

Behind an unassuming facade on Canal Street in New York City lies a bold display of Cantonese cuisine. August Gatherings, aptly named for China's harvest month, presents seasonal traditional, and modern interpretations of classic Chinese cooking as seen through the eyes of Chef Kenny Leung. Leung, a classically trained Cantonese chef since he was a teenager in Guangzhou, China, eventually worked at one of the city's five star hotels, Canton's White Swan Hotel and Restaurant, before moving to the U.S. Here, he focuses on blending Chinese culinary techniques and flavors with ingredients he fell in love with while traveling the globe.

粵菜，以清、新、鮮、本味和本色為宗旨，與當今提倡健康飲食的概念非常吻合。富瑤新派粵菜館主廚 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廣州白天鵝賓館工作。移民美國后，Kenny Leung 一直從事飲食工作，積累了三十多年的烹飪經驗。他憑著深厚的粵菜底蘊和獨到的眼光，搜羅世界各地健康食材，結合中西飲食文化精髓，融會貫通，推陳出新，創造出具有個人特色的新派粵菜。

小食 APPETIZER



酥炸黃尾魚
Fried Yellowtail \$12



堂灼日本北海道黑螺
Sauteed Hokkaido Black Snail \$16



香草汁焗大蝦
Baked Prawns w/ Vanilla Sauce \$14



涼拌海蜇
Jellyfish Salad \$16



蒜拍小黃瓜
Cucumber w/ Garlic \$10



陳皮有機番茄
Organic Tomato w/ Tangerine Peel \$10



蝦餃皇
Steam Shrimp Dumplings \$10



點心拼盤
Dimsum Platter \$16



松露汁餃子
Dumpling w/ Truffle Sauce \$14



鮑魚汁鮮竹卷
Beancurd Skin in Abalone Sauce \$10



金銀蒜蒸日本扇貝
Steam Scallop w/ Garlic \$19



酥炸日本生蠔
Fried Japanese Oysters \$14



椒鹽鮮魷
Salt & Pepper Fried Calamari \$18



椒鹽茄子
Fried Eggplant \$12



芥末燒汁牛丸
Beef Balls w/ Wasabi Sauce \$16

APPETIZER 小食



均安炸魚餅
Fried Fish Cake \$14



鹽燒伯克豬腩
Grilled Bourke Pork Brisket \$18



冰鎮梅子豬手
Iced Plum Pork Knuckle \$15



藻鹽焗花蜆 🌶️
Baked Clams w/ Sea Salt \$18



黑糖鴨髀
Brown Sugar Duck Thigh \$16



蜜汁黑豚叉燒
Honey Roasted Berkshire Pork \$18



黑松露燒長島鴨
Roasted Duck w/ Black Truffle \$25



梅子鴨
Roasted Duck w/ Dried Plum Sauce \$19



鵝油香烤安格斯牛小排
Oven Roasted Angus Short Rib \$58



紅梅肉排
Sweet and Sour Hibiscus Pork Chops \$28



枝竹草羊煲
Lamb w/ Bean Stick in Pot \$38



安格斯士的球
**Angus Ribeye Steak Cubes w/
Seasonal Vegetable \$48**



安格斯肉眼牛粒炒有機杏仁木瓜🌶️
**Angus Ribeye w/ Papaya &
Marcona Almonds \$28**



招牌咕嚕肉
Sweet and Sour Pork \$35



話梅排骨
Spare Ribs w/ Dried Plum Sauce \$21



紅燒黑豚肉
Braised Berkshire Pork \$26



秘制黑松露元蹄
Secret Black Truffle Hoof \$35



紅酒雪梨炆牛尾

Red Wine Braised w/ OX Tail \$43



香辣炒羊腿肉 🌶️

Sauteed Spicy Lamb \$28



醬爆豬臉肉 🌶️

Stir-Fried Berkshire Pork Jowl \$28



北京鴨 | PEKING DUCK

整隻鴨，20張薄餅，青瓜、香蔥

Whole Duck Meat, 20pcs of Pancakes, Cucumber & Scallion \$78

半隻鴨，10張薄餅，青瓜、香蔥

Half Duck Meat, 10pcs of Pancakes, Cucumber & Scallion \$43

古法鹽焗雞
Chinese Traditional
Salt-Baked Chicken
\$38



本樓招牌雞 🌶️
House Signature Chicken \$32



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



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



霸王蒜香雞 🌶️
Fried Chicken w/ Garlic Flavour \$32



日本鮑魚燜三黃走地雞煲
Chicken Stew w/ Japanese Abalone \$46

白松露鹽焗龍蝦

White Truffle Salted
Stir-Fried Lobster

\$58



XO醬炒日本北海道野生帶子

XO Wild Scallop \$32



金華火腿白汁浸花蜆

Ham and Clams w/ White Sauce \$32



鮑魚汁三菇炆玉子豆腐

Braised Yuzi Tofu w/ Three Mushrooms
in Abalone Sauce \$26



花蜆蒸水蛋

Steam Egg w/ Clam \$28

XO醬龍蝦蒸陳村粉

Steam Lobster and Chencun
Noodle w/ XO Sauce \$58



黑松露焗本地曹魚

Fresh Sea Perch w/
Black Truffle \$78



黑蒜焗本地曹魚

Baked Sea Perch w/ Yunnan Garlic \$68



剝椒蒸本地曹魚

Steam Sea Perch w/ Red Chili Pepper \$58



陳皮豉汁蒸游水曹魚

Steam Seaperch w/ Citrus and
Black Bean Sauce \$58



養生蒸本地曹魚

Steam Fresh Sea Perch w/ Mountain Yam,
Sun-dried Citrus, Jujube and Olives \$58



酸菜煮本地曹魚

Fresh Sea Perch w/ Sour Cabbage \$68



吉品干鮑魚 \$168/只
Abalone \$168/each



木瓜炒蝦球 🌶️
Shrimp w/ Papaya \$28



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



蔥油淋游水曹魚 🌶️
Scallion Oil Drenched Sea Perch \$68



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



避風塘軟殼蟹 🌶️
Salt & pepperr w/ Soft Shell Crab \$38



黑松露龍蝦糯米飯
Lobster Fried Sticky Rice
w/ Black Truffle \$78



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



黑松露生蠔燜伊麵
Black Truffle Oyster Noodles \$38



海膽醬三鮮燜扁麵
Seafood Noodle w/ Uni Sauce \$38



牛小排手打扁麵
Diced Short Rib Noodle \$32



XO醬帶子炒飯 🌶️
XO Fried Rice \$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



泰式蝦皇炒飯
South Asian Style Fried Rice \$32



有機雜菌石鍋焗飯

Assorted Organic Mushrooms Rice In Hot Pot \$32



高湯浸豆苗

Snow Pea Leave w/ Broth \$28



鰻魚石窩焗飯

Baked Eel Rice in Hot Pot \$38



鰻魚辣香豆腐 🌶️

Spicy Silken Tofu w/ Baked Eel \$28



鮑魚汁滑豆腐

Silken Tofu w/ Abalone Sauce \$23



幹壁台山菜花 🌶️

Spicy Chinese Cauliflower w/ Preserve Meat \$28



雞油菌米漿豆苗

Snow Pea Leaves w/ Chanterelle \$28



手打魚滑浸有機生菜膽

Fresh Fish Ball w/ Organic Little Gem Lettuce \$38



海參吊片小炒皇

Sea Cucumber and Dried Squid w/ Vegetables \$38



香炒九龍吊片

Stir-fried Squid w/ Vegetables \$32



堂灼唐芥蘭玉樹

Chinese Broccoli w/ Olive Oil & Soy Sauce \$19



馬拉盞炒通菜 🌶️

Spicy Stir-fry Water Spinach w/ Belacan \$23



橄攪菜肉碎四季豆 🌶️

Sauteed String Beans w/ Minced Pork and Kale Borecole \$23



堂灼有機生菜膽

Organic Little Gem Lettuce \$19



黑松露炒全素

Black Truffle Mix Mushrooms Stir-fry \$26



鮮淮山炒什菜

Mix Harvest \$23



黑蒜炒羊角豆

Okra w/ Black Garlic \$23



上湯勝瓜花蜆

Clam w/ Watercress \$28



魚肚鴨絲羹

Fish Maw & Shredded Duck Soup
(Small) \$23 (Large) \$38



腐乳汁浸西洋菜

Fermented Bean Curd w/ Watercress \$19

【文思豆腐羹】

(Small) \$18 (Large) \$32

相傳乾隆皇帝下江南時，揚州天寧寺的文思和尚為他做了一碗精緻的豆腐湯羹。豆腐絲有如華髮萬千在盤中輕盈舞動。乾隆皇帝嘗後大喜，命令將這道江南菜式納入御膳。刀工嫻熟的富瑤大廚把嫩豆腐切至數以萬計的細絲，熱水定型後，放入用老雞、嫩雞、水鴨、火腿炖至八小時的高湯內。每口湯羹柔滑如絲，補身潤喉，可謂乾隆皇帝般的至尊享受。

【Wensi Minced Tofu Soup】

Legend has it that Qianlong Emperor of Qing dynasty was impressed by the taste and presentation of the tofu soup while traveling in southern China. With astonishing precision in every cut, Chef Kenny chops a piece of silken tofu into tens of thousands of long, thin shreds. These shreds of tofu will swim in your mouth in every sip.





【Drunken Beggar's Chicken】

Legend has it that a beggar wrapped a chicken with lotus leaves, packed clay around it, and slow-baked it in a ground hole where he set a fire. The chicken was found to be succulent, tender and aromatic.

Chef Kenny captures the essence of the original recipe and enhances it based on his knowledge on sous-vide cooking. The marinated fresh chicken is stuffed with ginger, scallion, Japanese shiitake mushrooms, dried scallop, dried shrimp and ham. The chicken wrapped with rice paper, lotus leaves and dough will be brought to the table where diners can have fun cracking the baked shell with a hammer.

【富貴雞】

■ \$118 (需預訂)

富瑤將經典「叫花雞」升級為「富貴雞」，採用走地三黃雞，用山西汾酒和廣東玫瑰露白酒加以醃製，再將蔥薑、日本花菇、幹瑤柱、蝦米、火腿填入雞肚中。將三黃雞裏面並以荷葉覆蓋，送入烤箱中慢煮，使雞肉盡收荷葉清香。待雞肉成熟，您可親自動手將麵粉殼敲碎，惹人垂涎的雞肉香、荷葉香和酒香湧泉而出，雞肉鮮嫩無可比擬。

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.

【寶鴨穿蓮】

\$138 (需預訂)

「寶鴨穿蓮」創始人鄺炳均乃中港第一代私房菜創始人，曾任賭王葉漢私廚多年，也曾在鄧小平、習近平、戴安娜王妃、英女皇、美國總統老布什和克林頓夫婦前獻技。富瑤大廚 Kenny Leung 得鄺炳均大廚親自傳授，將「寶穿蓮」落地紐約。鮮鴨去骨後保留原型，將蓮子、鹹蛋黃及乾瑤柱填入鴨肚，浸入鮮湯慢煮後，再下油酥炸，外脆里嫩肉滑清甜。

【Mandarin Duck】

The legendary Cantonese chef Kwong Bing-Kwan had prepared stated dinners as the executive chef for Deng Xiaoping, Xi Jinping, Princess Diana, Queens Elizabeth II, George H. W. Bush and Bill Clinton. He met Chef Kenny and passed him his secret recipe of Mandarin Duck, the dish that earned him worldwide fame. The duck is deboned, stuffed with lotus seeds, salted with duck egg yolk and dried scallops, and slow-cooked. Then it is deep-fried, which results in a crispy exterior while retaining tender in its meat and fillings.

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【 The Tale of Fish Dive 】

Chef Kenny extracts the bones and meat from a barramundi, while retaining the head and tail fin that are still attached to the skin of the whole fish. The deboned fish meat is chopped and mixed with minced Berkshire pork, shiitake mushroom, water chestnut, dried shrimp, dried squid and dried scallop. The mixture is stuffed back into the fish skin, before pan-frying the stuffed whole fish into perfect crispiness. When it is presented, Wensi Minced Tofu Soup will be drizzled over the fried stuffed fish.

【 鏡花沉魚 】

— \$138 — (需預訂)

取粵菜與淮陽菜系之經典，富瑤大廚以快刀分離新鮮曹魚的骨架和魚肉，並保留整條魚的頭尾和皮囊。魚肉混合黑豚肉、花菇、蝦米、馬蹄、九龍吊片和乾瑤柱，並製成魚茸，再放回至魚皮中，整條煎至金黃。魚骨熬成湯後，加入細如髮絲的文思豆腐，形成水月鏡花般的詩意盎然。

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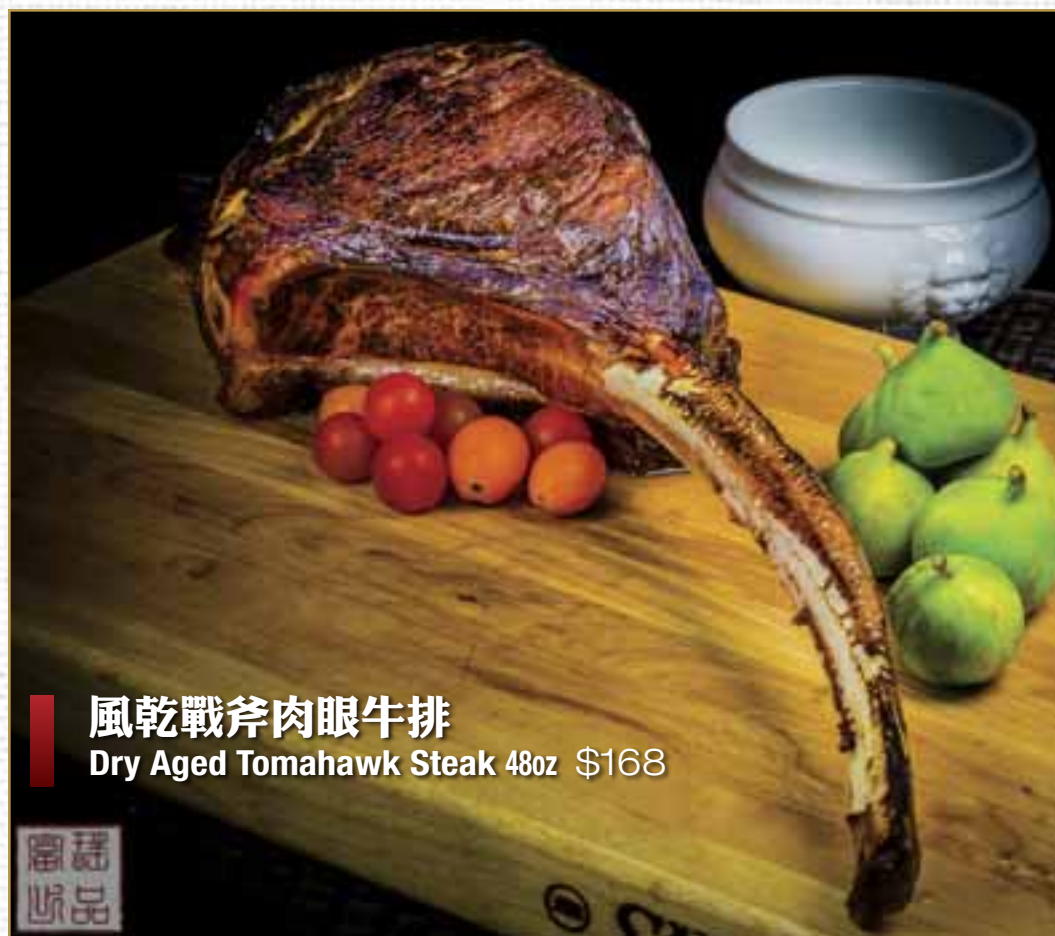
【Chilled Dungeness Crab Salad with Yuzu Wasabi Dressing】

Live Dungeness crabs are first steamed with ginger, scallion, and aged huadiao wine, then soaked in a chilled marinade infused with dried plum and red dates for at least six hours. The whole crab is placed on a bed of organic mixed greens and cherry tomatoes tossed in a yuzu wasabi dressing.

【甘露凍蟹】
Market Price 時價 (需預訂)
螃蟹冷吃，盛行於潮汕和蘇浙。富瑤糍合兩地烹調凍蟹之精髓，充份發揮了新鮮本土食材——溫哥華大蟹味鮮肉厚的優點。嚴選肉質飽滿的活蟹，配搭薑、蔥和八年陳紹興花雕酒蒸熟後，再以融入了台灣九製話梅和新疆貢棗的秘製白滷水在冰箱中浸泡六個小時。此舉能完美地鎖住蟹汁，亦使溫哥華大蟹的鮮味昇華。鮮甜凍蟹配襯有機沙律菜和車厘茄，佐以酸辣度柔和的柚子芥末醬汁，提升味道的層次感。

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風乾戰斧肉眼牛排

Dry Aged Tomahawk Steak 48oz \$168

私房菜

受西式 Tasting Menu 和日式 Omakase 啟發，總廚 Kenny Leung 創立富瑤私房菜，即中餐「廚師發辦」。我們根據顧客的預算和喜好，由 Kenny Leung 親自挑選新鮮、有機、營養的健康食材，採用獨特的烹任方法，做出別具匠心、具有藝術氣氛的菜餚。你將會從視覺和味覺上領略到新派粵菜的獨有「味」力。

Tasting Menu

Tasting menu by Chef Kenny Leung will give you a brand new concept of Cantonese cuisine. With high-tech cooking methods and fresh ingredients of the day, Chef Kenny Leung will surprise you in every way from color to shape, from aroma to taste.

私房菜需提前電話預訂
請提前告知和敏感類食物

Please make a reservation by phone.
Leave us about any allergy or dietary restrictions.