

大寢黃翁在勝國時以山水馳聲東
南其博學惜為畫所掩而至三教之人
難然問難翁論辯其間風神竦逸
如縣河今觀其畫不可想見其標
致墨法筆法深得董巨之妙此卷全
在巨然風韻中來後尚有一時名輩
題後歲久脫去獨此畫無恙豈非在
仙之靈而有而護持耶舊在余不既失

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

2025

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

2026

荣获北京米其林指南“米其林一星餐厅”

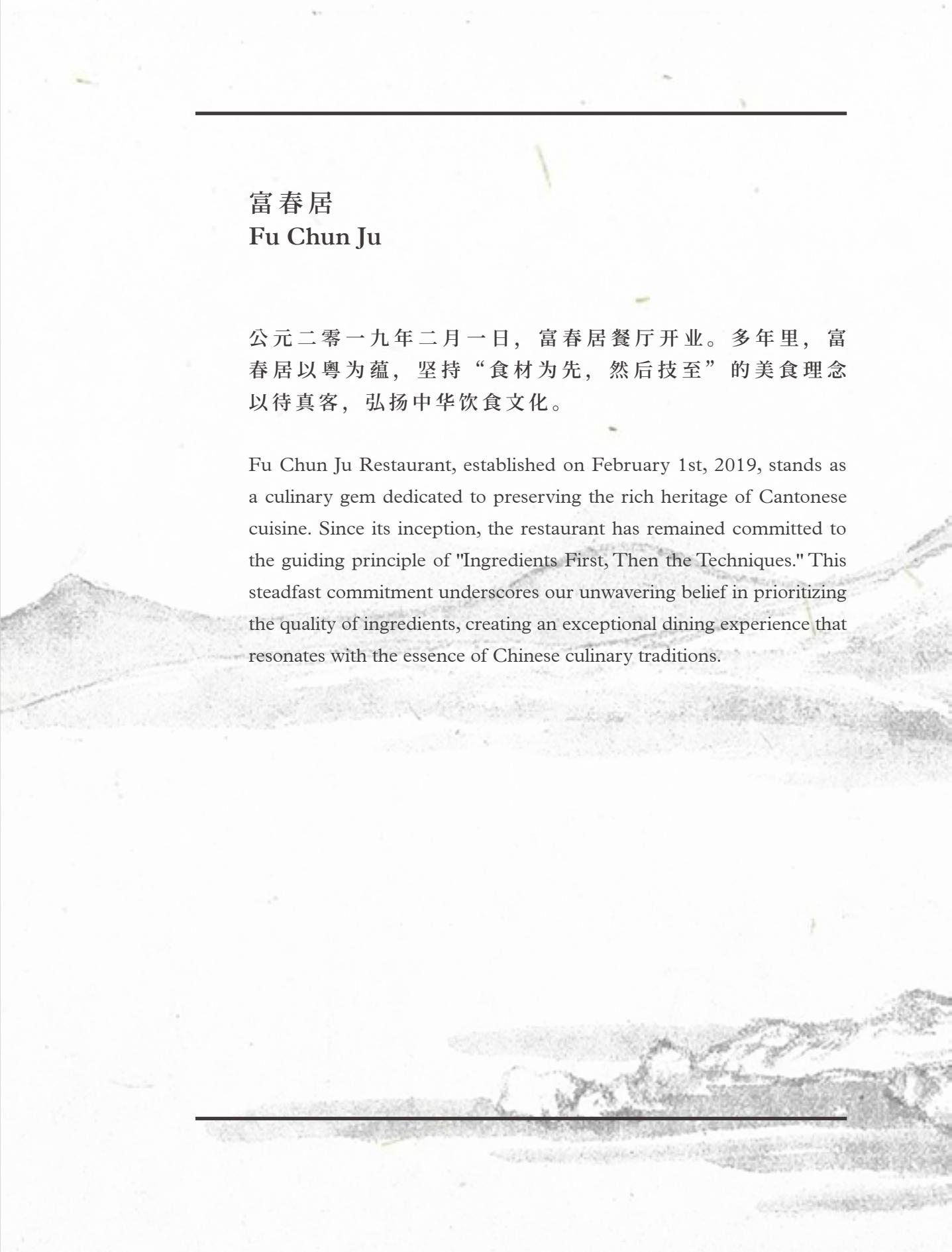
Awarded One MICHELIN Star by MICHELIN Guide Beijing

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.



《味觉原乡 · 主厨之言》 Culinary Homeland, A Chef's Voice

【序】

Foreword

有人用脚步丈量世界，我们选择以舌尖重溯来路。

生于南海潮间带的季风里，我笃信镌刻在基因中的风土烙印——新会陈皮在陶瓮中呼吸的第十年，南澳头水紫菜与浪花初遇的清晨，清远麻黄鸡羽尖凝露的破晓时分。这些被山海与岁月亲吻的食材，是粤地子民与天地对话的密码。

我们解构镌刻在祠堂石阶上的味觉记忆，用现代料理语法重组祖母灶台上的袅袅炊烟。十年功成的豉油皇不必与鹅肝违和相拥，顺德拆鱼羹自可与分子泡沫相映成趣。传统与革新从来不是非此即彼的辩题，而是镬气蒸腾中永不停歇的味觉进化。

无需赘言匠人精神，案头自有余温未散的鲮鱼脊骨为证；不必标榜创新勇气，盘中跃动的潮汕酸梅啫喱会开口说话。在这方寸白瓷间，您将遇见一位粤厨的执念——用最谦卑的姿态侍奉自然馈赠，以最从容的底气重塑岭南之味。

风味不喧，自有千钧。

While some measure the world by footsteps, we choose to retrace our journey through taste.

Born in the intertidal monsoon of the South China Sea, I firmly believe in the terroir imprinted in our DNA - the tenth year of Xinhui aged tangerine peel breathing in pottery jars, the dawn when Nanao's first-harvest seaweed meets ocean spray, the daybreak moment when Qingyuan hemp-feathered chickens wear dewdrops on their wingtips. These ingredients kissed by mountain-sea and seasons are the coded dialogue between Cantonese people and nature.

We deconstruct gustatory memories carved on ancestral hall steps, reconstructing grandmother's kitchen smoke with modern culinary grammar. Decade-aged superior soy sauce needn't force awkward embraces with foie gras, Shunde fish head soup naturally harmonizes with molecular foam. Tradition and innovation were never binary oppositions, but the ceaseless evolution of taste amidst the wok's fiery breath.

No need to preach craftsmanship - leftover dace spines on the cutting board testify with residual warmth. No requirement to flaunt innovation - the dancing Chaozhou plum gelée on the plate speaks volumes. Within these porcelain boundaries, you'll encounter a Cantonese chef's obsession: serving the gifts of nature with utmost humility while confidently reinventing Lingnan's flavors.

Flavor speaks softly, yet carries the weight of the ages.

富春居主厨
Executive Chef of Fu Chun Ju

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前叙 APPETIZERS

藏素书阁 (醋竹子、橙味山楂、梳衣白菌)

98 位 / person

Vegetarian Platter (Pickled Cucumber,
Orange-infused Hawthorn, White Mushrooms)

花雕酒浸罗氏虾

48 位 / person

Marinated Roche Shrimp with Chinese Yellow Wine

雪花鸭肝温泉蛋

58 位 / person

Soft-boiled Egg with Duck Liver

梅子黑猪小肉排

138 份 / portion

Marinated Black Pork Ribs with Plum Sauce

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酥炸嫩脂豆腐粒

98 份 / portion

Crispy Bean Curd

千丝菱白玉兰

128 份 / portion

Marinated Cane Shoots with Vinegar

烤椒东海海蜇花

128 份 / portion

Marinated East China Sea Jellyfish Flowers
with Roasted Peppers

麻辣慢炖雪花和牛舌

168 份 / portion

Marinated Beef Tongue with Chilies

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香辣松露酱拌笋衣

98 份 / portion

Bamboo Shoots with Spicy Truffle Sauce

香芋茸蜂巢虾饺酥

128 份 / portion

Crispy Shrimp Dumplings Pastry with Taro Puree

红葱花生油捞手撕鸡

138 份 / portion

Hand-Shredded Chicken with Shallots & Peanut Oil

葱油皮蛋豆腐

98 份 / portion

Cold Tofu with Preserved Eggs & Scallion Oil

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老坛泡菜汁梳衣翠笋

98 份 / portion

Asparagus Lettuce in Aged Pickling Brine

京葱湖羊卤汤肴肉

128 份 / portion

Cold Mutton Meat with Scallions

咸牛乳鹅肝牛肉空气春卷

128 份 / portion

Spring Rolls with Salted Milk & Goose Liver & Beef

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膳湯 SOUPS

干松茸老鸡汤

Double-boiled Chicken Soup with Dried Matsutake

98 位 / person

霞浦海帶炖排骨汤

Double-boiled Pork Rib Soup with Xiapu Kelp

98 位 / person

霜皮冬瓜瑶柱汤

Double-boiled Winter Melon Soup with Dried Scallop

128 位 / person

冬萝卜炖南阳黄牛肉汤

Double-boiled Nanyang Beef Soup with Winter Radish

98 位 / person

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主厨主味 CHEF'S SPECIALTIES

炸酿芝麻蟹钳虾

98 位 / person

Deep-fried Stuffed Crab Claw with Shrimp & Sesame

牛肝菌炒凤尾虾球

268 份 / portion

Stir-fried Phoenix-Tailed Shrimp Balls
with Fresh Boletus

江门豆豉辣椒炒雪花牛菲力

598 小份 / small portion

Stir-fried Wagyu Beef Fillet
with Jiangmen Black Beans & Chili

898 大份 / large portion

梅江老陈皮炆万绿湖黄金鳗

298 小份 / small portion

Braised Golden Eel from Wanlv Lake
with Meijiang-Aged Tangerine Peel

598 大份 / large portion

豉蒜凉瓜皮炒脆鲩鱼片

168 份 / portion

Stir-fried Bitter Melon Peels with Crispy Fish Fillet
in Garlic & Black Bean Sauce

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requirements before ordering. Prices are in RMB and subject to 15% surcharge.

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星洲黑胡椒酱焗斯里兰卡巨蟹

898 份 / portion

Baked Giant Sri Lankan Crab
with Singapore Black Pepper Sauce

荔浦芋头扣肉 (配米饭)

98 位 / person

Braised Pork Belly
with Lipu Taro & Fermented Bean Curd Sauce
(Served with Steamed Rice)

鲍汁鱼肚生焗麻黄鸡

368 小份 / small portion

Braised Yellow-feathered Chicken
with Fish Maw in Abalone Sauce

598 大份 / large portion

龙皇杏片炸墨鱼青

168 小份 / small portion

Deep-fried Cuttlefish with Almond Flakes

298 大份 / large portion

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荔茸香酥蟹盒

98 位 / person

Deep-fried Crispy Crab Meat Puffs with Taro Puree

红腐乳炆海参狗仔豆

398 小份 / small portion

Braised Sea Cucumbers & Velvet Beans
with Fermented Bean Curd Sauce

798 大份 / large portion

瑶柱肉汤煮九龙镇腐竹皮

128 份 / portion

Simmered Kowloon Town Tofu Skin
in Dry Scallops and Meat Broth

陈年萝卜干烧土猪肉辽参

298 位 / person

Braised Sea Cucumbers with Pork Meat & Aged
Preserved Radish

河源客家黑猪肉酿豆卜

118 小份 / small portion

Heyuan Hakka-style Black Pork Meat
Stuffed Tofu Puffs

168 大份 / large portion

脆皮炸中山乳鸽

98 只 / whole

Deep-fried Crispy Zhongshan Pigeon

虾籽红烧豆腐

168 份 / portion

Braised Tofu with Shrimp Roe

沙姜煎熟成麻黄鸡腿肉

238 份 / portion

Pan-fried Qingyuan Chicken
with Wild Ginger & Scallion

豉油皇五年狮头鹅掌

138 只 / whole

Braised 5-year-old Lionhead Goose Webs
in Supreme Soy Sauce

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海鮮 SEAFOOD

牛肝菌海盐煎炒黑金鲍甫

698 份 / portion

Pan-seared Black Abalone
with Fresh Boletus & Sea Salt

泰雕黄蛋汁蒸红毛蟹

1,388 份 / portion

Steamed King Crab
with Egg Custard & Chinese Rice Wine

蒜香豉辣生炒大红龙虾

1,388 份 / portion

Stir-fried Rose Lobster
with Garlic and Spicy Black Bean Sauce

天津冬菜黄贡椒蒸东星斑

1,488 条 / whole

Steamed Red Spotted Grouper
with Tianjin Preserved Winter Vegetable
& Huang Gong Chili

金边深海金古鱼

Steamed Spotted Scat Fish

• 潮式豆酱蒸

468 条 / whole

Steamed with Fermented Soybean Paste in Chaozhou-Style

• 陈皮姜丝蒸

468 条 / whole

Steamed with Aged Tangerine Peel & Shredded Gingers

• 胡椒油盐水煮

498 条 / whole

Poached in Pepper-Infused Brine

• 豉油汁煎焗

498 条 / whole

Pan-Seared with Soy Sauce

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河 鮮 FRESHWATER FISHES

客家咸菜姜葱蒜爆炒金钱鳝片

368 份 / portion

Stir-fried Sliced Eel with Preserved Vegetables,
Ginger, Garlic & Scallion

东江芥菜鲮鱼滑煲

198 份 / portion

Braised Dace Fish Paste
with Dongjiang Mustard Greens

油盐水蚬汤煮爽肉罗非鱼

298 份 / portion

Poached Crispy Tilapia in Briny Clam Broth

蚬蚧炸老姜鲮鱼胶

298 份 / portion

Deep-fried Dace Fish Maw
with Clam Sauce and Ginger

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紅肉 RED MEATS

咖喱汁炆焗雪花牛腩煲 (赠米饭)

398 份 / portion

Braised Beef Brisket with Curry Sauce
(Served with Steamed Rice)

炙烤麻皮乳猪肉

158 小份 / small portion

Roasted Crispy Suckling Pig

298 份 / portion

* 1588 只 / whole

神湾菠萝咕噜肉

158 份 / portion

Sweet & Sour Pork with Shenwan Pineapple

* 需预定 Advance booking required

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豆豉香辣炆牛金钱

238 份 / portion

Braised Beef Tripe with Chili & Black Bean Sauce

香菇海鲜蒸黑毛猪肉饼

198 份 / portion

Steamed Pork Meat Patty with Mushrooms & Seafood

客家咸菜炒雪花牛舌尖

168 份 / portion

Stir-fried Beef Tongue with Hakka Preserved Vegetables

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海味 SEAFOOD

老陈皮鲍汁扣辽参

298 位 / person

Braised Sea Cucumber in Abalone Sauce
with Aged Tangerine Peel

新会陈皮扣十二头半干鲍鱼

498 位 / person

Braised 12-Head Semi-Dried Abalone
with Xinhui Tangerine Peel

蠔皇 10 头扣许榕溏心鲍

1,688 位 / person

Braised Xurong Abalone in Supreme Oyster Sauce

瑶柱鸡汤烩印度尼西亚黄花胶 (四位用)

1,688 份 / portion

Braised Indonesian Golden Fish Maw
with Dried Scallops in Chicken Broth
(for 4 persons)

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蔬 食 VEGETABLES

海味煮霜皮冬瓜

198 份 / portion

Stewed Winter Melon with Assorted Seafood

瑶柱炆节瓜件

188 份 / portion

Braised Hairy Gourd with Dried Scallops

黑豚肉沫煮上海青

98 份 / portion

Braised Minced Black Pork
with Shanghai Baby Bok Choy

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金银蛋煮鹤斗白菜仔

138 份 / portion

Braised Baby Bok Choy
with Salted Egg Yolk and Preserved Egg

腐乳嗜油麦菜

128 份 / portion

Stir-fried Leaf Lettuce
in Fermented Bean Curd Sauce

蟹肉鲜汤煮豌豆苗

158 份 / portion

Simmered Pea Sprouts in Crab Meat Broth

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主食 NOODLES & RICE

XO 酱炸萝卜米糕

Deep-fried Turnip Cake with XO Sauce

168 份 / portion

顺德炒米粉

Wok-fried Rice Noodles in Shunde Style

198 份 / portion

松茸炝锅面

Stir-fried Matsutake Noodles in Broth

48 位 / person

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瑶柱蛋白炒饭

198 份 / portion

Fried Rice with Scallop & Egg White

素担担面

48 位 / person

Spicy Dandan Noodles

海鲜汤泡脆米饭

98 位 / person

Crispy Rice in Seafood Soup

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甜品 DESSERTS

传统杨枝甘露

58 位 / person

Mango Puree with Pomelo & Sago

富春居杏汁豆腐

58 位 / person

Almond Pudding

梅江陈皮原颗红豆沙

58 位 / person

Red Bean Paste with Tangerine Peel

姜汁撞奶

58 位 / person

Ginger Milk Pudding

冰花炖官燕

398 位 / person

Stewed Bird's Nest with Crystal Sugar

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