

大癡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雜然問難翁論辯其間風神疎逸口如縣河今觀其畫亦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跋歲久脫去獨此畫無恙豈翁在仙之靈而有以護持耶舊在余所既失

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

岁序更替，华章日新。2026年，富春居翻开崭新篇章，以全新菜牌致敬食之真谛。
我们深信，极致鲜味源于对食材的严苛甄选与对烹饪的无限敬畏。主厨深耕粤菜三十载，始终坚守“守正创新”之道——承袭传统技法之精髓，融汇现代美学之灵感，每一道佳肴皆是匠心与时光的对话。
未来，我们将继续以客为尊，潜心研发，只为让每一位食客在唇齿留香间，感受食物的温暖。

As the seasons turn, we embark on a new chapter. In 2026, Fu Chun Ju unveils a refreshed menu dedicated to the true essence of gastronomy.
We believe that ultimate freshness stems from the rigorous selection of ingredients and profound reverence for the culinary arts. With three decades of experience, our Executive Chef adheres to the philosophy of "honoring tradition while innovating." By blending the essence of classic techniques with modern aesthetics, every dish becomes a dialogue between craftsmanship and time.
Moving forward, we remain committed to continuous innovation and guest-centric service, ensuring every bite offers a warm embrace of care and excellence.

富春居主厨
Executive Chef of Fu Chun Ju

前叙 APPETIZERS

山葵牛油果酱溏心元贝脆盏

68 位 / person

Soft-centered Scallop in Crispy Tart
with Wasabi & Avocado Sauce

西班牙火腿沙葱油拌去皮蚕豆仁

128 份 / portion

Peeled Broad Beans with Scallion Oil & Spanish Ham

潮式糕烧板栗南瓜

128 份 / portion

Braised Chestnut Pumpkin in Chaoshan Style

红话梅汁烧小肉排

168 份 / portion

Marinated Pork Ribs with Plum Sauce

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。

低温慢卤山东鸭肝粒

238 份 / portion

Marinated Shandong Duck Liver Cubes

发酵烤椒酱海蜇伴梳衣莴笋

128 份 / portion

Asparagus Lettuce & Jellyfish
with Fermented Roasted Pepper Sauce

荔浦芋丝拌黑松露酱鲍片

88 位 / person

Sliced Abalone with Lipu Taro & Black Truffle Sauce

328 份 / portion

红丹桂烧香糯酿洪湖粉藕

148 份 / portion

Braised Honghu Lotus Root Stuffed
with Glutinous Rice & Red Osmanthus

花雕皇酒醉溏心 2 号海鳌虾

128 位 / person

Marinated No.2 Scampi with Chinese Yellow Wine

脆皮金沙豆腐粒

128 份 / portion

Crispy Bean Curd

蒜头酱油渍双脆

128 份 / portion

Marinated Cucumbers & Radish
with Garlic & Soy Sauce

米维拉十年鱼子酱溏心蛋

88 位 / person

Soft-boiled Egg with 10-year Mivela Caviar

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水晶湖羊肴肉粒
Cold Hu Lamb Cubes

148 份 / portion

炼红葱头油拌生烤麻黄鸡
Roasted Yellow-feather Chicken with Red Shallot Oil

148 份 / portion

陈皮香辣黑龙雪花牛舌
Marinated Beef Tongue
with Chilies & Aged Tangerine Peel

98 位 / person
398 份 / portion

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膳湯 SOUPS

120 天黑蒜炖雪龙牛骨汤

128 位 / person

Double-boiled Beef Bone Soup
with 120-day Aged Black Garlic

香格里拉鲜松茸老鸡汤

128 位 / person

Double-boiled Chicken Soup
with Fresh Matsutake from Shangri-La

客家山菇炖瘦肉汤

128 位 / person

Double-boiled Pork Soup
with Hakka Mountain Mushrooms

石斛枸杞老鸭炖白花胶汤

238 位 / person

Double-boiled Aged Duck Soup
with Dendrobium, Goji Berries & White Fish Maw

湘莲瑶柱炖霜皮冬瓜汤

148 位 / person

Double-boiled Winter Melon Soup with Hunan Lotus
Seeds & Dried Scallops

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主廚主味 CHEF'S SPECIALTIES

咸蛋黄焗明虾身

198 份 / portion

Baked King Prawns with Salted Egg Yolk Sauce

咸虾酱翠瓜蒸黑猪腩片

168 份 / portion

Steamed Black Pork Belly
with Loofah in Salted Shrimp Paste

红菜汁烩雪龙牛尾

168 位 / person

Braised Xuelong Oxtail in Beetroot Sauce

避风塘炸焗百花酿花胶

398 份 / portion

Deep-fried & Baked Fish Maw
with Shrimp Paste & Garlic, Black Bean Sauce

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南乳姜汁碎炸麻黄鸡肉

168 份 / portion

Deep-fried Yellow-feather Chicken
with Fermented Red Bean Curd & Ginger Sauce

瑶柱浓汤煮九龙腐竹

128 份 / portion

Simmered Kowloon Town Tofu Skin
in Dry Scallops & Chicken Broth

黑松露酱炒鲜鲍片

368 份 / portion

Stir-fried Sliced Fresh Abalone
with Black Truffle Sauce

脆皮小棠菜煎虾饼 (*两位起)

88 位 / person

Pan-fried Shrimp Pie with Bok Choy
(*Minimum two persons)

298 份 / portion

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魚鮮類 FISH & SEAFOOD

姜葱椒鱼露干炒小红龙虾身

598 份 / portion

Stir-fried Red Lobster Meat
with Ginger, Scallions, Chili & Fish Sauce

发酵鲜椒蒸深海星斑

1388 条 / whole

Steamed Deep-sea Spotted Grouper
with Fermented Fresh Chili

蒜香豉辣生炒大澳龙虾

2388 份 / portion

Stir-fried Australian Lobster
with Chili, Garlic & Black Beans

黄油老鸡汤灼象拔蚌 (* 两位起)

198 位 / person

Poached Geoduck Clam in Chicken Broth
(*Minimum two persons)

鲜椒酱蒸腐皮虾肉卷

398 份 / portion

Steamed Tofu Skin Rolls Stuffed
with Shrimp & Fresh Chili Sauce

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客家咸菜鸡汤煮百花蟹肉球 (* 两位起)

298 位 / person

Stewed Shrimp Paste & Crab Meat Balls
with Preserved Vegetables in Chicken Broth
(*Minimum two persons)

豉油葱粒煎大连鲜鲍鱼 (* 两位起)

128 位 / person

Pan-fried Dalian Fresh Abalone
with Soy Sauce & Scallions
(*Minimum two persons)

白蚬汤翠瓜丝煮白雪鱼腐

198 份 / portion

Poached Fish Curd
with Shredded Hairy Gourd in Clam Broth

老年陈皮姜丝蒸西沙黄花斑

498 条 / whole

Steamed Yellow Spotted Grouper
with Aged Tangerine Peel and Shredded Ginger

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肉類 MEAT

咖喱汁炆焗雪花牛腩煲 (配米饭)

498 份 / portion

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

叉烧熟成黑猪腩肉

238 份 / portion

Aged Black Pork Belly Char Siu

即炸 18 天石岐乳鸽

98 只 / whole

Deep-fried 18-day Shiqi Pigeon

怀旧酥炸蒜香腩排 (*两位起)

98 位 / person

Deep-fried Pork Ribs with Garlic

398 份 / portion

(*Minimum two persons)

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豆豉香辣椒爆雪花和牛肉

Stir-fried Wagyu Beef with Black Beans & Chili

498 小份 / small portion

898 中份 / portion

1688 大份 / large portion

咸蛋海鲜蒸手剁黑猪肉（配米饭）

Steamed Black Pork Meat with Seafood & Salted Egg
(Served with Steamed Rice)

368 份 / portion

半干鲍鱼炆麻黄鸡腿肉

Braised Chicken Leg Meat with Semi-Dried Abalone

698 份 / portion

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海味類 SEAFOOD

老菜脯烧青岛辽参山瑞裙

598 位 / person

Braised Qingdao Sea Cucumber
& Soft-Shell Turtle Skirt with Preserved Radish

蚝皇 10 头扣许榕溏心鲍

1988 位 / person

Braised 10-Head Xurong Abalone
in Supreme Oyster Sauce

瑶柱鸡汁烩脆炸印度尼西亚黄花胶

898 位 / person

Braised Indonesian Golden Fish Maw
with Dried Scallops in Chicken Broth

黑松露酱扣半干黄金鲍鱼

698 位 / person

Braised Semi-Dried Golden Abalone
with Black Truffle Sauce

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蔬菜類 VEGETABLES

生晒大虾干煮霜皮冬瓜件

198 份 / portion

Braised Winter Melon with Sun-Dried Shrimps

黑猪腩肉扣黑毛节瓜

198 份 / portion

Braised Hairy Gourd with Black Pork Belly

老姜焖炒芥兰苗

98 份 / portion

Stir-fried Baby Kale Sprouts with Aged Ginger

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金银蛋煮鹤斗白菜仔

138 份 / portion

Braised Baby Bok Choy
with Salted Egg Yolk & Preserved Egg

鸡油炒豌豆苗

138 份 / portion

Stir-fried Pea Sprouts with Chicken Oil

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主食 NOODLES & RICE

海鲜无米粥

98 位 / person

Seafood Congee with Rice-Free

顺德炒米粉

68 位 / person

Wok-fried Rice Noodles in Shunde Style

松茸炆锅面

68 位 / person

Stir-fried Matsutake Noodles in Broth

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瑶柱蛋白炒饭

98 位 / person

Fried Rice with Scallop & Egg White

东北香米饭

18 位 / person

Northeast Fragrant Rice

明火白粥

18 位 / person

Slow-Cooked Plain Congee

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點心 DIM SUM

海胆鲜虾饺

128 份 / portion

Steamed Prawn Dumplings with Sea Urchin

金柱干蒸烧卖

128 份 / portion

Steamed Pork Dumplings with Dried Scallops

金华火腿萝卜酥

98 份 / portion

Crispy Turnip Pastry with Jinhua Ham

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红米鲜虾脆网肠

98 份 / portion

Red Rice Rolls with Shrimps & Chives

迷你叉烧酥皮菠萝包

78 份 / portion

Mini Pineapple Buns with Barbecued Pork

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甜品 DESSERTS

顺德姜汁撞水牛乳

68 位 / person

Ginger Milk Pudding in Shunde Style

杏汁豆腐

68 位 / person

Almond Pudding

冰花炖官燕

398 位 / person

Stewed Bird's Nest with Crystal Sugar

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