

LUNCH MENU



Baron's Signature Items

SMALL PLATES 前菜/冷菜

- Drunken Chicken with Shaoxing Slush 贵妃醉酒鸡 10
'Gui Fei' boneless thigh, shaoxing wine, pickled vegetables
- Manila Clams 古法秘制蛤蜊 14
soy marinade, cilantro, black vinegar
- Kumquat Ribs 金桔蜜香骨 14
pork spare ribs, kumquat sauce
- Black Mussels 渔家青口 12
thai chili sauce, lime
- Passion Fruit Prawns 果萃百香虾球 16
crispy prawns, passion fruit aioli, rose bread web
- Chengdu Spicy Chicken 川味口水雞 14
chili oil, sesame oil, rice vinegar, light soy sauce served chilled
- Char Sui Pork 金牌吊叉烧 14
peanut, hoisin, salted lemon juice, honey

MAIN DISHES 主食

- MaPo Tofu 陈麻婆秘制豆腐 14
soft tofu, pork, edamame, scallions, sichuan pepper
- Vegetarian MaPo Tofu 陈麻婆秘制豆腐(素) 12
soft tofu, edamame, vegetables, scallions, sichuan pepper
- Pomegranate Pork 甜酸咕咾肉 14
japanese vinegar, tomato, peppers, onion, pomegranate arils
- Sichuan Rockfish 川香泡椒豆腐魚 16
sichuan spices, pickled red peppers, soft tofu, rich broth
- Black Pepper Wagyu Sirloin 黑椒烈爆和牛粒 18
black peppercorns, oyster sauce, butter, tabasco
- Taiwanese '3 Cups' Chicken 台风三杯雞 15
black vinegar, japanese miso, rice wine
- Master Yuan Shrimp Curry 袁大师咖喱蝦球 16
zucchini, yellow squash, yellow curry, rice
- Roasted Five Spice Chicken 脆皮烤乳雞 14 / 24
half or whole cornish game hen
- Vegetarian Gong Bao Tofu 宫保豆腐 12
firm tofu, red & green pepper, cashew nuts
- Chef Kevin's Braised Pork Belly 袁式晶彩红烧肉 26
4 hour braised pork belly, cinnamon, bay leaf
- BiFengTang Dungeness Crab 避风塘炒蟹 58
whole dungeness, golden garlic, black bean sauce, red chili

NOODLES 面点

- Fresh Noodles with Beijing Meat Sauce 京味酱拉面 10
minced pork, chinese dried spices, peanut, peppers
- Stir Fried Beef Ho Fun 经典港式干爆牛河 14
ho fun (wide rice noodles), bean sprouts
- Fresh Beef Noodles 手工牛肉拉面 12
beef brisket, beef broth
- Shimp & Pork Wonton Soup 12
bok choy, fresh noodles, masago, chicken broth
- Pan Fried Seafood Noodles 港式海鲜炒面 18
lobster, shrimp, scallops, leeks, bean sprouts, egg noodles

RICE 炒饭

- Crab Fried Rice with Masago 鱼子皇帝蟹炒饭 16
king crab, masago, egg, vegetables
- Shrimp Fried Rice 水晶虾仁炒饭 14
baby shrimp, crispy rice, egg, vegetable
- Baron's Fried Rice 谷府XO酱海皇炒饭 24
lobster, shrimp, scallops, xo sauce, asparagus
- Mushroom Fried Rice 飘香菌菇炒饭(素) 12
wild mushrooms, seasonal vegetables, egg
- Duck Fried Rice 谷府烤鸭炒饭 14
roast duck, egg, pistachio, five spice



BARON'S
XI'AN
KITCHEN & BAR

DIM SUM 点心

- Shrimp Dumplings 牛骨髓虾饺皇 12
bone marrow, bamboo shoot
- Mushroom Buns 蘑菇鸡粒包 12
shiitake, chicken, dried shrimp
- Scallop Shao Mai 鲜贝烧卖佐鱼籽 12
pork, masago, shiitake mushroom
- Shanghai Soup Dumplings 城隍庙经典小笼 10
pork, chicken stock, scallions, ginger
- Beijing Pan Fried Dumplings 京味锅贴 12
pork, leek flower, jicama
- Shanghai Pork Buns 上海生煎包 14
scallions, shiitake mushrooms, chicken stock
- Dumpling Trio 三色彩拼大馅水饺 12
pork, shrimp, vegetables
- Mushroom Fried Spring Roll 香菇素春卷 10
trumpet mushroom, red & Chinese cabbage, edamame, snow pea
- Lotus Leaf Sticky Rice 荷叶飘香糯米雞 8
chicken, duck egg yolk, dried shrimp, dried scallop

BARON'S SIGNATURE PEKING DUCK

Organic Super Lean Peking Duck from Pennsylvania prepped a day in advance and roasted in our Custom Duck Ovens. Served with traditional condiments and Mu Shu pancakes

Allow one hour for preparation. We suggest reserving in advance.
谷府金牌京式烤鸭(强烈推荐·地区仅有)

Signature Duck 78

VEGETABLES 菜类

- Fresh Asparagus 鲜汤煮青笋 14
braised daikon, beech mushrooms, chicken broth
- Seasonal Vegetables in Chicken Broth 上汤焗时蔬 11
spinach, beech mushroom, rich chicken stock, fried garlic
- Sauteed Green Beans 干煸四季豆 14
dried chili pepper, minced pork, garlic
- Autumn Vegetables 招财四寶蔬 14
wood ear mushrooms, celery, ginkgo, nagiamo yam, wolf berries
- White Rice or Brown Rice 白饭或黄饭 4

SOUP 汤

- Golden Broth Consomme' 金汤谷府皇坛盅 15
prawn, scallop, lobster, asparagus, bamboo mushroom
- Chrysanthemum Tofu Consomme 金菊豆花煨菌盅 10
soft tofu, wild mushrooms, wolf berry
- Lion's Head Meatball 一品扬州狮子头 12
crab & pork meatball, baby bok choy, wolfberry

DESSERTS 甜品

- Black Gold Buns 秘制黑金流沙包 12
salted duck egg yolk, cream, butter
- Sweet Red Bean with Mochi 姜汁焦糖炖蛋 9
sweet azuki bean, black sesame mochi
- Almond Milk Dew 雪露酿汤圆 10
sweet sesame rice balls, pomegranate arils
- Ginger Egg Cream 姜汁焦糖炖蛋 8

COFFEE & TEAS

| | 8oz Cup/24oz Pot | | 8oz Cup/24oz Pot |
|---------------------------------|------------------|-----------------------|------------------|
| Starbuck's Reserve French Press | \$5 / \$15 | Black Dragon Pearls | \$4 / \$10 |
| Chrysanthemum Tea Decaffeinated | \$4 / \$10 | Jasmine Dragon Pearls | \$4 / \$10 |
| Peach Tranquility Decaffeinated | \$4 / \$10 | Monkey Picked Oolong | \$4 / \$10 |
| Silver Needle White Tea | \$4 / \$10 | Peach Green Iced Tea | \$4 |

Book your next Holiday Party, Business Dinner or Special Event with Baron's! We have three Private Dining Rooms that seat 8 - 13 guests or can be combined for groups of up to 34. We are happy to customize menus for your event!

An 18% Service Charge will be applied to all groups of 6 or more