

「富贵」
PETALS
OF A
PEONY

MICHELIN
2025

Authentic Sichuan Cuisine
From the Heart of Chengdu to Memphis

正宗川菜·源自成都 绽放于孟菲斯

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A unique flair in every dish. Hundreds of signature flavors. This is the soul of Sichuan.

一菜一格, 百菜百味
每一道佳肴, 都蕴藏着一种风格的宇宙
每一种风味, 都诉说着川菜的灵魂



Beyond the Heat

Many equate Sichuan food with its fiery spice, but that’s only part of the story. Its true essence lies in the artful harmony of complex “flavor profiles,” a symphony for the palate, adding the numbing heat of “Mala” all into one powerful taste!

川菜之魂 不止于辣

许多人将川菜与火爆的辣味画上等号, 但这远非全部。川菜真正的精髓在于其复杂而和谐的“味型”, 追求“一菜一格, 百菜百味”的境界, 它是舌尖上的一场交响乐, 麻辣仅是其中最激昂的一篇乐章。



The soule of Sichuan cuisine is built on a master balance of the core flavors:

Mala [Numbing & Spicy]

The signature thrill of the Sichuan district. The exhilarating dance between the unique tingling sensation of peppercorns and the heat of chilies - a truly euphoric experience for the senses.

Yuxiang [Savory & Spicy]

Our signature sauce, also known as “Garlic Sauce”, is a magically blended balance of pickled chilies, ginger, and garlic. It offers a delightful mix of savory, sweet, and tangy flavors that is uniquely Sichuan.

Hula[Piquant & Aromatic]

The deep, toasty fragrance is released when dried chiles meet sizzling hot oil. The world famous Traditional Kung Pao Chicken is a classic example of this unique flavor.

READY TO EXPLORE THE JOURNEY?

川菜的灵魂, 源于几种核心风味的精妙平衡:

麻辣

四川特有花椒的“麻”, 与辣椒的“辣”所碰撞出的火花, 是川菜最令人沉醉的味蕾记忆, 这并非单纯的味觉快感, 更是一种带来精神愉悦的心灵震颤。

鱼香

神奇的味觉魔法,以泡椒、葱、姜和蒜,调和出咸、甜、辣兼备的复合味道,顾名思义,“无鱼却有鱼香”。

糊辣

干辣椒在热油中煸炒产生的焦香, 热烈而醇厚, 经典名菜“宫保鸡丁”, 便是此种味型中的驰名代表。

现在, 准备好探索这场川味之旅了吗!

MICHELIN 2025



OUR STORY

Petals of a Peony bloomed from our deep love affair with Chengdu.

Our founder spent years immersed in the life - strolling under sycamore trees and savoring the city's vibrant energy. But what truly captured her heart was its soul: Sichuan cuisine. From the sizzling woks of alleyway eateries to the joyful warmth of family meals, each flavor tells its own story.

Our promise of authenticity & craftsmanship

We source our core ingredients, like the fermented chili bean paste and Sichuan peppercorns, directly from Sichuan, to form the foundation of our cuisine. Our chefs honor time-tested techniques to bring the true taste of Sichuan, all without ever leaving Memphis

品牌故事

我们的蓉城情缘“Petals of a Peony”的绽放，始于一段炽热的蓉城情缘。我们的创始人曾经深深沉浸在成都的生活中——漫步在梧桐树下的老街，眷恋于烟火气的炊烟袅袅之中。最令它魂牵梦萦的，就是这座城市的灵魂所在，川菜。从街边小馆的锅气蒸腾，到家庭聚餐的温馨热络，每一种滋味，都是一份热爱。她将这些热爱——地道的风味、温馨的氛围、家一般的体验——原汁原味地带回了孟菲斯，Petals of a Peony 就此诞生，这里是与我们分享纯正四川味道的空间。

我们的承诺：地道原味 匠心烹调

我们坚持从四川引进核心调料：醇香的郫县豆瓣酱、麻香浓郁的汉源花椒。我们的主厨团队秉承川菜传统技艺，为您复刻出在成都当地才能品尝到的地道风味。愿您在这里放松身心，与挚爱亲朋共享美食，体验一场无需远行的川味旅程。



YOUR DINING GUIDE

Spice Levels

To help you choose, we mark our dishes accordingly
Mild | Medium | Spicy

Ordering Tips

New to Sichuan ?

Begin with classic favorites like Kung Pao

Chicken or shredded pork with garlic sauce. These dishes offer a gentle and delightful introduction to the layered flavors that define our cuisine.

Ready to Explore ?

For a deeper taste, try our more classic dishes like Twice-Cooked Pork or Spicy Beef and Tripe. They capture the true essence and complex balance of Sichuan cooking.

Craving the real deal ?

Dive into our signature, must-try classics like Boiled Dish or Chongqing Mao Xue Wang. These are the authentic, bold dishes that are the heart of Sichuan.

Perfect Pairings :

Nourishing soups and steamed rice perfectly complement and balance the vibrant flavors.

辣度等级

为了更好地帮助您选择心仪的美食, 我们特地为菜品标注了辣度等级:

微辣 | 中辣 | 麻辣

点餐贴士

●初尝川菜: 建议从宫保鸡丁或鱼香肉丝这类经典之选开始。它们风味均衡, 能让您轻松愉快地感受川菜丰富的风味层次。

●经典之选: 欢迎品尝回锅肉或夫妻肺片等更富特色的川味菜肴, 它们能充分展现川菜“麻辣鲜香”的复合魅力与精妙平衡。

●地道川味: 请直接享用我们的招牌必点菜, 如水煮牛肉或毛血旺。这些菜品风味醇正而鲜明, 是川菜灵魂的真正体现。

●完美搭配: 浓醇的滋补汤品, 香喷喷的稻花香米饭, 和秘制的低卡糖水茶饮, 是平衡风味、提升用餐体验的绝佳伴侣。



APPETIZER

开胃小菜

Spicy Dumpling [8pc]



Choice of Pork, Chicken or Vegetable dumplings topped with chili oil

红油水饺 (8 个)

10.95

A classic Sichuan street food elevated with our handmade wrapper and encased with fresh minced pork or chicken. The signature red-oil is slow-simmered with Erjingtiao chili. Topped with minced garlic, light soy sauce, and sesame seeds. Spicy, fresh, and savory layers unfold to create an upscale interpretation of a classic Sichuan snack.

源自四川街巷的经典风味, 手工薄皮裹入鲜剁猪馅, 沸水煮至浮起。灵魂红油以二荆条与菜籽油慢熬, 淋上蒜末、生抽与芝麻, 麻辣鲜香层层递进, 口感滑嫩不腻, 是川味小吃的高端演绎。



Garlic Flavored Cucumber Salad



GF

Cucumber with garlic and Chinese seasonings

脆口黄瓜

10.95

Crisp cucumbers are sliced to retain their natural flavors and tossed in a sauce of fresh garlic and sesame oil. It is a minimalist and elegant Chinese dish.

甄选脆嫩早黄瓜, 拍裂后保留自然纹理, 淋上现捣蒜泥与熟香油调制的酱汁, 点缀少许香醋提鲜。爽脆清甜与蒜香交融, 解腻开胃, 是中式冷菜的简约雅致之作。





Black Wood Ear Salad



Wood ear mushroom tossed with pickled peppers and soy sauce vinaigrette. (Served chilled)

凉拌木耳

10.95

Spring Roll (4pc) 春卷 (4 个)



Spicy Beef & Tripe 夫妻肺片



Beef tripe, and shanks tossed in cilantro with numbing chili sauce. (Served chilled)

Slice Pork w. Garlic Sauce 蒜泥白肉



Thinly sliced pork belly topped with garlic soy sauce. (Served chilled)

Steamed Chicken w. Chili Sauce 口水鸡



Dark meat chicken tossed with chili sauce. (Served chilled)

7.95

12.95

12.95

11.95

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CHEF'S SPECIAL

主厨推荐

CHIEF'S SELECTIONS

These are our proudest creations,
each embodying our dedication to
Sichuan cuisine.

主厨匠心推荐
以下是我们最引以为傲的
招牌菜品
每一道佳肴
都承载着我们对
川菜的热情和坚持



Chef's Special (主厨推荐)

Peony Chicken

Stir-fried chicken w. green and red pepper



富贵小煎鸡

16.95

Inspired by Chinese aesthetics, diced chicken thighs are marinated and stir-fried to lock in the natural juices. Simmered in chicken broth and drizzled with a special glaze. It combines stunning presentations with an exquisite taste.

灵感源自中式美学，鸡腿肉切丁，经清酒腌制后蒸制锁鲜，摆成牡丹绽放之形。淋上用鸡汤、花雕酒熬制的琉璃芡，肉质嫩滑如玉，咸鲜中带淡淡酒香，颜值与口感兼具。

Chef's Special (主厨推荐)

Crispy Duck GF

A half duck marinated and braised, deep fry till golden brown. Served with duck sauce

香酥鸭

22.95

A cultural heritage dish of Sichuan, the duck is marinated for hours with tea leaves, then coated in coarse salt and ground spices. It is then braised for hours and Deep- fried until the skin is as crispy, the flesh remains tender and juicy. Served with duck sauce to highlight its pure, premium flavor.

四川非遗名菜升级，肥鸭以樟树叶、茉莉花茶熏制 4 小时，逼出油脂后挂脆皮水风干。高温炸至外皮酥如琉璃，内里肉质细嫩多汁，烟香与茶香交织，蘸白糖食用更显本味高级。





Chef's Special (主厨推荐)

Edamame Beef

Stir-fried beef with edamame and pickled peppers

毛豆仁烧牛肉

21.95

The beef is coated with a light dusting of starch and stir-fried with freshly boiled edamame. It is then seasoned with light soy sauce and authentic Sichuan pickled chilis to create an home-style flavor.

选用牛里脊逆纹切条, 经淀粉上浆滑炒至嫩, 加入鲜煮毛豆翻炒。以生抽、蚝油调汁, 酱香浓郁不厚重, 牛肉滑嫩、毛豆脆甜, 是家常风味的精致升级。

Chef's Special (主厨推荐)

Boiled Dish:
Sliced Fish. Beef. Beef Tripe. Intestine. Lamb

Your choice of meat simmered in a spicy Sichuan chili sauce with napa cabbage and chili oil

水煮系列
选择其一: 鱼片、牛肉、牛肚、肥肠、羊肉

22.95



Chef's Special (主厨推荐)

Sliced Beef
w. Golden Sour Spicy Soup

Beef with pickled mustard greens, glass noodles, bok choy and peppers in a spicy sour soup

酸汤牛肉

19.95



Chef's Special (主厨推荐)

Garlic Sauce Grilled Whole Fish in Pot

Grilled whole fish w. garlic sauce, lotus root, cabbage, bean sprouts, tofu, wood ear mushroom, cilantro, and sesame seeds

鱼香烤鲜鱼



39.95

Pickled Cabbage Grilled Whole Fish

Grilled whole fish w. pickled cabbage, lotus root, cabbage, bean sprouts, tofu, wood ear mushroom, cilantro, and sesame seeds

酸菜烤鲜鱼



GF

39.95

Spicy Grilled Whole Fish in Pot

Grilled whole fish w. spicy sauce, lotus root, cabbage, bean sprouts, tofu, wood ear mushroom, cilantro, and sesame seeds

麻辣烤鲜鱼



GF

39.95

Chongqing Mao Xue Wang

Duck blood, ham, beef tripe, bean sprouts, napa cabbage and pork intestines in spicy soup

重庆毛血旺



GF

28.95

Sauerkraut Fish Soup

Sour and spicy fish soup with sauerkraut

酸菜鱼片汤



GF

22.95

Boiling Fish

Sliced fish in numbing spicy soup w. vegetables

沸腾鱼片



GF

29.95

Fish & Lamb Soup

Umami soup with fresh fish and lamb (Contains dairy)

鱼羊鲜



GF

20.95

Fish Extra Vegetable

Extra: cabbage, wood ear mushroom, sliced potato, sliced lotus root, Taiwanese cabbage, tofu, bean sprouts, sweet potato noodle, noodle, corn

烤鱼加时蔬

加: 大白菜, 木耳, 土豆, 藕片, 高丽菜, 青菜, 豆腐, 黄豆芽, 红薯粉丝, 鸡蛋面, 玉米

5.95

Fish Extra Meat

Extra: thin sliced beef, sliced fish, pork belly, sliced beef, sliced lamb, ham, duck blood, marinated pork intestine, marinated beef tendon, sliced chicken, beef tripe

烤鱼加荤菜

加: 肥牛, 鱼片, 五花肉, 牛肉片, 羊肉片, 午餐肉, 鸭血, 卤肥肠, 卤牛腱, 鸡肉片, 牛百叶

8.95

「富贵」

PETALS OF A PEONY

ENTREE

主菜

Spicy Crispy Chicken

Deep fried chicken w. red pepper

山城辣子鸡丁

16.95



GF

An upscale take on Chongqing's rustic cuisine. Chicken thighs are double fried until tender on the inside and crispy on the outside. Stir fried with Erjingtiao chili and Sichuan peppercorn, each bite is like a firework in your mouth.

重庆江湖菜的高端诠释，鸡腿肉切小块，经复炸至外酥里嫩。与二荆条、小米辣、花椒大火爆炒，椒香霸道却不呛喉，鸡肉干香带麻，每一口都暗藏鲜香惊喜。



Beef w. Broccoli

Beef and broccoli in brown sauce

西兰花牛肉



18.95

Milky Crispy Shrimp

Deep fried shrimp w. milky sweet mayonnaise sauce

西奶脆皮虾



21.95

Eggplant w. Minced Pork

Stir fried eggplant w. minced pork in brown sauce

肉末茄子

16.95

Shredded Pork w. Garlic Sauce

Stir fried shredded pork w. garlic sauce

鱼香肉丝



16.95

Shredded Pork w. Beijing Sauce

Shredded pork in sweet bean sauce w. steamed lotus buns

京酱肉丝

16.95

Taiwanese Three-cup Chicken

Stewed chicken in savory sauce w. green pepper and basil

台式三杯鸡



18.95

Traditional Kung Pao Chicken

Stir fried chicken w. pepper and peanut in traditional Kung Pao sauce

中式宫保鸡丁

16.95

Tracing back to its Guizhou roots, tender chicken thighs are diced and stir-fried with peanuts, drilled chilies, and scallions. The classic familiar flavor is crafted with vinegar, sugar, and light soy sauce, making a balance of sweet, savory, and spicy notes.

溯源贵州风味，选用嫩鸡腿肉切丁，与油炸花生米、干辣椒、葱段同炒。以陈醋、白糖、生抽调出经典“荔枝味”，鸡丁滑嫩、花生酥脆，酸甜咸辣平衡得宜，复刻传统本味。



Cumin Beef/Lamb

Stir fried beef/lamb w. cumin sauce, onion, and cilantro

孜然牛肉 / 羊肉

19.95/20.95

Inspired by the Northwest grasslands, this premium beef or lamb leg is sliced into strips, marinated with cumin and salt before stir-frying with dried chilies to add to the aroma. With precise heat control to ensure firm yet tender meat, this delivers a strong extotic charm to the dish.

取自西北草原风味灵感，精选牛外脊或羊腿肉切条，经孜然粉、盐腌制后快炒。加入现磨孜然粒与干辣椒提香，火候把控精准，肉质紧实不柴，孜然香气浓郁，极具异域风情。





Twice Cooked Pork w. Cabbage

Pork belly w. cabbage in spicy sauce

莲白回锅肉



17.95

Sliced Beef/Lamb w. Onion

Stir fried beef/lamb w. green and red onions

葱爆牛肉 / 羊肉

19.95/20.95

Sliced Beef/Lamb w. Wild Pepper

Stir fried beef/lamb w. wild pepper, peanut and cilantro

山椒牛肉 / 羊肉

19.95/20.95



Twice Cooked Pork

Pork belly w. red and green pepper in spicy sauce

川式回锅肉



GF

17.95

Mapo Tofu



GF

Soft tofu in spicy sauce w. minced pork

麻婆豆腐

15.95

Spicy Crispy Shrimp



Deep fried shrimp w. Red pepper and Sichuan Peppercorn

香辣大虾

21.95

Mao's Family Braised Pork

Slow-braised pork belly in a rich soy sauce

毛氏红烧肉

19.95



Old Chengdu Sauteed Pork



Sauteed pork w. pepper in Chengdu style savory spicy sauce

老成都小炒肉丝

17.95



Sweet & Sour Fish Fillet



GF

Deep fried fish fillet w. sweet and sour sauce

糖醋鱼片

20.95

Hot & Spicy Pork Intestine



GF

Dry stir fried pork intestines w. onion and peppers in spicy sauce

火爆肥肠

19.95

Glass Noodles w. Pork



GF

Glass noodle in soupy spicy sauce w. minced pork

蚂蚁上树

16.95

Stir Fried Pork w. Beancurd

Pork w. beancurd in savory sauce

香干肉丝

17.95

Shrimp w. Tofu



GF

Shrimp, tofu, pea and carrot in white sauce

虾仁豆腐

19.95

Spicy Tofu w. Sliced Fish



Tofu w. sliced fish in spicy sauce

麻辣豆花鱼

20.95

Traditional Kung Pao Shrimp



Stir fried shrimp w. pepper and peanut in tradional Kung Pao sauce

太子虾球

21.95

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VEGAN

素菜



Mapo Tofu (No Pork)    GF 14.95
Soft tofu in spicy sauce
素麻婆豆腐

Shredded Potato w. Pepper    GF 14.95
Stir fried shredded potato w. sliced green pepper
青椒土豆丝

Sweet & Sour Cabbage    16.95
Stir fried cabbage w. sweet and sour sauce
糖醋莲白

Shredded Potato w. Hot & Sour Sauce    GF 14.95
Stir fried shredded potato w. hot and sour sauce
酸辣土豆丝

Green Bean    GF 14.95
Dry stir fried green beans with dry chili pepper and Yibin Yacai
干煸四季豆

An upscale presentation of a classic Sichuan vegetable dish. Trimmed string beans are dry-fried over low heat until the skin is wrinkled, releasing its natural bean aroma. Mixed with Yacai, dried chili, and minced garlic, it's dry, flavorful and spicy, the perfect pairing with wine and rice.

川菜经典素菜的高端呈现，四季豆掐头去尾，慢火干煸至表皮微皱，逼出天然豆香。加入芽菜、干辣椒、蒜末翻炒，干香麻辣，口感柔韧有嚼劲，下酒佐餐皆佳。

Eggplant w. Garlic Sauce

Stir fried eggplant w. garlic sauce

鱼香茄子

14.95

A long time classic favorite with eggplant cubes pan-fried until soft. Pickled chili, ginger, and garlic helps create its signature sweet and fragrant base. The perfect balance of sweet, spicy, and savory.

鱼香调味的经典之作。长茄子切条后少油煎至软糯，以泡辣椒、姜末、蒜末炒出鱼香底料。加高汤焖煮至吸汁，酸甜辣咸鲜交织，茄子软糯不腻，酱汁浓郁下饭。



House Style Tofu

Deep fried tofu and vegetables in brown sauce

家常豆腐

16.95



Hand Ripped Cabbage

Sauteed Cabbage

手撕包菜

14.95



GF





Seasonal Vegetables

Stir fried seasonal vegetables

时令蔬菜

14.95



GF

「富贵」
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RICE & NOODLE

米饭·面食



Chicken Lo Mein

Stir fried noodles w. chicken

鸡肉炒捞面



14.95

ZaJiang Noodles

Minced pork, onions, and noodles tossed in sweet bean sauce

杂酱面

14.95

Spicy Beef Stew Noodle Soup

Spicy stewed beef with noodles

麻辣牛肉面



16.95

Beef Stew Noodle Soup

Stewed beef with noodles

原味牛腱面



16.95

Spicy Glass Noodle Soup

Glass noodles in spicy soup

酸辣粉



12.95

Dandan Noodles



Noodles with minced pork combined with sesame sauce and chili oil

担担面

14.95

An exquisite upgrade of Sichuan's famous noodle dish. Noodles are boiled until soft, sesame pates blended with homemade chili oil. Yibin Yacai, ground pork and chopped scallions. It's spicy, numbing, fresh, and savory with a salty-sweet aftertaste. Noodles coat evenly with sauce - one bite unlocks Sichuan's culinary soul.

四川名吃的精致升级, 手工碱水面煮至劲道, 淋上红油、芝麻酱、芽菜、肉末调制的酱汁。撒上花生碎与葱花, 麻辣鲜香、咸香回甘, 面条裹汁均匀, 一口解锁川味灵魂。

Pickled Mustard Stem Pork Noodle Soup

Noodle in soup w. shredded pork and pickled radish

榨菜肉丝面

14.95

Spicy Pork Intestine Glass Noodles

Glass noodles in spicy soup w. pork intestines

肥肠粉

13.95

Yangzhou Style Fried Rice GF

Fried rice w. shrimp and ham

扬州炒饭

14.95



Sichuan Style Fried Rice GF

Fried rice w. minced pork and pickled mustard green

四川桂花饭

14.95



Spicy Dry Noodles



Noodles tossed in peanut sauce and pickled mustards stems

武汉热干面

11.95

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SOUP
汤



Dang Gui Tonic Soup

Soup w. hen and wolfberry

当归滋补汤



GF

19.95

Chicken & Corn Soup

Soup w. corn and mashed chicken

鸡茸玉米汤



14.95

West Lake Beef Chowder

Soup w. beef, tofu and vegetables

西湖牛肉羹



GF

19.95

Tomato Soup w. Egg

Soup w. tomato and fried egg

番茄煎蛋汤

13.95



GF



Seafood Tofu Soup

Soup w. shrimp, crab and tofu

海鲜豆腐汤

19.95



Sliced along the muscle, the beef is coated with a light dusting of starch and stir-fried with freshly boiled edamame. It is seasoned with light soy sauce and chilis to create its exquisite home-style flavor.

选用牛里脊逆纹切条，经淀粉上浆滑炒至嫩，加入鲜煮毛豆翻炒。以生抽、蚝油调汁，酱香浓郁不厚重，牛肉滑嫩、毛豆脆甜，是家常风味的精致升级。



PETALS OF A PEONY

Website: petalsofapeony.com

Email: petalsofapeony65@gmail.com

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Our Locations :

Cordova Location

1250 N Germantown Pkwy #105, Cordova, TN 38016
(901)-707-8886

Overton Square Location

2110 Madison Ave, Memphis, TN 38104
(901)-207-6680

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Little Petals Chinese

Downtown Location

149 Madison Ave, Memphis, TN 38103
(901)-628-0086

East Memphis Location

5167 Poplar Ave, Memphis, TN 38117
(901)-668-9388

Colliverville Location

890 W Poplar Ave, Collierville, TN 38017
(901)-668-9666