \$35.95
4. 山椒焗田雞 Bake Frog w/ Peppercorns \$32.95
5. 辣炒花甲 Spicy Clams \$29.95
6. 極品饞嘴蛙 Frog w/ Flaming Chili Oil \$32.95
7. 椒麻黃毛雞 Chicken w/ Peppercorns in Clear Broth \$29.95
8. 青花椒水煮魚/活魚 Boiled Fish w/ Green Peppercorn \$29.95/58.95



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HOT POT  
MINI FLAMING  
POT  
CLAY POT

香鍋類



- 1. 麻辣海鮮香鍋(花蛤/帶頭蝦/八爪魚) \$38.95  
Spicy Seafood Pot (Clam/ Shrimp/Octopus)
- 2. 麻辣香鍋蝦 \$32.95  
Spicy Shrimp in Clay Pot
- 3. 大排檔炒魷魚 \$26.95  
Wok-Fried Squid in Classic Street-Style Seasoning
- 4. 干鍋有機花菜 \$24.95  
Spicy Cauliflower in Mini Flaming Pot
- 5. 干鍋肥牛 \$28.95  
Spicy Beef in Mini Flaming Pot
- 6. 石鍋蘿蔔牛腩煲 \$26.95  
Beef Stew with Turnip
- 7. 干鍋田雞 \$32.95  
Frog in Mini Flaming Pot



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牛  
& LAMB  
羊



- 1. 黑椒牛肋骨 \$45.00  
Low-Temperature Slow-Cooked  
Black Pepper Beef Ribs
- 2. 水煮牛肉 \$26.95  
Beef w/ Flaming Chili Oil
- 3. 蔥爆羊/牛肉 \$24.95  
Green Onion Beef/ Lamb
- 4. 孜然羊/牛肉 \$24.95  
Cumin Beef/ Lamb
- 5. 蒙古牛肉 \$24.95  
Mongolian Beef
- 6. 黑椒安格斯牛扒粒 \$35.95  
Black Pepper Angus Steak Cube
- 7. 小炒黑山羊 \$24.95  
Sze Chuan Chili Lamb



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# 猪肉 PORK



1. 秘制東坡肘子 Dong Po Pork Shoulder \$28.95
2. 魚香肉絲 Shredded Pork w/ Garlic Sauce \$21.95
3. 木須肉 Mu-Shu Pork \$21.95
4. 麻婆豆腐/海參 Ma Po Tofu w/ Pork /Sea cucumber \$21.95/28.00
5. 火爆腰花 Stir Fried Pork Kidney \$25.95
6. 大刀回鍋肉 Twice-Cooked Pork \$21.95
7. 辣椒炒肉 Wok-Fried Pork with Twisted Chili Pepper \$25.95
8. 鮮椒脆嫩腰花 Stir-Fried Pork Kidney with Fresh Chili Peppers \$28.00



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# 素菜 VEGETABLE



1. 大豆苗 可選上湯/蒜蓉 Seasonal Pea Sprouts Choice of boiled or stir-fried with Garlic
2. 干煸四季豆 Dry Sautéed String Beans \$19.95
3. 鐵板手撕包菜 Stir-Fried Chinese Cabbage w/ Chili Pepper \$19.95
4. 荷塘小炒 Vegetable Delight \$21.95
5. 尖椒土豆絲 可選醋溜/清炒 Sautéed Shredded potatoes Choice of mixed with vinegar or stir-fried \$18.95
6. 魚香茄子 Eggplant w/ Garlic Sauce \$19.95
7. 蒜蓉蒸紹菜 Steam Napa Cabbage w/ Garlic \$21.95
8. 九層塔燒茄子 Thai Basil Braised Eggplant \$19.95
9. 海米燒白菜 Braised Napa Cabbage with Dried Shrimp Essence \$20.95

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# 麵飯

RICE NOODLE

- 1. 四川涼麵 House Cold Noodle \$14.95
- 2. 雞粒蛋炒飯 Chicken Fried Rice \$18.95
- 3. 黑松露蝦炒飯 Shrimp Fried Rice w/ Black Truffle \$25.95
- 4. 蛋炒飯 Egg Fried Rice \$16.95
- 5. 揚州炒飯 Yangzhou Fried Rice \$22.95
- 6. 蝦肉粗炒麵 Shrimp Chow Mein \$21.95
- 7. 牛肉粗炒麵 Beef Chow Mein \$18.95
- 8. 素粗炒麵 Vegetable Chow Mein \$18.95
- 9. 四川擔擔麵 Tan Tan Noodle \$15.95
- 10. 重慶小面 Chongqing Spicy Noodles \$18.00
- 11. 泰國香米 Steamed Jasmine Rice \$3.50



Z&Y is not responsible for lost or stolen items  
Corkage fee \$25 ( Limited to two 750 ml bottle per party)


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# 甜品

DESSERTS

- 1. 酒釀湯圓 Sweet Sticky Rice Ball Soup \$16.95
- 2. 宮廷桂花杏仁豆腐 Silky Almond Tofu Infused with Fragrant Osmanthus \$6.95
- 3. 桂花紅糖冰粉 Sichuan Brown Sugar Jelly \$6.95



 Spicy Food

Z & Y  
Restaurant 御食園 川菜館

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