[Shenzhen] Beijing palace roast duck A privileged dining experience with authentic Beijing flavours!



Jingwei Zhang (京味張) is an authentic Beijing cuisine restaurant that serves a full range of Beijing flavours from the signature Beijing Roast Duck to a variety of traditional Beijing snacks such as the bittern flapjack, quick-fried tripe and sweet yellow peas pudding. The must-order signature Palace Roast Duck is made using the authentic Beijing Duck method, where it must be roasted and sliced on the spot. The roasting and slicing are done with great care, ensuring that the skin of the duck is charred and oily, and each bite of the duck meat must have the right proportion of fat to skin. Combined with the traditional duck wrappers, scallions and sweet noodle sauce, the duck's texture and flavour are elevated to a new level, making it an unforgettable experience. Apart from the Palace Roast Duck, Beijing fish head with fried sticks are also not to be missed. The rich Beijing flavour in the food, the magnificent decoration of the restaurant and the well-designed palace style all make you feel as if you have travelled back in time to the Imperial City. The restaurant's service is also considerate and thoughtful, providing diners with an esteemed dining experience that makes them feel like emperors or princesses.

【Jingwei Zhang Beijing Roast Duck】 Address: Shop L1-29, Wongtee Plaza. 118 Fuhua 3rd Road, Shenzhen

Getting there:

- 1. From downtown area: Take Shenzhen Metro Line 1 or Line 4. Get off at Convention & Exhibition Center Station and walk about 4 minutes from Exit C.
- 2. From East Rail Line Lo Wu Station: Get to Shenzhen Metro LuoHu Station on foot and take Line 1.
- 3. From East Rail Line Lok Ma Chau Station: Get to Shenzhen Metro Futian Checkpoint Station on foot and take Line 4.
- 4. From High Speed Rail Futian Station: Go on foot for about 15 minutes from Exit 13.

The above information is for reference only and is subject to change without prior notice.