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JING XUAN

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CHEF INTRODUCTION

Chef Alan from Guangdong is a master and expert in Cantonese cuisine, with 20 years of cooking experience in Chinese restaurant, he has worked at numerous brand hotels and with 10 years' experience in Ritz- Carlton company. He worked as executive sous chef in Ritz-Carlton Chengdu and Ritz-Carlton Haikou successively.

He is consistently pursuing the finest delicacies and carefully selects fresh and high-quality ingredients, he is innovative but also upholds tradition. Preserving the natural flavors of food. also ,he carefully develop and launch some local dishes combining with local ingredients, Chef Alan will bring a different Ritz-Carlton experience for Xi'an food lovers.

VEGETARIAN APPETIZER

Per Portion

Pan-Fried Bean Curd Roll, Black Truffle, Black Fungus 68

Sichuan Style Marinated Chinese Cabbage 68

Shaanxi Style Green Radish 58

○ Shaanxi Lotus Root, Roasted Peanut, Black Vinegar 68

Water Chestnuts, Passion Fruit 52

Sichuan Style Bamboo Fungus, Roasted Peppercorn Oil 58

Crispy Fried Tofu, Spiced Salt 58

Bean Curd Skin, Celery 58

○ N Black Fungus, Walnut 68

Steamed Eggplant, Garlic & Chili Vinaigrette 58

Lettuce Root, Sichuan Peppercorn Oil 62

Shimeji Mushrooms, Pickled Chili 62

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MEAT APPE TIZERS

	Per Portion
Marinated Chicken, Abalone, Spicy Sesame Dressing	288
Jelly Fish, Spicy Oil, Aged Chinese Vinegar	108
Duck Eggs, Sturgeon Caviar	138
Marinated Veal Shank, Cordyceps Flowers	128
Slow-Poached Dongshan Lamb, Fermented Bean Curd	228
House Smoked Tang Fish	98
Green Vegetables, Conch Meat	188
Marinated Foie Gras, Aged HuaDiao Wine	158
Crispy Chinese Eel, Sea Salt	148
Fresh Squid, Crispy Conpoy, Green Chili	168
Slow-Poached ZhanJiang Chicken (Whole/Half)	380/190

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BARBECUED SPECIALTIES

	Per Portion
P Roasted Whole Suckling Pig (4 Hours Advance Notice Required)	1488
P Barbecued Suckling Pig, Crispy Skin	208
P Roasted Barbecued Char Siew, Lemon Honey Syrup	128
Classic Roasted Goose, Plum Sauce	198
P Crispy Roasted Pork Belly, Mustard sauce	168
P Chef's Signature Barbecued Selection(2 Selections / 3 Selections)	308 /368
Whole Beijing Duck (whole/half)	268/188

CANTONESE SOUPS

	Per Person
Shrimp Bisque, Alaskan King Crab Meat, Conpoy	98
Double-Boiled Duck Soup, Fish Maw, Morel	298
Sichuan Hot & Sour Soup, Prawns	78
S Double-Boiled Sea Conch, Matsutake Mushrooms Stock "Kung Fu" Style	218
V Bamboo Pith, Braised Vegetable Soup	88
Double-Boiled Sea Cucumber, Fish Maw, Jinhua Ham (24 Hour Notice Required)	Per Portion 2688

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LIVE SEAFOOD

RMB/500g

Spotted Grouper

868/500g

Tiger Grouper

338/500g

Steamed with Superior Soy Sauce
Wood Fungus and Yellow Bell Pepper
Poached in Lobster Broth
Duo Cooking Style: Fillet Wok-Fried Or Spicy Poached
Fish Bones Braised in Black Bean Sauce

Goby Fish

368/500g

Streamed, Deep fried

Australian Spiny Lobster

1180/500g

Baked Lobster with Green Peppercorn and White Wine Sauce
Steamed Lobster with Egg Yolk
Glass Noodles in Stone Bowl, Simmered Lobster Body with Mushrooms in Stone Bowl

Baby Lobster

780/500g

Pan-Fried Lobster
Wok-Fried with Red Peppercorn, White Wine Sauce
Steamed with Glass Noodles, Fried Garlic

Boston Lobster

568/500g

Braised Lobster With Crispy Noodle or E-Fu Noodles
Steamed Lobster in Egg Yolk
Steamed With Jinghua Ham, Huadiao Wine
Poached in Spicy Chili Oil

Dalian Abalone, Six Head

380/500g

Steamed with Canton Dried Orange Peel
Wok-Fried Xo Sauce
Wok-Braised, Red Beans & Dongbei Rice, Chicken Broth

Alaskan King Crab

828/500g

Sautéed with Ginger
Sautéed with Chili
Steamed Lobster, Egg Yolk

Please Ask Our Ladies and Gentleman for the Recommendation.

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ABALONE, SEA CUCUMBER

Per Person

Reserve Abalone, 18-Head	1888
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Reserve Abalone, 22-Head	1388
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Reserve Abalone, 10-Head	1038
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Reserve Abalone, 14-Head	788
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Abalone, 2-Head, Tin	598
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P Abalone, S —Head, Tin	348
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Braised with Black Truffle Sauce or Supreme Oyster Sauce,
One Bite Sushi or Pan-Fried with Mushrooms

Sea Cucumber 60-Head	368
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p Sea Cucumber, 80-Head	298
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Choice of One
Wild Rice, Millet, Abalone Sauce or Spring Onions Light Spice Sauce

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FISH MAW, BIRD'S NEST

	Per Portion
Fish Maw (24 Hours Advance Notice required)	10368
Combination of Double-Boiled and Braised with Abalone Sauce	
P Braised Fish Maw, Heart-Shaped Mushrooms, Abalone Sauce	Per Person
	398
Birds Nest, Alaskan King Crab, Shrimp Soup	698
Double Boiled Bird's Nest, Almond Cream, Rock Sugar	698

SPECIALTIES

	Per Person
S Steamed Cod Fish, Homemade Spicy Yellow Pepper Sauce	228
Crispy Fried Silver Cod Casserole, Black Garlic	Per Portion
	298
Wok-Fried Scallop, Shrimp, Green & Red Chili, Salt-Marinated Soya Beans	228
Alaskan King Crab Meat, Glass Noodles in Clay Pot	168
S Crispy Prawn, Wasabi Sauce	328
Baked Eel, Spring Onions, Shallots	358
P Traditional Seafood "Mao Xue Wang", Sichuan Style	238

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MEAT

Per Person

S Marinated Beef Short Ribs in Bamboo Charcoal, Shaanxi Baijiu 268

Pan-Fried Foie Gras, Abalone Sauce, “Pu Erh” Tea 328

Per Portion

P Pork Neck, Strawberries, Citrus Sweet & Sour Sauce 158

Wok-Fried Wagyu Beef Cubes, Foie Gras, Basil 688

Wok-Fried Dongshan Lamb, Hunan Style 228

Wok-Fried Wagyu Beef, “Kung Pao” Style, Honeyed Walnuts 428

P Double Cooked Pork, Guo Kui’ Flatbread 148

Braised Beef Short Ribs, Pickled Ginger, Chili 228

POULTRY

Per Portion

Braised Boneless Chicken, Black Soy Bean Paste 148

S Stuffed Whole Baked Chicken, Wild Mushrooms, Black Truffle 498

Wok-Fried Sichuan Peppercorn Chicken 118

Pu’Erh Tea Infused Crispy Fried Whole Pigeon (Each) 98

Steamed Duck Breast, Pickled Chili 168

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VEGETARIAN

	Per Person
NH Spinach, Tomato, Fragrant Rice Broth	58
Seasonal Vegetables, Mushrooms, Truffle, Wild Rice, Pumpkin Sauce	68
	Per Portion
Sweet and Sour Dough Stick	98
Braised Mushrooms, Fungus, Bamboo Pith, Autumn Vegetables	118
H Wok-Fried Lotus Root, Black Fungus, Garden Vegetables in Lotus Leaf	118

TOFU

	Per Person
P Pan-Fried Scallops, Homemade Tofu, Black Truffle Sauce	128
	Per Portion
Ma Po Tofu, Minced Beef	88
Seasonal Vegetables, Supreme Chicken Brot	108
P Hand tofu stew, Garlic	118

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SEASONAL VEGETABLES

	Per Portion
P Claypot Yarn, Pumpkin, Pork Broth	108
P Steamed Baby Cabbage, Air-Dried Pork, Dried Fish	118
Bamboo Pith, Black Fungus, Cantonese Choy, Supreme Broth	88
P Wok-Fried Cantonese Choy Sum, Pork, Crushed Garlic	98
H Wok-Fried Hainan Beans, Minced Pork, Olive	98
Garden Vegetables, Conpoy Casserole	98
Seasonal Vegetables Poached With Crab Meat or Conpoy (Addition RMB 28)	88

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RICE, NOODLE

Per Person

NP	Dan Dan Noodles, Minced Pork, Peanut, Sichuan Chili	48
	Shrimp Wonton Noodle Soup	58
	Crispy Rice in Lobster Soup	68
	Fried Rice, Alaskan King Crab, Green Tea	68
	Rice Congee	12
	Steamed Jasmine Rice	12

Per Portion

	Wok-Fried Rice Noodles, Beef, Bean Sprouts, Superior Sauce	108
	Braised Seafood Rice, Black Truffles Casserole	148
	Wok-Fried Rice, Wagyu Beef, Foie Gras	108

SHAANXI NOODLE

Per Person

	Biang Biang Noodle (Tomato with Egg or Pork with Vegetables Sauce)	68
	Chang'an Roast Pork Noodle	68

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DESSERTS

	Per Person
Steamed Pear, Malva Nuts, Wolfberries	68
N Creamed Almond Tea, Egg White	48
S Chilled Avocado Cream, Honey	58
Chilled Mango Cream, Sago, Grapefruit	48
Durian Creme Brulée	58
Papaya with Bird's nest, Sweet	268
S Almond Pudding	68

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DIM SUM

	Per Portion
Steamed Shrimp Dumpling, Bamboo Shoots, Black Truffle	48
Steamed Crab Meat Bun	52
Steamed Shrimp Dumpling With Caviar	52
V Steamed Vegetable Dumpling	48
P Steamed B.B.Q Pork Bun with Oyster Sauce	48
V Crispy Vegetable Spring Rolls	46
p Fried Dumpling, Pork, Chinese Chives	46
P B.B.Q Pork Puff	48
Chocolate-Honeycomb Cake	48

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