





Nan Bei, meaning South and North in Mandarin, offers regional specialties from the two China regions.

The restaurant's design is inspired by the lyrical Chinese folktale of the "Weaver Girl and the Cowherd." Legend has it that the Weaver Girl descended from the heavens to bathe in a magical pool, where she met and fell in love with a simple Cowherd. However, her mother disapproved of the union and commanded the girl back to her celestial home. The lovers now can only meet once a year by traversing a bridge in the sky created by magpies.

Once crossing through Nan Bei's moongate entrance, you will see an installation resembling 600 illuminated magpies in flight as well as bridge-inspired trusses and a custom-woven art feature that stretches the length of the ceiling in homage to the Weaver Girl who weaves clouds for the sky.



传统北京烤鸭 PEKING DUCK 1,900

二食 SECOND SERVICE

鸭汤 DOUBLE BOILED DUCK BROTH Chinese Cabbage, Tofu

OR 或

干炒鸭松 WOK FRIED Minced Duck, Lettuce Cups

OR或

椒盐鸭架 CRISPY DUCK RACK Salt & Pepper

Nan Bei's Peking Duck is prepared by Chef Max Li in the traditional fashion that dates back to the Yuan Dynasty in the year 1330 A.D.

The method is acclaimed by chefs worldwide for its lengthy preparation process and high attention to detail. Carved tableside, the duck is classically served with thin pancakes, granulated sugar, sliced cucumbers, leeks and sweet bean sauce.

To conclude, the remnants of the duck are savored in rich broth or wok-fried with salt and pepper.

ROASTED

烤 鸭 炉

南北风味鸡 ORGANIC CRISPY ROASTED CHICKEN Half 600/ Whole 900

> 香烤牛肋 WAGYU BEEF SHORT RIB 1280

脆皮烧腩肉 CRISPY ROASTED PORK BELLY 380

蜜汁叉烧 HONEY-GLAZED BBQ KUROBUTA PORK 380

STEAMED

海鲜

清蒸梭子蟹 **BLUE CRAB** Ginger, Rice Vinegar **Market Price**

麻辣蚬子 MANILA CLAMS Spicy Sauce, Chinese Wine 780

蒜蓉粉丝扇贝皇 HOKKAIDO KING SCALLOPS

> Glass Noodles, Garlic Sauce 380/pc

清蒸星斑鱼 SPOTTED GROUPER Ginger, Spring Onion

390/100 g

姜葱焗加拿大龙虾 **CANADIAN LOBSTER** Ginger, Spring Onion 350/100 g

CHEF MATTHEW GENG EXECUTIVE CHINESE CHEF

Born and raised in Beijing, Executive Chinese Chef Matthew Geng has more than 25 years' experience in five-star establishments across China.

From working his way up the ranks, he has intimately absorbed Chinese regional cooking skills. Chef Matthew's inspiration comes from his respect for the raw ingredients and he is dedicated to delivering authentic Chinese cuisine.

His signature dishes include Honey-Glazed White Prawns, Lobster Mapo Tofu, Braised Abalone and Pot Stickers, to name but a few.

Chef Matthew is supported by his talented chefs who are masters in their own fields and have been working by his side for the past eight years.

CHEF MATTHEW GENG'S SIGNATURES

厨师长推荐

黑松露南非十头干鲍 SOUTH AFRICAN ABALONE

Black Truffle, Broccolini
3,280

龙虾麻婆烧豆腐

LOBSTER MAPO TOFU

Kurobuta Minced Pork, Sichuan Pepper 1,680

干炒脆皮大明虾

HONEY GLAZED WHITE PRAWNS

Dried Chili, Ginger

1,200

飘香海鲜自制豆腐 HOMEMADE STEAMED TOFU

Hokkaido King Crab, Seafood Sauce

960

松鼠鱼

SQUIRREL FISH

Sweet & Sour, Pine Nuts

1,200

孜然爆羊肉

NEW ZEALAND LAMB

Cumin, Coriander

890

黑松露蒸银鳕鱼

SNOW FISH

Black Truffle, Chinese Green 980/ per person

鲍鱼黑松露菌烩饭

ABALONE RICE

Truffle, Abalone Sauce

680/ per person

SMALL PLATES

前菜



NAN

养生木耳洋葱 ┛ **BLACK FUNGUS**

Coriander, Soy 180

香辣西芹脆螺片 CONCH SALAD

Celery, Chili Oil 360

海蜇白菜丝 CHILLED JELLYFISH SALAD

Chinese Cabbage, Aged Vinegar, Mustard Oil 480

大煒墨鱼 **MARINATED CUTTLEFISH**

Yellow Wine, Chinese Herbs 380

贵妃鱼鱼 **CRISPY SEABASS**

Sweet & Sour Shaanxi Style 380



BEI

久酿陈皮拍黄瓜 ◢ **CUCUMBER SALAD**

Sesame Oil, Dried Tangerine 180

芝麻酱凉拌菠菜 🗸 SPINACH LEAVES

Sesame Sauce, Rice Vinegar 260

传统椒麻口水鸡 POACHED CHICKEN

Sichuan Spicy Sauce, Crushed Peanuts 290

五香酱肘冻 PORK KNUCKLE

Five Spice, Soya 220

麻辣白菜膀丝 SICHUAN SHREDDED DUCK

Spicy Sauce, Chinese Cabbage 220

SOUP

汤羹





BEI

养身排骨人参汤 PORK RIBS

Double-Boiled, Ginseng, Goji Berries 380

花胶羊肚菌瑶柱乌鸡汤 FISH MAW

Double-Boiled, Black Chicken, Morel Mushrooms, Conpoy 780

酸辣海鲜豆腐羹 HOT AND SOUR

Bean Curd, Sea Scallop, Tiger Prawn 360

海鲜疙瘩汤 **GE DA TANG**

Egg Drop, Tomato, Seafood 360

BIRD'S NEST & DRIED SEAFOOD

燕窝 & 海味



NAN



古法一品鲍 **BRAISED ABALONE**

Black Truffle, Broccolini 2,600

> 鲍汁花胶扣鹅掌 FISH MAW

Goose Web, Abalone Broth, Broccolini 1,680



BEI

日本关东辽参炖小米 **JAPANESE SEA CUCUMBER**

Millet Porridge, Superior Broth 1,480

鲜蟹钳浓汤烩官燕 IMPERIAL BIRD'S NEST

Crab Claw, Fresh Bamboo 1,800

∅ vegetarian

IRON & CLAY POT

铁锅&砂锅



NAN

野菌酱焗虎虾球 TIGER PRAWNS

Mushroom Paste, Kale **780**

鲍鱼红烧肉 BRAISED PORK BELLY

Abalone, Brown Soy Sauce 1,280

鹅肝粉丝煲 FOIE GRAS

Glass Noodles, Scallions,
Soy Sauce
580

酸菜星斑鱼 SPOTTED GROUPER

Mustard Greens,
Pickled Peppers
980



BEI

水煮海鲈鱼 SEA BASS

Sichuan Pepper, Dried Chili, Lettuce 980

香葱松露黑毛猪颈肉 KUROBUTA PORK NECK

Black Truffle, Leek 980

酱烧鳕鱼 SNOW FISH

Ginger, Leek, Nan Bei Chili Sauce **780**

香芹炖和牛肋 BRAISED WAGYU BEEF SHORT RIBS

Young Celery, Porcini Mushrooms ${\bf 860}$

WOK

镬



NAN

芦笋炒带子花枝片 JAPANESE SCALLOPS

Cuttlefish, Jumbo Green Asparagus, Nan Bei XO Chili Sauce 990

澳洲谷饲牛肉炒鹅肝 WAGYU TENDERLOIN

Foie Gras, Black Pepper Sauce 1.980

豆豉星斑球 SPOTTED GROUPER

Salted Black Bean, Kale 980

金衣虾球 TIGER PRAWNS

Jumbo Green Asparagus, Salted Egg **780**

糖醋小排 KUROBUTA PORK SPARE RIBS

Organic Honey, Chinese Vinegar 480



BEI

宫保鸡里蹦 GONG BAO WHITE PRAWNS

Organic Chicken, Sichuan Pepper, Peanuts **780**

和牛炒牛肝菌 "KYOTO" WAGYU BEEF

Porcini Mushroom
1,680

泰椒小炒五花肉 KUROBUTA PORK BELLY

Black Fungus, Dried Chili, Eggs ${\bf 580}$

四川辣子鸡翅中 ORGANIC CHICKEN WINGS

Sichuan Pepper, Dried Chili 480

京葱爆羊肉 NEW ZEALAND LAMB

Leek, Chinese Spirit
680

VEGETABLES & TOFU

時 蔬 & 豆 腐



NAN

炝炒莲花白 ◢ GREEN CABBAGE

Dry Shrimp, Garlic Chips ${\bf 320}$

干煸四季豆 STRING BEANS

 $\begin{array}{c} {\rm Minced\ Pork,\ Dry\ Chili} \\ {\bf 450} \end{array}$

三鲜烧豆腐 BRAISED BEAN CURD

Seafood, Oyster Sauce ${\bf 580}$

瑶柱蟹肉扒芥蓝 KALE

 $\begin{array}{c} {\rm Dried\ Scallop,\ Crab\ Meat} \\ {\rm \bf 480} \end{array}$



BEI

当季有机蔬菜 ✔ SEASONAL ORGANIC VEGETABLES

蒜炒/蚝油/白灼/上汤金银蛋 Garlic/Oyster Sauce/Poached/ Salted & Century Egg Broth 380

脆皮香豆腐 ◢ FRIED BEAN CURD

Salt & Pepper, Golden Garlic $\bf 360$

咸鱼茄子煲 JAPANESE EGGPLANT

Salted Fish, Chicken 490

炝炒香辣土豆丝 POTATO

Rice Vinegar, Dried Chili ${\bf 320}$

DIM SUM & DUMPLINGS

点心&餃子



NAN

龙虾烧麦 "SIU-MAI"

Lobster, Shitake Mushrooms **580**

五彩鸭丝春卷 SPRING ROLLS

Peking Duck, Vegetables 360

蟹肉松露小笼包 "XIAO LONG BAO"

Blue Crab, Black Truffle $\mathbf{620}$

四川红油抄手 SHRIMP AND PORK WONTONS

Black Vinegar, Sichuan Chili Oil380



BEI

猪肉大葱锅贴 POT STICKERS

Pork, Spring Onions 390

猪肉水饺 PORK DUMPLINGS

Chinese Cabbage, Mushrooms $\bf 380$

鲜虾水饺 SHRIMP DUMPLINGS

Free Range Egg, Chives 390

素三鲜 **⊿** SPINACH DUMPLINGS

Glass Noodles, Black Fungus **280**

NOODLES

面

手切面 FRESHLY HAND-CUT	
担担面 Sichuan Stewed Pork, Chinese Pickles, Crushed Peanuts	28
葱油虎虾拌面 Shanghai Soy Scallion Oil, Tiger Prawns	28
黑毛猪肉丝炒面 Wok Fried, Kurobuta Pork, Chive, Eggs	32
適適面 FRESHLY HAND-PULLED	
牛肉面 Wagyu Beef Broth, Chinese Greens	46
油泼臊子面 ♥ Shanxi Hot Oil	32
炒面 WOK FRIED	
三鲜炒面 LONG-LIFE NOODLES Japanese Scallops, Prawns, Fish Roe	48
刀削牛肉炒面 KNIFE SLICED NOODLES Wagyu Beef, Bean Sprout, Spring Onion	55

RICE

饭

炒饭 WOK FRIED 380 泡菜肉丝炒香米 Pork, Pickled Cabbage, Leeks 蟹肉鱼籽炒饭 **580** Blue Crab, Fish Roe **580** 和牛蔬菜炒饭 Wagyu Beef, Chinese Greens 香辣海鲜炒香米 580 Seafood, Leek, Nan Bei Spicy Sauce