



局氣

OLD

BEIJING

Old Beijing offers diners a new contemporary experience with traditional interiors and a menu showcasing traditional recipes and craftsmanship combined with new cooking techniques and presentation serving not only its world-famous Peking Duck, but our signature Xiao Long Bao.

Old Beijing celebrates the capital city's long culinary history, tradition and culture and provides the city gourmants an authentic taste of Beijing cuisine.

Our chef boasting culinary flair from the Beijing, Guang Zhou, Shanghai and Szechuan offer a diverse menu to tantalize your taste bud.

Disclaimer: All pictures are for reference only. Presentation can be changed without prior notice. Dishes may contain traces of nuts, eggs, wheats, soybean, peanuts, tree nuts, sesame seeds, fish, shellfish, gluten & dairy products. Management holds no responsibility to allergy issues. 15% public holiday surcharge applies.

A01 🍑

SIGNATURE PEKING DUCK 3 WAYS

北京烤鸭 (三吃)

FULL DUCK \$78.0

HALF DUCK \$48.0

add Sturgeon Oscietra Caviar

西特拉鲟鱼子

10g \$59.80

1ST COURSE
PEKING DUCK SERVED
WITH PANCAKES &
CONDIMENTS

北京烤鸭

add extra 8 pancakes + \$6.50



2ND COURSE
STIR-FRIED SHREDDED
PEKING DUCK MEAT
WITH BEAN SPROUT
鸭丝炒豆芽

3RD COURSE
8 HOURS SLOW COOKED
DUCK SOUP
慢火白鸭汤



小笼包

SIGNATURE
XIAO LONG BAO





B01 🍡
STEAMED ORIGINAL
XIAO LONG BAO
原味小笼包
\$13.80



B02
STEAMED PRAWN &
LOOFAH XIAO LONG BAO
大虾丝瓜小笼包
\$14.80



B03 🍡
STEAMED BLACK
TRUFFLE XIAO
LONG BAO
黑松露小笼包
\$14.80



B04
STEAMED CRAB & PORK
XIAO LONG BAO
蟹黄小笼包
\$15.80



B05
CRAB & SHARK FIN
XIAO LONG BAO
蟹黄鱼翅小笼包 (4 pcs)
\$13.80



DUMPLINGS & PASTRY





D01 🍗

**PAN-FRIED PORK &
CHIVE DUMPLINGS**
老北京韭菜鲜肉锅贴

6 pcs | \$8.80
12 pcs | \$15.80

D02 🍗

**PAN-FRIED CHICKEN
& PRAWN DUMPLINGS**
鸡虾锅贴

6 pcs | \$9.80
12 pcs | \$16.80

D03

**PAN-FRIED SEAFOOD
DUMPLINGS**
海鲜锅贴

6 pcs | \$9.80
12 pcs | \$16.80

D04

**PAN-FRIED WAGYU
DUMPLINGS**
和牛锅贴

6 pcs | \$9.80
12 pcs | \$17.80

D05

**PAN-FRIED VEGETABLE
DUMPLINGS (V)**
素锅贴

6 pcs | \$8.80
12 pcs | \$15.80



D06 👍

**POACHED PORK & CHINESE
CABBAGE DUMPLINGS**

白菜鲜肉韭菜饺

6 pcs | \$7.80
12 pcs | \$14.80

D07

**POACHED CHICKEN & SHIITAKE
MUSHROOM DUMPLINGS**

香菇鸡肉水饺

6 pcs | \$7.80
12 pcs | \$14.80

D08

**POACHED BEEF
DUMPLINGS**

牛肉水饺

6 pcs | \$8.80
12 pcs | \$14.80

D09

**POACHED VEGETABLE
DUMPLINGS (V)**

素菜饺

6 pcs | \$7.80
12 pcs | \$14.80





D10 🍡
**PAN-FRIED ORIGINAL
PORK BUN**
鲜肉生煎包 (5 pcs)
\$11.80

D11 🍡
**PAN-FRIED CHICKEN
& PRAWN BUN**
鸡虾生煎包 (5 pcs)
\$11.80

D12 👍

PORK WONTON WITH
HOT CHILLI

红油抄手

\$10.80



D13

PORK WONTON
IN CLEAR SOUP

猪肉清汤抄手 (6 pcs)

\$9.80

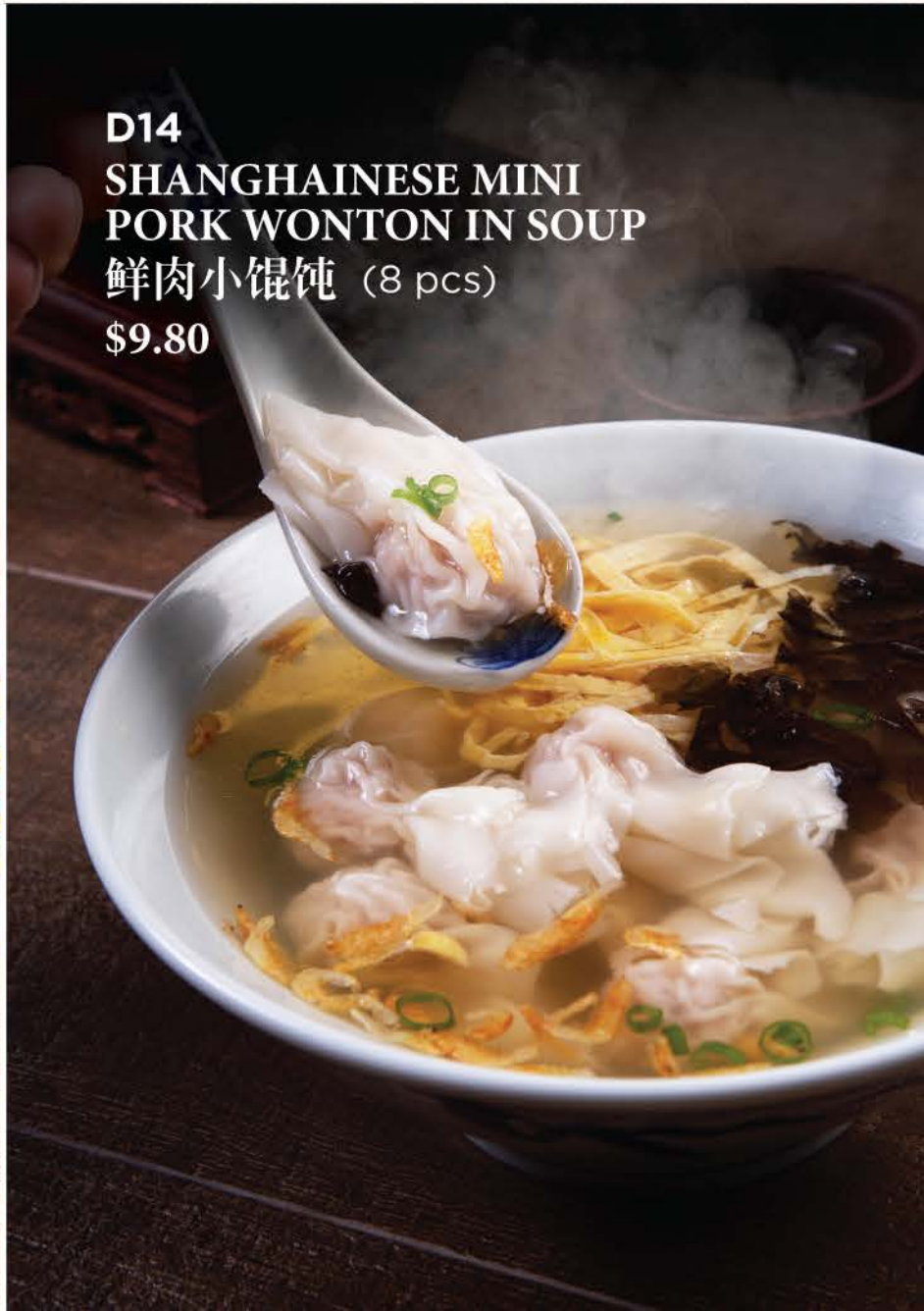


D14

SHANGHAINESE MINI
PORK WONTON IN SOUP

鲜肉小馄饨 (8 pcs)

\$9.80





D15 👍

**STEAM PRAWN & ROE WITH
SQUID INK DUMPLINGS**

鱼籽鲜虾蒸墨鱼汁饺

\$13.80



**D17
STEAMED PRAWN
DUMPLINGS**

蒸虾饺

\$8.80



D16

**STEAMED BUN &
DEEP FRIED BUN (V)**

金银小馒头

\$10.80



D18

**STEAMED PORK
& ROE SHAO MAI**

猪肉鱼籽烧卖

\$7.80



D19

**SHALLOT
PANCAKE (V)**

葱油饼

7.80

D20

**PAN-FRIED GARLIC
CHIVE POCKETS (V)**

韭菜盒子

\$9.80



COLD
DISHES



C01 🍑

OLD BEIJING FOUR SEASONS

(sea cucumber salad, glazed hawthorn fruit, pork terrine, drunken chicken)

凉拌宫廷四喜

\$29.80



C02

CHILLED JELLY FISH WITH SHREDDED DUCK SALAD (GF)

鸭丝拌海蜇头

\$16.80



C03

DUCK WEB WITH MUSTARD SAUCE (GF)

芥末鸭掌

\$18.80



C04 👍

FOIE GRAS IN
MOUTAI BRINE (GF)

茅台鹅肝

\$36.80



C05

SZECHUAN STYLE
MOUTH WATERING
SPICY CHICKEN

口水鸡

\$14.80



C06

OKRA SALAD IN
VINAIGRETTE (V, GF)

拌秋葵

\$13.80



C07
EDAMAME WITH
SEA SALT (V, GF)
冰镇海盐毛豆
\$8.80



C08
MARINATED DUCK TONGUE
WITH BALLON FLOWER IN
MUSTARD SAUCE (GF)
柠檬贡菜拌鸭舌
\$16.80



C09
CHILLED SILKEN
TOFU WITH CENTURY
EGG IN SOYA DRESSING
皮蛋豆腐
\$12.80



C10
SMASHED CUCUMBER
SALAD IN VINEGAR (GF)
鲜拌黄瓜
\$8.80





STARTERS





👍 E01

GLAZED CHERRY
TOMATOES STUFFED
WITH CRISPY MUSHROOM
SALAD (V, GF)
番茄脆菇沙拉
\$18.80

E02 👍

KING CRAB MEAT SALAD
WITH MANGO SALAD IN
CRISPY TART
日本长腿蟹肉配芒果
\$19.80



E03 👍

SHANGHAINESE
RADISH PASTRY (V)

萝卜丝酥饼

\$13.80



E04 👍

SEAFOOD PARCEL WITH
BLACK TRUFFLE SAUCE

黑松露海鲜钱袋

\$14.80



E05
CHICKEN SAN CHOI BAO (GF)
(min 2 pcs)
鸡肉生菜包 (两个起售)
\$6.80 / each



E06
VEGETARIAN
SAN CHOI BAO (V, GF)
(min 2 pcs)
素生菜包 (两个起售)
\$6.80 / each



E07
ROAST DUCK
SPRING ROLL
韭菜鸭丝小春卷 (3 pcs)
\$9.80



E08
ASIAN GREENS WITH
SHIITAKE MUSHROOM
SPRING ROLL (V)
三丝素春卷 (3 pcs)
\$8.80



E09
PRAWN TWISTER ROLL
WITH KEWPIE MAYO
春成纸包虾
\$12.80



汤羹

SOUP



S01 

SUPERIOR
COMBINATION SOUP

(serves 4)

全家福

\$42.80





S02 
**MINI BUDDHA JUMP
OVER THE WALL (GF)**
御膳佛跳墙 (一人用)
\$29.80



S03 
**DOUBLE BOILED MELON,
CORDYCEP FLOWER, DRY
SCALLOP & PORK SOUP (GF)**
虫草花节瓜猪展盅 (一人用)
\$13.80

S04 
**SUPREME
SHARK FIN SOUP**
宫廷鱼翅羹 (一人用)
\$24.80



S05 
**DOUBLE BOILED
CHICKEN & MATSUTAKE
MUSHROOM SOUP (GF)**
野菌土鸡盅 (一人用)
\$12.80



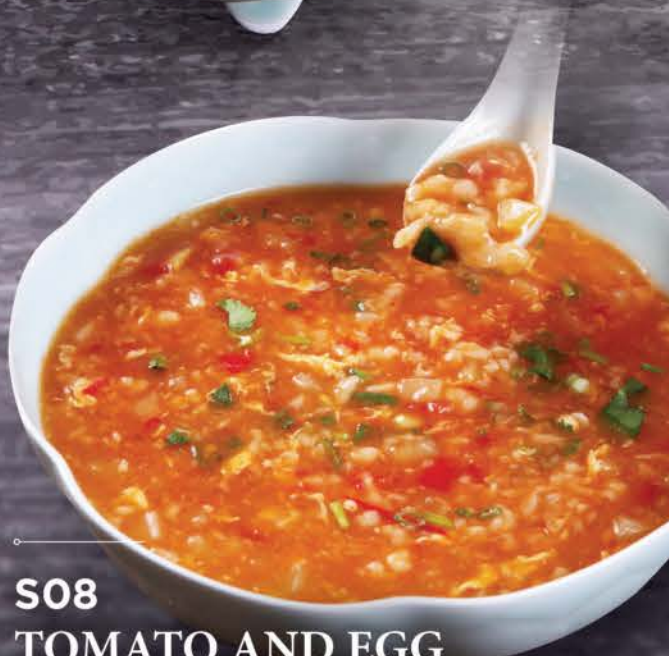
S06
**HOT & SOUR
SOUP**
酸辣汤
\$7.80



S07
**CHICKEN &
SWEET CORN
SOUP**
鸡茸玉米羹
\$7.80



S08
**TOMATO AND EGG
FLOWER DROP SOUP**
(serves 2)
老北京疙瘩汤 (二人用)
\$16.80



海鮮

FRESH SEAFOOD



SF01
FRESHLY SHUCKED
ST. HELENS OYSTER (GF)
(NATURAL)

塔州生蚝

6 pcs	\$22.80
12 pcs	\$42.80

SF02
DRUNKEN ABALONE (GF)
醉鲍鱼
\$8.80

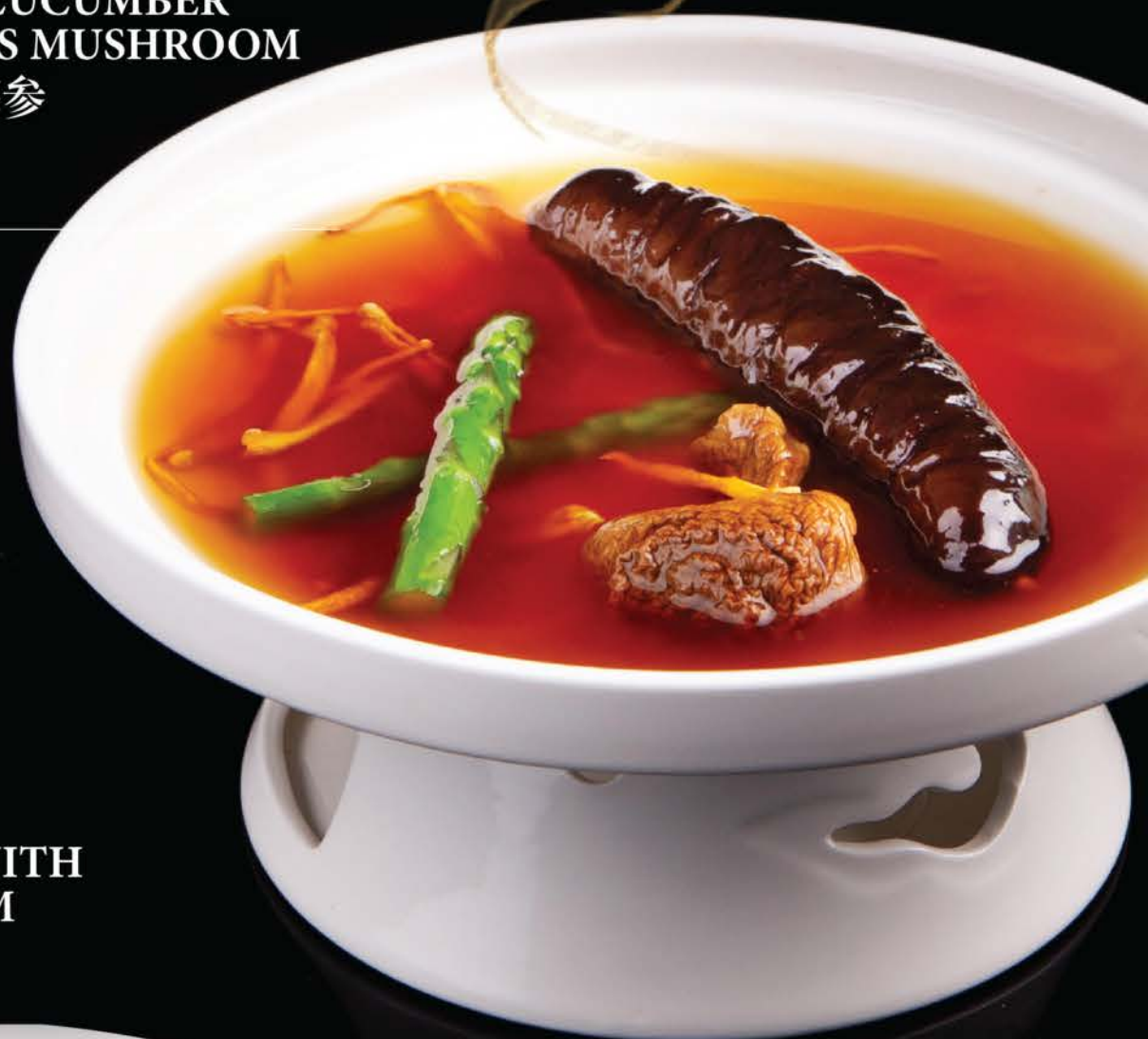


SF03 

BRAISED SEA CUCUMBER
WITH BOLETUS MUSHROOM

虫草花芦笋烩海参

\$15.80

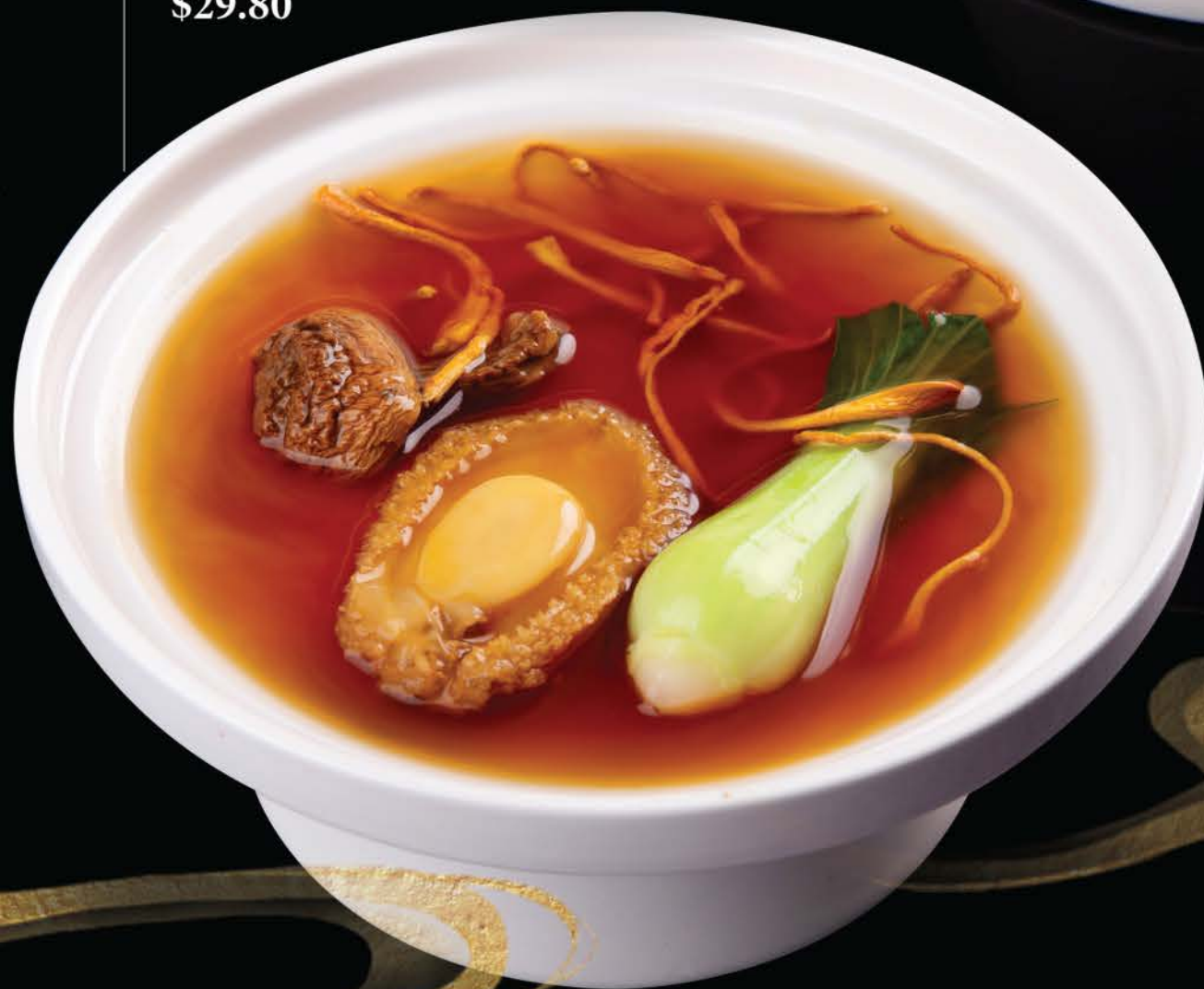


SF04 

BRAISED ABALONE WITH
BOLETUS MUSHROOM

姬松菌烩鲍鱼

\$29.80



市场海鲜

MARKET SEAFOOD



LIVE SEAFOOD (MARKET PRICE) 游水海鲜 (时价)

ST HELEN'S OYSTER 蒸蚝

\$4.50/each (min 6pcs)

HERVEY BAY SCALLOP IN SHELL 蒸带子

\$4.50/each (min 6pcs)

JADE TIGER BABY ABALONE 鲍鱼仔

\$7.50/each (min 6pcs)

LOBSTER

龙虾

SNOW CRAB

雪花蟹

MUD CRAB

肉蟹

LIVE PRAWN

活虾

MORWONG

三刀

CORAL TROUT

星斑

MURRAY COD

花鲈

BARRAMUNDI

盲曹

COOKING STYLE 烹调手法

STIR FRIED WITH GINGER & SHALLOT 姜葱

SINGAPORE CHILLI 新加坡辣椒

XO SAUCE XO酱

TYPHOON SHELTER WITH GARLIC & CHILLI 避风塘

BLACK PEPPER 黑椒

SZECHUAN STYLE 麻辣

FOIE GRAS SAUCE 鹅肝

GINGER SHALLOT & SOY SAUCE 清蒸

SASHIMI 刺身



XO AUSTRALIAN PIPIS 👍

XO酱炒南澳蚬
\$33.80 / lb

add Crispy Vermicelli
or Chinese Donut
另加油条或煎米粉
+ \$10.0



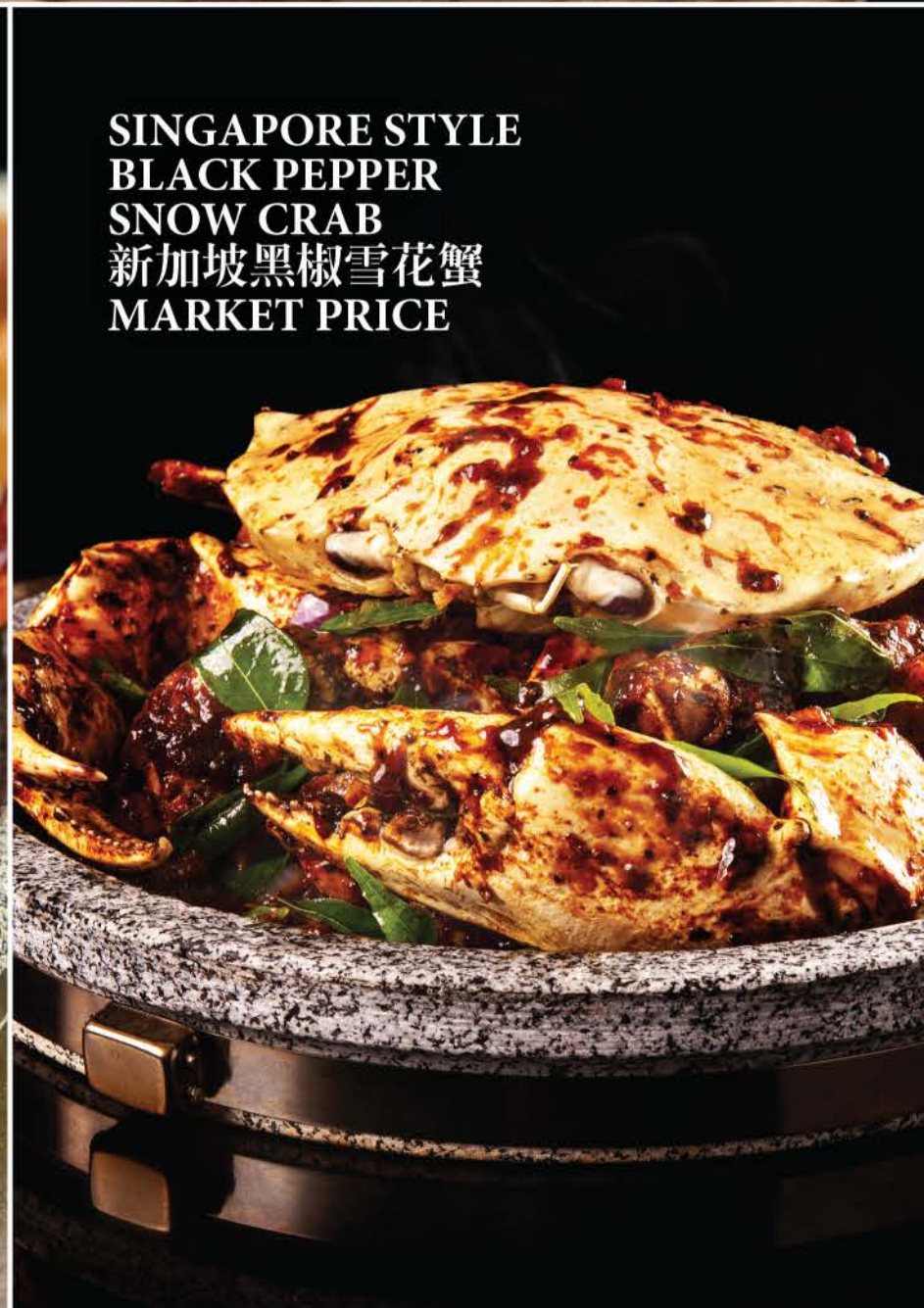
MUD CRAB IN SINGAPORE 👍
CHILLI SAUCE

新加坡辣椒蟹
MARKET PRICE

option 6 deep fried buns + \$10.80



SINGAPORE STYLE
BLACK PEPPER
SNOW CRAB
新加坡黑椒雪花蟹
MARKET PRICE



海鮮類

SEAFOOD

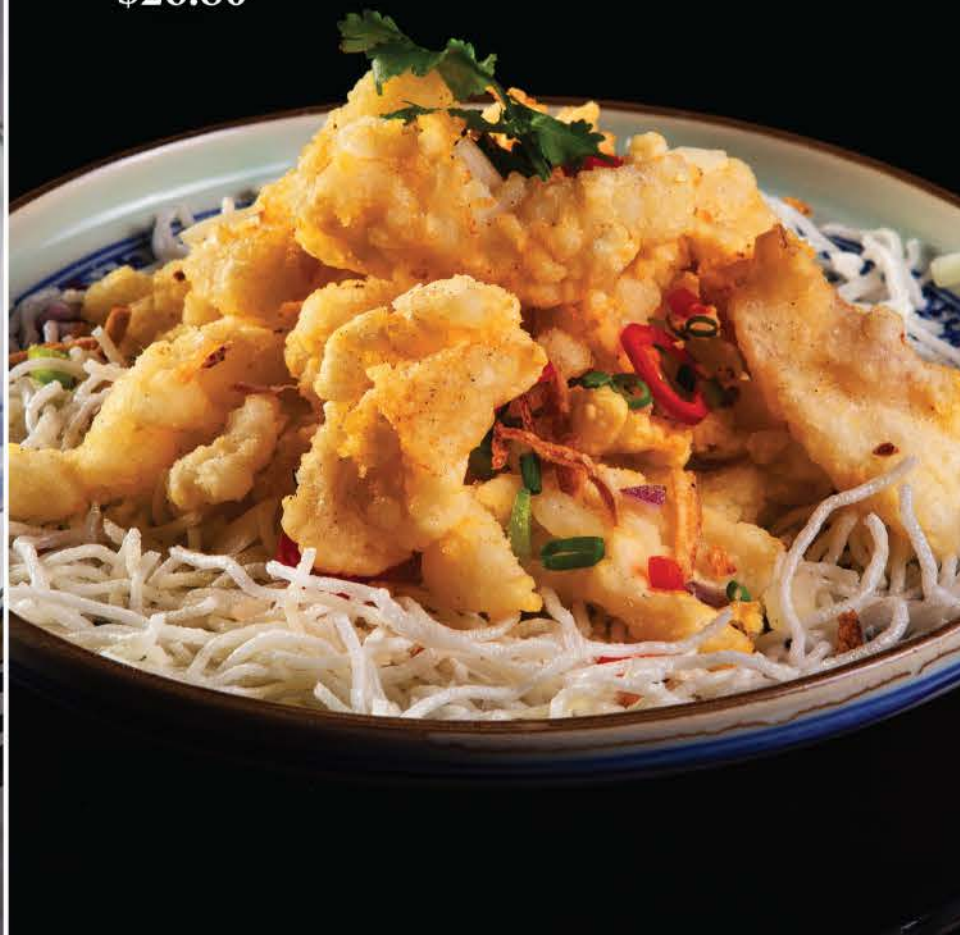


SF05 🍷
LOBSTER MAPO TOFU
龙虾麻婆豆腐
\$69.80

SF06
STIR-FRIED SCALLOP
WITH SNOW PEAS
雪豆炒带子
\$29.80



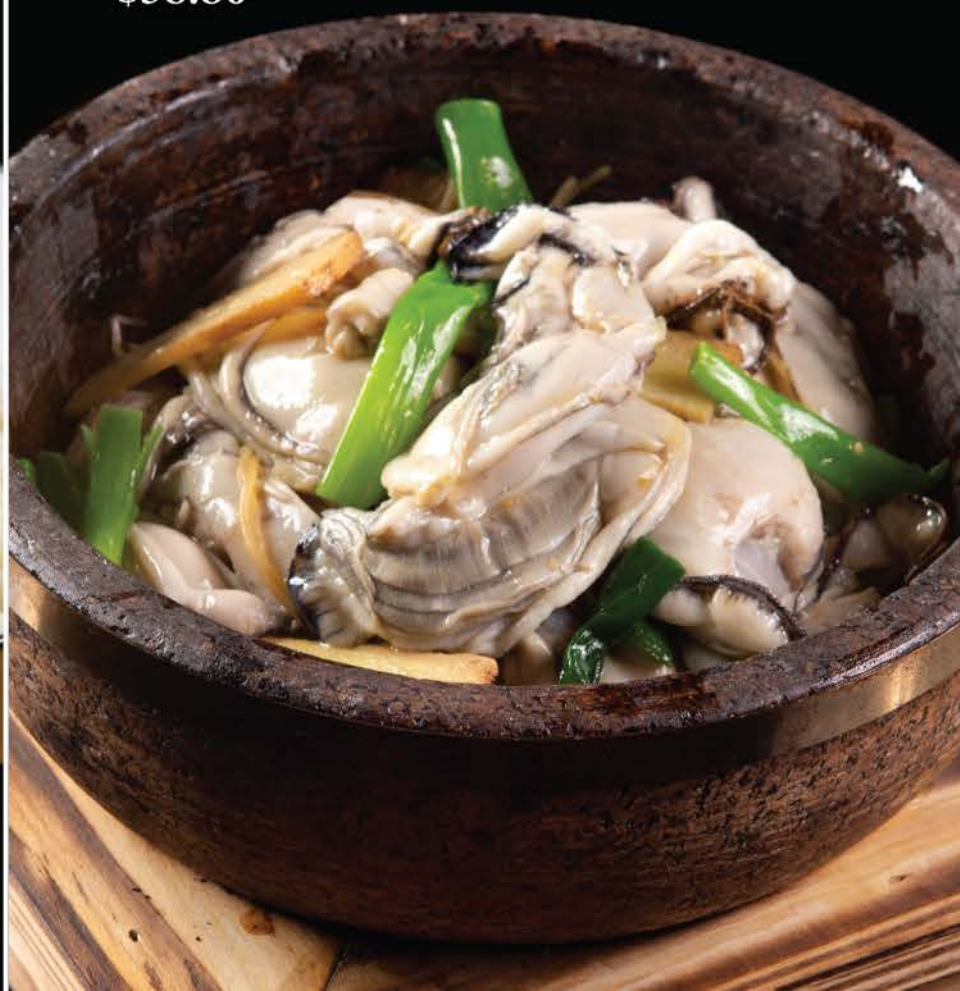
SF07
SALT & PEPPER
CALAMARI
椒盐鱿鱼
\$26.80



SF08
SHANGHAI STYLE
POACHED SCRAMBLED EGG
WHITE WITH CRAB MEAT
赛螃蟹
\$29.80



SF09 👍
SAUTEED GINGER &
SCALLION OYSTERS
姜葱石锅焖靚生蚝 10 pcs
\$38.80



SF10 👍

STEAMED WILD BARRAMUNDI
FISH HEAD WITH PICKLED
RED CHILLI

宫廷剁椒鱼头配粉丝

\$38.80





SF11 👍
**SHANGHAI STYLE
SWEET & SOUR
BARRAMUNDI**
松鼠盲曹
\$36.80

SF12
**PEKING STYLE BRAISED
YELLOW CROAKER IN
SOYA SAUCE**
老北京古法炖黄鱼
\$29.80



SF13 👍
**SINGAPORE STYLE
CHILLI FISH**
星洲石锅鱼
\$36.80



SF14
**SALT & PEPPER
FLOUNDER**
椒盐左口鱼
\$30.80



SF15
HONEY KING PRAWN
WITH WALNUT
蜜糖核桃大虾
\$32.80



SF16 👍
SZECHUAN STYLE POACHED
GREY MULLET FILLET WITH
TOFU IN SPICY CHILLI OIL
麻辣豆花水煮乌鱼
\$34.80





SF17
KUNG PO TEMPURA
KING PRAWN
宫保大虾球
\$30.80



SF18
SAUTEED GARLIC
KING PRAWN WITH
SEASONAL VEGETABLE
翠玉大虾球
\$30.80



SF19
CHILLI KING PRAWN
辣椒大虾球
\$30.80



POULTRY



P01 

**SIGNATURE CRISPY QUAIL
IN SALT & PEPPER GLAZE**

招牌秘制椒盐鹌鹑 (min 3 whole quails)

\$9.80 / each

P02
FREE-RANGE WHITE CUT
CHICKEN WITH GINGER
SAUCE (GF)

白切黄油走地鸡

half \$29.80

whole \$57.80



P03
HONEY CHICKEN

蜜糖鸡

\$25.80



P04
CHONGQING CRISPY
CHILLI CHICKEN WING

重庆歌乐山辣子鸡

\$30.80



P05 🍑

CHONGQING STYLE POACHED DUCK BLOOD
CURD IN SPICY CHILLI OIL

鴨血旺

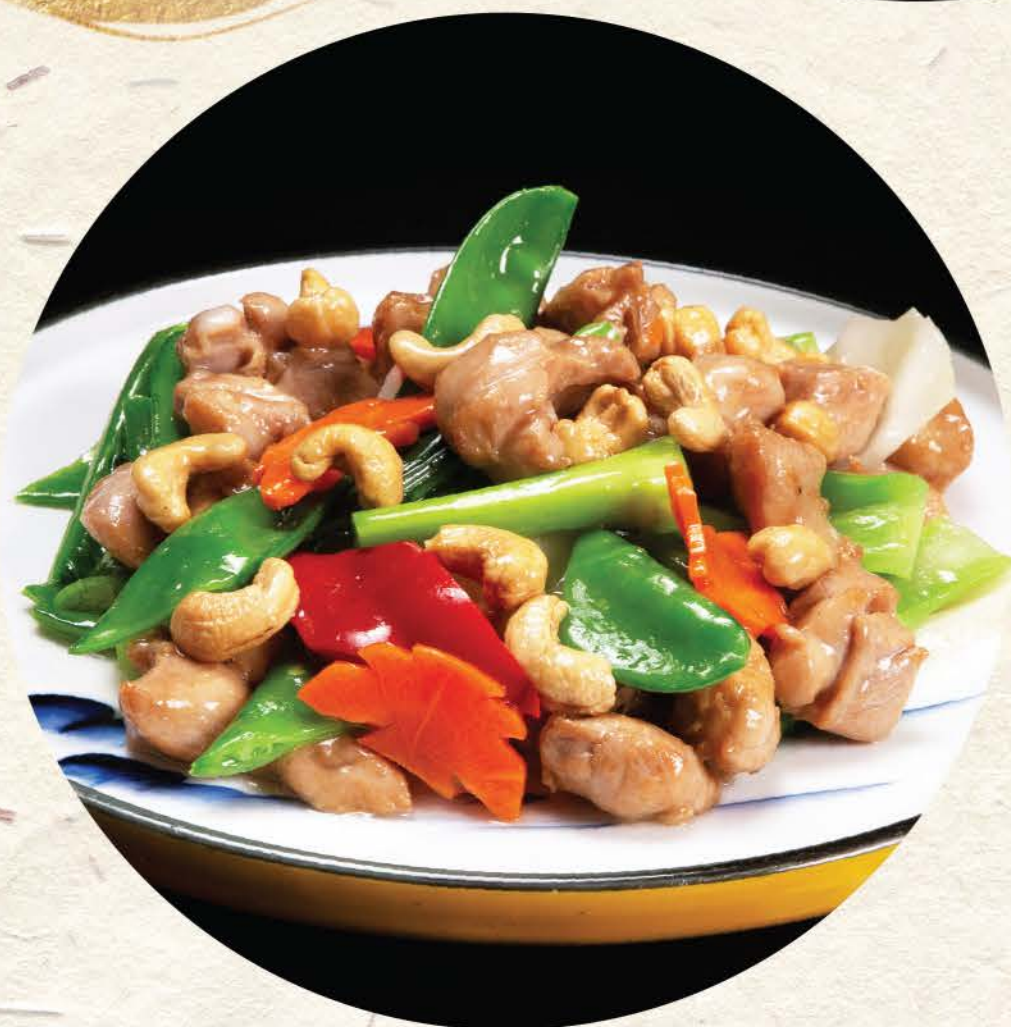
\$34.80



P06
KUNG PO
CHICKEN
宫保鸡丁
\$24.80



P07
DICED CHICKEN
WITH CASHEWS
腰果鸡丁
\$25.80





和牛



KAGOSHIMA A5 WAGYU

Kagoshima Japanese Wagyu is very tender with balanced texture. It offers good marbling and mouthwatering robust beef flavour.

W01 🍑

SAUTEED
WITH BLACK GARLIC

黑蒜片

SAUTEED IN
BLACK PEPPER

黑椒

BLACK TRUFFLE SAUCE

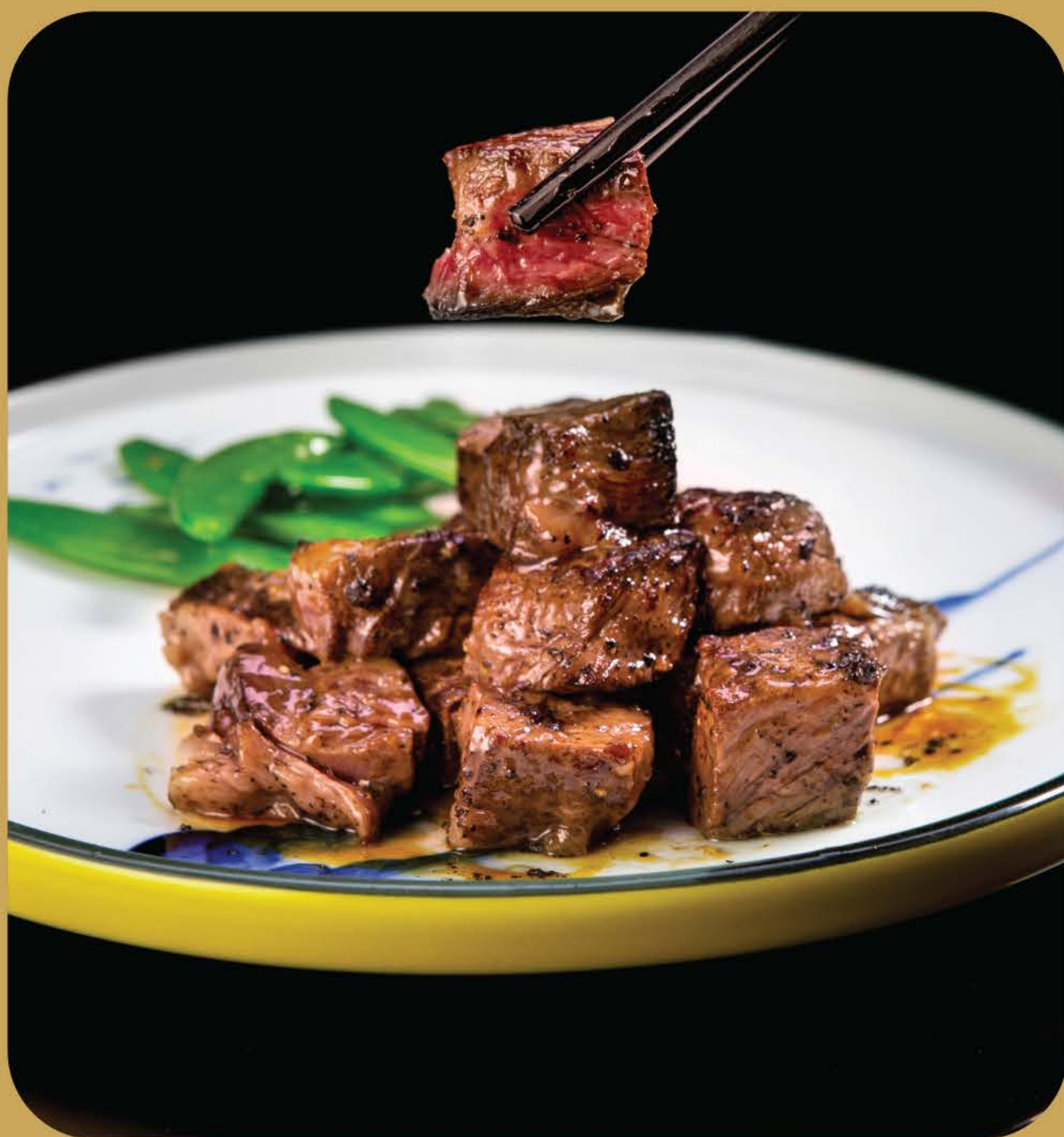
黑松露

\$49.80

100g/minimum 200g

牛肉類

BEEF



B20 

PAN-FRIED AUSTRALIAN WAGYU
BEEF WITH BLACK TRUFFLE SAUCE
/ BLACK PEPPER SAUCE

黑松露/黑椒和牛粒

\$39.80

B21 🍷

CRISPY SHREDDED BEEF
IN SWEET & SOUR SAUCE

甜酸牛柳丝

\$26.80



B22 🍷

DONGPO FIVE SPICES
BEEF SHORT RIBS

东坡牛仔骨

\$32.80

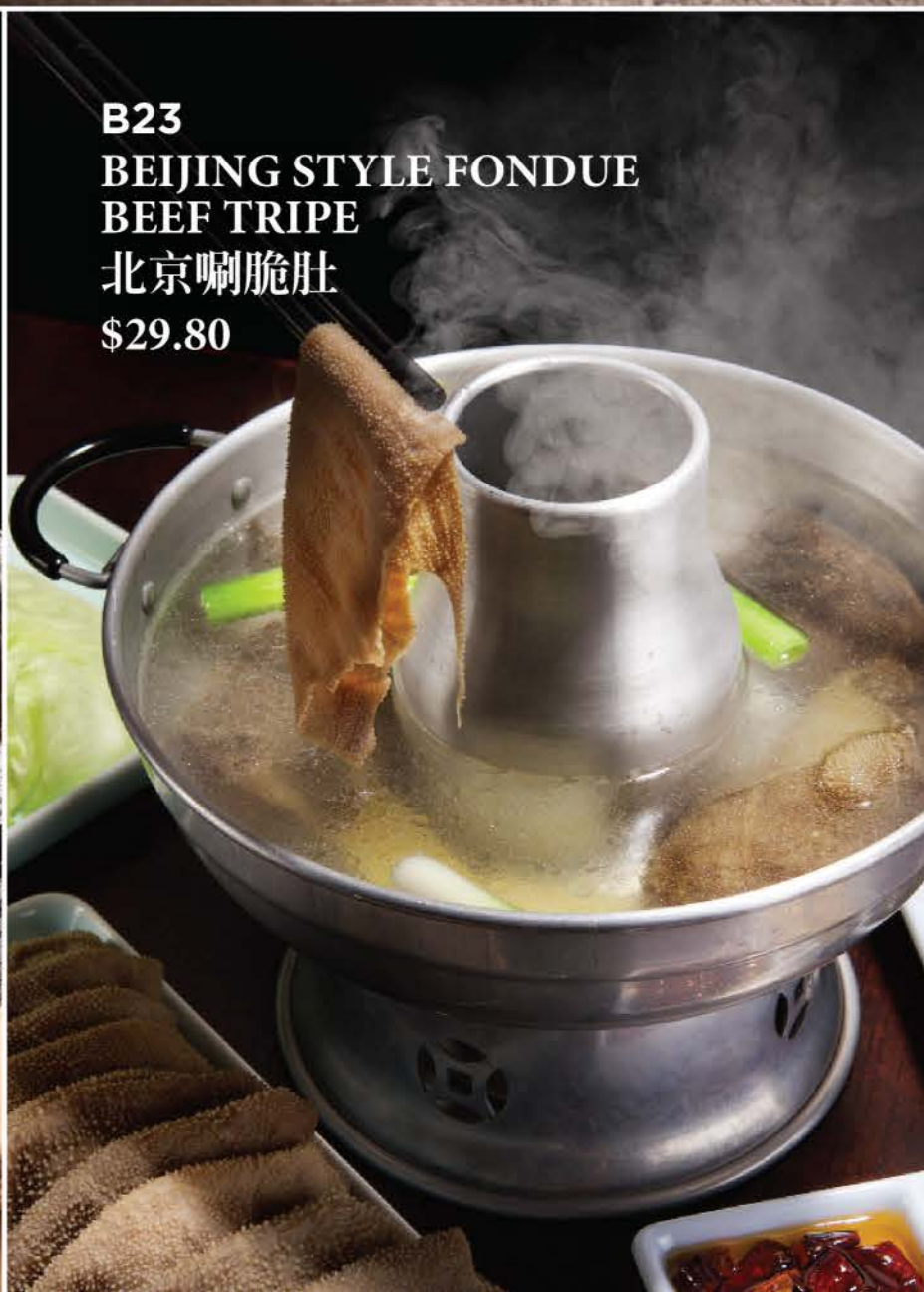


B23

BEIJING STYLE FONDUE
BEEF TRIPE

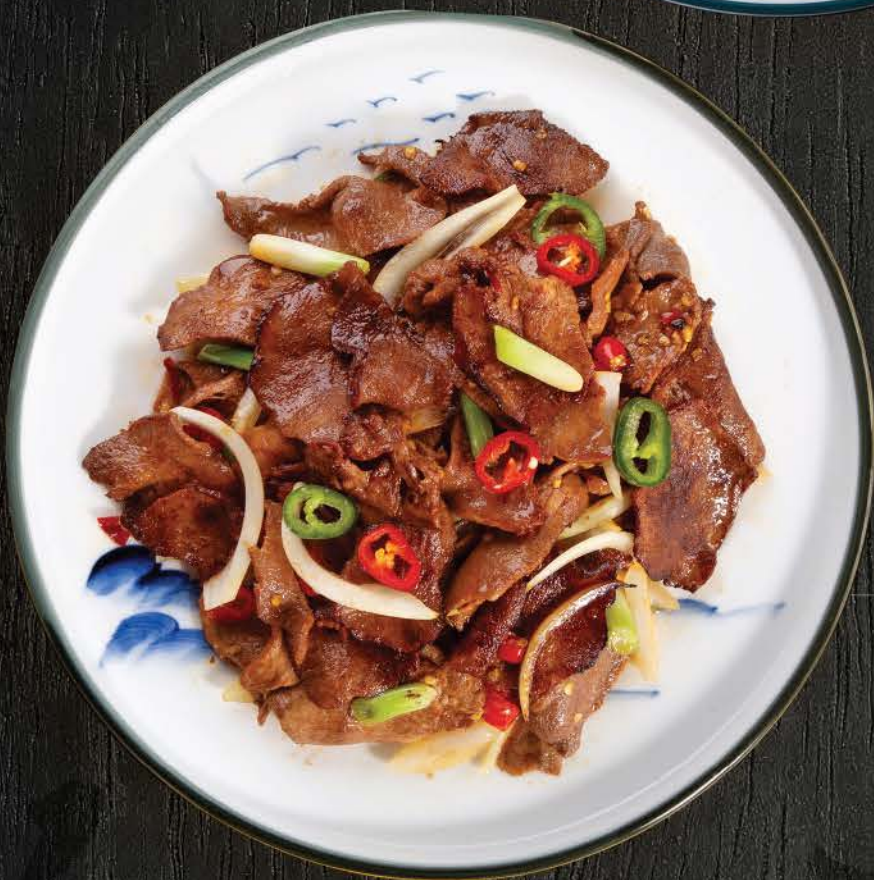
北京喇脆肚

\$29.80





B24
STIR-FRIED BEEF
WITH CHINESE
BROCCOLI
芥兰炒牛肉
\$27.80



B25
FLASH-FRY OX TONGUE
WITH FRESH CHILLI
GINGER & SHALLOT
火爆牛舌
\$30.80



B26
STIR-FRY BLACK
PEPPER STEAK
黑椒炒牛柳
\$27.80



B27
GRANDPA
BRAISED OXTAIL
石锅法式牛尾骨
\$36.80



猪肉类

PORK



P30 🍗

BEIJING SHREDDED PORK IN
SWEET BEAN SAUCE WITH
STEAMED BUN

京酱肉丝荷叶夹包

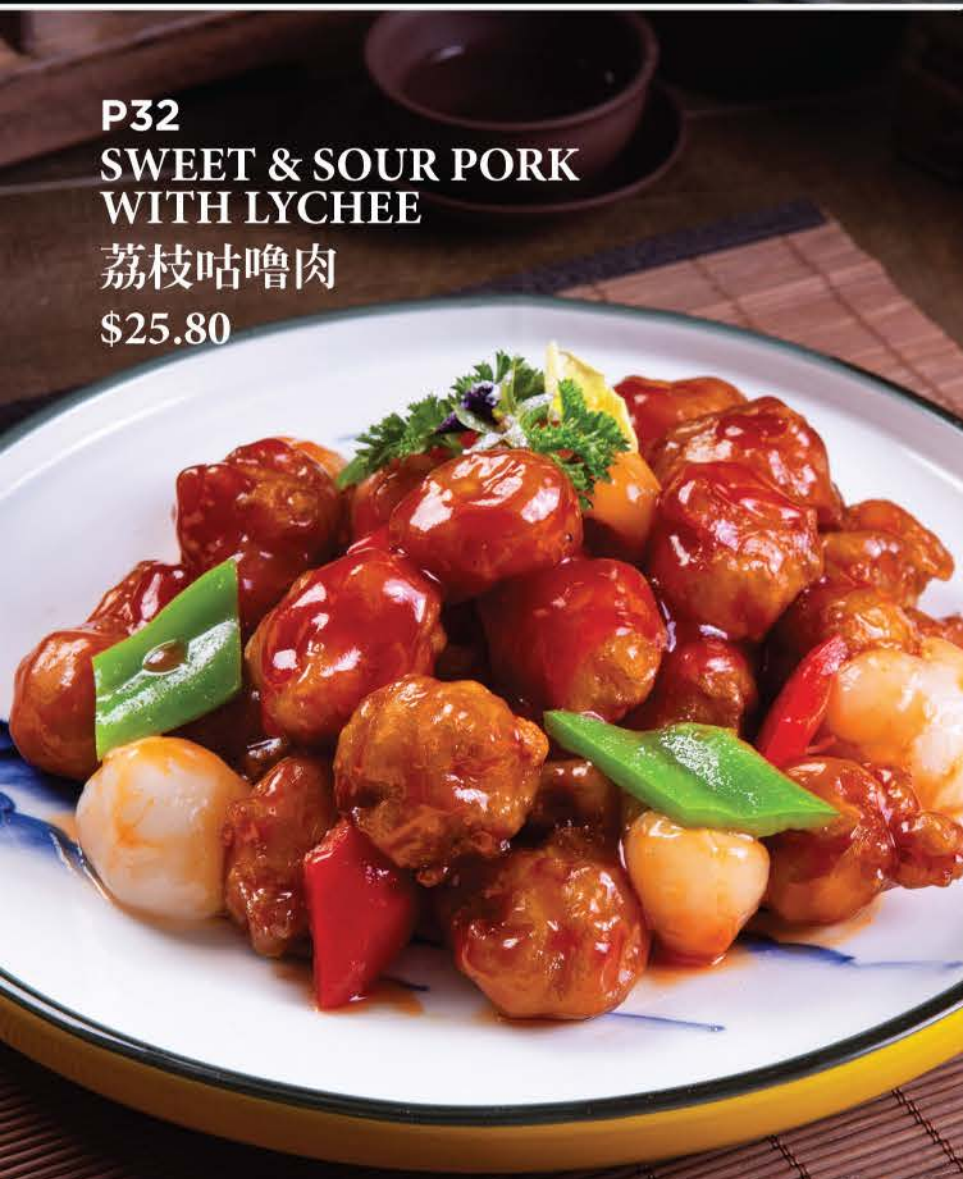
\$32.80

add extra 6 steamed buns + \$6.50

P31
SMOKED LEMON GRASS
PORK RIBS
香茅熏猪排
\$31.80



P32
SWEET & SOUR PORK
WITH LYCHEE
荔枝咕嚕肉
\$25.80



P33
STIR-FRY HOMETOWN
STYLE PORK WITH DRY
TOFU AND FRESH CHILLI
豆腐干萝卜鲜椒小炒肉
\$27.80



P34
**BRAISED SEA CUCUMBER
WITH PORK BELLY**
扣肉烩海参
\$42.80



P35
**STIR FRY ORGANIC CAULLINI
WITH DRY CHILLI AND
CHINESE PROSCIUTTO**
干锅有机花菜
\$28.80



P36
**BEIJING STYLE DEEP-FRIED
HOUSE-MADE MEAT BALLS**
老北京酱炸丸子
\$18.80



P39
BEIJING STYLE BRAISED
PORK OFFALS IN CLAYPOT

老北京卤煮

\$29.80



P37

**SLOW-BRAISED PORK HOCK
WITH SOYA SAUCE AND STAR ANISE**

红烧蹄膀

\$30.80

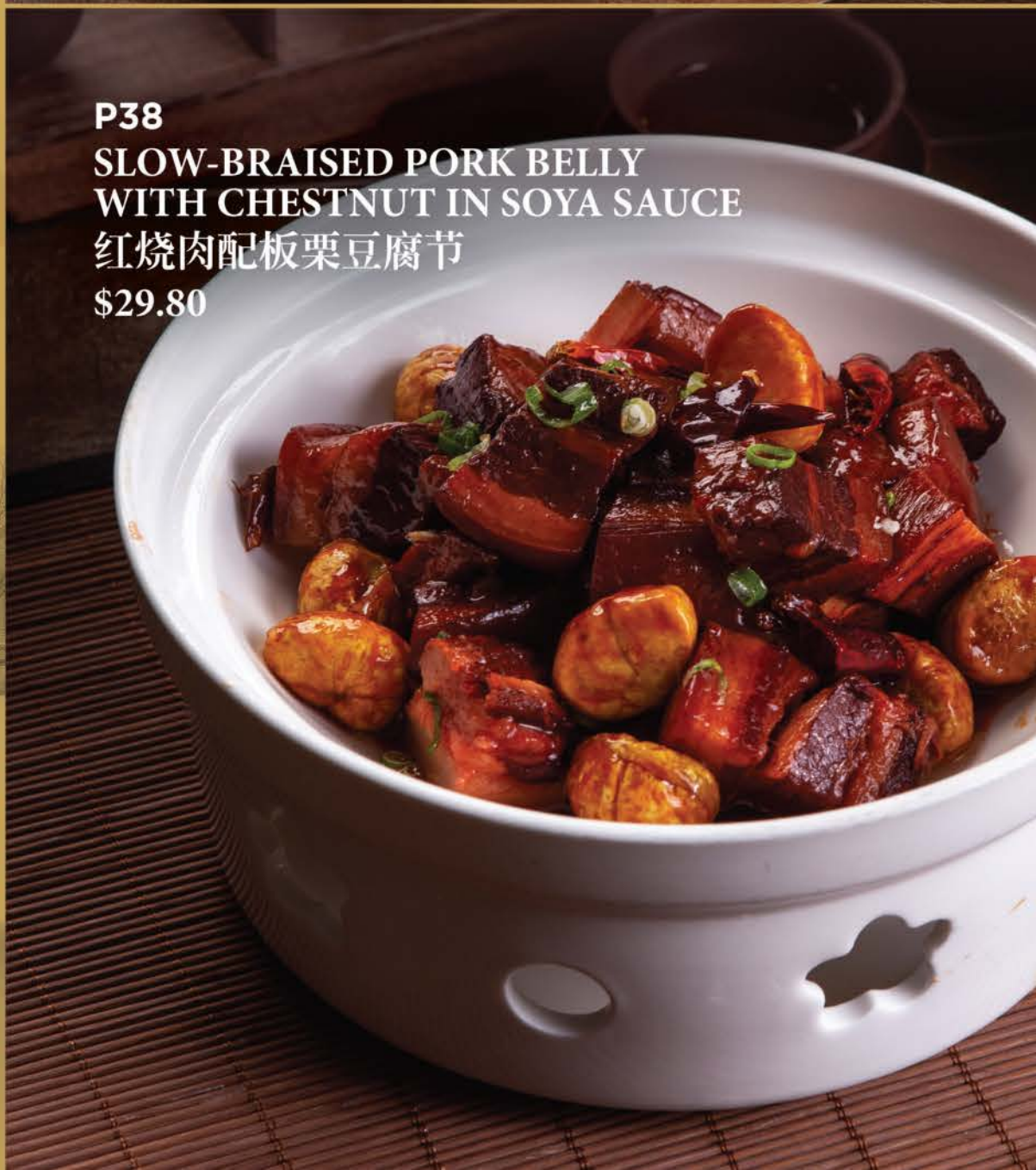


P38

**SLOW-BRAISED PORK BELLY
WITH CHESTNUT IN SOYA SAUCE**

红烧肉配板栗豆腐节

\$29.80





LAMB



L01 

BBQ LAMB RIBS WITH
CHILLI & CUMIN

手撕孜然羊排

\$34.80

L02 🍷
TEPPANYAKI CUMIN LAMB
贝勒爷烤羊肉
\$29.80



豆腐类

TOFU

T01
STEAM THREE EGGS (GF)
(CENTURY EGG, SALTED DUCK
EGG, FREE RANGE CHICKEN EGG)

三色蒸蛋

\$26.80



T02
**STEAM FREE RANGE
EGG WITH PIPI (GF)**
蚬蒸走地鸡蛋豆腐

\$28.80



T03 🍷

**BLACK TOFU WITH
BLACK GARLIC SAUCE (V)**

山珍黑蒜自制黑豆腐

\$26.80



T04

**MAPO TOFU
麻婆豆腐**

\$20.80

vegetarian
option available



T05

**CRAB ROE & SOFT
TOFU STEW**

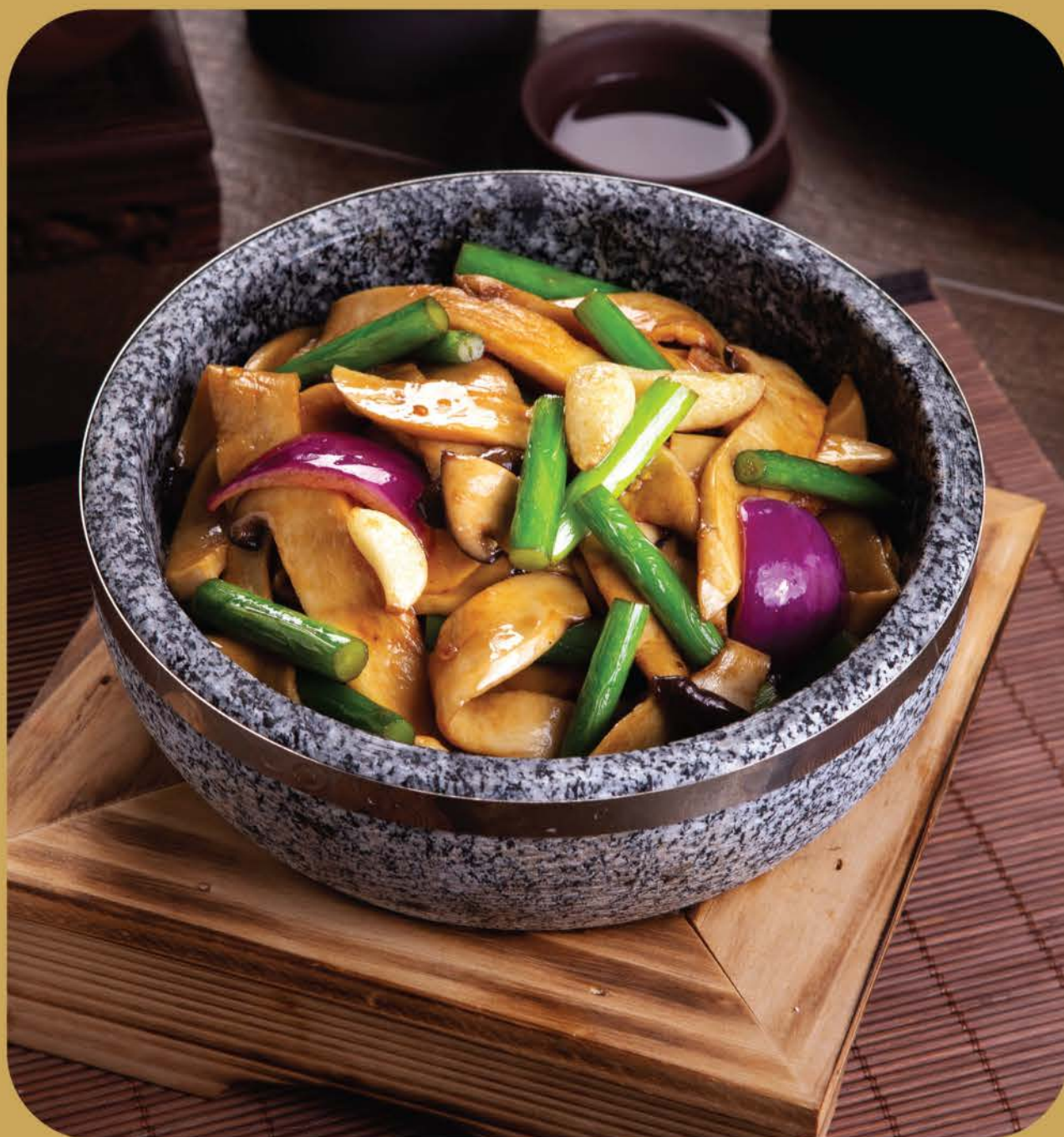
蟹黄豆腐

\$29.80





VEGETABLE



V01

STIR FRY KING OYSTER
MUSHROOMS WITH GARLIC
SHOOT IN CHILLI SAUCE

石锅杏包菇

\$26.80

V02
BRAISED GLUTEN PUFF
WITH ENOKI MUSHROOM (V)
面筋煲
\$22.80



V03
STIR-FRY OKRA WITH FRESH
CHILLI & GARLIC (V, GF)
鲜椒炒秋葵
\$26.80



V04
SAUTÉED FRENCH BEANS
WITH DRIED SHRIMPS
AND GROUND PORK (GF)
干煸四季豆
\$23.80



V05
TWICE COOKED EGGPLANT
WITH CHILLI VINAIGRETTE (V)
鱼香茄子
\$22.80



V06
STIR FRY LOOFAH MELON
WITH EDAMAME BEANS
& SHRIMP
 丝瓜虾米烩毛豆
 \$25.80



V07
STEAMED LOOFAH MELON
WITH GLASS NOODLES (V)
 丝瓜蒸粉丝
 \$25.80



V08
BABY SPINACH POACHED IN
SUPERIOR SOUP WITH CENTURY
EGG & SALTED DUCK EGG
 上汤金银蛋菠菜
 \$28.80



V09
SEASONAL ASIAN GREENS (V)
 chinese broccoli / asian lettuce /
 baby spinach / water spinach / bok choy
 芥兰 / 油麦菜 / 菠菜 / 通心菜 / 白菜
 \$22.80
 snow pea sprouts 豆苗 \$24.80

V10

**STIR-FRIED SNOW PEA
SPROUT WITH MUSHROOMS**

姬菇炒豆苗

\$26.80



V11

**STIR-FRY CHINESE
CABBAGE WITH
GLASS NOODLE (GF)**

粉丝炒包菜

\$24.80





RICE & NOODLE



NO1 🍷

BEIJING ZHA JIANG NOODLE WITH
CHINESE PORK BOLOGNESE IN
SWEET BEAN SAUCE

老北京炸酱面

\$15.80



R01 🍑

PUFFED RICE WITH
SEAFOOD TOBIKO IN
SUPREME STOCK (GF)

财运滚滚海鲜泡饭

\$28.80



R02 🍑

BABY ABALONE WITH
ABALONE SAUCE ON
BLACK TRUFFLE RICE

鲍鱼饭

\$14.80





R03
SIGNATURE
SHREDDED DUCK
FRIED RICE (GF)
老北京特别炒饭
\$15.80

R04
YANGZHOU FRIED RICE
CLASSIC COMBINATION
FRIED RICE (GF)
扬州炒饭
\$15.80



R05
XO PRAWN
FRIED RICE (GF)
XO 虾球炒饭
\$17.80

R06
VEGETABLE
FRIED RICE
素菜炒饭
\$15.80



R07
STEAM JASMINE RICE
白饭
\$3.00 / per bowl

N02 🍷

**SPECIAL BRAISED
BEEF NOODLE SOUP**

红烧牛肉汤面

\$16.50



N03

**DAN DAN SPICY PORK
MINCE NOODLE**

四川担担面

\$13.80



N04
PORK WONTON
NOODLE SOUP
猪肉馄饨汤面
\$15.80



N07
SZECHUAN
HOT & SOUR
NOODLE SOUP
酸辣汤面
\$14.80

N05 🍑
SHANGHAI STYLE
DRY NOODLE WITH
SHALLOT OIL (V)
葱油拌面
\$9.80



N06
SZECHUAN STYLE
POACHED CHILLED
CHICKEN WITH NOODLE
口水鸡面
\$15.80





N08
**STIR FRY NOODLE WITH
SHREDDED PORK &
GREEN BEANS**
四季豆丝干炒面
\$15.80



N09
**STIR-FRY BEEF
RICE NOODLE**
干炒牛河
\$15.80



N10
E-FU NOODLE (V)
长寿伊面
\$17.80



N11
**SEAFOOD COMBINATION
CRISPY NOODLE**
海鲜双面黄
\$18.80



DESSERT





D50 👍

OLD BEIJING FOUR SEASONS DESSERT (V)
(red bean rice scroll, mix nuts in glutinous rice ball,
hawthorn fruit jelly, mung bean cake)

京四件(驴打滚, 艾窝窝, 山楂糕, 豌豆糕)

\$22.80

EMPRESS DOWAGER
FAVOURITE DESSERT!



D51
DEEP FRIED ICE CREAM
BALL WITH MAPLE SYRUP (V)
炸冰淇淋
\$9.80



D52
EGG YOLK CUSTARD
SESAME BALL (V) (2 pcs)
流沙芝麻球
\$8.80



D54
OLD BEIJING
YOGHURT DRINK (V)
老北京酸奶
\$8.80



D53
WALNUT BUN
核桃包 (2 pcs)
\$8.80

D55
EGG CUSTARD
BUN (2 pcs)
流沙包
\$8.80



D56
SWEET POTATO
BALLS (V) (6 pcs)
地瓜球
\$9.80





D57
TOFFEE FRUIT (V)
冰糖葫芦
\$7.80 / each



D58
WHITE FUNGUS IN
ROCK SUGAR SOUP (V)
冰糖银耳
\$8.80



D59
OSMANTHUS FLOWER
AND GOJI JELLY (V)
枸杞桂花糕
\$8.80



D60
PAN-FRIED RED
BEAN PANCAKE (V)
豆沙锅饼
\$10.80



D61
GLUTINOUS RICE CAKE
WITH BLACK SUGAR (V)
红糖糍粑
\$12.80

Disclaimer: All pictures are for reference only. Presentation can be changed without prior notice. Dishes may contain traces of nuts, eggs, wheats, soybean, peanuts, tree nuts, sesame seeds, fish, shellfish, gluten & dairy products. Management holds no responsibility to allergy issues.