

MADE IN CHINA

中国美味，尽在长安壹号

ESSENCE OF CHINA IN MADE IN CHINA

北京东方君悦大酒店著名的长安壹号餐厅于2003年开业迎宾,这里是一处亲近中国美食文化、耳闻目睹美味佳肴制造过程的新颖中餐厅,更与凯悦集团一贯追求的高端餐饮目标一脉相承,开业多年来屡获殊荣。

在长安壹号品尝美味的同时可以透过开放式厨房观赏厨师们专注烹饪的全过程,以味觉和心灵感悟中餐文化的璀璨精华的同时,亦能感受中式家庭氛围内就餐的烟火气息。而其开放式厨房区的设计,堪称开创星级酒店中餐厅明档厨房设计概念的先河。

餐厅大幅的落地窗外是近在咫尺的清豫王府旧址。中式经典古建筑的设计景观造就了在长安壹号用餐的独到之处。招牌菜老式果木烤鸭,更享誉“京城烤鸭天花板”的称号。

世界各地的君悦酒店始终引领着当地酒店餐饮的潮流。作为中国区凯悦酒店中餐厅学习的典范,长安壹号老北京果木烤鸭也随之走进了澳门君悦酒店满堂彩、香港沙田凯悦酒店沙田18、上海外滩茂悦新大陆、深圳君悦1881、沈阳君悦新奉天等地,更不用说重庆大都会凯悦酒店长安壹号中餐厅,将名称到菜单的理念都一起走进并融入到重庆长安壹号中餐厅。长安壹号就是北京东方君悦大酒店发扬君悦这一传统的成功例证。

Nestled in the east of the hotel's lobby, Made in China is an iconic, award-winning venue established in 2003. The restaurant's interior layout features four distinctive areas: a bar, open kitchens, a main dining room, and private dining rooms (Wine, Tea, Brick, Silk, and Bamboo). The modern yet timeless design, infused with ancient Chinese architectural elements, creates a welcoming and engaging dining experience. Large floor-to-ceiling windows offer signature views of the Qing Dynasty's royal family residence.

As a renowned culinary destination for over two decades, Made in China is the place to savor authentic, expertly crafted Beijing classics. The venue has hosted many important figures, including heads of state, government leaders, celebrities, and foreign dignitaries.

The Hyatt culture of sharing and inheritance is embodied by Made in China, which serves as the blueprint for many Chinese restaurants within the Hyatt portfolio. Its classic Peking duck, roasted in a wood-fired oven, is a recommended dish at other Hyatt Chinese restaurants, such as Beijing Kitchen at Grand Hyatt Macau, Sha Tin 18 at Hyatt Regency Hong Kong, Xindalu-China Kitchen at Hyatt on the Bund in Shanghai, 1881 at Grand Hyatt Shenzhen, Xin Feng Tian at Grand Hyatt Shenyang, and Made in China at Hyatt Regency Metropolitan Chongqing.



李冬 Li Dong
长安壹号中餐厅厨师长
曾获北京米其林五星餐厅荣誉主厨
MADE IN CHINA
EXECUTIVE CHINESE CHEF

李冬师傅是一位自幼在胡同中长大的地道北京人，在这座千年古都深厚文化底蕴的熏陶与滋养下以匠心诠释地道美饌。浸润于老北京的市井烟火与饮食文化，同时在国际化的餐饮潮流视野下，李冬师傅的烹饪技艺既承袭了传统京菜的醇厚底蕴，又融入了对当代创意美学的独到理解。三十余年的厨艺生涯中，他始终秉持“食不厌精，脍不厌细”的烹饪理念，其独树一帜的中餐出品与精湛厨艺，赢得了无数饕客的青睐和赞誉。

李冬师傅本人积极参与国际厨艺交流，并在多项国际厨艺比赛中荣获最佳主厨称号。曾担任中央电视台《厨王争霸》节目的厨艺总监，通过更多机会与全球顶尖厨师同台竞技，在中餐领域内不断提升对烹饪专业的新理解和更高认知。

秉持匠心传承之志，续写京味文化新篇。李冬师傅始终致力于为宾客呈现地道纯正的北京味道，薪火相传，历久弥新。

Chef Li Dong, a born-and-bred Beijinger raised in the hutongs. Steeped in the cultural legacy of this thousand-year capital, he crafts authentic flavors with impeccable dedication. Previously led his culinary team to earn and maintain a Michelin one-star rating for five consecutive years from it's since the restaurant's opening. In addition to his keen interest in exploring fresh ingredients and favors, Chef Li diligently pursues creative culinary expression and closely follows international culinary trends.

Chef Li Dong is an active participant in international culinary exchanges and has earned "Best Chef" titles in several prestigious global competitions. He also serves as the Culinary Director for the CCTV program "Master Chef," which provides him opportunities to compete against top chefs from around the world, further enhancing his knowledge and skills.

Dedicated to preserving culinary heritage with artisan spirit, Chef Li Dong pioneers new chapters in Beijing cuisine culture. Committed to presenting the most authentic and quintessential flavors of Beijing, he ensures this timeless culinary legacy is passed down through generations, ever-evolving yet eternally cherished.

老式果木烤鸭

Old fashioned Peking duck
from the wood fired oven, classic condiments



厨师长特别推荐

MADE IN CHINA

CHEF RECOMMENDATION

老式果木烤鸭	388元
Old fashioned Peking duck	
from the wood fired oven, classic condiments	
老式果木烤鸭 (半只)	288元
Old fashioned Peking duck (half)	
from the wood fired oven, classic condiments	
配料	18元
Side dish	
鸭饼	18元
Pancake	

作为以烤鸭的经典而出名的中餐厅，长安壹号拥有长安街边珍贵的传统烤鸭挂炉设计，烤炉外方内圆，而老式果木烤鸭正是遵循这种传统挂炉烤制，保证炉中每个角度温度一样，鸭肉才能受热均匀；精选果木为烤鸭增添酱香果味，每只烤鸭的原料都经过精挑细选，选用43天左右的新鲜鸭子，连续烤制75分钟左右，使鸭子的皮下脂肪恰好完全融化，渗入鸭肉当中，确保鸭肉的肥美鲜嫩。佐以考究的葱丝、炸蒜、白糖、甜面酱、黄瓜条、荷叶饼，成就这道独到风味。

Prepared by our master chef with years of culinary experience, Made in China's world famous noble Peking Duck has made its way into the hearts of many guests. Roasted for around 75 minutes in a traditional Beijing date wood fired oven, the duck soaks up the special fruit flavours from the date wood. The duck skin melts instantly on the tongue and the meat is full flavoured and very tender. Carved tableside, the duck is served with pancakes, classic condiments such as sugar, leeks, cucumber, garlic, sauces.

良种鲟鱼籽酱 (50克)	655元
Premium caviar (50g)	
良种鲟鱼籽酱 (30克)	385元
Premium caviar (30g)	
良种鲟鱼籽酱 (10克)	135元
Premium caviar (10g)	

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麻酱烧酿海参

Braised stuffed sea cucumber,
minced pork, sesame sauce



「拾味山河」探索菜单 "TASTE OF CHINA" DISCOVERY MENU

一场跨越山河湖海的味觉探索之旅

A culinary journey through China's landscapes

从彩云之南的野生菌菇，到太湖边的莼菜涟漪；
从川西高原的椒麻野趣，到闽南海畔的鲜咸潮韵——
李冬师傅行走万里，将中国大地的风土灵气，
化作盘中四季流转的山河至味。

Chef Li Dong journeys across the land,
Capturing the spirit of China's seasons,
And presenting its landscapes—one dish at a time.

食在京城，味览中国，中轴线上品九洲。

京韵为引，风物成诗，写烟火人间万卷。

Dine in Beijing, Savor China.

每位/Per person

★ 麻酱烧酿海参  368元
Braised stuffed sea cucumber, minced pork, sesame sauce

精选自大连的辽东海参，搭配四川黑猪肉，辅以干香菇与脆嫩冬笋的清新，再巧妙融入广东虾干的海洋风味，层层交织细腻酿入海参之中。随后，以葱油爆香麻酱并融入细腻顺滑的腐乳汁。将精心调制的酱汁与海参共置高汤中文火慢炖，使其充分吸收汤汁精华。以煎焖子打底，其上叠放海参，再佐以清焯西兰花，翠绿点缀其间更显雅致。最后淋上浓郁酱汁，色泽诱人，香气扑鼻。

Premium Liaodong sea cucumber, sourced from Dalian, is meticulously stuffed with a delicate blend of Sichuan black pork, earthy dried shiitake mushrooms, crisp winter bamboo shoots, and the umami richness of Cantonese dried shrimp.

The dish is then bathed in a velvety sauce—fragrant scallion oil, nutty sesame paste, and smooth fermented tofu—simmered gently in a rich broth to absorb every layer of flavor.

Served atop golden pan-fried menzi (mung bean jelly), the sea cucumber is elegantly accompanied by tender blanched broccoli, adding a vibrant green contrast. Finished with a glossy glaze, the dish presents an enticing aroma and a harmonious balance of textures.

猪肉★ 厨师推荐 
Contains pork Chef's recommended dishes

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坛少爷

Double-boiled Chinese sea cucumber
and abalone in superior stock



★ 坛少爷 (2-4人)	1,835元
食之初如沐春风	
食之末焕然一新	
Double-boiled Chinese sea cucumber	
and abalone in superior stock (for 2-4 persons)	
	每位/Per person
★ 皇城极品鲍鱼	688元
Premium quality abalone prepared imperial style	
★ 红烧官燕	570元
Braised superior bird's nest prepared imperial style	
G 枣香炖官燕	570元
Steamed superior bird's nest, date, honey	
★ 山东章丘大葱烧辽参	328元
Shandong style braised Liaoning	
sea cucumber, Zhangqiu leek	
★ 现拆蟹黄焖花胶 (鱼肚)	388元
Braised imperial fish maw,	
fresh meat crab roe sauce	
猪肉 ★	无麸质 G
Contains pork	Gluten-free


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精选四冷碟
Appetizer selection



开胃菜类 APPETIZERS

每位/Per person

精选四冷碟  138元
Appetizer selection

以「四季」为隐线,通过食材、味型与质感的巧妙搭配,
展现东方饮食文化中「不时不食」的哲学:

春·芝麻菠菜

冰镇嫩菠菜裹秘制麻酱,翠叶挂汁,清甜回甘。寻常菜见真功夫。

夏·话梅树番茄

产自云南的树番茄佐古法话梅粉,果蜜梅鲜,酸甜沁爽如沐山风。

秋·鱼籽酱糟卤虾冻

古越龙山黄酒凝冻衬托基围虾鲜甜,西伯利亚鲟鱼籽点睛回甘。

冬·灯影鱼片

蝉翼鱼柳炸至金黄透光,灯下纹理如琥珀玲珑,方显"灯影"精髓。

SPRING - Spinach leaves tossed with sesame sauce, mustard

Chilled emerald leaves cloaked in artisan sesame glaze

SUMMER - Sweet sour tamarillo, crushed peanut

Sun-kissed fruit dusted with century-old plum powder

AUTUMN - Marinated prawn jelly, rice wine, caviar


Marinated prawn jelly, rice wine, caviar

WINTER - Crispy fish and lotus, spicy powder

Blade-thin slices revealing amber veins when held to light


每例/Per portion

香煎鹅肝配李子酱 (四件)  188元
Pan-fried goose liver, plum chutney,
sesame pancake (4 pieces)

鱼籽酱糟卤鲜虾冻  168元
Marinated prawn jelly, rice wine, caviar

话梅坚果树番茄  158元
✓ Sweet sour tamarillo, crushed peanut

黑豆苗拌鸡枞菌 128元
✓ Chilled marinated black bean sprouts, mushroom

素食 ✓ 厨师推荐 
Vegetarian Chef's recommended dishes

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罗氏虾煮酥肉萝卜丝

Braised river prawns, shredded radish, pork stripes



猪肉 * Contains pork 素食 ♻ Vegetarian 厨师推荐  MADE IN CHINA Chef's recommended dishes

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西洋菜南杏煲生鱼

Stewed fish soup, watercress, apricot



汤类 SOUPS

每位/Per person

西洋菜南杏煲生鱼  98元
Stewed fish soup, watercress, apricot

将鲫鱼两面煎至金黄后加水细火慢炖,直至汤色温润奶白。精选的鲜活生鱼去骨浅炸至金黄熟透,与岭南甜杏、广东西洋菜和精心熬制的汤底一同慢炖,让鱼肉的醇香与汤汁的浓郁相融合,口感鲜嫩细腻,清香甘甜。

Golden-fried crucian carp is simmered to perfection, yielding a luxuriously milky broth. Fresh deboned snakehead fish, lightly fried until crisp-tender, is then stewed with delicate Lingnan apricots, tender Guangdong watercress, and the rich broth. A harmonious blend—silky fish, aromatic sweetness, and layers of umami in every spoonful.

鲜淮山五指毛桃炖老鸡 98元
Fresh yam, hairy fig, chicken soup

乌鱼蛋海参汤 88元
Cuttlefish roe, shredded sea cucumber

清鸡汤汆海蚌 78元
Boiled sea clam, chicken

珍珠翡翠白玉汤 68元
Gorgon fruit, spinach, egg broth

厨师推荐 
Chef's recommended dishes

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脆葱酱烧大黄鱼

Braised yellow croaker fish

crispy onion, homemade sauce

*荣获2023年中国鱼品烹饪比赛「特金奖」



海鲜 SEAFOOD

每例/Per portion

脆葱酱烧大黄鱼  528元
Braised yellow croaker fish, crispy onion, homemade sauce

选用江浙地区特产大黄鱼，肉质鲜嫩，蒜瓣肉多且刺少，是烹饪的上佳之选。李师傅在传统鲁菜酱烧鱼的烹制方法基础上进行了改良，他将长安壹号鸭酱和东北大酱混合，调配出独家配方，为这道菜赋予独特的风味。最后以香油提香，并点缀上精心制作的脆葱作为点睛之笔。脆葱选用北方大葱，经过浸泡、油炸、烘烤等考究步骤制作而成，成就了口感层次丰富，甘美诱人的一道佳肴。

This dish features the premium large yellow croaker, a specialty from the Jiangsu-Zhejiang region, prized for its tender, flaky "garlic-clove" meat and minimal bones. Chef Li has innovated upon the traditional Shandong-style braised fish method by blending Made in China duck sauce with Northeastern fermented bean paste to create a proprietary marinade that delivers distinctive depth. The finishing touches include a drizzle of sesame oil for fragrance and artfully placed crispy scallion garnishes. These crisp strands are meticulously prepared from Northern green onions through soaking, deep-frying, and baking—culminating in a richly layered, irresistibly savory masterpiece.

东星斑 1,388元
(清蒸，红烧，川味水煮)
Potted Garoupa
(Steamed, Braised in brown sauce, Boiled in chili oil)

石斑鱼 598元
(清蒸，红烧，川味水煮)
Live Garoupa
(Steamed, Braised in brown sauce, Boiled in chili oil)

原生态大黄鱼 528元
(红烧，★干烧，清蒸)
Yellow fish
(Braised in brown sauce,
Wok-fried in brown sauce, Steamed)

猪肉★ 厨师推荐 
Contains pork Chef's recommended dishes

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干炒大虾

Honey glazed king prawns, dried chili, ginger





每例/Per portion

桂鱼 (清蒸，红烧，川味水煮) Mandarin fish (Steamed, Braised in brown sauce, Boiled in chili oil)	398元
松鼠桂鱼  Crispy Mandarin fish, sweet and sour sauce	398元
波士顿龙虾 (香辣，姜葱焗，上汤焗) Wok-fried Boston lobster (Sautéed hot and spicy, Baked with ginger and shallot, Braised in chicken broth)	998元
油焖渤海大明虾 Braised Bohai king prawns, ginger and leek	598元 (4只)
铁板扒虾 Sizzling king prawns	488元 (3只)
三杯罗勒鳕鱼煲  Braised cod, basil served in claypot	428元
干炒大虾  Honey glazed king prawns, dried chili, ginger	358元
胡同烧带鱼 Beijing style braised hairtail, ginger, garlic	198元
★ 罗氏虾煮酥肉萝卜丝 Braised river prawns, shredded radish, pork stripes	178元
锅塌银鱼 Braised white bait, bean curd, egg pancake	128元

猪肉 ★	厨师推荐 
Contains pork	Chef's recommended dishes

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脆炸烧内蒙羊排
Roasted crispy lamb, cashew nuts



禽 肉 类

POULTRY & MEAT

	每例/Per portion
<div>★ 富贵鸡 (叫花鸡) (需提前48小时预定)</div> <div>The famous Beggar's Chicken filled with mustard greens and pork, wrapped in a Lotus leaf and baked in clay</div>	458元
<div>藤椒香辣鸡翅</div> <div>Spicy chicken wings, rattan pepper</div>	168元
<div>宫保鸡丁</div> <div>Sichuan style chicken, dried chili, ginger, macadamia</div>	128元
<div>黑松露铁板八级和牛</div> <div>Sizzling grade 8 Wagyu beef, mushroom, onion</div>	788元
<div>石锅香芹牛肋条</div> <div>Braised spicy beef flank, celery in casserole</div>	288元
<div>葱爆羊肉配空心烧饼</div> <div>Wok fried lamb, Chinese pancake, onion</div>	188元
<div>脆炸烧内蒙羊排</div> <div>Roasted crispy lamb, cashew nuts</div>	<div>298元/例portion</div> <div>128元/位person</div>
<div>猪肉 ★</div> <div>Contains pork</div>	<div>厨师推荐</div> <div>Chef's recommended dishes</div>

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自制泡菜炒安格斯牛肉

Stir-fried Angus beef, homemade pickled vegetables



	每例/Per portion
★ 鲍鱼红烧肉 Braised pork belly, abalone, brown sauce	488元
★ 樱桃排骨 Cherry pork ribs, balsamic vinegar	368元
★ 腊八蒜烧肥肠 Wok fried pork intestines, fermented garlic	298元
★ 椒麻糯猪手 Braised pork trotters, dried chili, Sichuan peppercorn	188元
★ 荷香腊味合蒸 Steamed Chinese sausage, sliced pork, lotus leaf	178元
★ 小炒黑猪肉 Wok fried sliced black pork, shaped pepper	168元
★ 四季豆炒酱猪耳 	158元
自制泡菜炒安格斯牛肉 	298元/例portion
Stir-fried Angus beef, homemade pickled vegetables	138元/位person

猪肉 ★	厨师推荐 
Contains pork	Chef's recommended dishes

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蒸焗有机南瓜

Steamed stuffed organic pumpkin, millet, raisin

*顺义有机农场直采南瓜

Pumpkins sourced directly from Shunyi Organic Farm



蔬菜类 VEGETABLES & BEAN CURD

每例/Per portion

- | | |
|---|------|
| ★ 薄饼炒合菜 | 128元 |
| Stir-fried vegetable, eggs, steamed pancake | |
| ★ 浓汤栗子白菜 | 118元 |
| Braised Beijing cabbage, chestnut | |
| ✓ 麻辣脆皮红果 | 98元 |
| Crispy hawthorn, spicy flavour | |
| ★ 砂锅拍蒜扁豆丝 | 98元 |
| Wok fried shredded string beans, garlic, preserved meat | |
| 蒸焗有机南瓜 | 88元 |
| Steamed stuffed organic pumpkin, millet, raisin | |
| ✓ 宫廷黄鸡蛋炒小白菜 | 88元 |
| Stir-fried cabbage, organic egg, soy bean paste | |
| ★ 干煸四季豆 | 88元 |
| Fried string bean, minced pork, preserved vegetable | |
| 麻婆豆腐 | 88元 |
| Braised bean curd, spicy minced beef, soy bean paste | |
| ✓ 时令蔬菜 | 88元 |
| 菜心 娃娃菜 芥兰 西兰花 菠菜 | |
| (白灼, 清炒, 蒜蓉, 炆炒) | |
| Seasonal vegetable | |
| Choy sum, baby cabbage, Chinese kale, broccoli, spinach | |
| (Poached, wok-fried, garlic, stir-fried) | |

猪肉 ★
Contains pork

素食 ✓
Vegetarian

厨师推荐  MADE IN CHINA
Chef's recommended dishes

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京葱牛肉饼

Pan-fried pancake filled with minced beef, tender leek

主 食

NOODLES & DUMPLINGS

每例/Per portion

- * 干巴菌云腿炒饭

Fried rice, wild mushroom, "Yunnan" ham

198元
- 黑椒和牛炒饭

Fried rice, Wagyu beef, black pepper

198元
- 海鲜油泼面

Handmade noodle, seafood, chili oil

98元
- 京葱牛肉饼 

Pan-fried pancake filled with minced beef, tender leek

98元
- * 三鲜锅贴 (10件)

Pot sticker filled with minced prawn, pork, mushroom (10 pcs)

98元
- * 家常炒饼

Stir-fried shredded pancake, pork, bean sprout, cabbage, mushroom

88元
- 芝麻酱糖饼

Chinese pancake, sesame, brown sugar

80元
- ✓ 京味素饺 (10件)

Boiled vegetarian dumpling (10 pcs)

78元
- * 时令手工水饺 

春 · 荠菜 | 夏 · 茴香 | 秋 · 扁豆 | 冬 · 白菜

Seasonal dumpling

Spring: shepherd's purse | Summer: fennel

Autumn: string bean | Winter: Beijing cabbage


78元
- * 地道炸酱面 

Traditional homemade noodle, stewed pork, shredded vegetable

78元

猪肉 *

素食 ✓

厨师推荐 

Contains pork

Vegetarian

Chef's recommended dishes

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长安壹号甜品拼盘

Made in China dessert combination



甜品
DESSERTS

长安壹号甜品拼盘(4人份)  288元
Dessert combination for 4 persons

长安壹号甜品拼盘(2人份)  198元
Dessert combination for 2 persons

每位/Per person

时令水果盘配冰淇淋 98元
Seasonal fruit platter, ice cream

时令水果盘配冰霜 98元
Seasonal fruit platter, sherbet

白巧克力银耳梨慕斯配沙棘冰霜 88元
White chocolate, pear osmanthus mousse,
sea-buckthorn sherbet

各式冰霜 (桃和沙棘味) 88元
Assorted sherbet - peach, sea-buckthorn

各式冰淇淋 88元
Assorted ice cream

花椒巧克力布丁, 五粮液冰淇淋  88元
Warm almond chocolate pudding, red pepper flavor,
chocolate Wu Liang Ye ice cream

沙棘奶酪巧克力春卷配奶油汁 88元
Chocolate spring roll, passion fruit and
sea-buckthorn flavor

厨师推荐 
Chef's recommended dishes

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每位/Per person

紫米布丁 88元
Glutinous rice red bean pudding

大红袍清香奶冻 88元
Da Hong Pao tea brûlée, custard

长安壹号自制巧克力  88元
(甘梅茉莉花、金丝黄菊、普洱茶)
Made in China homemade chocolate pralines
(Jasmine tea, chrysanthemum, pu er tea)

厨师推荐 
Chef's recommended dishes

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