

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。

APPETIZER 小食



香草汁鹽燒花枝
Grilled Squid w/ Herb Sauce \$13



滷鴨
Boiled Duck w/ Spices \$19



橄欖油浸三文魚
Fresh Salmon w/ Olive Oil \$9



脆米炸鰻魚
Crispy Rice Fried Eel \$13



鹽酥雞
Popcorn Chicken \$8



椒鹽鮮魷
Salt & Pepper Fried Calamari \$10



藻鹽焗花蜆
Baked Clams w/ Sea Salt \$13



蓮藕雞貼
Lotus Root Chicken Dumpling \$8



椒鹽三文魚
Salt & Pepper Salmon \$13



椒鹽雙蔬
Fried Eggplant & Shishito Pepper \$8

APPETIZER 小食



溫泉蛋新會九制陳皮沙律
Salad Citrus Flavor \$8



堂灼日本北海道黑螺
Sauteed Hokkaido Black Snail \$12



火山熔岩蝦
Volcanic Rock Shrimp \$9



酥炸黃金蝦球
Fried Golden Shrimp Balls \$23



黑糖鴨髀
Brown Sugar Duck Thigh \$13



香煎英皇伯克豬配柚子辣汁
Crispy Berkshire Pork w/ Tangy Yuzu Sauce \$18



黑松露燒長島鴨
Roasted Duck w/ Black Truffle \$19



梅子鴨
Roasted Duck w/ Dried Plum Sauce \$18



蜜汁黑豚叉燒配黃金泡菜
Honey Roasted Berkshire Pork \$18



鵝油香烤安格斯牛小排

Oven Roasted Angus Short Rib \$48



香辣炒羊腿肉

Sauteed Spicy Lamb \$28



紅酒燜安格斯牛尾 Red Wine Braised

Creekstone Farms Angus Oxtail \$38



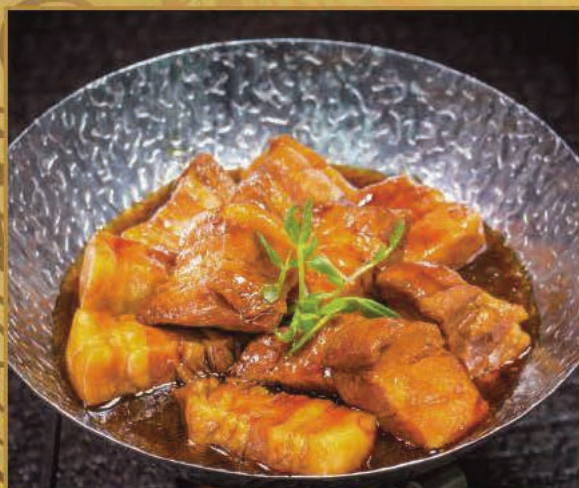
安格斯士的球

Angus Ribeye Steak Cubes w/
Seasonal Vegetable \$35



安格斯肉眼牛粒炒有機杏仁木瓜

Angus Ribeye w/ Papaya &
Marcona Almonds \$26



紅燒黑豚肉
Braised Berkshire Pork \$23



醬爆英皇伯克豬臉肉
Stir-Fried Berkshire Pork Jowl \$28



黑醋甜酸肉
Balsamic Sweet & Sour Pork \$18



話梅排骨
Spare Ribs w/ Dried Plum Sauce \$18



竹炭鹽燒美國和牛
Grilled American Wagyu \$39



風乾戰斧肉眼牛排

Dry Aged Tomahawk Steak 48oz \$138



北京鴨

PEKING
DUCK

整隻鴨，9張木須皮，哈密瓜，青瓜、香蔥

Whole duck meat, 9 pieces of Moo-Shu Shell, Melon, Cucumber and Scallion \$68

魚子醬 25g +\$88 魚子醬 50g +\$150

Caviar 25g (\$88 supplement) Caviar 50g (\$150 supplement)



招牌雞

House Signature Chicken \$32



傳統白切雞

Traditional Cantonese White Boiled Chicken \$28



辣雞煲

Spicy Chicken Casserole \$28



野生牛肝菌蒸三黃走地雞

Steam Chicken w/ Porcini \$28



古法鹽焗雞

Chinese Traditional Salt-Baked Chicken \$38

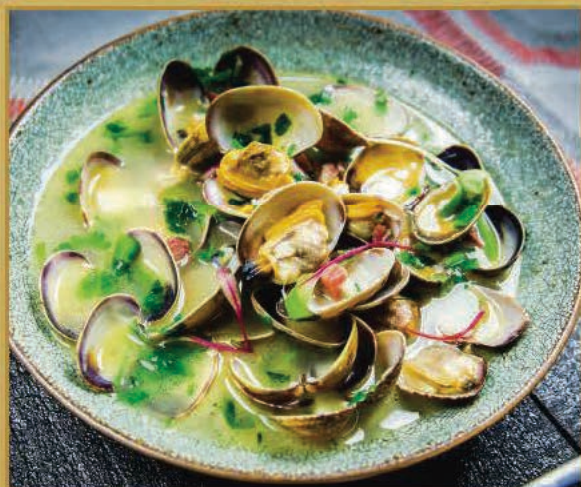


白松露焗龍蝦

White Truffle Stir-Fried Lobster \$45



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 \$23



燒汁野生八爪魚
Wild Octopus w/ Teriyaki Sauce \$35



鵝油香烤野生八爪魚
Grilled Wild Octopus \$35

黑松露焗本地曹魚

Fresh Sea Perch w/ Black Truffle \$68



黑蒜焗本地曹魚

Baked Sea Perch w/ Yunnan Garlic \$58



剁椒蒸本地曹魚

Steam Sea Perch w/ Red Chili Pepper \$48



新鮮木瓜焗本地曹魚

Baked Sea Perch w/ Papaya \$58



養生蒸本地曹魚 Steam Fresh Sea Perch w/
Mountain Yam, Sun-dried Citrus, Jujube and Olives \$48

酸菜煮本地曹魚

Sour Cabbage w/ Sea Perch \$58



牛骨髓野生八爪魚手打卷麵

Wild Octopus & Bone Marrow Fusilli \$35



海膽醬三鮮焗扁麵

Seafood Noodle w/ Uni Sauce \$38



牛小排手打扁麵

Diced Short Rib Noodle \$28



XO醬帶子炒飯

XO Fried Rice \$28



黃金炒絲苗 Yuzu Masago Fried Rice w/

Shrimp, Fresh Scallop & Dried Scallop \$28



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

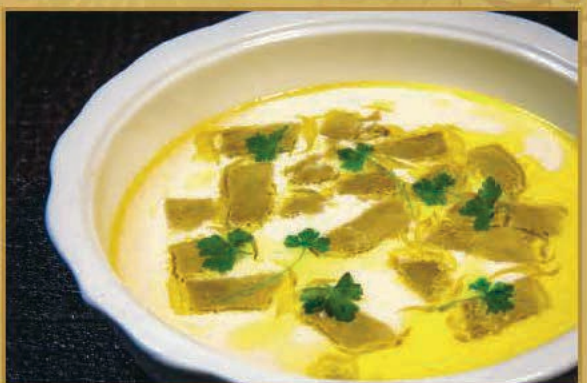
有機雜菌石鍋焗飯

Assorted Organic Mushrooms Rice In Hot Pot \$32



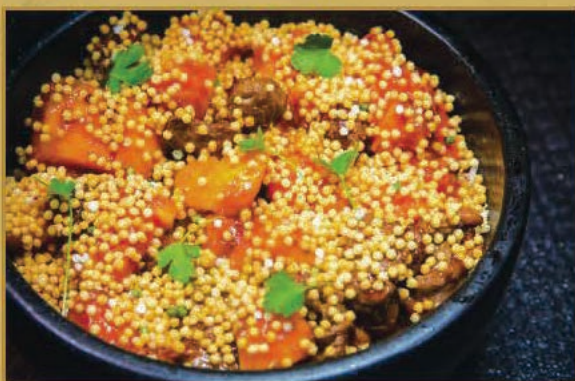
鰻魚石窩焗飯

Baked Eel Rice in Hot Pot \$38



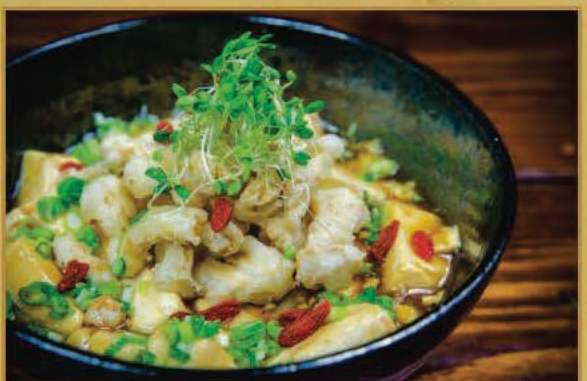
鵝肝蒸自製豆腐

Foie Gras Steamed Homemade Tofu \$35



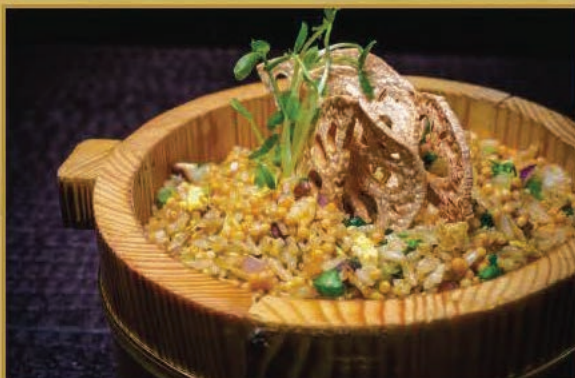
脆米木瓜和牛石窩飯

Crispy Rice w/ Beef & Papaya in Hot Pot \$38



鮑魚汁滑豆腐

Silken Tofu Abalone Sauce \$18



素菜炒飯

Crispy Vegetable Fried Rice \$26



鰻魚辣香豆腐

Baked Eel in Spicy Tofu \$23



手打魚滑浸有機生菜膽

Fresh Fish Ball w/ Organic Little Gem Lettuce \$28



養生桃膠輕炒勝瓜

Sauteed Luffa w/ Peach Resin \$18



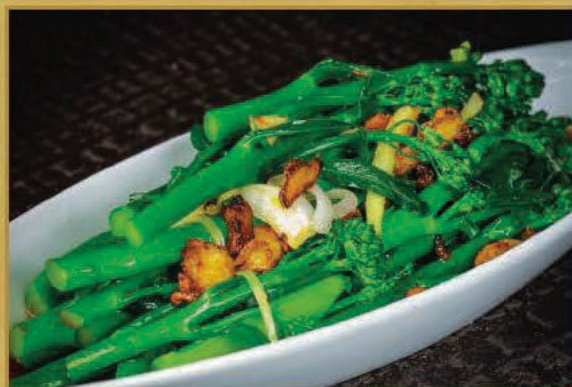
清酒豉香焗茄子

Eggplant w/ Miso Sauce \$16



蠔汁浸菜遠

Chinese Green w/ Homemade Oyster Sauce \$18



堂灼有機長芥蘭

Sauteed Broccolini \$18



煙肉炒菠菜苗

Sauteed Baby Spinach w/ Bacon \$19



雞油菌骨膠原豆苗

Snow Pea Leaves w/ Chanterelle \$19



野菌炒海鰻

Organic Mushrooms w/ Anago \$38



金沙海中寶 Fried Wild Octopus, Shrimp

& Scallop w/ Garlic Salt & Pepper \$38



黑醋杏仁松鼠魚

Song Shu Crispy Whole Fish With Balsamic Vinegar \$68



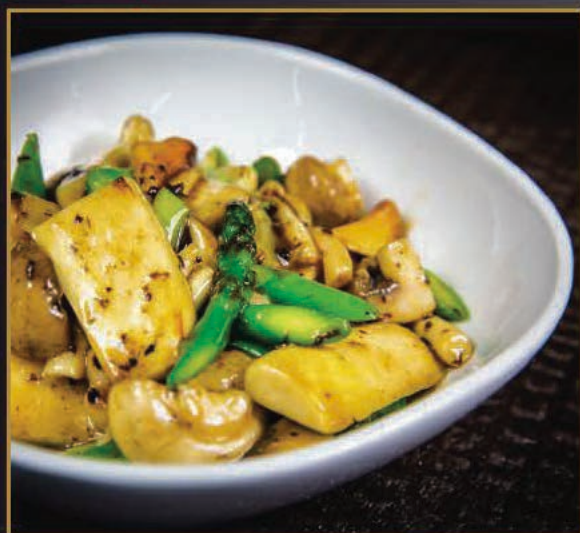
鮮淮山炒什菜

Mix Harvest \$18



橄攪菜肉碎四季豆

Sauteed String Beans w/ Minced Pork
and Olive Vegetable \$18



黑松露炒全素
Black Truffle Vegetable Stir-fry \$23



野生松茸瑤柱蒸水蛋
Steam Egg w/ Matsutake & Dry Scallop \$38



黑蒜炒羊角豆
Okra w/ Black Garlic \$16



堂灼有機生菜膽
Organic Little Gem Lettuce \$16



魚肚鴨絲羹
Fish Maw & Shredded Duck Soup
(Small) \$18 (Large) \$32



原盅燉湯
Soup Of The Day (Chef's Choice) S/P

【文思豆腐羹】

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

論菜式對刀功之要求，蘇菜經典之文思豆腐羹可算是數一數二。相傳乾隆下江南時，在揚州天寧寺遇見廚藝精湛的文思和尚。他其中有一道以嫩豆腐為主料的湯羹製作精美，豆腐絲有若華髮萬千，在盤中輕盈舞動。乾隆皇帝嘗後大喜，命令將這江南菜式納入以滿菜及魯菜為主體的御膳。

刀功嫻熟的富瑤大廚把嫩豆腐切至數以萬計的幼絲，以熱水定型後，再放進用老雞、水鴨、嫩雞、金腿燉製八小時的清湯內。豆腐幽香的黃豆味與清湯的鮮味互相結合，每口湯羹柔滑如絲。尋常食材竟能使乾隆爺吃得龍顏大悅，全賴心神合一的廚藝。

【Wensi Minced Tofu Soup】

A Huaiyang Cuisine classic innovated by a buddhist monk called Wensi, this dish is an ultimate test of a chef's knife skills. Legend has it that Qianlong Emperor of Qing dynasty was mesmerized by the taste and presentation of this tofu soup while travelling in southern China, and asked his officials to incorporate this dish into the Forbidden City's imperial cuisine, which at that time was mostly based on northern cuisine accustomed to Manchurian's diet.

With astonishing precision in every cut, Chef Kenny of August Gatherings finely chops a piece of silken tofu into tens of thousands of long, thin shreds. These shreds of tofu are then firmed up in hot water, before layered into a thickened consommé that is resulted from more than eight hours simmering of fresh hens, ducks, and dry-cured ham. Hundreds of shreds of tofu full of soy bean flavor swim in your mouth in every sip, resonates with rich flavor of the consommé, no wonder a dish with such simple ingredients can capture the Qing emperor's heart.





【Drunken Beggar's Chicken】

Legend has it that a beggar in the Hangzhou area invented this baked chicken dish. Without any cooking utensils, the beggar wrapped the chicken in lotus leaves, packed clay around it, and slow-baked the chicken in a ground hole where he set a fire. The meat is found to be succulent, tender and aromatic, and the legendary recipe is quickly spread to other regions.

Chef Kenny of August Gatherings captures the essence of the original recipe and enhances it based on his knowledge on sous-vide cooking and the incorporation of Chinese wine into dishes. The baking shell is made with flour instead of clay, more effective in retaining moisture and fragrance. Wines selected from three areas of China are utilized to enhance the aroma of this dish.

The wine-marinated fresh chicken is stuffed with minced ginger and scallion, Japanese shiitake mushroom, dried scallop, dried shrimp and dry-cured ham. Rice paper is wrapped around the chicken before applying layers of lotus leaves, and the wine-fermented dough is wrapped around the chicken before slow-baking. This "giant egg" is brought to the table where diners can have fun cracking the baked shell with a hammer, the aroma of wine, lotus leaves and chicken rushes out from the opening, while the meat texture resulting from this cooking method is simply perfection.

【蘇乞兒雞】

\$98 (需預訂)

蘇菜經典乞兒雞據稱是由江南的乞丐發明，現已融入多個中國菜系。餐風宿雨的乞丐，在欠缺爐灶和廚具下，以荷葉和泥土包裹著雞隻，放入地洞烤熟。成品肉質鮮嫩帶荷香，其食譜被後世仿效，加以改良。

富瑤團隊以真空慢煮原理及試驗各種佳釀之配搭，將此菜式對保留香氣和細嫩肉質的要訣發揮得淋漓盡致。外殼棄用酒泥，改用更衛生和密度更高的麵粉糰去包裹新鮮走地三黃雞，裏面以宣紙和多層荷葉覆蓋，使雞肉盡收荷葉清香。麵粉糰加進八年陳紹興花雕發酵半天，雞隻以山西汾酒和廣東玫瑰露白酒加以醃製，再釀入薑蔥、日本花菇、乾瑤柱、蝦乾、金腿。烤焗後，客人可以動手把麵粉殼敲碎，惹人垂涎的雞香、荷香和酒香湧泉而出，雞肉肉質之鮮嫩無可比擬。

Credit card required. Reserve at least 24 hours in advance. Cancellation in less than 24 hours will result in a full charge.

請至少提前一天預定，需要信用卡擔保，24小時內取消預定將被扣全款。

【寶鴨穿蓮】

\$128 (需預訂)

縱橫烹飪界六十年的御廚鄺炳均乃中港第一代私房菜始創人，曾任賭王葉漢私廚多年，亦曾在鄧小平、習近平、戴安娜王妃、英女皇、美國總統老布殊和克林頓夫婦前獻技。

機緣巧合下認識了富瑤大廚，兩代粵式私房菜大廚惺惺相惜，御廚親自傳授名震中外的「寶鴨穿蓮」。富瑤團隊經前輩啟發後，創作出此名菜之變奏。鮮鴨拆骨後以蓮子、鹹蛋黃及乾瑤柱釀之，下鮮湯慢煮良久後再酥炸，成品外脆內軟而肉味清甜，蓮子盡收鴨汁精華。

【Mandarin Duck】

Three score and one year ago the legendary Cantonese chef Kwong Bing-Kwan has begun his remarkable journey in the Hong Kong and Macau culinary scene. The pioneer of Chinese-style omakase, Chef Kwong originally served the Governors of Hong Kong in the 1960s and 1970s, he then honed his skills as the private chef of Macau casino tycoon Yip Hon, and have prepared state dinners as the executive chef for Deng Xiaoping, Xi Jinping, Princess Diana, Queen Elizabeth II, George H. W. Bush, and Bill Clinton.

Chef Kwong met with Chef Kenny Leung, the executive chef of August Gatherings, and the pair of renowned Cantonese chefs of different eras discussed secrets of their success. As a symbol of passing the baton, the elderly Chef Kwong, who is now in his seventies, disclosed the recipe of the dish to Chef Kenny that earned him worldwide fame – the “Mandarin Duck”.

The culinary team of August Gatherings was inspired by the original recipe, and recreated the legendary dish that involves deboning a whole duck which is then stuffed with lotus seeds, salted duck egg yolk and dried scallops, slow-cooked in a pork consommé, and finish with deep-frying which results in a crispy exterior while retaining moisture in its meat and fillings.

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【鏡花沉魚】

\$128 (需預訂)

廣東順德乃魚米之鄉，當地人尤其喜歡鑽研烹飪，善於把平凡食材精心炮製，其菜式之精妙冠絕嶺南。淮揚菜著重刀法細膩，味道清鮮，風格雅麗。富瑤新作糅合了兩道南方經典佳餚，流露箇中匠心和嫺熟刀功。大廚借鏡傳統順德名菜之煎釀魚，以快刀取出新鮮鱸魚的整副骨架和魚肉，而保留整條魚的頭尾和皮囊。魚肉混合黑豚肉、花菇、蝦米、馬蹄、九龍吊片和瑤柱而製作魚茸，再釀入魚皮後整條煎至金黃。魚骨熬成湯後再放進細如髮絲的淮揚文思豆腐，盡收魚鮮精華，澆在煎釀魚上如暮雪生暉。水月鏡花般之掩映下，傳統釀魚驟覺詩意盎然。魚非動，饕者心動焉。

【The Tale of Fish Dive】

Traditional Stuffed Asian Seabass with
Berkshire Pork and
Mixed Seafood in Minced Tofu Soup

Shunde cuisine is the epitome of Cantonese delicacies as the local chefs are known to turn ordinary ingredients into extraordinary dishes. Huaiyang cuisine, being one of the four pillars of classical Chinese cuisine, has a strong emphasis on knife skills and aesthetic presentation, while retaining the natural flavor of ingredients. August Gatherings combines two classics from Shunde and Huaiyang cuisine into one dish, showcasing the chef's ingenuity and craftsmanship.

Basing on the traditional fried stuffed dace of Shunde cuisine, the chef 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, then mixed with minced Berkshire pork, shiitake mushroom, water chestnut, dried shrimp, dried squid and dried scallop which forms a stuffing. The fish meat mixture is stuffed back into the fish skin, before pan-frying the stuffed whole fish into perfect crispiness. The flavors from extracted fish bones are infused into a consommé, and layered in a cloud of finely hand-chopped tofu shreds with several thousand cuts, a signature of Huaiyang classic Wensi minced tofu soup. The tofu soup is then drizzled over the fried stuffed fish, resulting in a exquisite dish with intense freshness.

Credit card required. Reserve at least 24 hours in advance. Cancellation in less than 24 hours will result in a full charge.
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【Chilled Dungeness Crab Salad with Yuzu Wasabi Dressing】

Chilled crab is a signature dish of the southeastern coast of China, most notably, Chaozhou of the Guangdong (Canton) province and the Shanghai-Jiangsu province area. The former emphasizes on freshness and simplicity of cooking, while the latter is known for incorporating the aroma of wine into the crab meat. Chef Kenny of August Gatherings integrates the essences of the recipes from both regions, accentuates the fleshiness and sweetness of fresh Dungeness crabs, a sustainable delicacy from the Pacific Northwest.

Live Dungeness crabs over 2.5 pounds 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. This process preserves the succulence of crab meat and enhances the aroma. The whole crab is placed on a bed of organic mixed greens and cherry tomatoes tossed in a yuzu wasabi dressing. Made with the freshest ingredients from the sea and the land, the Chilled Dungeness Crab Salad is the epitome of deliciousness.

【甘露凍蟹】

Market Price 時價 (需預訂)

螃蟹冷吃，盛行於潮汕和蘇浙。富瑤糅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。

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」。我們會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，採用獨特的烹飪方法，做出別具匠心、具有藝術氣息的菜餚。您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定
請提前告知敏感類食物

Please make a reservation by phone.
Please inform us about any allergies or dietary restrictions.

4人以上將收取18%的服務費

TAX NOT INCLUDED
18% gratuity will be added to parties of 4 or more.



最好的美食，永遠在等你