

冷菜

COLD DISH

花雕醉酒鸡

Drunken Chicken • Chinese Wine

秘汁杏鲍菇

Mushroom • Signature Sauce

葱油莴笋丝

Chilled Lettuce • Spring Onion

无锡醋脆鳝

Crispy Eel • Aged Vinegar

百合拌云耳

Lily Bud • Black Fungus • Sesame Soy Sauce

话梅黄瓜

Baby Cucumber • Plum Sauce

桂花酿山药

Chinese Yam • Osmanthus • Fermented Chinese Wine

冷菜

COLD

DISH

三色肴肉

Chilled Crystal Pork

老上海燻鱼

Shanghainese Style Smoked Fish

无锡素脆鳝

Crispy Vegetarian Mushroom • Aged Vinegar

四喜素烤夫

Wheat Gluten • Mushroom • Bamboo Shoot

花酒醉燻蛋 (3 粒)

Marinated Smoked Egg • Chinese Wine Jelly

老醋海蜇头

Jelly Fish Head • Aged Vinegar

葱香干层脆

Sliced Marinated Pig's Ear • Spring Onion

上海熏素鹅

Vegetarian Beancurd sheet • Mushroom

明炉 烧烤

BARBECUE

南乳起骨猪* (一只)

Golden Roasted Boneless Suckling Pig (Whole)
(敬请预定 • Order 24 hours in-advance)

脆皮烧腩肉

Roasted Crispy Pork • Mustard

蜜汁烤叉烧

Barbecued Pork • Glazed Honey

盐酥脆皮鸡 (半只)

Crispy Roasted Chicken • Salt • Spice (Half)

北京片皮鸭* (一只)

Peking Duck (Whole)

孜然香烤羊腩*

Spiced Crispy Lamb • Pancake

汤羹

SOUP

珍菌冬茸羹

Winter Melon Soup • Fresh Mushroom • Bamboo Shoot

蟹肉酸辣汤

Hot and Sour Soup • Fresh Crab Meat

蟹肉鱼鳔羹

Crabmeat Soup • Fish Maw

珊瑚鳕鱼羹

Cod Fish Soup • Egg White • Carrot Purée

鲨鱼骨花胶汤*

Double-Boiled Shark's Cartilage • Fish Maw • Bamboo Pith

老上海腌笃鲜

Braised Beancurd Soup in Claypot • Bamboo Shoot • Salted Pork

砂锅云吞鸡汤*

Shanghainese Chicken Soup in Claypot • Pork Wonton

粉皮鱼头汤*

Fish Head Soup in Claypot • Green Bean Noodles

海味

ABALONE .
FISH MAW

珍馐

SEA CUCUMBER .
BIRD'S NEST

鲍汁双冬海参

Braised Sea Cucumber • Chinese Mushroom • Bamboo Shoot
Abalone Sauce • Claypot

虾籽葱烧海参

Braised Sea Cucumber • Shrimp Roe • Spring Onion

脆皮酿辽参

Braised Hokkaido Sea Cucumber • Abalone Sauce

古法扣三头鲍

Braised 3 Head Abalone • Yunnan Ham • Mushroom

铁板鲍汁花胶

Braised Fish Maw • Hot Stone • Abalone Sauce

高汤炖官燕

Double-Boiled Bird's Nest • Superior Brith

蟹粉炖官燕

Double-Boiled Bird's Nest • Superior Brith

海鲜 热炒

SEAFOOD SPECIALTIES

清炒河虾仁

Stir-Fried River Shrimp • Green Pea

龙井河虾仁

Stir-Fried River Shrimp • 'Long-Jin' Tea Leaf

咸香明虾球

Sautéed Prawn • Salted Egg Yolk

山葵明虾球

Crispy Prawn • Wasabi • Mayonnaise

松香赛螃蟹

Stir-Fried Egg White • Scallop • Carrot Purée

上海炒鳎糊

Shanghainese Shredded Eel • Pancake • Scallion • Garlic

四川酸菜鱼

Sichuan Style Poached Fish • Pickled Vegetable • Chili

糟溜滑鱼片

Stewed Sliced Fish • Chinese Rice Wine

松子菊花鳕鱼

Deep-Fried Cod • Pine Nut • Sweet and Sour Sauce

花雕芹香鳕鱼

Steamed Cod • Celery • Chinese Rice Wine

珊瑚赛螃蟹蒸鳕鱼

Steamed Silver Cod • Egg White • Carrot Purée

海水 海鲜

*LIVE
FISH. SEAFOOD

鱼 FISH

东星斑

Eastern Star Garoupa

蘇鼠斑

Su See Garoupa

多宝鱼

Turbot

笋壳鱼

Soon Hock Fish

煮法

COOKING METHOD

双冬鲍汁焖

Braised Mushroom • Bamboo Sheet
Abalone Sauce

油浸

Deep-Fried • Soy Sauce

松子糖醋

Sweet and Sour Sauce

剁椒蒸

Steamed • Diced Chili

水煮

Poached • Chilli • Peppercorn

清蒸

Steamed • Superior Soy Sauce

米酒蒸

Steamed • Chinese Wine

龙虾 LOSTER

澳洲西龙虾

South Australian Lobster

本地龙虾

Local Lobster

波士顿龙虾

Boston Lobster

(敬请预定 • Order 24 hours in-advance)

煮法

COOKING METHOD

刺身

Sashimi

避风塘炒

Sautéed • Garlic • Dried Chili

花雕蒸蛋白

Steamed Egg White • Chinese Wine

姜葱焗

Sauteed Spring Onion

赛螃蟹炒

Sautéed Egg White • Carrot Purée

姜葱焖面卜

Braised • Noodle • Ginger • Spring Onion

海水 海鲜

*LIVE
FISH. SEAFOOD

虾 PRAWN

生虾

Live Prawn

煮法

COOKING METHOD

火焰醉虾

Flame • Chinese Wine

花雕蒸蛋白

Steamed Egg White • Chinese Wine

黑椒粉丝煮

Stewed Vermicelli • Black Pepper

咸香炒

Wok-Fried • Salted Egg Yolk

豉油皇煎

Fried • Superior Soy Sauce

白灼

Poached • Spring Onion • Soy Sauce

螃蟹 CRAB

螃蟹

Crab

煮法

COOKING METHOD

花雕蛋白蒸

Steamed Egg White • Chinese Wine

雪菜年糕炒

Wok-Fried Rice Cake • Snow Cabbage

星洲辣酱煮

Singapore Style Chili Sauce

避风塘炒

Sautéed Garlic • Dried Chili

黑胡椒焗

Stewed • Black Pepper

姜葱焗

Stewed • Ginger • Spring Onion

米粉焗

Braised • Mee Hoon

海水 海鲜

*LIVE
FISH. SEAFOOD

蚌 CLAM

象拔蚌

Geoduck

竹蚌

Bamboo Clam

鲍鱼 ABALONE

鲍鱼

Abalone

煮法

COOKING METHOD

刺身

Sashimi

蒜茸粉丝蒸

Steamed • Glass Vermicelli

Minced Garlic

陈皮蒸

Steamed • Dried Tangerine Peel

珍菌炒

Wok-Fried • Assorted Mushroom

堂灼

Poached • Superior Broth

白鳝 EEL

白鳝

Eel

煮法

COOKING METHOD

滬式蒸

Steamed • Chinese Wine • Yunnan Ham
Mushroom

豉汁蒸

Minced Garlic • Chili • Fermented Black
Bean

双冬焖

Braised • Mushroom • Bamboo Shoot

龙虾汤过桥

Poached • Lobster Bisque

黑金蒜香蒸

Steamed • Glass Vermicelli • Minced Black
Garlic

家禽

POULTRY

烟燻樟茶鸭 (半只)

Grand Shanghai Crispy Smoked Duck • Steamed Bun (Half)

烟燻樟茶鸭 (一只)

Grand Shanghai Crispy Smoked Duck • Steamed Bun (W)

八宝糯米鸭 (一只)

Sauteed Crispy Duck • Glutinous Rice • Cured Sausage

Mushroom • Dried Shrimps (Whole)

(敬请预定 • Order 24 hours in-advance)

宫保鸡球

Sautéed Chicken • Dried Chilli • Cashew Nut • Aged Vinegar

重庆辣子鸡

“Chong Qing” Style Chicken • Dried Chili • Peppercorn

黑蒜大干鸡

Wok-Fried Chicken • Black Garlic • Spring Onion • Capsicum

松子炒鸡米 (生菜)

Minced Chicken • Pine Nut Bamboo Shoot • Mushroom

肉类

MEAT

无锡醋排骨

Braised Spare Rib • Aged Vinegar

鲍鱼东坡肉

Braised Pork Belly • Baby Abalone • Brown Sauce

香煎黑椒牛排

Wagyu • Pepper Steak

外婆红烧肉

Shanghainese Braised Pork Belly • Vegetable

松香狮子头

Braised Minced Pork Dumpling • Vegetable • Truffle

糖醋里脊肉

Sweet and Sour Pork • Pineapple • Capsicum

红烧大元蹄 (每只)

Braised Pig Trotter • Vegetable • Brown Sauce (Whole)

水煮嫩肥牛

Poached Sliced Beef • White Turnip • Peppercorn • Chili

椒烤牛肋骨

B.B.Q. Beef Rib • Capsicum • Peppercorn

蔬菜

SEASONAL
VEGETABLE

豆腐

BEANCURD

雪菜毛豆百页

Snow Cabbage • Beancurd Skin • Broad Bean

姜汁酒炒芥兰

Sautéed Hong Kong Kai Lan • Ginger • Chinese Wine

砂煲渔香茄子

Braised Egg Plant • Minced Pork • Garlic • Chili • Claypot

上海炒素菜

Shanghainese Stir-Fried • Assorted Vegetable

樱花虾四季豆

Fried String Bean • Minced Pork • Sakura Shrimp

火腿片津白

Wok-Fried Cabbage • Yunnan Ham

雪菜炒窝笋

Fried Lettuce Stem • Mushroom • Snow Cabbage

百合莴笋云耳

Fried Lettuce Stem • Black Fungus • Lily Bud

珊瑚蟹肉扒芦笋

Stir-Fried Asparagus • Egg White • Crabmeat

石锅蟹粉豆腐

Braised Beancurd • Fresh Crabmeat • Crab Roe • Hot Stone

砂锅海鲜豆腐

Braised Beancurd • Seafood • Truffle • Claypot

海参麻婆豆腐

Braised Sea Cucumber • Beancurd • Minced Pork • Chili

饭面

RICE . NOODLE

上海炒年糕

Shanghainese Style Fried Rice Cake • Pork • Vegetable

上海炒粗面

Stir-Fried Noodle • Pork • Vegetable • Mushroom

雪菜虾粒粉皮

Fried Green Bean Noodle • Prawn • Minced Pork • Snow Cabbage

蟹肉干烧伊面

Braised Ee-Fu Noodle • Fresh Crabmeat

干炒海鲜面线

Wok-Fried 'Mee Sua' • Mixed Seafood

鲍汁花胶面卜

Braised Egg Noodle • Fish Maw • Abalone Sauce

特色扬州炒饭

Yang Zhou Fried Rice

上海咸肉菜饭

Shanghainese Fried Rice • Yunnan Ham • Greens

蛋白蟹肉炒饭

Fried Rice • Fresh Crabmeat • Egg White

浓虾汤海鲜泡饭

Assorted Seafood • Steamed Rice • Crispy Rice • Lobster Bisque

开洋葱拌面

Shanghainese Noodle • Dried Shrimp • Spring Onion • Scallion Oil

四川担担面

Tan Tan Noodle • Sichuan Style

特色炸酱拉面

Zha Jiang Noodle

高汤嫩鸡烩面

Braised Noodle Soup • Shredded Chicken • Supreme Broth

上海 点心

DIM SUM

南翔小龙包 (4 件)

Steamed Shanghainese Pork Dumpling (4 pieces)

蟹粉小龙包 (2 件)

Steamed Shanghainese Dumpling • Fresh Crabmeat Crab Roe (4 pieces)

上海生煎包 (3 件)

Pan-Fried Pork Bun (3 pieces)

上海煎锅贴 (3 件)

Pan-Fried Pork Dumpling (3 pieces)

上海素菜饺 (3 件)

Steamed Vegetable Dumpling (3 pieces)

萝卜丝酥饼 (3 件)

Deep-Fried Puff • White Turnip (3 pieces)

家乡葱油饼 (2 件)

Shanghainese Fried Pancake • Spring Onion • Scallion Oil (2 pieces)

红油捞抽手 (6 件)

Pork Wonton • Chili Oil • Black Vinegar (6 pieces)

芹香煮水饺 (6 件)

Pork Dumpling • Chinese Celery (6 pieces)

蒸, 炸馒头 (1 件)

Silver Thread Flour Roll (Steamed • Deep-Fried) (1 piece)
(min 2 pieces)

甜品

Dessert

杞子桂花糕 (4 件)

Osmanthus Pudding • Wolfberry (4 pieces)

高粒豆沙香蕉 (4 件)

Souffle Egg White • Red Bean Paste • Banana (4 pieces)

芝麻豆沙煎锅饼

Stuffed Crispy Pancake • Red Bean Paste

芦荟果冻

Chilled Aloe Vera • Crystal Jelly • Sour Plum

蜂蜜龟苓膏

Chilled Herbal Jelly • Honey

杨枝甘露雪糕

Chilled Mango Soup • Pomelo • Sago • Ice Cream

燕液酒酿丸子

Glutinous Dumpling • Xue Yan • Osmanthus Fermented Rice Wine

红莲炖桃胶

Double-Boiled Peach Gum • Red Date • Lotus Seed

红莲炖雪蛤

Double-Boiled Hashima • Red Date • Lotus Seed

冰花炖燕窝

Double-Boiled Bird's Nest • Rock Sugar