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富春居荣誉 Honors of Fu Chun Ju

2020

荣获北京米其林指南 "米其林一星餐厅" Awarded One MICHELIN Star by MICHELIN Guide Beijing

2021

荣获北京米其林指南"米其林一星餐厅" Awarded One MICHELIN Star by MICHELIN Guide Beijing

2022

荣获北京米其林指南"米其林一星餐厅" Awarded One MICHELIN Star by MICHELIN Guide Beijing 荣获黑珍珠餐厅指南"黑珍珠一钻餐厅" Awarded One Diamond by Black Pearl Restaurant Guide

2023

荣获北京米其林指南"米其林一星餐厅" Awarded One MICHELIN Star by MICHELIN Guide Beijing 荣获黑珍珠餐厅指南"黑珍珠一钻餐厅" Awarded One Diamond by Black Pearl Restaurant Guide

2024

荣获北京米其林指南"米其林一星餐厅" Awarded One MICHELIN Star by MICHELIN Guide Beijing 荣获黑珍珠餐厅指南"黑珍珠一钻餐厅" Awarded One Diamond by Black Pearl Restaurant Guide

富春居 Fu Chun Ju

公元二零一九年二月一日,富春居餐厅开业。多 年里,富春居以粤为蕴,坚持"食材为先,然后技至" 的美食理念以待真客,弘扬中华饮食文化。

Fu Chun Ju Restaurant, established on February 1st, 2019, stands as a culinary gem dedicated to preserving the rich heritage of Cantonese cuisine. Since its inception, the restaurant has remained committed to the guiding principle of "Ingredients First, Then the Techniques." This steadfast commitment underscores our unwavering belief in prioritizing the quality of ingredients, creating an exceptional dining experience that resonates with the essence of Chinese culinary traditions.

鰻 鱺 脆 鱔 WHITE EELS

河源万绿湖,又名新丰江水库,位于广东省河源市东源县境内。万绿 湖因处处是绿,四季皆绿而得名,总面积约1600平方千米,是全国极少数 位于城市边缘的生态旅游区之一。万绿湖与西双版纳、鼎湖山并称为地球 北回归线"沙漠腰带上的东三奇",享有"天上瑶池水,人间万绿湖"的美誉。

万绿湖先后荣获国家 AAAA 级旅游区、国家森林公园、国家湿地公园 等称号,并列入首批"中国好水"水源地、"中国天然氧吧",其水质达到国家 地表饮用水一级标准。万绿湖白鳝,即鳗鲡脆鳝,养殖于万绿湖中,没有 任何泥腥味,背带金黄,达到野生标准。

Heyuan Wanlv Lake, also known as XinFengJiang Reservoir, is located in Dongyuan County, Heyuan City, Guangdong Province, China. Wanlv Lake features over 360 verdant islands, and is recognized as one of the country's rare eco-tourism destinations located on the outskirts of an urban area. Alongside Xishuangbanna and Dinghu Mountain, it is recognized as one of the "Eastern Three Wonders on the Desert Belt" of the Earth's Tropic of Cancer, earning the epithet "The Water of the Heavenly Yao Pool and the Green Lake of the Human World."

Wanlv Lake has garnered prestigious accolades including National AAAA Tourist Area, National Forest Park, and National Wetland Park designations, and holds the distinction of being one of the initial sources of "China Good Water" and "China's Natural Oxygen Bars." Its water quality meets the national standard for surface drinking water, sourced from pristine mountain forests. The Wanlv Lake Eel, known as the Anguilla Eel, cultivated within its waters, is renowned for its golden sheen and superior taste, free from any muddy undertones, and meeting the standards of wild-caught eels.

蜜椒酥炸鳝球 Deep-fried Eel Balls with Honey & Pepper Sauce

198 份/portion

汕头咸菜猪肚汤煲爽鳝

Braised Eels with Shantou Pickled Cabbages in Pork Tripe Soup

438 份/portion

香菇肉饼蒸鳝 Steamed Pork Meat Pie with Eels & Mushrooms

羊肚菌汁烧鳝肉 Braised Eels with Morel Sauce 589 份/portion

268 份/portion

备长炭烤鳝中段 Baked Eels with Binchotan

698 份/portion

云斑尖塘鱧 SPOTTED CLOUDY SKIN GROUPER

云斑尖塘鳢是鲈形目塘鳢科尖塘鳢属的淡水鱼类动物,体色常为黄褐 色,在国际上享有很高的知名度。原产于泰国、马来西亚、印度尼西亚等 东南亚国家,在中国珠江三角洲地区广泛分布。体长超过7厘米后,以小 鱼、小虾、甲壳类和软体动物为主食。其肉质细嫩、味道鲜美、营养丰富。 云斑尖塘鳢肌肉中含有18种氨基酸,脂肪酸中 EPA 与 DHA 含量较高, 微量元素比例适宜,具有高度的食用价值与保健功效。

The Spotted Cloudy Skin Grouper is a freshwater fish belonging to the genus Oxyeleotris in the family Eleotridae of the order Perciformes. It typically exhibits a yellowish-brown body coloration and enjoys a high level of international recognition. Native of Southeast Asian countries such as Thailand, Malaysia, and Indonesia, it is widely seen in the Pearl River Delta region of China. With a body length exceeding 7 cm, its diet primarily consists of small fish, shrimp, crustaceans, and mollusks. Known for its tender flesh, exquisite flavor, and rich nutritional profile, the muscle of Spotted Cloudy Skin Grouper contains 18 types of amino acids, elevated levels of EPA and DHA in its fatty acids, and a balanced ratio of trace elements, making it highly valued for both culinary enjoyment and health benefits.

鸡脂云斑鱼肉冻

168 份/portion

Spotted Cloudy Skin Grouper Fish Jelly with Chicken Tallow

鲜鸡枞炖云斑鱼汤

Double-boiled Spotted Cloudy Skin Grouper Soup with Termite Mushroom

香菇肉餅蒸云斑

Steamed Pork Meat Pie with Spotted Cloudy Skin Grouper & Mushrooms

鸡枞菌炒云斑球

Wok-fried Spotted Cloudy Skin Grouper Fish Balls with Termite Mushroom

咸柠檬鲜椒蒸原条云斑

Steamed Spotted Cloudy Skin Grouper with Salted Lemon & Fresh Chilies

姜葱头抽煎封云斑 Pan-fried Spotted Cloudy Skin Grouper with Ginger, Scallions & Soy Sauce

云斑丝瓜鱼汤面 Noodles with Loofah in Spotted Cloudy Skin Grouper Fish Soup 98 位/person

98 位/person

668 份/portion

598 条/whole

598 条/whole

98 位/person

本港小青龍 CHINESE BABY SPINY LOBSTER

本港小青龙虾主要分布在中国东海、南海沿岸浅水以及海南岛沿海一带。它们常栖息在 7-40 米深的海区,多藏匿于岩礁、珊瑚礁隙缝间,及乱石堆等处,其部分生活在泥沙质浅海的海底。本港小青龙味道鲜美,富含氨基酸,且氨基酸含量相对均衡,营养价值极高。

The Chinese baby spiny lobster is mainly found in shallow waters along the East and South coasts of mainland China, as well as the coastal areas of Hainan Island. It typically inhabits seabeds at depths of 7-40 meters, inhabiting the crevices of rocky reefs, coral reefs, and places with piles of rubble. Some also live in the seabed of sandy shallow seas. Chinese Baby Spiny Lobster are renowned for their delicious taste, it is rich in amino acids with a relatively balanced profile, offering high nutritional value.

中华食材、南北粤蕴、去繁而简 Chinese Ingredients, Cantonese Style and Simplicity

白切小青龙 Sliced Baby Spiny Lobster

598 只/whole

鲜菌葱爆龙虾肉 Stir-fried Baby Spiny Lobster with Fresh Mushroom & Scallion

虾头油蛋白汁蒸龙虾肉 Steamed Baby Spiny Lobster with Shrimp Head Oil Sauce

鸡枞菌清汤灼小青龙虾肉 Poached Baby Spiny Lobster Meat in Clear Termite Mushroom Soup

两位起 minimum for 2 persons

海南椒汤独子蒜煮小青龙虾 **Boiled Baby Spiny Lobster** with Garlic & Hainan Chili Sauce

698 份/portion

豉蒜避風塘小青龙 Wok-fried Baby Spiny Lobster with Garlic & Chili

698 份/portion

If you have any allergies or dietary restrictions, please speak to a member of our team about your requirements before ordering. Prices are in RMB and subject to 15% surcharge. 敬请于点单时告知我们您的过敏源或饮食禁忌。所有价格以人民币结算,需另加收15%服务费。

238 位/person

698 份/portion

198 位/person

清遠麻黃雞 QINGYUAN CHICKEN

清远麻鸡,因母鸡背羽面点缀着无数芝麻样斑点而得名。清远麻鸡属小型优质肉用鸡种,其特征为三黄、二细、一麻(即脚黄、嘴黄、皮黄;头细、骨细;毛色麻黄),素以皮色金黄,肉质嫩滑、皮爽、骨软闻名,鲜香味美、风味独特。

Qingyuan Chicken derives its name from the abundant sesame-like spots that adorn the feathers on the hen's back. This small-sized, high-quality meat chicken breed is distinguished by its distinctive features: three yellow traits, two thin characteristics, and one sesame yellow attribute (yellow feet, yellow mouth, yellow skin; slender head, thin bones, and feathers with a yellow hue). Renowned for its yellow skin, tender and smooth meat, as well as its fresh skin, soft bones and unique flavor, Qingyuan Chicken is highly prized for its exceptional qualities.

姜葱酱冰浸麻黄鸡件 Marinated Chicken with Ginger & Scallion sauce

68 位/person

手撕芝麻油盐焗鸡 Shredded Chicken with Sesame Oil

168 份/portion

顺德大头冲菜桑拿蒸鸡片 168 份/portion Steamed Sliced Chicken with Shunde Pickled Cabbage

芥末酱红葱丝拌鸡丝 98 份/portion Shredded Chicken with Red Onion & Mustard Sauce

老鸡炖云南鲜白鸡枞菌汤 **Double-boiled Chicken Soup** with Yunnan Fresh Termite Mushroom

豉油皇浸原只麻黄鸡* Marinated Whole Chicken with Soy Sauce

138 位/person

598 只 / whole

福建武平黑猪 FUJIAN WUPING BLACK PIG

精选两年以上的生态放养"跑山猪",由于"跑山猪"运动量大,体能消 耗更大,且通过自然觅食摄入天然食物,因此生长周期较慢。平均一年增长 五六十斤肉左右,长大至少需要1年半以上,相比圈养猪"肉质细嫩更有嚼劲。

"The running mountain pig" undergoes a growth cycle typically exceeding two years, a duration influenced by its substantial exercise and higher physical expenditure. Engaging in natural foraging, the pig consumes less food, resulting in a slower growth rate. It takes at least 1 and a half years for these pigs to reach maturity and develop adequate fat. On average, a "running mountain pig" consumes around 50 to 60 pounds of feed annually, contributing to the development of meat that is notably chewy in texture.

中华食材、南北粤蕴、去繁而简 Chinese Ingredients, Cantonese Style and Simplicity

卤水猪前腿 Pork Trotter in Cantonese Style

138 份/portion

南乳荔浦芋头扣肉 Sliced Pork with Lipu Taro & Fermented Red Beancurd

138 位/person

188 份/portion

广府黑糖腩肉叉烧 Barbecued Pork

胡椒猪肉汤

金蒜柚皮蒸排骨 Steamed Pork Ribs with Crispy Garlic

Double-boiled Pork Meat Soup with Peppers

198 份/portion

68 份/portion

北京密云"雪龍黑牛" XUELONG BEEF

中国的神户牛肉,拥有独具特色的优良遗传基因,是引领中国肉牛业 发展的典范。"雪龙黑牛"育肥牛的来源主要是"和牛与安格斯"的杂交牛,也 同时进行了"纯种安格斯"去势公牛的高端育肥。在饲养过程中吃熟食、吹风 扇、做按摩、睡软床、听音乐,做到每个阶段都精细化饲喂、人性化管理, 并使每个部位的肉质都各具特色和口感。

This premium Chinese Wagyu Beef, featuring exceptional traits, is a flagship in advancing China's beef industry. Fattening cattle includes a blend of Wagyu and Angus, while high-end purebred Angus bulls are also raised. Calves enjoy a luxurious conditions, indulging in cooked meals, massages, soft beds and music, resulting in refined and humanized management for distinct characteristics and flavors in every meat cut.

中华食材、南北粤蕴、去繁而简 Chinese Ingredients, Cantonese Style and Simplicity

白卤水雪花牛舌卷 Marinated Wagyu Beef Tongue Roll

198 份/portion

香港咖喱牛筋腩 Braised Beef Brisket with Hongkong Curry

398 份/portion

云南酸木瓜浓汤灼臀肉盖 Poached Beef in Yunnan Sour Papaya Soup

138 位/person

鼓味三椒炒牛菲力 Stir-fried Beef Fillet with Peppers & Soy Bean Sauce

998 份/portion

鮮味 FRESH SEAFOOD

罗氏 6 头大头虾 6-Heads Roche Shrimp

• 熟醉	Marinated	38	只 / whole
•海盐炒焗	Baked with Sea Salt	198	份 / portion
·原味白灼	Poached with Soy Sauce	168	份 / portion

大连鲜鲍

Fresh Dalian Abalone

•花椒油炝鲍甫	Stir-fried with Pepper Oil	198	份/portion
 红葱头啫啫煲焗 	Braised with Red Onions	398	份 / portion
• 叉烧酱烤	Baked with Barbecued Pork Sauce	398	份 / portion

蔬菜 VEGETABLES

鸡枞菌清汤炖白菜心 148 份/portion Poached Baby Cabbages in Clear Termite Mushroom Soup

腊猪油炒豆苗 148 份/portion
Wok-fried Pea Sprouts with Cured Meat & Lard

虾干煲节瓜 Braised Zucchini with Dried Shrimps

湛江生晒金钩豆酱烧白菜梗 Stewed Baby Cabbages with Zhanjiang Soybean Sauce

128 份/portion

168 份/portion

鲜拆蟹黄粉炆双瓜 Simmered Winter Melon & Loofah with Crab Roe

168 份/portion

開胃菜 APPETIZERS

白切小青龙 Sliced Baby Spiny Lobster

顺德捞起罗氏虾 Roche Shrimps in Shunde Style

老虎菜捞厚切角螺肉

Conch Meat with Pickled Vegetables & Scallions

鲜芥油醋汁蟹肉海蜇花 Jellyfish Flowers with Crab Meat & Mustard and Vinegar

花椒油炝大连鲍甫 Stir-fried Fresh Dalian Abalone with Pepper Oil

冰淇淋鹅肝溏心蛋 Soft-boiled Eggs with Goose Liver

298 份/portion

298 份/portion

598 只/whole

188 份/portion 68 位/person

198 份/portion

188 份/portion

開胃菜 APPETIZERS

卤水猪前腿 Pork Trotter in Cantonese Style

138 份/portion

白卤水雪花牛舌卷 Marinated Wagyu Beef Tongue Roll

198 份/portion

188 份/portion

善雪加饭酒卤黄油鸭肝 Marinated Duck Liver with Chinese Yellow Wine

椒麻梳衣芥蓝 Marinated Kailan with Green Peppers

炝拌水果黄瓜 Fruit Cucumber with Garlic & Chili Sauce

椒盐嫩豆腐 Crispy Bean Curd 118 份/portion

98 份/portion

98 份/portion

佐酒小吃 WINE PAIRING SNACKS

汾酒牛腱 Beef Shank with Chinese Liquor Fenjiu

白醋猪尾 Pigtail with White Vinegar

沙姜鸡脚 Wild Ginger Chicken Feet

白云猪手 Boneless Pork Trotter 98 份/portion

98 份/portion

98 份/portion

98 份/portion

主 廚 推 薦 CHEF'S RECOMMENDATIONS

古法扣12头许榕溏心鲍鱼

1,288 位/person

Braised Xurong 12-Heads Abalone with Superior Abalone Sauce

五常米饭底 served with steamed rice

酥炸金钱蟹盒 Deep-fried Crispy Stuffed Crab Meat

198 4只/4 pieces

甜椒酱炸虾丸 238 份/portion Deep-fried Shrimp Balls with Honey Pepper Sauce

羊肚菌烧万绿湖黄金鳗 Braised Wanly Lake Golden Eels with Morels

589 份/portion

拆蟹黄炆煮黑毛节瓜丝 Simmered Zucchini with Crab Roe 198 份/portion

主食精選 RICE & NOODLES

素辣担担面 Spicy Dandan Noodles

58 位/ person

京葱雪花牛肉碎炒饭	288	份/ portion
Fried Rice with Chopped Beef & Scallion	128	位 / person

鸡枞菌炝锅面 Stewed Noodles with Termite Mushroom

88 位/ person

甜品推薦 DESSERTS RECOMMENDATIONS

杨枝甘露

Mango Puree with Pomelo & Sago

芒果冰激凌,西米露,红白西柚,芒果果粒 Mango Ice Cream, Sago, Red & White Pomelo, Sliced Mango

杏仁豆腐

Almond Pudding

自制豆腐,杏仁汁,南北杏仁片 Home-made Tofu, Almond Dressing, Sliced Almond

陈皮红豆沙

Red Bean Paste with Tangerine Peel

东甲二十年陈皮, 红小豆 Dongjia Aged Tangerine Peel, Red Bean 68 位/person

58 位/ person

58 位/person

驴打滚

Lvdagunr

糯米, 甜豆粉 Glutinous Rice, Sweet Bean Flour 18 位/ person

FU CHUN JU SET MENU

(Available for Lunch Only) Advance booking required

APPETIZERS

Bean Curd with Chinese Toon & Crispy Scallop

Pork Ribs with Plum Sauce

Crispy Stuffed Crab Meat

SOUP

Double-boiled Scallop Soup with Winter Melon

MAIN DISHES

Steamed Spotted Cloudy Skin Grouper with Chili Sauce & Soy Bean Sauce

Pan-fried Beef Fillet with Volcanic Salt

Poached Baby Cabbages with Fresh Shrimps

Noodles with Scallion Oil

DESSERT

Red Bean Paste

- RMB 798 per person Minimum for 2 persons

		中华食材、	南北粤蕴、	去繁而简
Chinese	Ingredients,	Cantonese	Style and	Simplicity

富		1	
丰	②仅	9	
F	限	前菜	
居	午	啦瓜扑禾楼三成老	
-1	市	脆瑶柱香椿豆腐盏	
다 미디) 需	红梅汁黑猪肉排	
鑒金	提前预	金钱蟹盒	
套	订	炖汤	
餐		富皮冬瓜茸炖鲜瑶柱贝	霜
		主菜	
V		惠豉汁发酵椒蒸云斑件	顺德
		盐烤雪龙和牛粒	
		鲜虾烧小白菜梗	
		葱油拌面	

甜品

红豆沙

每位人民币 798元 两位起 -

CLASSIC SET MENU

(Available for Dinner Only) Advance booking required

APPETIZERS

Jellyfish Flowers with Roasted Peppers

Barbecued Pork in Cantonese Style

Crispy Bean Curd

SOUP

Braised Matsuba Crab Meat in Chicken Broth

MAIN DISHES

Wok-fried Spotted Cloudy Skin Grouper Fish with XO Sauce

Braised Abalone with Aged Tangerine Peel & Gravy

Pan-fried Beef Fillet with Volcanic Salt

Poached Baby Cabbages with Soybean Sauce

Stewed Noodles with Termite Mushroom

DESSERT

Mango Puree with Pomelo & Sago

- RMB 1,198 per person Minimum for 2 persons -

1		富
前至	Q 菜 限	春
烤椒海蜇	花 花 市	居
蜜汁叉	烧	經
金砖豆	需 腐 前 预	典
and the second se	汤订	套
黄油老鸡汤炖松叶蟹	肉	餐
主要	菜	
XO酱葱爆云斑	球	
老年陈皮肉汁烩半干鲍	<u>鱼</u>	1
盐烤雪龙黑牛	肉	
黄豆酱烧白菜	梗	
鸡枞菌炝锅	面	
甜,	品	
杨枝甘	露	10 0

- 每位人民币 1,198 元 两位起 -