

春

1

〈立春〉 二〇一六年二月四日 (农历腊月廿六)

SPRING COMMENCES

February 4th 2016 (Dec. 26th of Chinese Lunar Calendar)

This day announces the coming of Spring. When Spring arrives with the rising temperature, the soil begins to revive and loosen from the freezing winter cold. Birds start singing in the morning and dawn. On this day, Chinese tradition advises people to avoid loosing their tempers or staying indoors. It expects people to take a stroll under the sunshine and start growing plants.

〈春节〉 二〇一六年二月八日 (农历正月初一)

CHINESE NEW YEAR

February 8th 2016 (Jan. 1st of Chinese Lunar Calendar)

Spring Festival is the most important and extravagantly celebrated festival in China and worldwide by people of Chinese origin. We have been celebrating this festival for thousands of years. This day marks the beginning of a brand new year. From this day on, a whole new life cycle begins. In Chinese tradition, people prefer to end old habits, making New Year's wishes, making flower bouquets, while they avoid feeling melancholy, quarreling and borrowing money. This is a time, like Thanksgiving in the US, during which family gather to celebrate good memories of the past year. This is a time for laughter and to enjoy banquets that are composed of precious and meticulously made food.

香肠

CHINESE SAUSAGE

Before Spring Festival, people throughout China will make sausages. The spices and sauces used for making sausage vary in different regions. When preparing sausages, you can steam, stew or even cook them with steamed rice. The tastes and aromas of these sausage spices are closely linked to the happiness of this festive season.



健康沙拉

SALAD

〔1〕 TOP

南洋风寒天沙拉 < 椰 >

AGAR NOODLES TOSSED WITH FRESH SEAWEED \$8

Radish, agar, seaweed, lemongrass, Thai sauce.

〔1〕 ABOVE

腌渍莴笋 < 椰 >

MARINATED CELTUCE \$5

Otherwise known as Chinese Asparagus. Light soy, chili oil.



春笋拌苗菜

JULIENNE BAMBOO SHOOTS MEDLEY

\$8

Market fresh bamboo shoots, micro bean sprouts, hint of mustard, sesame oil.



春韭拌蛤蜊

CHINESE CHIVES WITH CLAMS

\$10

Savory, light and healthy (out of the shell).

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〈雨水〉 二〇一六年二月十九日 (农历正月十二)

SPRING SHOWER

February 19th 2016 (Jan. 12th of Chinese Lunar Calendar)

This is the second of the 24 solar terms in the Lunar Calendar. On this day, a married daughter is expected to visit her parents and bring a red handkerchief to her mother.

〈上元〉 二〇一六年二月二十二日 (农历正月十五)

LANTERN FESTIVAL

February 22nd 2016 (Jan. 15th of Chinese Lunar Calendar)

The Lantern Festival is the fifteenth day of Chinese New Year, which marks the end of the Spring Festival holiday. On this day, people will dress formally and go out to appreciate the lanterns all over town. In addition, this is a good day to make new plans. Children will also compete in making beautiful paper lanterns.

汤圆 / 元宵

TANGYUAN/YUANXIAO

In China, stuffed rice balls is also called Tangyuan or Yuanxiao. To make stuffed sticky rice balls at home requires the effort of a whole family. For hours people work together, using glutinous rice powder to make rice balls filled with specially made fillings. Fillings can be black sesame paste, jujube paste, or freshly minced pork. When cooked in boiling water, the rice balls float up and down in the water, a motion that is poetically referred to as the "heart bouncing with happiness". Taking a bite into a fresh Tangyuan, one's mouth is filled with the fulfilling warmth and flavor of this special seasonal treat.



传统开胃菜

TRADITIONAL APPETIZERS

〔↑〕 TOP

糟虾拼毛豆

MARINATED SHRIMP AND EDAMAME \$12

Sweet shrimp (head on), whole edamame.

〔↑〕 ABOVE

糖醋小排

SWEET AND SOUR SHANGHAI RIBS \$12

Baby back ribs, honey, Chinese vinegar, sesame.

〔←〕 LEFT

川北凉粉 <↑↑↑>

SPICY MUNG BEAN JELLY \$6

Homemade mung bean jelly, peanuts, Sichuan style chili sauce.

hao noodle and tea
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熏鱼柳

SWEETLY SMOKED SOLE

\$12

Sweet and sour soy, bone in.

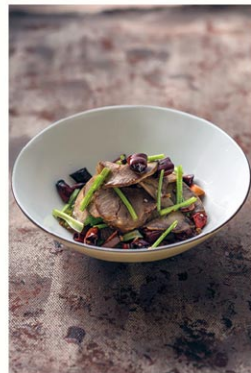


乐山钵钵鸡 <↑↑↑>

LE SHAN CHICKEN

\$10

Inspired by the streets of Le Shan. Sichuan peppercorn, chili oil, chicken stock, sesame, ginger, soy sauce.



胡辣香菜拌卤牛肉 <↑↑>

THINLY SLICED,
MARINATED BEEF SHANK

\$15

Cilantro stems, Sichuan chili peppers.



美极木耳 <↑>

WOOD EAR MUSHROOMS

\$8

Chili oil, Chinese vinegar, garlic.



金盏杂菌

MIXED MUSHROOMS

\$12

Julienne mushrooms, sweet soy.



橙皮麻辣鸡丁 <↑↑↑>

SICHUAN CHICKEN

\$14

One of the most famous dishes of the Sichuan province. Tangerine peel, Sichuan peppercorn, dried whole chilis, ginger, star anise.

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〈惊蛰〉 二〇一六年三月五日 (农历正月廿七)

INSECTS AWAKEN

March 5, 2016 (Jan. 27 of Chinese Lunar Calendar)

From this day on, the weather starts to get warm, while the tumbling Spring thunder awakens animals and insects from their winter hibernation.



主菜

ENTRÉES

(↑) ABOVE

菠萝咕咾肉

SWEET AND SOUR PINEAPPLE PORK \$15

(←) LEFT

苔条鱼柳配梅酱

FISH FRITTERS \$12

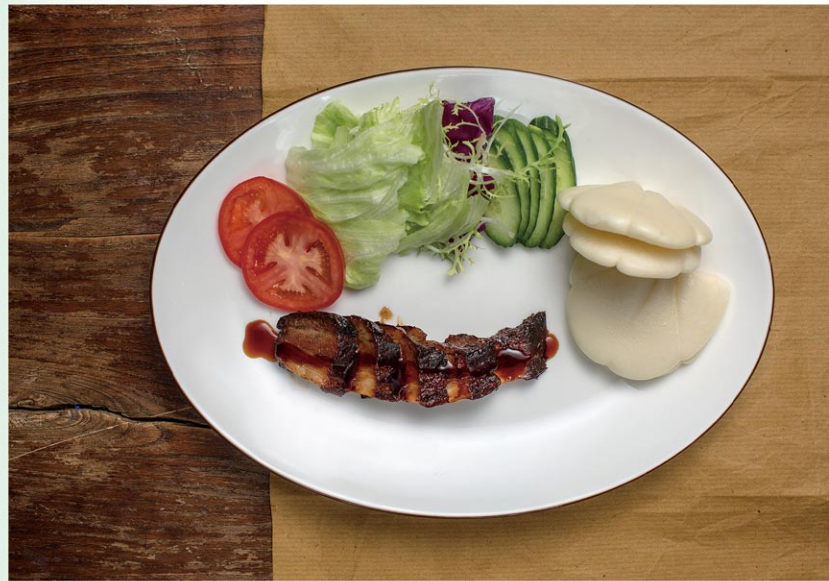
Pulverized Seaweed, flounder, ginger, plum sauce.

(↙) BOTTOM

八味脆皮豆腐

EIGHT SPICE CRISPY TOFU \$10

Homemade tofu, secret spices.



浓汁叉烧配荷叶夹

CHAR SIU BAO

\$12

*Pork Belly, Shanghai barbecue sauce,
homemade buns.*



砂锅蛋饺

CLAY POT DUMPLINGS

\$12

*Minced pork, water chestnut filling,
egg crêpe skin, chicken stock.*



主菜
ENTRÉES

(↑) ABOVE

双椒鱼片 < \$\$\$ >

MADAM ZHU'S SPICY FISH STEW \$25

Serrano chilis, Sichuan peppercorn.

(←) LEFT

脆皮辣子虾球 < \$\$\$ >

CRISPY SHRIMP SAUTÉ \$18

Lightly battered, ginger paste, chilis.



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啫啫鸡
ROASTED CANTONESE CHICKEN

\$18

Xiao Xing wine, ginger, baby onions.



蜜汁牛小排羊肚菌

GLAZED BEEF RIBS

\$26

Braised beef ribs, morel mushrooms, Chinese demi-glace.



核桃蒜头牛仔粒
SEARED BEEF MEDALLIONS WITH WALNUTS

\$26

Black pepper sauce, sesame, crispy walnuts, garlic chips.



糯米鸡翅
STUFFED CHICKEN WINGS

\$9

Sticky rice inside, shiitake mushrooms, Chinese spices.

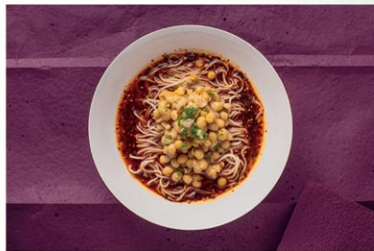
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〈春分〉 二〇一六年三月二十日 (农历二月十二)

VERNAL EQUINOX

March 20, 2016 (Feb. 12 of Chinese Lunar Calendar)

On this day, nighttime and day time are of equal length.



面饭

RICE AND NOODLES

〔↑〕 TOP

豌杂面 (清汤/红汤) < \$\$\$ >

SPICY CHICK PEA NOODLE SOUP \$12

Inspired by one of the most popular Sichuan street foods. Spicy or mild soup base, minced pork, chilis. (Served Spicy / Non-Spicy)

〔↑〕 ABOVE

虾干葱油拌面

SCALLION NOODLES WITH DRIED SHRIMP \$12

A salute to Shanghai. Scallion oil, dried shrimp, soy sauce

〔←〕 LEFT

卤肉拌面

MINCED PORK NOODLES \$15

A Taiwanese treat. Slow-roasted, minced pork, shiitake mushrooms.

〔↙〕 BOTTOM

担担面 < \$\$\$ >

DAN DAN NOODLES \$8

Scallions, chili oil, sesame, homemade noodles.



火锅牛肉面 < \$\$\$ >

HOT POT BEEF NOODLE SOUP

\$20

Beef stock, Sichuan 'hot pot' soup, homemade noodles.



卤汁红烧肉面 (配) 虎皮蛋
**PORK BELLY NOODLE SOUP
WITH FRIED EGG**
\$16

Slow cooked pork belly, crispy farm egg



素什锦汤面
VEGETABLE NOODLE SOUP
\$12

Vegan stock, tofu, mushrooms, seasonal vegetables.



阳春面

YANG CHUN NOODLE SOUP

\$10

A salute to Suzhou. A delicate, savory soup, leeks, cilantro garnish.



海鲜蛋白炒饭
SEAFOOD FRIED RICE
\$12

Egg whites, scallion.



西红柿豆尖泡饭
TOMATO RICE STEW
\$10

One of Madam Zhu's favorite family recipes. Chinese Pea Shoots, bean sprouts, fresh tomatoes.

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〈清明〉 二〇一六年四月四日 (农历二月廿七)

BRIGHT AND CLEAR

April 4th 2016 (Feb. 27th of Chinese Lunar Calendar)

This is the fifteenth day after the Vernal Equinox. The weather is mild yet brisk. Grass and trees are emerging along with the Spring breeze. From this day on, nature changes greatly day by day. Trees blossom while moles return to their underground home. We often see rainbows in the sky. The Chinese choose to memorialize their ancestors on this day by visiting their family gravesites, cleaning them and adorning them with willow leaves, as well as taking a trip out into nature.

青团

QING DUMPLING

On this day, the Chinese tradition prefers not to use fire to cook. Therefore, people who live in southeastern China make a dumpling that has a skin made of glutinous rice and barley juice with a filling of red bean paste. People often bring this dessert with them when going on a spring field trip. The bright green rice ball is reminiscent of the fresh grass of Spring and is sweet inside, balanced by the mild bitterness of its skin.



点心

DIM SUM

(↑) ABOVE

酥皮虾泥角

CRISPY FLAKY SHRIMP DUMPLINGS \$7

(←) LEFT

海鲜葱油薄饼

SEAFOOD PANCAKE \$8



糯米培根烧卖

STICKY RICE BACON SIU MAI

\$6



素春卷

VEGETABLE SPRING ROLLS

\$5



鸡汁锅贴

PAN SEARED PORK DUMPLINGS

\$5



酱肉小笼

STEAMED TIAN MIAN PORK BUNS

\$6

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〈谷雨〉 二〇一六年四月十九日 (农历三月十三)

CORN RAIN

April 19th 2016 (Mar. 13th of Chinese Lunar Calendar)

From this day on, rainfall increases which benefits the growth of grain plants.



甜品

DESSERT

〔↑〕 ABOVE

红糖糍粑

GLUTINOUS RICE AND SWEET POTATO CAKE \$4

A celebrated Chongqing street food.

Homemade Chinese cane sugar syrup, sweet soy bean powder.

〔←〕 LEFT

银耳桂圆豆花

SWEET WHITE WOOD EAR SOUP \$6

White Wood Ear Mushrooms, marinated longan, silken tofu.

〔↙〕 BOTTOM

芋头芋圆汤

TARO SOUP \$7



茉莉花茶布丁

JASMINE PUDDING

\$5



豆沙泡芙配绿茶冻

RED BEAN PUFF
WITH GREEN TEA PUDDING

\$7



茶饮

TEAS AND SPECIALTY DRINKS

〔1〕 TOP

菊花姜蜜

CHRYSANTHEMUM GINGER HONEY DRINK (HOT) \$3

〔1〕 ABOVE

养乐多绿茶

YACULT GREEN TEA (COLD) \$3

青柠薏米水

LIME AND BARLEY DRINK (COLD) \$3

BY MADAM ZHU'S KITCHEN

hao noodle and tea



茶饮

TEAS AND SPECIALTY DRINKS

〔1〕 ABOVE

正山小种

LAPSANG SOUCHONG BLACK TEA (HOT) \$6

滇红

YUNNAN DIANHONG BLACK TEA (HOT) \$6

白牡丹

WHITE PEONY TEA (HOT) \$6

白毫银针

SILVER NEEDLE WHITE TEA (HOT) \$6

高山翠绿

HIGH MOUNTAIN GREEN TEA (HOT) \$6

茉莉金针

JASMINE GOLD NEEDLE TEA (HOT) \$8

武夷水仙

WUYI NARCISSUS OOLONG TEA (HOT) \$8

hao noodle and tea
BY MADAM ZHU'S KITCHEN

好

HAO NOODLE AND TEA
BY MADAM ZHU'S KITCHEN

Nested in the heart of Greenwich Village, *Hao Noodle and Tea* features a serene and intimate environment complemented by heavenly, housemade noodles and authentic Chinese recipes steeped by thousands of years of tradition.

In the Chinese language, "Hao" (好) means "Great". Moreover, "Hao" (好) also symbolizes the strive for perfection. In the culinary world, "Hao" (好) proclaims a constant devotion to authenticity and quality. Thus, achieving "Hao", is our restaurant's mission.

In Chinese culture, we believe that days of joy and moments of happiness should be celebrated with great food, as our appreciation of food is the most intimate connection which we can establish and share with each other. With several prominent restaurants in China including Beijing, Shanghai, Chongqing, and Hangzhou, we have now named our first US location here in New York, *Hao Noodle and Tea by Madam Zhu's Kitchen* as a reminder for us to provide every guest with an exquisite culinary experience by virtue of the food we present and our earnest care for you.

401 6th Avenue, New York

CONTACT US

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