



DIN

Sun — Wed
Thu — Sat

EVERY PLATE ACHIEVES THAT ELUSIVE, CUISINE-DEFINING AUTHENTICITY — EVEN YOUR DESSERT.

STARTERS

开胃菜

CHINESE PICKLES

Japanese cucumbers, red thai chili, sesame seeds

4

SOFT SHELL CRAB

Wok tossed, dried shrimp, curry leaves. shaved almonds

16

CRISPY WHITEBAIT	9
Wok fried, salt & pepper, garlic, chili, coriander, sweet chili sauce	
GOLDEN MAPO TOFU	9
Hand-pressed tofu, pork, shrimp, chicken, sweet chili sauce	
STUFFED CHICKEN WING	15
Tiger shrimp, cilantro, sweet chili sauce	
GUA BAO	12
Braised pork belly, spinach steamed bun	

S O U P & S A L A D

汤 & 沙拉

SOUP

汤

ROAST DUCK	7
Pickled mustard greens, blossom tofu, goji berry	
HOT & SOUR	6
Pork, tofu, egg, mushroom, black vinegar	
MISO	6
Blossom tofu, royal trumpet mushroom, wakame, goji berry	

SALAD

沙拉

WOK FRIED PRAWN 17

pomelo, mango, apple, lemon grass, thai chili sauce

IMPERIAL 12

Mixed greens, watermelon radish, charred shallots dressing

"BOM BOM" 14

Pulled chicken breast, cashew, red leaf lettuce, thai peanut dressing

CRISPY DUCK 16

Shallots, pomegranate, hoisin truffle dressing

XIAOLONGBAO (3 PCS)

Soup Dumplings 小笼包

SHANG HAI 7

SPICY SZECHUAN 8

DUCK 10

CRAB 12

GRUYERE 10

TRUFFLE 10

D I M S U M

点心

MUSHROOM 8

Shiitake, truffle oil, steamed bun

SIEW MAI 8

Pork & shrimp dumpling

VENISON PUFF 12

Black pepper, honey glazed, sesame seeds

HAR GAO 8

Shrimp dumpling

PRAWN ROLL 12

Tofu wrap, nori

CHAR SIU 12

Bbq pork, baked bun

PUMPKIN PUFF 10

Roast duck, butternut squash

Roast duck, butternut squash

SZECHUAN WONTON 10

Pork, chili, sesame oil, black vinegar

SEARED TURNIP 10

XO sauce, egg, bean sprout

CRISPY SPRING ROLL 9

Carrots, royal trumpet & wood ear mushroom

L A M I A N

Hand-pulled noodles 拉面 | Add ons : Soy egg \$1 Wontons \$2 Char Siu \$2

CHAR SIU & WONTON 16

Pork broth, bok choy, shaved bonito

MINCED PORK 14

Spicy pork broth, black garlic, truffle oil, shiitake & wood ear mushroom

BRAISED PORK BELLY 14

Pork broth, chinese mustard greens, bok choy, coriander

BEEF BRISKET 15

Bone marrow broth, chinese rose wine, sesame seeds

MIXED MUSHROOM 12

Miso vegetarian broth, shiitake & enoki mushrooms, carrots, bean sprouts, snow peas

FRIED LA MIAN

Wok fried, mixed peppers, bean sprout, soy sauce

VEGETABLE 12

TIGER SHRIMP 14

BEEF 16

B B Q 烧烤

BLACK CHAR SIU 20

Slow roasted, fermented red bean, honey glazed

LONDON DUCK 25

Pulled crispy duck, momo wrap, cucumber, scallions, hoisin

ROASTED DUCK 30

Rohan duckling, dry aged

CRISPY PORK BELLY 19

Chinese five spice, coriander, mustard

FRIED RICE

炒饭

SU CHAOFAN 12

Red rice, pine nuts, corn , sunflower seeds, egg white

YANG CHAOFAN 16

Char siu, tiger shrimp, asparagus, egg

WAGYU OX TAIL 16

XO sauce, asparagus, egg

SEAFOOD 18

Lobster, scallops, egg

WOK DISHES

炒锅类

POULTRY

KUNG PAO 20

Chicken thigh, cashew, dried hot chili, dark soy

3 CUPS CLAYPOT CHICKEN 20

Braised chicken thigh, sesame oil, shaoxing, dark soy, thai basil

HOT GARLIC CHICKEN

18

Crip fried chicken breast, Szechuan peppercorn, dried red chili

SEAFOOD

CRISPY PRAWN

23

Wasabi aioli, mango, passion fruit

SCALLOPS

34

XO sauce, mixed peppers, shallots

CRISPY DORADE

22

Wok fried, cucumber, mango, thai chili sauce

SEABASS

35

Charbroiled, honey glazed, plum, crispy leeks, asparagus

SALMON

24

Wok seared, scallion ginger consommé, crispy leeks

PORK

BRAISED PORK BELLY

23

Shaoxing, coriander, star anise, black cardamom

IMPERIAL SWEET AND SOUR 22

Plum, apple, pineapple, mango, hawthorn berry

JASMINE TEA SMOKED RIBS 26

Wok smoked babyback, jasmine, imperial bbq sauce

BEEF

BLACK PEPPER 30

NY Strip, mixed peppers, red wine reduction, cracked black peppercorns

MONGOLIAN 28

NY Strip, mixed peppers, turmeric, chili garlic sauce

WAGYU OSSO BUCO 34

Braised, shiitake, bamboo shoots, snow peas

S I D E S

RICE 3

Steamed Jasmine or Brown

GAILAN 8

Chinese broccoli, soy glazed, roasted garlic, ginger jus

ASPARAGUS

9

Wok tossed, XO sauce, dried scallops

GREEN BEANS

9

Minced pork, chinese olives

SPINACH TOFU

10

House made, shimeji, oyster sauce

*

Consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness.

C H E F S

EXECUTIVE CHEF

Andy Foo

DIMSUM HEAD CHEF

Lim Kee Tiong

LAMIAN HEAD CHEF

Wang Hong Jun

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PDF MENU

LUNCH
MENU

DRINKS
MENU

LATE NIGHT
MENU

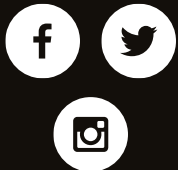
BRUNCH MENU
COMING SOON

RESERVATIONS →

PRIVATE DINING →

PRESS

CONTACT



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LUNCH: *Monday — Friday, 11am — 3pm*

DINNER: *Sunday — Wednesday, 5pm — 10pm | Thursday —
Saturday, 5pm — 12am*

