



富瑶

AUGUST GATHERINGS




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August Gatherings begins a bold new chapter on Bowery, following ten successful years on Canal Street. Known and loved by both locals and visitors, we offer seasonal menus that blend traditional Cantonese techniques with global inspiration.

Kenny Leung, a classically trained Cantonese chef since he was a teenager in Guangzhou, China, worked at the prestigious White Swan Hotel — then the only five-star hotel in China. After moving to the U.S. he focuses on blending Chinese culinary techniques and flavors with ingredients he fell in love with while traveling the globe. With over forty years of experience, his passion and precision have shaped August Gatherings into a beloved destination.



在堅守十年後，富瑤由堅尼街遷址至包厘街，展開全新篇章。作為本地饕客與遊客皆口耳相傳的粵菜餐廳，富瑤以時令菜單見長，巧妙融合傳統粵式技藝與全球風味。

主廚Kenny Leung十五歲就讀於廣州烹飪學校，畢業後進入當年中國唯一的五星級酒店白天鵝賓館，烹藝紮根傳統。移民美國後，他一直從事餐飲工作，歷經四十年歲月沉澱，凝練一份專注與熱愛，使富瑤早已成為口碑之選。正如其名，富瑤始終以豐收、傳承與真心，款待每一位賓客。

十年富瑤，食光不負。

手工點心 DIMSUM



點心拼盤
Dim Sum Platter, 5pcs
\$18



海鮮燒賣
Seafood Shumai, 3pcs
\$10



蝦餃皇
Shrimp Dumplings, 3pcs
\$11



小籠包
Xiao Long Bao, 6pcs
\$9



流沙南瓜球
Pumpkin Cake
\$9



百花釀蟹鉗
Fried Crab Claws, 2pcs
\$19



葡撻
Portuguese Egg Custard Tart
\$6



芝麻球
Sesame Ball, 5pcs
\$10



榴蓮酥
Durian Puff Pastry
\$9



鮑魚汁鮮竹卷
Beancurd Sheet Roll with Abalone, 2pcs
\$15



黑金流沙包
Black Salted Egg Custard Bun
\$10



素菜餃
Vegetable dumpling, 3pcs
\$9



馬拉糕
Cantonese Sponge Cake
\$10

小食 APPETIZER



梅子鴨
Roasted Duck with Dried Plum Sauce
\$19



蜜汁黑豚叉燒
Honey Roasted Berkshire Pork
\$28



涼拌海蜇
Jelly Fish Salad
\$16



黑糖鴨腿
Brown Sugar Roast Duck Thigh
\$16



堂灼北海道黑螺 
Hokkaido Black Snail with Light Chili Soy Sauce
\$12



酥炸生蠔
Fried Oysters
\$12



招牌蔥油餅
Scallion pancake
\$9



金銀蒜蒸日本扇貝
Steamed Scallops with Garlic
\$13

小食 APPETIZER



陳皮有機番茄
Organic Tomato with Tangerine Peel
\$9



蒜拍小黃瓜 
Cucumber with Garlic Sauce
\$9



椒鹽鮮魷 
Salt and Pepper Fried Calamari
\$19



椒鹽茄子
Fried Eggplant
\$12

 辣 Spicy
If you have any special dietary requirements or food allergies, please inform us upon placing your order.
如有任何特別要求或食物過敏，請通知餐廳款待員。

肉類 MEAT



鵝油香烤安格斯牛小排
Oven Roasted Black Angus Short Rib
\$68



枝竹草羊煲
Lamb with Bean Stick in Pot
\$38



馳名清湯牛腩
Beef Brisket in Clear Broth
\$39



香辣炒羊腿肉
Sautéed Spicy Lamb 🌶️
\$28



醬爆豬臉肉
Stir-Fried Berkshire Pork Jowl 🌶️
\$28

肉類 MEAT



玫瑰茶香太爺雞
Tai Ye Tea-smoked Chicken
全隻|Whole \$75 半隻|Half \$38



招牌咕嚕肉
Sweet and Sour Pork
\$35



鮮雜菌炒安格斯肉眼牛扒
Angus Ribeye Steak Cube with
Seasonal Vegetable
\$48



牛舌炒有機鮮椒
Stir Fried Beef Tongue
\$32



話梅排骨
Spare Ribs with Dried Plum Sauce
\$26

 辣 Spicy
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紅燒黑豚肉
Braised Berkshire Pork
\$28



黑蒜辣雞煲
Spicy Szechuan chili chicken
\$32



北海鮑魚小炒皇
Sauteed Abalone with Vegetable
\$48

肉類 MEAT



北京鴨 Peking Duck

全隻|Whole
With Cucumber, Scallion and
20 pcs Pancakes
\$88

半隻|Half
With Cucumber, Scallion and
10 pcs Pancakes
\$49

 辣 Spicy

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古法鹽焗雞
Salt-Baked Free-Range Chicken

半隻 | Half
\$38



鮑魚燜三黃走地雞
Braised Abalone and Free-Range Chicken

\$46

肉類 MEAT



清平白切雞
Traditional Cantonese White Boiled Chicken
\$28



野生牛肝菌蒸三黃走地雞
Steam Chicken with Porcini
\$28



富瑤招牌雞
House Signature Free-Range Chicken
\$32

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鮑魚 ABALONE



原隻十五頭南非吉品乾鮑魚 Wild
Braised South African Abalone, 1pc

\$168



特價 Special

原隻十八頭吉品乾鮑魚 Farm-raised
Braised Abalone, 1pc

\$48

湯 SOUP



每日燉湯
Soup of the Day
Single serving | 一人份 \$15




蟹肉金鉤魚翅羹
Shark Fin Soup
\$48



鮑魚烏雞燉湯
Soup, Abalone, and Chicken
4-6 servings | 4-6人份 \$68



酸辣刺參海皇羹 
Hot and Sour Soup with
Sea Cucumber and Seafood
\$32



魚肚鴨絲羹
Fish Maw & Shredded Duck Soup
\$23



辣 Spicy

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Wensi Minced Tofu Soup

Small | 小 \$23 Large | 大 \$38

Legend has it that during his southern tour, the Qianlong Emperor was captivated by a tofu soup created by a monk from Tianning Temple in Yangzhou. The tofu, finely shredded into silky threads, danced like wisps of hair in the bowl—an elegance that delighted the emperor and earned the dish a place in the royal Jiangnan tea banquet.

Today, Chef Kenny recreates this classic with masterful precision, slicing silken tofu into tens of thousands of delicate strands. These are gently set in a golden broth simmered for eight hours with old hen, fresh chicken, duck, and Jinhua ham. Each spoonful is smooth, nourishing, and worthy of imperial praise.



文思豆腐羹

相傳乾隆皇帝南巡，揚州天寧寺的文思和尚奉上一碗精緻的豆腐湯羹，如華髮萬千，在盤中輕盈舞動。乾隆品嚐後大喜，命將此菜列入江南茶點御膳。

富瑤大廚刀工嫻熟，將嫩豆腐細切至數以萬計的絲狀，熱水定型後加入老雞、嫩雞、水鴨、火腿等熬煮八小時的上湯。每口湯羹絲滑如綢，補身潤喉，是可讓皇帝也心悅誠服的至味珍饈。



海鮮 SEAFOOD



避風塘炒辣蟹 
Fried Dungeness Crab with
Typhoon Shelter Style
\$68



XO醬炒日本北海道野生帶子 
XO Sauce Wild scallop
\$38



金華火腿白汁浸花蜆
Ham and Clams with White Sauce
\$32



龍蝦麻婆豆腐 

Mapo Tofu with Lobster

\$78



新鮮沙姜龍蝦

Lobster with Fresh Galangal

\$58

 辣 Spicy

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海鮮 SEAFOOD



黑醋杏仁松鼠魚
Song Shu Crispy Whole Fish with Balsamic Vinegar
\$68



剝椒蒸曹魚
Steamed Sea Perch with Chili Pepper Sauce
\$58



傳統清蒸曹魚
Steam Sea Perch
\$58



蔥油淋曹魚
Scallion Oil Drenched Sea Perch
\$68



酸菜魚本地曹魚
Fresh Sea Perch with Sour Cabbage
\$68



陳皮豉汁蒸曹魚
Steam Sea Perch with Citrus and Black Bean Sauce
\$58



椒鹽軟殼蝦 🌶️
Salt & Pepper Soft shell Shrimp
\$32



花蜆蒸水蛋
Steam Egg with Clam
\$28



XO醬龍蝦蒸陳村粉 🌶️
Steam Lobster and Chencun Noodle with XO Sauce
\$68

🌶️ 辣 Spicy
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蔬菜 VEGETABLES



鮮淮山炒什菜
Mix Harvest
\$26



黑蒜炒羊角豆
Okra with Black Garlic
\$26



乾璧菜花 🌶️
Spicy Chinese Cauliflower with Preserve Meat
\$28



有機鮮菌米漿豆苗
Snow Pea Leaves with Mushrooms
\$32



鰻魚辣香豆腐 🌶️
Spicy Silken Tofu with Baked Eel
\$32



腐乳汁浸西洋菜
Fermented Bean Curd with Watercress
\$21



橄攪菜肉碎四季豆 
Sauteed String Beans with
Minced Pork and Kale Borecole
\$26



手打魚滑浸有機生菜膽
Fresh Fish Ball with
Organic Little Gem Lettuce
\$38



堂灼有機生菜
Organic Little Gem Lettuce
\$21



高湯浸豆苗
Snow Pea Leave with Broth
\$28



馬拉盞炒通菜 
Spicy Stir-fry Water Spinach with Belacan
\$28



鮑魚汁三菇炆玉子豆腐
Braised Yuzi Tofu with
Three Mushrooms in Abalone sauce
\$32



馬拉盞炒四寶 
Stir-Fried Vegetables with
House Made Belacan
\$28



堂灼唐芥蘭玉樹
Chinese Broccoli with
Olive Oil & Soy Sauce
\$21



辣 Spicy

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主食 RICE & NOODLES



黑鬆露龍蝦糯米飯
Lobster with Sticky Rice and
Black Truffle Sauce
\$78



XO醬牛柳乾炒陳村粉
Stir-fried Tenderloin with
xo Sauce and Chencun Noodles
\$32



牛骨髓野生八爪魚手打卷麵
Wild Octopus & Bone Marrow Fusilli
\$38



牛小排手打扁麵
Diced short Rib Noodle
\$32



闊佬炒飯 🌶️
Spicy Duck Fried Rice
\$32



安格斯牛小排炒飯
Diced Angus Short Rib Fried Rice
\$32



XO醬帶子炒飯 🌶️
XO Fried Rice
\$32

🌶️ 辣 Spicy

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主食 RICE & NOODLES



有機雜菌石鍋焗飯
Assorted Organic Mushrooms
in Hot Stone Pot
\$32



鰻魚石鍋焗飯
Baked Eel Rice in Hot Stone Pot
\$38



黑鬆露生蠔燜伊麵
Black Truffle Oyster Noodles
\$38



富貴雞 Drunken Beggar's Chicken

\$128 (需預訂)

富瑤將經典「叫化雞」升級為「富貴雞」，採用走地三黃雞，以山西汾酒與廣東玫瑰露白酒醃製，再將薑蔥、日本花菇、瑤柱、蝦米、火腿填入雞腹。將三黃雞裹麵並以荷葉覆蓋，密入烤箱中慢煨，使雞肉盡收荷葉清香。待雞肉熟成，您可親自動手將麵殼敲碎，薰人垂涎的雞肉香、荷葉香與酒香隨之噴湧而出，雞肉鮮嫩無可比擬。

Legend tells of a beggar who wrapped a chicken in lotus leaves, packed it in clay, and slow-baked it in a ground oven. The result was astonishing—succulent, tender, and fragrant.

Chef Kenny reimagines this iconic dish with refined technique and sous-vide precision. A free-range yellow chicken is marinated in Shaoxing wine and rose wine, then generously stuffed with ginger, scallions, Japanese shiitake mushrooms, dried scallops, dried shrimp, and ham. It is wrapped in rice paper and lotus leaves, encased in a dough shell, and baked slowly until the aromas are fully sealed within. When served, guests are invited to crack open the golden crust themselves, releasing a burst of steam, wine, and herbal fragrance.

請至少提前一天預訂，需要信用卡擔保，24小時內取消預訂將被扣全款。
Credit card required. Reserve at least 24 hours in advance. Cancellation in less than 24 hours will result in a full charge.

鏡花沉魚 The Tale of Fish Dive

\$138 (需預訂)

取粵菜與淮揚菜之精髓，富瑤大廚以快刀巧手，分離新鮮曹魚的魚肉與骨架，同時保留整條魚的頭尾與魚皮。魚肉細切後，拌入黑豚肉、花菇、蝦米、馬蹄、九龍吊片與瑤柱，製成魚茸，再填回魚皮中，全魚煎至外酥金黃。魚骨則熬成高湯，佐以細如髮絲的文思豆腐，淋於魚身，形成如水月鏡花般詩意盎然的盛盤之作。

Inspired by the elegance of Cantonese and Huaiyang cuisines, Chef Kenny delicately debones a fresh barramundi, preserving its head, tail, and intact skin. The fish meat is finely chopped and blended with Berkshire pork, shiitake mushrooms, dried shrimp, squid, water chestnut, and dried scallops to create a rich fish mousse. This filling is then carefully returned to the fish skin and pan-fried until golden and crisp. The bones are simmered into a flavorful broth, which is finished with threads of silken Wensi tofu and gently poured over the plated fish, creating a presentation as poetic and ephemeral as flowers in a mirror or moonlight on water.

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甘露凍蟹

Chilled Dungeness Crab Salad with Yuzu Wasabi Dressing

Market Price | 時價 (需預訂)

螃蟹冷吃，盛行於潮汕與蘇浙。富瑤匯合兩地烹調精髓，發揮溫哥華野生大蟹肉質鮮甜、結實飽滿的優勢。選用活蟹，佐薑、蔥與八年紹興花雕酒清蒸，融合台灣九製話梅與新疆紅棗的甘露白滷水冷浸六小時，鎖住蟹汁，盡展蟹鮮。凍蟹佐以有機沙律菜與車厘茄，搭配酸辣柔和的柚子芥末醬汁，層次豐富、口感清爽，是您餐桌上最值得期待的一道詩意冷盤。

A refreshing interpretation of chilled crab traditions from Chaozhou and Jiangnan, this dish showcases the umami of live Dungeness crab. The crab is first steamed with ginger, scallion, and eight-year-aged huadiao wine, then chilled in a delicately balanced marinade infused with preserved plum and Xinjiang red dates for six hours to lock in the flavor.

Served over a bed of organic greens and cherry tomatoes, the chilled crab is finished with a bright and silky yuzu wasabi dressing, bringing together sweetness, acidity, and a gentle kick of heat in every bite.

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黑松露有機菌菇烤鴨 Black Truffle Duck

\$168 (需預訂)

嚴選紐約當地新鮮鴨隻，佐以黑松露醃製入味，搭配鮮嫩有機菌菇焙烤而成。鴨肉鮮香多汁，搭配大片黑松露，層次豐富、風味獨特，為味蕾帶來奢華的饗宴體驗。

This premium duck is locally sourced and marinated with fragrant black truffle, then slow-roasted with fresh organic mushrooms. The result is exceptionally tender meat layered with deep umami and the earthy elegance of generous black truffle slices, a luxurious and unforgettable flavor experience.

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風乾戰斧肉眼牛排 Dry Aged Tomahawk Steak

48oz | \$188 (需預訂)

選用特級牛肉以低溫風乾熟成28天，濃縮脂香與肉香，鎖住極致嫩度與風味層次。48盎司厚切戰斧，爐烤至表皮微焦、內裡多汁柔嫩，是為肉食者量身打造的豪邁饗宴。

Dry-aged for 28 days to intensify flavor and tenderness, this 48oz tomahawk ribeye is seared to a perfect crust while retaining a juicy, melt-in-your-mouth center. A bold and primal feast for true steak lovers.

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