

Philippe

by Philippe Chow

Beijing Cuisine, Family Style

Philippe, by Philippe Chow, is known for its generous portions of delicious Beijing style cuisine, extensive wine, champagne & signature cocktail selection.



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CHEF'S TASTING MENU - 4 Courses

\$85 per person (6 person min.) Family Style
Guests receive a variety of signature appetizers, entrees, 1 Peking duck, fruit and sorbet

SOUPS

- Hot & Sour Soup \$10
bean curd, black mushrooms, bamboo shoots, chili & vinegar
- Won Ton Soup \$12
chicken or pork

SAVORY

- Glazed Spare Ribs (6) \$22
- ^{GF} Salt & Pepper Calamari \$18
wok-fried, garlic, scallion, dried red chili
- ^{GF} Walnut Sesame Prawns* (6) \$32
touch of cream

SATAYS *

prepared on a skewer with Chef Chow's famous peanut sauce

- ^{GF} Chicken (3) \$18
- Beef (3) \$19
- ^{GF} Shrimp (3) \$34

VEGETABLES

- Scallion Pancake \$14
- Green Beans black bean sauce \$14
- Vegetable Stir Fry garlic sauce \$17
- ^{GF} Crispy Seaweed* candied walnuts \$15
- ^{GF} Broccoli garlic sauce \$12
- ^{GF} Bok Choy garlic sauce \$12
- ^{GF} Steamed Mixed Vegetables \$14
- ^{GF} Salt & Pepper Eggplant \$17
diced, wok-fried, garlic, scallion, dried red chili

TOFU

- Tofu Vegetable Stir Fry \$18
- Lo Mein with Tofu \$20
- ^{GF} Salt & Pepper Tofu \$18
diced, wok-fried, garlic, scallion, dried red chili
- ^{GF} Curried Tofu \$18
yellow curry, sweet onions, snowpeas

SALADS

- Baby Green Salad \$12
crispy wontons, sesame-soy vinaigrette
- Crispy Duck Salad \$18
wonton chips, honey sesame vinaigrette

LETTUCE WRAPS

- Chicken \$18
- Beef \$19
- Vegetable \$17

CRISPY SPRING ROLLS

- Vegetable (3) \$19
- Shrimp (3) \$22
- Peking Duck (3) \$19

NOODLES

- Mr. Cheng's Noodles \$20
hand-pulled noodles in classic pork sauce
- Vegetable Lo Mein \$18
- Chicken Flat Noodle \$21

DUMPLINGS

- Pork Soup (6) \$18
- Wok Fried Pork (6) \$16
- Wok Fried Beef (6) \$16
- Steamed Dumpling Sampler (6) \$17
- Vegetable Dumplings (6) \$12
- Chicken Dumplings (6) \$15
- Shrimp Dumplings (6) \$19
- Duck and Cilantro Dumplings (6) \$19

RICE

- ^{GF} Brown Rice \$6
- Vegetable Fried Rice \$12
- Chicken Fried Rice \$15
- Pork Fried Rice \$18
- Shrimp Fried Rice \$19

3 COURSE LUNCH SPECIAL - \$29.00

Add a specialty cocktail or glass of house wine...\$38.00

Monday - Saturday • 12:00 pm - 3:30 pm

*Nuts (GF) Gluten-free



ENTRÉES

Served Family Style
Steamed Preparations Available Upon Request

PEKING STYLE

Carved Table Side served with house made pancakes
Please allow a minimum of 45 minutes

Peking Duck (For 2/3) \$85
Peking Chicken (For 2/3) \$60

PRAWNS

	For 1	/	For 2		For 1	/	For 2
^{GF} Green Prawns* stir fried, vegetables, green chili, cashews	\$37	/	\$74	Nine Seasons Spicy Prawns wok fried, sweet & sour spicy sauce, dried red pepper	\$37	/	\$74
Black Prawns sautéed in black bean sauce	\$37	/	\$74	^{GF} Special Prawns clear sweet & sour sauce	\$37	/	\$74
^{GF} Salt & Pepper Prawns wok fried, garlic, scallion, dried red chili	\$37	/	\$74	^{GF} White Prawns egg white sauce	\$37	/	\$74
^{GF} Curried Prawns yellow curry, sweet onions, snowpeas	\$37	/	\$74				

SEAFOOD

	For 1	/	For 2		For 1	/	For 2
Chilean Sea Bass sliced thin, half black bean sauce & half ginger-garlic sauce	\$38	/	\$76	^{GF} Maine Lobster (5 - 5 ½lbs) ginger, scallions, & cracked black pepper	\$90		\$170
Wok Seared Branzino sweet & spicy eggplant	\$33	/	\$66	^{GF} Salt & Pepper Lobster (5- 5 ½lbs)	\$90		\$170
^{GF} Drunken Sea Bass white wine sauce	\$34	/	\$68	^{GF} Red King Crabs (2 - 2 ½ lbs)	\$52	/	\$98
^{GF} Salt & Pepper Sea Bass ginger & scallion	\$36	/	\$72				

POULTRY

	For 1	/	For 2		For 1	/	For 2
^{GF} Beijing Chicken * chicken breast, sweet red bean sauce with walnuts	\$27	/	\$54	^{GF} Chicken Jo Lau chicken breast, egg batter, pan-fried, sweet garlic broth	\$27	/	\$54
^{GF} Spicy Velvet Chicken thin strips of chicken breast, vegetables, chili in a clear broth	\$27	/	\$54	Sweet & Sour Chicken sweet & sour sauce, pineapple & bell peppers	\$27	/	\$54
Kung Pao Chicken * chicken breast, sweet red bean sauce, peanuts & red hot peppers	\$27	/	\$54	^{GF} Curried Chicken house made pancakes	\$27	/	\$54
				Crispy Duck house made pancakes	\$35	/	\$70

MEAT

	For 1	/	For 2		For 1	/	For 2
Crispy Beef sweet orange and carrot sauce	\$31	/	\$62	Slow Roasted Pork Butt honey barbecue sauce and sugar snap peas	\$36	/	\$72
Filet Mignon & Sugar Snaps sautéed tenders with oyster sauce	\$36	/	\$72	House Mignon crusted & sliced with black pepper sauce	\$41	/	\$82
Spicy Pepper Mignon spicy brown garlic sauce, green and yellow peppers	\$36	/	\$72	Philippe's Surf & Turf house mignon, South African lobster tails (2)	\$90	/	\$170
Filet Mignon & Green Beans sautéed tenders, spicy brown garlic sauce	\$36	/	\$72				

PRIVATE DINING

Available. Tour Today.