

**\*\*Chinatown Has Waited Two Hundred Years**

**For the Arrival of Yuxiyuan's Authentic Beijing Roast Duck\*\***

For generations, Chinatown longed for an authentic Beijing roast duck—one crafted with royal technique, precise fire control, and the timeless elegance of tableside carving.

As early as the year 2000, while serving as the chef at the Chinese Consulate in San Francisco,

Chef Han quietly made a promise to himself:

“One day, I will bring true Beijing roast duck to this city.”

Yuxiyuan is the fulfillment of that dream, more than twenty years in the making.

A former national state banquet chef, Chef Han brought the most rigorous and authentic Beijing roasting methods to San Francisco, allowing the city to finally taste a duck that resonates with the true spirit of Beijing.

Yuxiyuan's roast duck is more than just a signature dish; it embodies the refinement of imperial cuisine, the depth of Beijing flavors, and the craftsmanship passed down through generations.

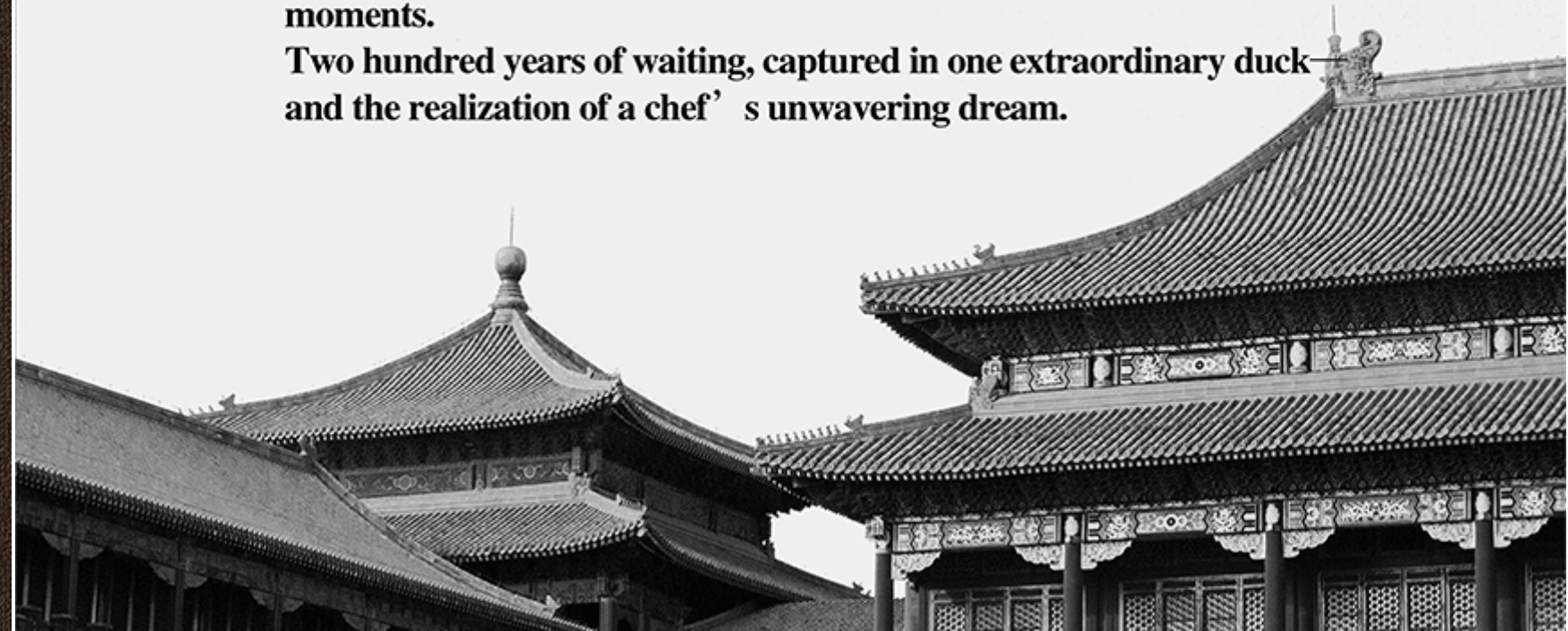
From our Caviar Peking Duck to Beijing-style cold dishes and refined stir-fries,

every plate reflects the heritage of Beijing in a modern culinary setting.

Whether it's a gathering with friends, a family celebration, a birthday dinner,

or a business occasion, Yuxiyuan offers an elegant setting for memorable moments.

Two hundred years of waiting, captured in one extraordinary duck—and the realization of a chef's unwavering dream.



# DRINK

Traditional Beijing Sour Plum Soup  
(Chinese Coco cola)

老北京酸梅汤 (纯手工熬制 5 小时)

Cup \$8 Pitcher \$18

1



Austin Hope Cabernet  
Sauvignon 2022

Austin Hope 赤霞珠 2022

\$138

2

The Perfect Companion  
to Peking Duck\*\*

A distinguished Paso Robles Cabernet Sauvignon with rich notes of black cherry, cassis, and elegant oak, finishing long and smooth. An exceptional match with our Peking Duck, especially the Caviar Peking Duck, offering beautifully layered and complementary flavors.

烤鸭的完美伴侣

顶级 Paso Robles 赤霞珠，酒体饱满而优雅，带有黑樱桃、黑加仑与细腻橡木香气，余韵深长。与本店北京烤鸭，尤其是鱼子酱烤鸭完美契合，层次相辅、风味相映。

Austin Hope

2022

Paso Robles

CABERNET SAUVIGNON

PASO ROBLES IS ONE OF CALIFORNIA'S MOST PASTORAL DOMAINS. ITS NAME ROUGHLY TRANSLATES TO "PASSAGEWAY OF OAKS," AND INDEED MAJESTIC TREES MARK THE LANDSCAPE AMONGST THE ROLLING HILLS AND NATIVE HABITAT LIE MANICURED VINEYARDS. WHERE IDEAL SOIL EXISTS FOR FARMING CABERNET. DRY WARM CONDITIONS ARE TYPICAL, YET EVENINGS ARE CHILLED BY A BREEZE FROM THE PACIFIC JUST 10 MILES TO THE WEST, ALLOWING THE FRUIT TO RIPEN INTO LUXURIOUS RICHNESS. AT NEARLY 1,000 FEET, SOILS ARE ELEVATED SLA BELLS WHERE SHELL FOSSILS ARE OFTEN FOUND.

Made & Bottled by Austin Hope Winery  
Paso Robles, California  
15% VOL





## Peking Duck

A Revered Dish, Once Reserved for Chinese Emperors and Now a Must at Presidential Banquets and Other Special Occasions, Peking Duck is a Z&Y Specialty. In Our Beijing-Style Version, Each Duck Gets a Careful 48 Hour Preparation to Ensure Flavorful, Tender Meat and a Perfectly Crisped Skin. Carved Tableside, the Duck is Served with Rice Paper Wrappers and Our Own Z&Y Sweet Bean Sauce.

**This restaurant applied Sf mandate 8%**

**Purpose:**

**The SF Mandate fee helps restaurants pay for the city's Health Care Security Ordinance, which mandates that businesses with more than 20 employees contribute towards employee healthcare.**



### Peking Duck

酥不膩北京烤鴨

\$78 (Whole) \$48 (Half)

Served with Roasted Duck, Pancakes, Green Onion, Cucumber, and Paste.

配鴨餅和鴨料

1

Add \$5 for Extra Green Onion, Cucumber and Paste. Add \$6 for Extra Pancakes.

額外的鴨料加 \$5, 鴨餅加 \$6

2

### Duck Bone & Napa Cabbage Soup

白菜粉絲豆腐鴨骨湯

Napa cabbage, glass noodles, tofu, and duck bone broth.

\$18

3



### Caviar Beijing Roast Duck served two ways

魚子醬北京烤鴨 (兩種吃法)

\$98 (Half) \$168 (Whole)

4

We use 12-year-aged caviar, meticulously selected for its rich flavor and smooth texture, creating a luxurious pairing with our golden, crispy Beijing roast duck. Each bite offers a perfect blend of tradition and indulgence.

我們採用 12 年熟成的魚子醬，精選優質魚子，口感醇厚細膩，與金黃酥脆的北京烤鴨完美搭配，每一口都融合了傳統與奢華的極致體驗。



# CHEF' SPECIALITY

The following cooking methods are available for selection:

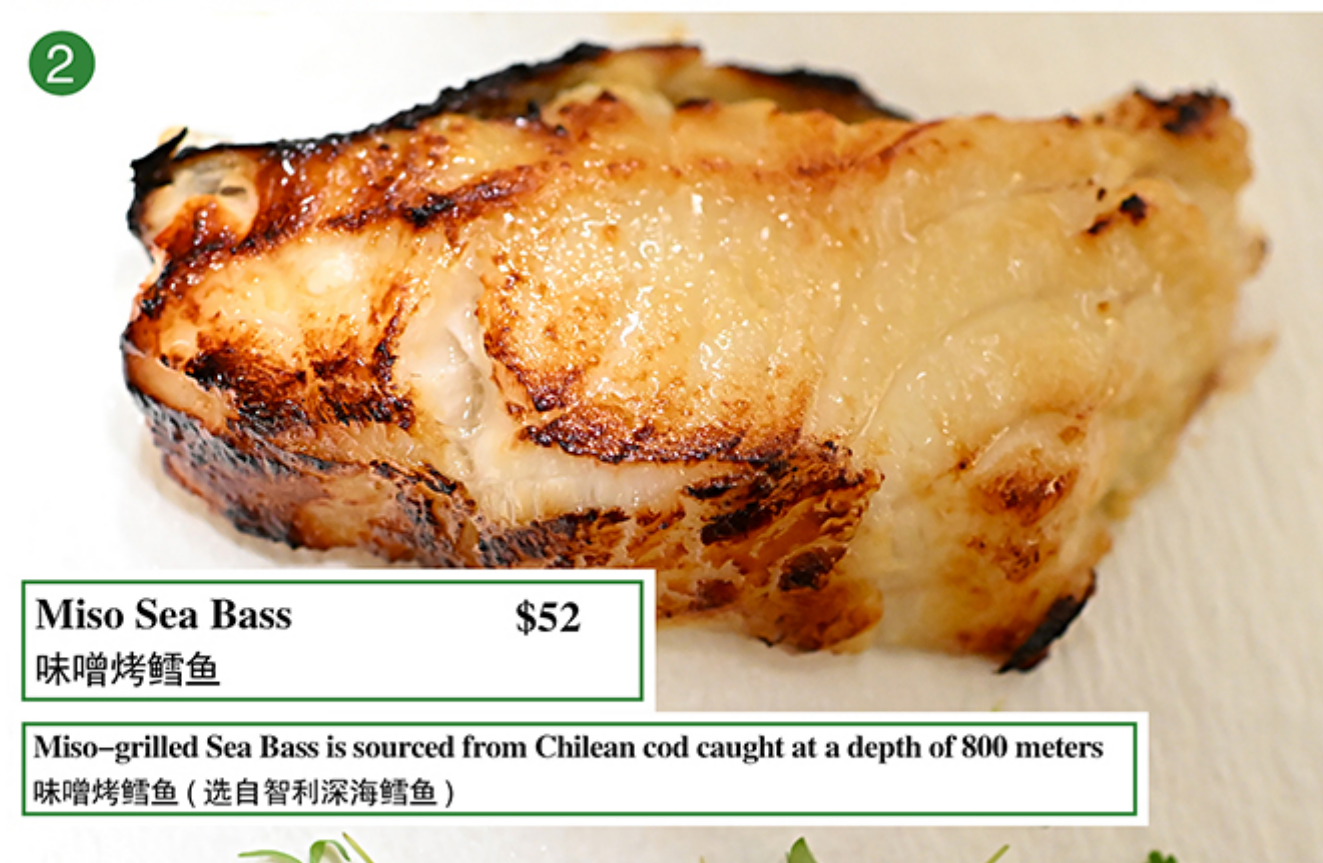
有下列烹饪方法可供 选择:

- 1.Typhoon Shelter Stir-Fried Mud Crab
- 2.Green Onion w/ Ginger,Typhoon shelter
- 3.Lightly Fried Crab with Salt & Pepper
- 4.Baked Mud Crab with Black Pepper

1. 避风塘
2. 葱姜
3. 椒盐
4. 黑胡椒焗



**Chengdu Spicy Crab**  
 成都香辣霸王蟹  
**Seasonal**  
 cauliflower, tofu skin, wide glass noodles,  
 celery, potato strips, and lotus root slices.  
 散花, 豆皮, 宽粉, 西芹, 土豆条, 藕片



**Miso Sea Bass** \$52  
 味噌烤鳕鱼

Miso-grilled Sea Bass is sourced from Chilean cod caught at a depth of 800 meters  
 味噌烤鳕鱼 (选自智利深海鳕鱼)

如果您有忌口等特殊要求, 请在点菜前通知服务员, 以便安排  
 If you have food allergy please tell our manager for special management

# CHEF' SPECIALITY



**Sous Vide Black Pepper Beef Short Ribs** \$45  
 低温慢煮的黑椒牛肋骨



**Honeydew Crispy Shrimp** \$28(Small)6Pcs  
 蜜汁酥皮虾 \$52(Larger)12Pcs

图片仅供参考, 菜品以实物为准  
 Pictures are for your reference only

# APPETIZER

**Beijing Flavor ( Chef Choice )**  
北京味道  
\$25



1



2 **Silky Tofu Tossed with Fresh Kale**  
小葱拌豆腐 6p small \$12 10p larger \$18



3 **Green pepper avocado**  
青椒牛油果  
\$12



4 **Liquor-Saturated Chicken**  
黄酒花雕鸡  
\$12small \$28(Half)



5 **Duck webs with mustard sauce** \$12  
芥末鸭掌



6 **Cucumber Salad (veg)** \$12  
手拍黄瓜

# APPETIZER



7 **Braised platter ( Chef Choice )** \$22  
御食园卤味拼盘



8 **Sichuan Couple's delight** \$16  
夫妻肺片  
(Beef Shank, Beef Tripe and Beef Tendon with Chili Oil)



9 **Peppercorn-Chili Arctic Surf Clam** \$15  
椒麻北极贝



10 **Cherry yam** 6p small \$15 10p larger \$22  
樱桃山药



11 **Sliced Pork Shoulder** \$15  
老北京酱肘花



12 **Japanese seagrass** \$12  
凉拌海草



13 **Szechuan Spicy Chicken** \$16  
口水鸡

# DIM SUM

**Crab & Kurobuta  
Pork Xlb**

**1** 黑豚蟹粉小笼汤包  
4p small \$14  
8p larger \$22

**Black Truffle Xiao Long Bao**

**2** 黑松露小笼汤包  
4p small \$14 8p larger \$22



**3** **Kurobuta Pork Xlb** 4p small \$12  
黑豚小笼汤包 8p larger \$18



**4** **Apple Bun Hawthorn Sauce** small 4p \$12  
山楂苹果包 larger 10p \$25



**5** **Fresh Meat Pastry** small 4p \$12  
鲜肉酥饼 larger 8p \$20



**6** **Beijing braised Pork and offal Stew with Flat bread** \$20  
老北京卤煮火烧

**7** **Spicy Wontons** \$12  
红油抄手 8p

**8** **Spicy Dumplings** \$15  
红油水饺 6p

# DIM SUM



**9** **Beijing Pot Stickers** \$12  
老北京锅贴 (褡裢火烧) 4p



**10** **Pan-Fried Turnip Pancake** small 4p \$12  
萝卜丝酥饼 larger 8p \$20



**11** **Shrimp & Pork Siu Mai** \$12  
三鲜烧卖 4p



**12** **Beef Roll Pancakes** \$15  
牛肉卷饼



**13** **Egg Rolls** \$12  
春卷 3p



**14** **Dumplings w/ Pork & Napa Cabbage** \$15  
白菜猪肉水饺 8p



**15** **Chives & Eggs Pockets** \$15  
韭菜鸡蛋馅饼 4P

**16** **Dumplings w/ Pork & Shrimp** \$18  
三鲜水饺 8p

**17** **Green Onion Pancakes** \$12  
葱花饼

# SOUP



1

**Shredded Tofu Soup** Cup \$10  
文丝豆腐羹 (8-10Per) Bowl \$30



2

**Crab Meat Sour and Spicy Tofu Soup** Cup \$10  
蟹肉酸辣豆腐汤 (8-10Per) Bowl \$35



3

**Hot & Sour Tofu Soup** \$15 (Small)  
酸辣豆腐汤 \$22 (Larger)



4

**Crab Meat with Fish Maw Soup** Cup \$12  
蟹肉鱼肚羹 (8-10Per) Bowl \$45

**Wonton Soup/Hot and Sour Wonton Soup**

5 云吞汤 (原味或酸辣)

\$15 (Small) \$22 (Larger)

**Crab meat, seafood, tofu soup**

6 蟹肉海鲜豆腐羹

Cup \$12 (8-10Per) Bowl \$35

**Scallops and Winter melon soup**

7 干贝冬瓜粒汤

Cup \$10 (8-10Per) Bowl \$30

**Fish maw soup with shredded abalone**

8 鲍参花胶羹

Cup \$15 (8-10Per) Bowl \$60

如果您有忌口等特殊要求, 请在点菜前通知服务员, 以便安排  
If you have food allergy please tell our manager for special management

# SEAFOOD



1

**Sea Cucumber w/Ma Po Tofu** \$28  
海参烧麻婆豆腐



2

**Kung Pao Prawns** \$26  
宫保虾球



3

**Braised Fish Maw with Crab Meat in Yellow Sauce** \$48  
蟹肉扒鱼肚



4

**Braised Sea Cucumber and Beef Tendon in Abalone Sauce** \$45  
鲍汁海参烧牛筋



5

**Grilled Whole Fish with Sichuan Pickles and Yellow Chili** \$49  
酸菜烤全鱼



7

**Golden Fei Teng Fish** \$42  
金牌沸腾鱼

**Wanzhou Grilled Whole Fish** \$49  
万州烤全鱼

图片仅供参考, 菜品以实物为准  
Pictures are for your reference only

# SEAFOOD



Sea Cucumber Stir-fried with Green Onion \$50  
葱烧伙食海参



Sizzling Eel in Brown Sauce \$35  
响油鳝糊



Sweet and Sour Whole Fish \$45  
松鼠鱼



Stir-fried clams with chili \$29  
辣炒花甲

Honey Walnut Prawns \$26  
12 核桃大明虾

Seafood Tofu Claypot \$29  
13 海鲜豆腐煲

Spicy Fish with Chili Oil \$29  
14 麻辣功夫黑鱼片

Crispy Garlic Prawns \$26  
15 蒜蓉椒盐大虾

Sweet & Sour Prawns with Pineapple \$26  
16 菠萝咕咾虾

Wok-Fried Squid in Classic Street-Style Seasoning \$26  
17 干锅鱿鱼

# POULTRY



Kung Pao Chicken \$25  
1 宫保鸡丁



Chicken Minced Meat Lettuce Wrap  
2 生菜包炒鸡松 small \$26 larger \$35



Special Soy Sauce Chicken  
豉油贵妃鸡 \$28 (Half) \$56 (Whole)



Chicken with Explosive Chili Pepper \$28  
重庆飘香辣子鸡

Sweet & Sour Chicken with Pineapple \$25  
5 菠萝咕咾鸡

Crispy Duck Legs \$28  
6 椒盐香酥鸭腿

Orange Flavored Chicken \$25  
7 陈皮鸡

# BEEF & LAMB

Diced Angus steak with black pepper  
黑椒安格斯牛扒粒 \$38



1



2

Royal Style Grilled Lamb \$26  
贝勒爷葱爆羊肉



4

Tender Beef w/ Spicy Red Chili \$29  
鲜椒和牛



3

Beef Brisket & Turnip in a Clay Pot \$25  
萝卜清炖牛腩

Beef w/ Flaming Chili Oil \$26  
6 水煮牛肉

Iron Plate Cumin Lamb \$25  
5 铁板孜然羊肉

Mongolian Beef \$25  
7 蒙古牛肉

招牌  
美味必点菜

# HOT & SPICY



1

Braised Lamb Scorpion in Brown Sauce  
老北京红焖羊蝎子  
\$25 (Small) \$39 (Larger)

Frog in Mini Flaming Pot \$28  
干锅田鸡

2

Mini Flaming Pot Cauliflower and Sausage  
3 干锅有机花菜 \$22



Pork Intestine in Mini Flaming Pot  
4 干锅肥肠 \$25



5

Mao Xue Wang  
重庆毛血旺  
\$35



Greedy Frog \$28  
6 馋嘴诱惑蛙

# PORK

**Pickled Pepper with Pork Tripe** \$22  
泡椒脆肚



**Beijing Style Shredded Pork w/ Wraps** \$22  
京酱肉丝



**Sweet and Sour Pork Ribs** \$28  
糖醋排骨



**Wok-Fried Pork with Twisted Chili Pepper** \$25  
6 辣椒炒肉

**Ma Po Tofu ( Veg )** \$18  
麻婆豆腐  
Add Ground Beef for an Additional \$4



**Braised Pork Belly Slices with Preserved Vegetables** \$25  
梅菜扣肉



**Clay Pot Meatballs** \$25  
7 砂锅丸子

# VEGETABLE



**Braised Winter Melon with Ham and Dried Shrimp** \$18 (Small)  
火腿海米烧冬瓜 \$32 (Larger)



**Tender Cabbage and Chestnuts in a Silky Cream Broth** \$20  
浓汤板栗白菜



**Eggplant w/ Spicy Garlic Sauce** \$18  
鱼香茄子



**Srir-Fried Chinese Cabbage w/ Chili Pepper** \$18  
铁板手撕包菜



**Dry-Braised String Beans (Veg)** \$18  
干煸四季豆

**Shredded potatoes** \$18  
6 土豆丝 (酸辣或炆炒或醋溜)  
Hot and Sour, Stir-Fried, or Vinegar-Glazed Shredded Potatoes.

**Pea Sprouts** \$25  
7 大豆苗 可选上汤腐竹或蒜仔  
Choice of Stir-fried or in Broth

**Chinese Green Choy Sum** \$20  
8 油菜苗 可选上汤腐竹或蒜仔  
Choice of Stir-fried or in Broth

# NOODLE & RICE



1

**Beijing Dalu Noodles** \$18

老北京打卤面

Daylilies, black fungus, mushrooms, and pork belly.  
黄花、黑木耳、蘑菇、五花肉



2

**Beijing Bean Sauces Noodles** \$18

老北京炸酱面

**Dan Dan Noodles** \$16

(Option: Request no Pork)

3 四川担担面

**Shrimp Fried Rice with Black Truffle** \$25

4 黑松露虾炒饭

**Chicken Fried Rice** \$20

5 鸡粒蛋炒饭

**Beef Chow Mein** \$20

6 牛肉粗炒面

**Egg Fried Rice** \$18

7 黄金蛋炒饭

**Vegetable Chow Mein** \$20

8 素菜粗炒面

**Shrimp Chow Mein** \$20

9 虾仁粗炒面

**Black pepper Beef chow mein** \$20

10 黑椒牛炒面

**Steamed Jamine Rice** \$3.5

11 泰国香米

**Yangzhou Fried Rice** \$22

12 扬州炒饭

# DESSERT



1

**Swan-Shaped Pastry**

香芋天鹅酥

small 4p \$15

larger 10p \$30



2

**Sweet Sticky Rice Ball Soup**

酒酿汤圆

\$15



3

**Old Beijing Almond curd**

老北京杏仁豆腐

\$8

# DESSERT

---

Silky Almond Tofu Infused  
with Fragrant Osmanthus  
宫廷桂花杏仁豆腐

\$6

4

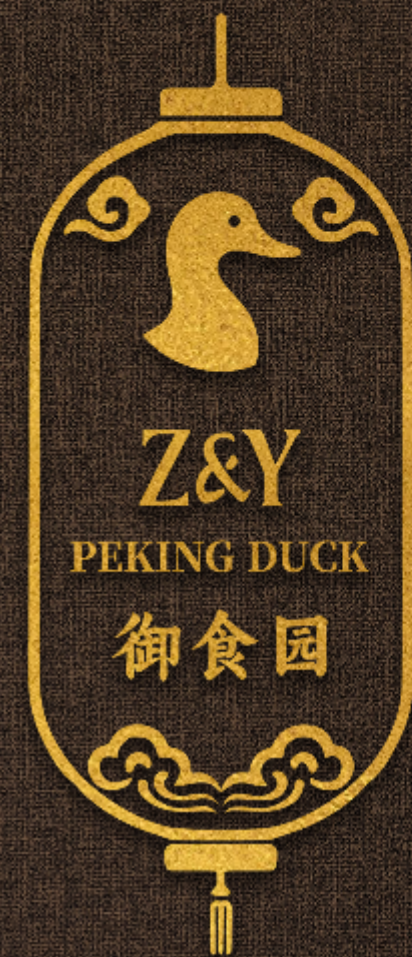


Beijing-Style Yogurt  
老北京酸奶

\$6

5





御食园·北京烤鸭