

LET THE CHEFS COOK FOR YOU!
\$75 / PP

COLD

PAOCAI	10
seasonal ferments, pickles, <i>Sichuan</i>	
CHRYSANTHEMUM + SPINACH	11
sesame, soy, <i>Shanghai</i>	
TIGER SALAD	11
onion, cilantro, hot long pepper, <i>Hubei/Shaanxi</i>	
XXX TÈ LÀ SPICY JERKY	15
beef, garlic, sichuan peppercorn, <i>Sichuan</i>	
HUSBAND + WIFE BEEF	22
chili oil, tripe, shank, peanut, <i>Sichuan</i>	

HOT

STEAMED JASMINE RICE	3 / PP
HOT + SOUR POTATO	13
dry chili, white vinegar, hot long pepper, <i>Sichuan</i>	
CHIU CHOW GREEN BEANS	14
mustard green, yellow chive, douchi, <i>Guangdong</i>	
SILVER NEEDLE NOODLE	18
black mushroom, scallion, soy, <i>Guangdong</i>	
YIBIN BURNING NOODLE	18
chili pork oil, walnut, ya cai, <i>Sichuan</i>	
KING MUSHROOM STIR FRY	20
garlic scape, snow fungus, sacha sauce, <i>Guangdong</i>	

Turn over for more

TYPHOON SHELTER SQUID	20
garlic, shallot, chili, <i>Guangdong</i>	
TWICE COOKED PORK	22
doubanjiang, black bean, big leek, <i>Sichuan</i>	
CLAMS	22
flowering chive, guilin hot sauce, mijiu, <i>Shandong/Hakka</i>	
ORANGE CHICKEN	24
onion, pepper, <i>Hawaii</i>	
BARRY'S BEEF + BROCCOLI	26
hanger steak, wood ear mushroom, oyster sauce, <i>North America</i>	
STEAMED SEA BASS	48
garlic, aged tangerine peel, chicken oil, <i>Guangzhou</i>	

CHARCOAL

CABBAGE SKEWER (2PC)	12
cumin oil, chili, aged vinegar, <i>Shaanxi</i>	
DRY POT SHRIMP	24
doubanjiang, caiziyou, fermented ginger, <i>Sichuan</i>	
LAMB RIBS	43
dry chili, cumin, cilantro, <i>Shaanxi</i>	

NOT TOO SWEET

SOY MILK SOFT SERVE	12
soy sauce caramel, cinder toffee	
BLACKBIRD HK FRENCH TOAST	14
black sesame jam, oolong condensed milk, butter, <i>Hong Kong</i>	