

# Z & Y

PEKING DUCK

菜单

MENU

御  
食園  
北京烤鸭

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御食园

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## Z & Y Peking Duck: A New Era of Chinese Cuisine

Z & Y Peking Duck is a culinary dream realized in San Francisco's Chinatown. Helmed by Chef Han, whose expertise has graced presidential palates, the restaurant offers an unparalleled Peking Duck experience. From the iconic dish, expertly carved tableside, to innovative creations like Peking Duck with Caviar, Z & Y pushes boundaries while honoring tradition. Beyond the star attraction, the menu boasts fresh seafood like Miso Sea Bass and an extensive dim sum selection. With a modern upstairs and traditional downstairs ambiance, Z & Y caters to various occasions. This isn't just a restaurant; it's a journey through time, a taste of Beijing in the heart of the Bay Area. Z & Y Peking Duck is also the perfect location for private event and gathering of all sizes. We offer several options to accommodate intimate family dinners, weddings, rehearsal dinners, cocktail receptions, corporate events, social gatherings, and even full restaurant buyouts.





## **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.**

**Z&Y Peking Duck Restaurant will charge a 10% surcharge on all dine-in bill. The surcharge will go towards employee benefits and restaurant operations cost.(SB 1524) Thank you for understanding. Surcharge is not a tip.**



## 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

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

## Duck Bone & Napa Cabbage Soup

白菜粉絲豆腐鴨骨湯

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

\$12





**Caviar Beijing Roast Duck  
served two ways.**

鱼子酱北京烤鸭 (两种吃法)

**\$98 (Half)      \$168 (Whole)**

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.

我们采用 12 年熟成的鱼子酱，精选优质鱼子，口感醇厚细腻，与金黄酥脆的北京烤鸭完美搭配，每一口都融合了传统与奢华的极致体验。



# 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.Singaporean Stir-Fried Curry Crab.
- 3.Green Onion w/ Ginger,Typhoon shelter
- 4.Lightly Fried Crab with Salt & Pepper.
- 5.Baked Mud Crab with Black Pepper.

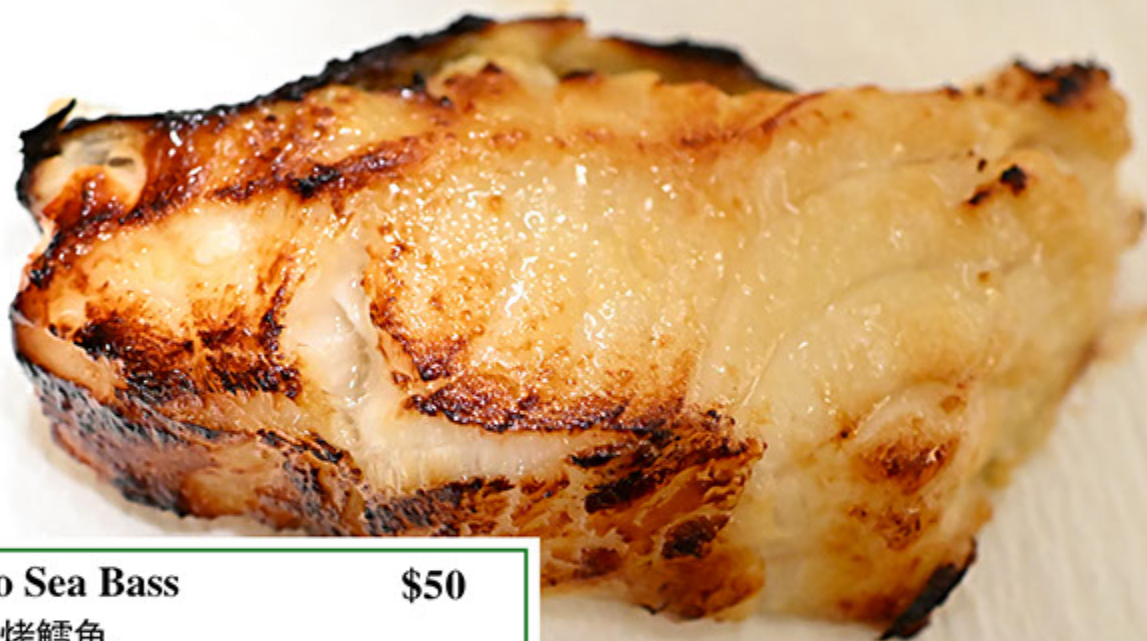
1. 避风塘
2. 新加坡咖喱
3. 葱姜
4. 椒盐
5. 黑胡椒焗



## Chengdu Spicy Crab 成都香辣霸王蟹 Seasonal

Sliced pork belly, 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**

**\$50**

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)

# CHEF' SPECIALITY



**Low-Temperature Slow-Cooked  
Black Pepper Beef Ribs**  
低温慢煮的黑椒牛肋骨

**\$45**



**Honeydew Crispy Shrimp**  
蜜汁酥皮虾

**\$26(Small)8 只**

**\$35(Larger )12 只**

# APPETIZER

**Beijing Flavor**

北京味道

**\$25**



**Duck webs with mustard sauce**

芥末鸭掌

**\$12**



**Tofu with scallions**

小葱拌豆腐

6p small \$12 10p larger \$18



**Green pepper avocado.**

青椒牛油果

**\$12**



**Liquor-Saturated Chicken**

醉鸡

**\$12**



**Braised Duck Wings**

卤水鸭翅

**\$9**



**Japanese seagrass**

日本海草

**\$12**



**Cucumber Salad (veg)**

手拍黄瓜

**\$12**

# APPETIZER



**Braised platter**  
御食园卤味拼盘

\$22



**Sichuan Couple's Sliced Beef.** \$16  
夫妻肺片

(Beef Shank, Beef Tripe and Beef Tendon with Chili Oil)



**Double Flavor Tripe**  
双味金钱肚

\$15



**Tengjiao Skewer Delight**  
藤椒串串香

\$15



**Szechuan Spicy Chicken**  
口水鸡

\$16



**Sliced Pork Shoulder**  
老北京酱肘花

\$15



**Lemon Boneless Phoenix Claw**  
柠檬泡椒无骨凤爪

\$12

# DIM SUM

**Crab & Kurobuta  
Pork Xlb**

黑豚蟹粉小笼汤包

4p small \$10

8p larger \$18



**Black Truffle Xiao Long Bao**

黑松露小笼汤包

4p small \$10 8p larger \$18



**Kurobuta Pork Xlb**

黑豚小笼汤包 4p small \$9 8p larger \$16



**Shrimp & Pork Siu Mai**

\$9

三鲜烧卖 4p



**Egg Rolls**

春卷 3p

\$12



**Traditional Beijing Stewed Meat with Baked Flatbread.**

老北京卤煮火烧

\$20

**Spicy Wontons**

红油抄手 8p

\$12

**Spicy Dumplings**

红油水饺 6p

\$12

# DIM SUM



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



**Beef & Zucchini Pockets** \$10  
西葫芦牛肉馅饼 (门钉肉饼) 3p



**Green Onion Pancakes** \$12  
葱花饼



**Beef Roll Pancakes** \$15  
牛肉卷饼



**Steamed Vegetables Dumplings**  
素菜蒸饺  
3p small \$8 8p larger \$18

**Dumplings w/ Pork & Napa Cabbage**  
白菜猪肉水饺 10p \$12

**Dumplings w/ Pork & Shrimp**  
三鲜水饺 10p \$15

# SOUP



**Shredded Tofu Soup** Cup \$10  
文丝豆腐羹 Bowl \$25



**Crab Meat Sour and Spicy Tofu Soup** Cup \$10  
蟹肉酸辣豆腐汤 Bowl \$25



**Hot & Sour Tofu Soup**  
酸辣豆腐汤  
\$15 (Small) \$18 (Larger)

**Wonton Soup/Hot and Sour Wonton Soup.**  
云吞汤 (原味或酸辣)  
\$15 (Small) \$18 (Larger)

**Westlake Beef Soup**  
西湖牛肉羹  
\$15 (Small) \$18 (Larger)

**Crab Meat with Fish Maw Soup**  
蟹肉鱼肚羹  
Cup \$12 Bowl \$30 (8-10per)

**Crab meat, seafood, tofu soup**  
蟹肉海鲜豆腐羹  
Cup \$10 Bowl \$21

**Scallops and Winter melon soup**  
干贝冬瓜粒汤  
Cup \$10 Bowl \$19

**Braised Seafood Soup with Abalone**  
鲍参花胶羹  
Cup \$20 Bowl \$70

# SEAFOOD



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



**Kung Pao Prawns**     \$26  
宫保虾球

**Braised Sea Cucumber and  
Beef Tendon in Abalone Sauce.**  
鲍汁海参烧牛筋     \$38

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

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

**Wanzhou Grilled Whole  
Fish with Bullfrog.**  
万州美蛙烤鱼     \$55



**Golden Fei Teng Fish**  
金牌沸腾鱼  
\$39

# SEAFOOD



Sea Cucumber Stir-fried  
with Green Onion

葱烧伙食海参 \$50



Fried Whole Fish That Looks  
Like a Squirrel \$45  
松鼠鱼



Spicy Fried Flower Turtle \$29  
辣炒花甲

Honey Walnut Prawns \$26  
核桃大明虾

Seafood Tofu Claypot \$29  
海鲜豆腐煲

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

Crispy Garlic Prawns \$26  
蒜蓉椒盐大虾

Braised Fish Maw with Crab  
Meat in Yellow Sauce. \$48  
蟹肉黄扒鱼肚

# POULTRY

**Kung Pao Chicken**

宫保鸡丁

\$22



**Chicken with Explosive  
Chili Pepper**

重庆飘香辣子鸡

\$25

**Sweet & Sour Chicken  
with Pineapple**

菠萝咕咾鸡

\$22

**Spicy Peking Duck in  
Flaming Chili Oil**

成都冒烤鸭

\$36

**Orange Flavored  
Chicken**

陈皮鸡

\$22



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

# BEEF & LAMB

**Royal Style Grilled Lamb** \$24  
贝勒爷葱爆羊肉



**Tender Beef w/ Spicy Rod Chili** \$32  
黑椒安格斯牛扒粒



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



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

**Angus beef chops with green onions** \$26  
葱爆安格斯牛小排

**Iron Plate Cumin Lamb** \$24  
铁板孜然羊肉

**Beef w/ Flaming Chili Oil** \$25  
水煮牛

**Mongolian Beef** \$24  
蒙古牛肉

# HOT & SPICY



**Braised Lamb Scorpion in Brown Sauce**

老北京红焖羊蝎子

\$25 (Small)    \$39 (Larger)

**Frog in Mini Flaming Pot**

干锅田鸡

\$28



**Spicy Duck Blood**

红汤冒菜鸭血

\$29

**Cauliflower and Smoked Pork in Mini Flaming Pot**

干锅有机花菜

\$22

**Pork Intestine in Mini Flaming Pot**

干锅肥肠 (酸菜肥肠)

\$25

**Greedy Frog**

馋嘴诱惑蛙

\$28

# PORK

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



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



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

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



**Braised Lion's Head Meatballs in Clear Broth. \$15**  
清炖狮子头

**Spring Combo ( 6-8p ) \$38**  
春饼炒合菜 (6-8人)  
韭菜摊鸡蛋 + 酱肘花 + 黄瓜条 + 葱丝 + 甜面酱 + 菠菜炒粉丝  
+ 清炒土豆丝 + 10张春饼

**Laba Garlic Braised Sausage \$25**  
腊八蒜烧肥肠

**Shredded Pork w/ Spicy Garlic Sauce \$22**  
鱼香肉丝

# VEGETABLE & TOFU

**Srir-Fried Chinese  
Cabbage w/Chili Pepper**

铁板手撕包菜

\$18



**Shredded potatoes** \$18

土豆丝 (酸辣或炆炒或醋溜)

Hot and Sour, Stir-Fried, or Vinegar-Glazed Shredded Potatoes.



**Dry-Braised String Beans (Veg)** \$18

干煸四季豆

**Saut é ed Kale with Garlic Slices.** \$18

蒜片炒羽衣甘蓝

**Pea Sprouts** \$22

大豆苗 可选上汤腐竹或蒜仔

Choice of Stir-fried and served in soup

**Eggplant w/ Spicy Garlic Sauce** \$18

鱼香茄子

**Braised Baby Bok Choy with** \$20

**Beancurd Sticks in Supreme Broth.**

上汤腐竹扒油菜苗 (或清炒)

**Braised Winter Melon with** \$18

**Ham and Dried Shrimp.**

火腿海米烧冬瓜

# NOODLE & RICE

**Beijing Dalu Noodles** \$18

北京打卤面

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

**Dan Dan Noodles** \$16

(Option: Request no Pork)

四川担担面

**Beijing Bean Sauces Noodles** \$18

老北京炸酱面

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

黑松露虾炒饭

**Rice with Abalone** \$28

鲍鱼捞饭

**Beef Chow Mein** \$18

牛肉粗炒面

**Chicken Fried Rice** \$18

鸡粒蛋炒饭

**Vegetable Chow Mein** \$16

素菜粗炒面

**Egg Fried Rice** \$16

黄金蛋炒饭

**Yangzhou Fried Rice** \$22

扬州炒饭

**Shrimp Chow Mein** \$20

虾仁粗炒面

**Chives & Eggs Pockets** \$10

韭菜鸡蛋馅饼 3p

**Steamed Jasmine Rice** \$3.5

泰国香米

**Fresh meat puff pastry** \$10

鲜肉酥饼



# DESSERT

**Brown Sugar Jello**  
红糖冰粉  
\$8



**Old Beijing Almond curd**  
老北京杏仁豆腐  
\$8

**Ice cream**  
冰淇淋  
\$8

**Sweet Sticky Rice Ball Soup**  
酒酿汤圆  
\$15



# DRINK

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**Traditional Beijing Sour Plum Soup.**  
(Chinese Coco cola)

老北京酸梅汤 (纯手工熬制)

**Cup \$8    Pitcher \$18**

