



MENU  
English



九鼎樓

JIU DING LOU



# WELCOME TO JIU DING LOU

We're glad you're here. Relax and discover the cuisine of Southern China.

## Our story

Jiu Ding Lou brings authentic Southern Chinese cuisine to Vienna, using traditional recipes, carefully selected ingredients, and a refined sense of balance.

Each dish represents **culture, quality, and respect** for its origins.

Whether it's dinner, a gathering or a business meal, you can enjoy genuine Chinese cuisine in a calm and stylish setting.

## How to enjoy dining with us

We recommend ordering several dishes to share and enjoy together.

Start light with appetizers or dim sum, followed by warm main dishes such as beef, chicken, or pork, each prepared with different flavors. Rice or side dishes complement the meal.

Take your time if you wish. Good food is best enjoyed when shared.



JIUDINGLOU.1070



JIU DING LOU



Recommended



Spicy



Vegan

# 前餐

## STARTERS



V5



V7



V3



V9

V2



V13



V1


皮蛋豆腐

V1 PiDanDouFu<sup>F,N,C</sup>

Silken tofu with century egg and mild soy sauce

7.20

黄瓜拌油条

V2 HuangGuaBanYouTiao<sup>A,F,N</sup> 

Fresh, crunchy cucumbers with crispy fried dough sticks

6.80

卤牛肉

V3 LuNiuRou<sup>F</sup>

Braised beef served cold

8.50

红油凤爪(无骨)

V4 HongYouFengZhua<sup>F,N</sup> 

Boneless chicken feet in red chilli oil

8.90

炸响铃

V5 ZhaXiangLing<sup>C,F,B,H</sup>

Fried tofu skin rolls stuffed with pork and shrimps;  
crispy outside, tender inside

8.50

油焖笋

V6 YouMenSun<sup>F</sup> 

Fresh bamboo shoots slowly braised

7.20

香酥排骨

V7 XiangSuPaiGu<sup>A,F</sup>

Marinated and deep-fried pork ribs; crispy outside, juicy inside

8.90



V5



V7



V3



V9

V2



V13



V1

凉拌牛百叶

V8 LiangBanNiuBaiYe <sup>F,N</sup> 

Finely sliced beef tripe served cold with spicy chilli oil

8.50

卤鱿鱼

V9 LuYouYu <sup>R,F</sup>

Squid slowly simmered in soy sauce

8.90

椒盐鸭舌

V10 JiaoYanYaShe

Deep-fried duck tongues with salt and pepper

9.20


凉拌海蜇

V11 LiangBanHaiZhe <sup>R,F</sup>

Jellyfish salad

8.90

腌萝卜

V12 YanLuoBo <sup>F,N</sup> 

Traditionally pickled white radish

6.50

夫妻肺片

V13 FuQiFeiPian <sup>F,N,E</sup> 

Classic Sichuan salad with sliced beef and assorted beef offal

8.90

口水鸡

V14 KouShuiji <sup>F,N</sup> 

Deboned chicken leg with spicy chilli oil

7.20

S04



S02



MILLET PORRIDGE

小米粥 PRE-ORDER



# SOUP 汤



西湖牛肉羹

S01 **XiHuNiuRouGeng** <sup>C,F</sup> 

Delicate beef soup with tender beef, vegetables, coriander, and tofu

15.50

鱼丸汤

S02 **YuWanTang** <sup>A,D</sup>

Handmade fish balls served in a clear broth

16.50

馄饨汤

S03 **HunTunTang** <sup>A,B,F</sup>

Homemade shrimp wontons in a clear broth

7.50

瘦肉丸汤

S04 **ShouRouWanTang** <sup>F</sup>

Homemade lean pork meatballs in a clear broth

Klein 7.50 / Gross 14.50



# RICE and NOODLE DISHES

## 主食



H06



H01



H04



H05



H03



九鼎楼特色黑米炒饭

H01 HeiMiChaoFan <sup>F,C,A</sup> 

Black rice, pork, vegetables, breadstick;  
the house specialty

18.50

糯米饭

H02 NuoMiFan <sup>F,A</sup>

Steamed glutinous rice topped with meat broth,  
pickled vegetables, sauerkraut and fried dough

11.90

炒粉干

H03 ChaoFenGan <sup>F,R,C</sup>

Fried rice noodles with egg, pork,  
dried squid and white cabbage

15.80

炒年糕

H04 ChaoNianGao <sup>F</sup>

Fried rice cakes with white cabbage and chinese sausage

13.80

炒米冻

H05 ChaoMiDong <sup>F</sup>

Fried rice pudding with pork and vegetables

15.80

葱油拌面

H06 CongYouBanMian <sup>F,A</sup>

Noodles with scallion-garlic oil, minced meat broth,  
bean sprouts and sauerkraut

13.50



H06



H01



H04



H05



H03



古文觀止

宋元明史

芥蒂炒饭

H07 JieCaiChaoFan<sup>M</sup> 

Fried rice with mustard greens

12.50

青田饼

H08 QingTianBing<sup>F,A</sup> 

Golden pan-fried pastry with pork filling and spring onions

10.90

锅贴

H09 GuoTie<sup>F,A</sup>

Dumplings with a pork and chives filling;  
crispy underneath, juicy inside

12.50

米饭

H10 JasmineRice

3.00

黑米饭

H11 BlackRice

4.50

# 海鲜

# SEAFOOD



M05

M09



M07



M04

M02




清蒸多宝鱼

M01 Qing Zheng Duo Bao Yu <sup>D,F</sup>

Steamed turbot with homemade soy sauce and spring onion oil

65.00

松露风味煎鲈鱼

M02 Xiang Jian Lu Yu <sup>D,F,C</sup> 

Grilled sea bass with fresh vegetables and truffles

27.00

清蒸鲳鱼

M03 Qing Zheng Xue Yu <sup>D,F</sup>

Steamed cod with homemade soy sauce and spring onion oil

17.90

炸小黄鱼

M04 Zha Xiao Huang Yu <sup>D</sup>

Small crispy fried yellow croakers

17.50

荔枝虾球

M05 Li Zhi Xia Qiu <sup>A,B,F,H</sup> 

Fried shrimp formed into lychee balls

19.00

九鼎楼



M05

M09



M07



M04

M02



姜葱螃蟹

M06 JiangCongPangXie<sup>B</sup>

Crab with ginger and scallions

19.50

避风塘大虾

M07 BiFengTangDaXia<sup>B,N</sup>

Crispy prawns in roasted garlic and scallions

22.50

炒海螺

M08 ChaoHaiLuo<sup>F,R</sup> 

Sea conch quickly stir-fried  
with ginger and scallions

21.90

海鲜煲

M09 HaiXianBao<sup>R,B,F</sup>

Seafood stew with vegetables

25.50

九鼎楼

# 肉 MEAT DISHES



F13



F11



F08



F01



F06



F05



糯米熏鸭

F01 **NuoMiXunYa** <sup>F</sup> 

Slowly smoked duck served in glutinous rice  
large 65.00 / small 35.00

青田肉脐

F02 **QingTianRouBang** <sup>F,A</sup>

Pulled pork prepared in traditional Qingtian style  
26.50

酸菜炒大肠

F03 **SuanCaiChaoDaChang** <sup>F</sup>

Fried pork intestines in pickled mustard greens  
16.90

糖醋排骨

F04 **TangCuPaiGu** <sup>F,A</sup>

Fried pork ribs in sweet-and-sour sauce,  
crispy outside, tender inside  
15.60

猪四喜

F05 **ZhuSiXi** <sup>F</sup>

Pork offal stew  
15.90

东坡肘子

F06 **DongPoZhouZi** <sup>F,A</sup> 

Slow-braised classic Dongpo  
pork knuckle with bao buns  
23.50

葱爆孜然羊肉

F07 **CongBaoZiRanYangRou** <sup>F</sup> 

Lamb with cumin and scallions  
18.90

九鼎楼

F11



F13



F08



F01



F06



F05



香煎羊排

F08 **XiangJianYangPai** <sup>F</sup>

Lamb racks marinated with cumin and garlic

27.20

干煸牛肉 (甜酸)

F09 **GanBianNiuRou** <sup>A,F,N</sup>

Crispy-fried beef with sweet-and-sour sauce

16.50

蒜蓉炸鸡翅

F10 **SuanRongZhajiChi** <sup>F</sup>

Fried chicken wings with garlic

14.90

铁板黑椒牛排骨

F11 **HeijiaoNiuPaiGu** <sup>F,O,G</sup>

Beef ribs on the hot plate with black pepper sauce

25.90

红烧狮子头

F12 **HongShaoShiZiTou** <sup>F</sup>

Homemade large pork meatballs,  
slowly braised in soy sauce

13.90

红烧牛腩

F13 **HongShaoNiuNan** <sup>F,O</sup>

Tender braised beef shank prepared in traditional Chinese style

18.90

牛肉丝炒豆芽

F14 **NiuRouSiChaoDouYa** <sup>F</sup>

Fried beef strips with crispy bean sprouts

15.90

九鼎楼

# VEGETABLES

G06



G05



G01



G07



G12



G10



蔬菜





铁板香芋

G01 **TieBanXiangYu** <sup>F,G</sup>

Fried taro with meat sauce, served on a hot plate

15.90

铁板茄子

G02 **TieBanQieZi** <sup>F</sup>  

Eggplants in a Yuxiang sauce, served on a hot plate

14.50

包菜炒蛋

G03 **BaoCaiChaoDan** <sup>C,F</sup>

Cabbage with egg fried in a wok

12.90

麻婆豆腐

G04 **MaPoDouFu** <sup>F</sup>  

Soft tofu in a slightly spicy sauce with bean paste

13.90

炒山药

G05 **ChaoShanYao** 

Chinese yam lightly fried

13.50

蒜苗炒肉丝

G06 **SuanMiaoChaoRouSi** <sup>F</sup>

Garlic sprouts with pork strips

15.90

九鼎楼

G06



G05



G01



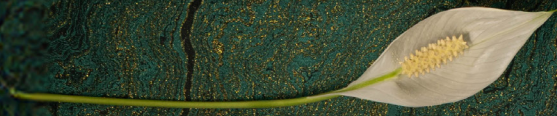
G07




G12



G10




仙姑青芥

G07 XianGuQingCai 

Wok pak choy with Shiitake mushrooms

12.90


炒芥芥

G08 ChaoJieCai <sup>M</sup> 

Fried mustard greens

13.50



蒜茸空心芥

G09 SuanRongKongXinCai 

Water spinach stir-fried with garlic

13.50



韭芥豆腐干

G10 JiuCaiDouFuGan <sup>F</sup>  

Fried smoked tofu with wild garlic and pork

15.50

酸辣土豆丝

G11 SuanLaTuDouSi  

Wok-fried & finely sliced potato strips with chilli vinegar sauce

11.90

九鼎楼

# DESSERT

## 甜点



N02



N03



炸牛奶

N01 **ZhaNiuNai** <sup>G,A</sup>

Crispy fried milk custard

8.50

冰糖雪梨银耳

N02 **BingTangXueLiYinEr**

Pear & white fungus dessert soup

5.50

汤圆

N03 **TangYuan** <sup>N</sup>

Sticky rice balls with black sesame filling;  
a traditional Chinese dessert

5.50

九鼎楼



**ALLERGEN INFORMATION**

A Gluten • B Crustaceans • C Egg • D Fish • E Peanut  
• F Soy • G Lactose • H Tree nuts • L Celery • M Mustard •  
N Sesame • O Sulphites • P Lupin • R Molluscs

## NON-ALCOHOLIC BEVERAGES 饮料

<b>Cola</b>	FL. 0.33l	4.10
<b>Cola Zero</b>	FL. 0.33l	4.10
<b>Fanta</b>	FL. 0.33l	4.10
<b>Sprite</b>	FL. 0.33l	4.10
<b>Almdudler</b>	FL. 0.33l	4.10
<b>Lychee juice</b>	0.25l	3.80
<b>Mango juice</b>	0.25l	3.80
<b>Apple juice</b>	0.25l	3.80
<b>Orange juice</b>	0.25l	3.80
<b>Aloe Vera</b>	0.25l	4.20
<b>Mineral water still</b>	FL. 0.33l FL. 0.75l	3.50 6.80
<b>Mineral water sparkling</b>	FL. 0.33l FL. 0.75l	3.50 6.80
<b>*Raspberry drink</b>	FL. 0.25l FL. 0.50l	2.00 4.00
<b>Raspberry soda</b>	FL. 0.25l FL. 0.50l	2.60 5.20
<b>*Sparkling water</b>	FL. 0.25l FL. 0.50l	2.30 4.60
<b>Soda with freshly squeezed lemon</b>	FL. 0.25l FL. 0.50	2.60 5.20

\*Kid's drink

## HOMEMADE DRINKS 自制饮品

<b>Homemade iced tea lemon</b>	0.50L	6.50
<b>Homemade ume lemonade</b>	0.50L	6.80

# ALCOHOLIC BEVERAGES

## 酒精饮料

### BEER 啤酒

<b>Ottakringer Lager on tap</b>	0.33l	4.60
	0.50l	5.90
<b>Ottakringer Naturtrüb Citr. Radler</b>	0.50l	5.90
<b>Wheat beer</b>	FL. 0.50l	5.90
<b>Alcohol-free beer</b>	FL. 0.50l	5.90
<b>Tsing Tao</b>	FL. 0.33l	4.60

### WINE 葡萄酒

#### RED WINE 红葡萄酒

<b>Zweigelt bio</b>	1/8L	5.90
Martin Pasler, Leithaberg, Jois	FL. 0,75L	33.00

Juicy, smooth and wonderfully easy to drink. Dark berries, a hint of plum and subtle spice make it round, approachable and highly enjoyable.

<b>Cuvée HAUNS</b>	1/8L	5.90
Schwarz, Neusiedlersee, Andau	FL. 0,75L	33.00

Dense, textured and full of character. Dark fruit, ripe spice and great expression make this red wine powerful yet very inviting.

## WHITE WINE 白葡萄酒

**Grüner Veltliner Terrassen** 1/8L 5.90  
Jurtschitsch, Kamptal, Langenlois FL. 0,75L 33.00

Clear, lively and wonderfully easy to drink. Fresh yellow fruit, delicate spice and just the right tension that makes you crave the next sip.

**Roter Muskateller bio** 1/8L 5.90  
Holzmann, Weinviertel, Bad Pirawarth FL. 0,75L 33.00

Fragrant, inviting and distinctive. Captivating aromatics, juicy freshness and a light, perfumed elegance that instantly brings joy to the glass.

**Spätlese Illmitzer** 1/8L 5.90  
Angerhof Tschida, Neusiedlersee, Illmitz FL. 0,75L 33.00

Refined, playful, and elegant. Ripe fruit, delicate herbs and a charming sweetness create a light, lingering, and seductive impression.

**White wine (House wine) °** 1/8L 3.90

**Red wine (House wine) °** 1/8L 3.90

**Red/white spritzer °** 1/4L 4.50

**Aperol spritzer °** 7.50

**Hugo Prosecco °** 7.90

### CORKAGE FEE (for self-brought items) 开瓶费:

**Wine per bottle 葡萄酒 瓶:** 10.00

**Spirits & Schnapps by the bottle 烈酒 瓶:** 25.00

## COFFEE咖啡

<b>Espresso</b>	2.90
<b>Double Espresso</b>	5.10
<b>Melange</b>	4.20
<b>Verlängerter</b> (Americano)	3.90

## TEA茶

<b>Jasmine Tea</b> 茉莉花茶	4.50
Green tea with fine jasmine blossom aroma, mild and fragrant	
<b>Green Tea</b> 绿茶	4.50
Classic green tea, fresh and gently bitter	
<b>TCM Tea</b> 八宝茶	5.00
Traditional chinese herbal tea according to TCM, soothing and balanced	
<b>Rice Tea</b> 米茶	4.50
Roasted rice with green tea, nutty and low in caffeine	
<b>Chrysanthemum Tea</b> 菊花茶	4.50
A floral chrysanthemum infusion, pleasantly mild	
<b>Peach Oolong Tea</b> 蜜桃乌龙茶	4.80
Oolong tea with a fruity peach note, aromatic and smooth	
<b>Lychee Black Tea</b> 荔枝红茶	4.80
Black tea with exotic lychee flavor, lightly sweet	
<b>Lemon Ginger Green Tea</b> 柠檬生姜茶	4.80
Green tea with lemon and ginger, fresh and lively	
<b>Grape Green Tea</b> 青提绿茶	4.80
Green tea with a delicate grape note, fruity and light	



[WWW.JIUDINGLOU.AT](http://WWW.JIUDINGLOU.AT)