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 losing their tempers or staying indoors. It expects people to take a stroll under the sunshine and start growing plants.

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

【】TOP
南洋风海苔沙拉
AGAR NOODLES TOSS WITH FRESH SEAWEED $8
Detox, ege, seaweed, lemon, Thai sauce.

【】ABOVE
腌渍莴笋
MARINATED CELTUCE
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 shelf).
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.

LANTERN FESTIVAL
February 22nd 2016 (Jan. 19th 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.

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 “heaven 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.

TRADITIONAL APPETIZERS

**TOP**

MARINATED SHRIMP AND EDAMAME
$12
Sweet shrimp (head on), whole edamame.

**LEFT**

SWEET AND SOUR SHANGHAI RIBS
$12
Baby back ribs, honey, Chinese vinegar, sesame.

SPICY MUNG BEAN JELLY
$6
Homemade mung bean jelly, peanuts, Sichuan style chili sauce.

LE SHAN CHICKEN
$10
Inspired by the streets of Le Shan. Sichuan peppercorn, chili oil, chicken stock, sesame, ginger, soy sauce.

WOOD EAR MUSHROOMS
$8
Chili oil, Chinese vinegar, garlic.

SICHUAN CHICKEN
$14
One of the most famous dishes of the Sichuan province. Tangerine peel, Sichuan peppercorn, dried whole chilies, ginger, star anise.
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

<table>
<thead>
<tr>
<th>(1) ABOVE</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>菠萝咕咾肉</td>
<td>SWEET AND SOUR PINEAPPLE PORK</td>
<td>$15</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>(--) LEFT</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>鱼肉香酥饼</td>
<td>FISH FRITTERS</td>
<td>$12</td>
</tr>
<tr>
<td>食谱: Seafood, lemon, ginger, plum sauce.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>(--) BOTTOM</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>八味脆皮豆腐</td>
<td>EIGHT SPICE CRISPY TOFU</td>
<td>$10</td>
</tr>
<tr>
<td>Homemade tofu, secret spices.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>CHAR SIU BAO</td>
</tr>
<tr>
<td></td>
<td>$12</td>
</tr>
<tr>
<td></td>
<td>Pork Belly, Shanghai barbecue sauce, homemade buns.</td>
</tr>
</tbody>
</table>

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>CLAY POT DUMPLINGS</td>
</tr>
<tr>
<td></td>
<td>$12</td>
</tr>
<tr>
<td></td>
<td>Minced pork, water chestnut filling, egg crépe skin, chicken stock.</td>
</tr>
</tbody>
</table>
ENTRÉES

1. MADAM ZHU’S SPICY FISH STEW
   - Serrano chilies, Sichuan peppercorns.
   - $25

2. CRISPY SHRIMP SAUTÉ
   - Lightly battered, ginger paste, chilies.
   - $18

3. STUFFED CHICKEN WINGS
   - Sticky rice inside, shiitake mushrooms, Chinese spices.
   - $9

4. GLAZED BEEF RIBS
   - Braised beef ribs, morel mushrooms, Chinese demiglace.
   - $26

5. ROASTED CANTONESE CHICKEN
   - Xiao Xing wine, ginger, baby onions.
   - $18

6. SEARED BEEF MEDALLIONS WITH WALNUTS
   - Black pepper sauce, sesame, crispy walnuts, garlic chips.
   - $26
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

SPICY CHICK PEANUT 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

SCALLION NOODLES WITH DRIED SHRIMP $12
A salute to Shanghai. Scallion oil, dried shrimp, soy sauce

LEFT

MINCED PORK NOODLES $15
A Taiwanese treat. Slow-cooked, minced pork, shiitake mushrooms.

BOTTOM

DAN DAN NOODLES $8
Scallions, chili oil, sesame, homemade noodles.

阳春面
YANG CHUN NOODLE SOUP $10
A salute to Suzhou. A delicate, savory soup, leeks, cilantro garnish.

卤汁红烧面 (EN) PORK BELLY NOODLE SOUP WITH FRIED EGG $16
Slow cooked pork belly, crispy farm eggs

素什锦汤面
VEGETABLE NOODLE SOUP $12
Vegan stock, tofu, mushrooms, seasonal vegetables.

海鲜蛋白炒饭
SEAFOOD FRIED RICE $12
Egg whites, scallion.

西红柿豆尖汤面
TOMATO RICE STEW $10
One of Madame Zhu’s favorite family recipes. Chinese Pea Shoots, bean sprouts, fresh tomatoes.
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.

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

<table>
<thead>
<tr>
<th>ABOVE</th>
<th>LEFT</th>
</tr>
</thead>
<tbody>
<tr>
<td>酥皮虾饺角</td>
<td>海鲜葱油饼</td>
</tr>
<tr>
<td>CRISPY FLAKY SHRIMP DUMPLINGS</td>
<td>SEAFOOD PANCAKE</td>
</tr>
</tbody>
</table>

$6
$8

---

5

hao noodle and tea

BY MADAM ZHU’S KITCHEN

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
CORN RAIN
April 19th, 2016 (Mar. 13th of Chinese Lunar Calendar)
From this day on, rainfall increases which benefits the growth of grain plants.

DESSERT

红糖糍粑
GLUTINOUS RICE AND SWEET POTATO CAKE $4
A celebrated Chinese street food. Homemade Chinese cane sugar syrup, sweet soy bean powder.

TOP
甜品

SWEET WHITE WOOD EAR SOUP $6
White Wood Ear Mushrooms, marinated longan, silken tofu.

BOTTOM
芋头芋圆汤

TAO SOUP $7

菜花菊花布丁
JASMINE PUDDING $5

豆沙泡芙配绿茶冻
RED BEAN PUDDING WITH GREEN TEA PUDDING $7
| TEAS AND SPECIALTY DRINKS | | TEAS AND SPECIALTY DRINKS |
|----------------------------|----------------------------|
| LIME AND BAILEY DRINK (GOLD) | $3 | YAN ZHOUQING BLACK TEA (HOT) | $5 |
| YAQUIL GREENTEA (GOLD) | $3 | YUNNAN DIANHONG BLACK TEA (HOT) | $5 |
| CHRYSLANTHEUM GINGER HONEY DRINK (HOT) | $3 | LAPSANG SOUDONG BLACK TEA (HOT) | $5 |
| WUYI MARCASSIS OOLONG TEA (HOT) | $8 | WHITE PEONY TEA (HOT) | $5 |
| JASMINE GOLD NEEDLE TEA (HOT) | $8 | SILVER NEEDLE WHITE TEA (HOT) | $5 |
| HIGH MOUNTAIN GREENTEA (HOT) | $6 | BAI CHA | $6 |

BY MADAM ZHU'S KITCHEN

Hao noodle and tea
HAO NOODLE AND TEA
BY MADAM ZHU’S KITCHEN

Nestled 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 B’th Ave, New York

CONTACT US
For private dining and general inquiries:
events@haonoodleandtea.com, 212-633-8900

www.madamzhu.com