

开胃前菜

starter / appetiser

1

白灼苏东 | \$22.00
Steamed Squid

2

上海熏鱼 | \$20.00
Old Shanghai Smoked Fish



1



2

上海熏鱼
OLD SHANGHAI SMOKED FISH



3
江南脆鳝
JIANGNAN CRISPY EEL GLAZED
WITH SUGAR & VINEGAR



3
江南脆鳝
Jiangnan Crispy Eel Glazed
with Sugar & Vinegar
| \$18.00 |



4
玉佛寺素鹅
Vegetarian Goose
| \$18.00 |

5
四喜烤麸
Stewed Wheat Gluten
with Black Fungus & Mushrooms
| \$12.00 |

6
青芒果海蛰头
Pomelo Jellyfish Head
| \$18.00 |



7

上海花雕话梅醉鸡
Shanghai Drunken Chicken

| \$18.00 |

8

蒜蓉拌脆瓜
Pickled Cucumber Skin Roll

| \$10.00 |

9

香椿芽皮蛋豆腐
Chinese Toon Century Egg Tofu

| \$18.00 |

10

陈年花雕熟醉虾
Aged Hua Diao Wine Drunken Prawn

| \$22.00 |



8



9



10

陈年花雕熟醉虾
AGED HUA DIAO WINE DRUNKEN PRAWN

汤羹类

soups

11

扁尖老鸭汤 | \$42.00 / Pot
Old Duck Soup with Dried Bamboo Shoots

12

砂锅粉皮笋壳鱼汤 | \$12.00/100g
Soon Hock Fish with Vermicelli Soup in Clay Pot



11



12

砂锅粉皮笋壳鱼汤
SOON HOCK FISH WITH
VERMICELLI SOUP IN CLAY

11



13
砂锅雪菜黄鱼汤
YELLOW CROAKER FISH SOUP
WITH SNOW CABBAGE



13
砂锅雪菜黄鱼汤 | \$42.00 / Pot
Yellow Croaker Fish Soup with Snow Cabbage

14
松茸鸡汤 | \$88.00 / Pot
Matsutake Chicken Soup

蟹粉类

crab meat

15

蟹粉鲍鱼花胶虾球 | \$48.00 / Pax
Crab Meat Abalone Fish Maw
and Prawn Balls

16

蟹粉虾球芦笋 | \$36.00
Crab Meat Prawn Balls with Asparagus

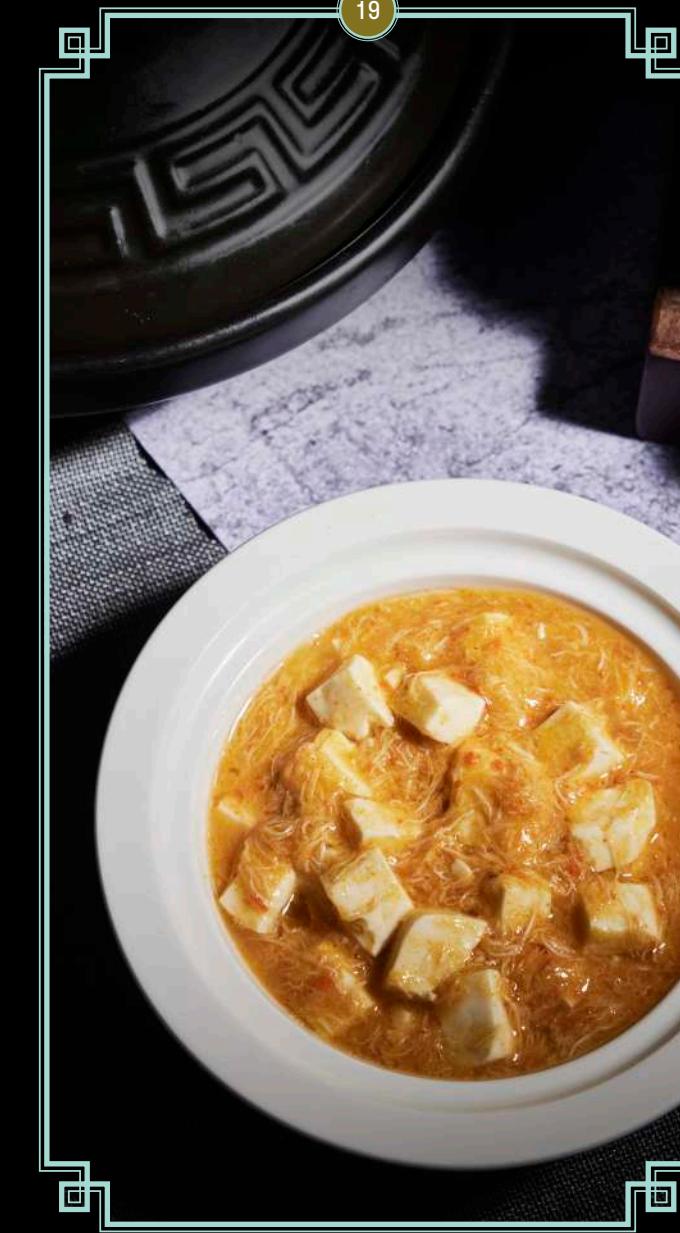
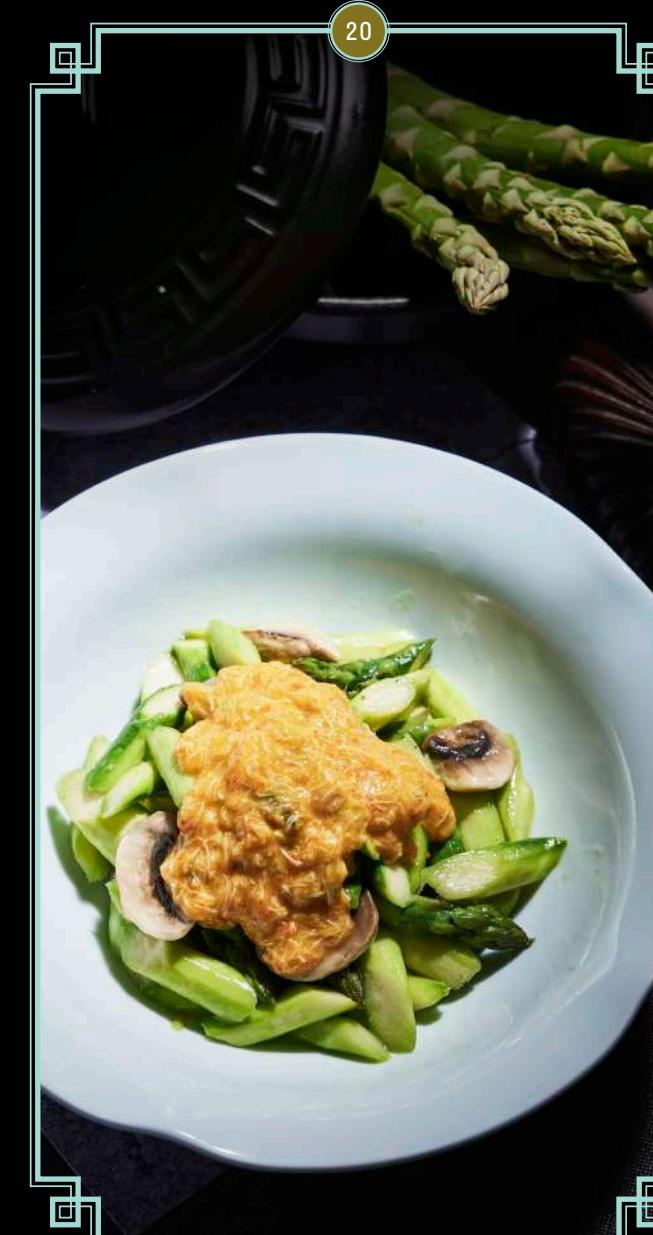


15



16

蟹粉虾球芦笋
CRAB MEAT PRAWN BALLS WITH ASPARAGUS



17
蟹粉虾仁
Crab Meat with Shrimp
| \$36.00 |

18
蟹粉粉皮
Crab Meat with Vermicelli
| \$20.00 / Pax |

19
蟹粉豆腐
Crab Meat with Bean Curd
| \$20.00 / Pax |

20
蟹粉芦笋
Crab Meat with Asparagus
| \$26.00 |

肉类

meat delight

21

私房三杯鸡 | \$28.00

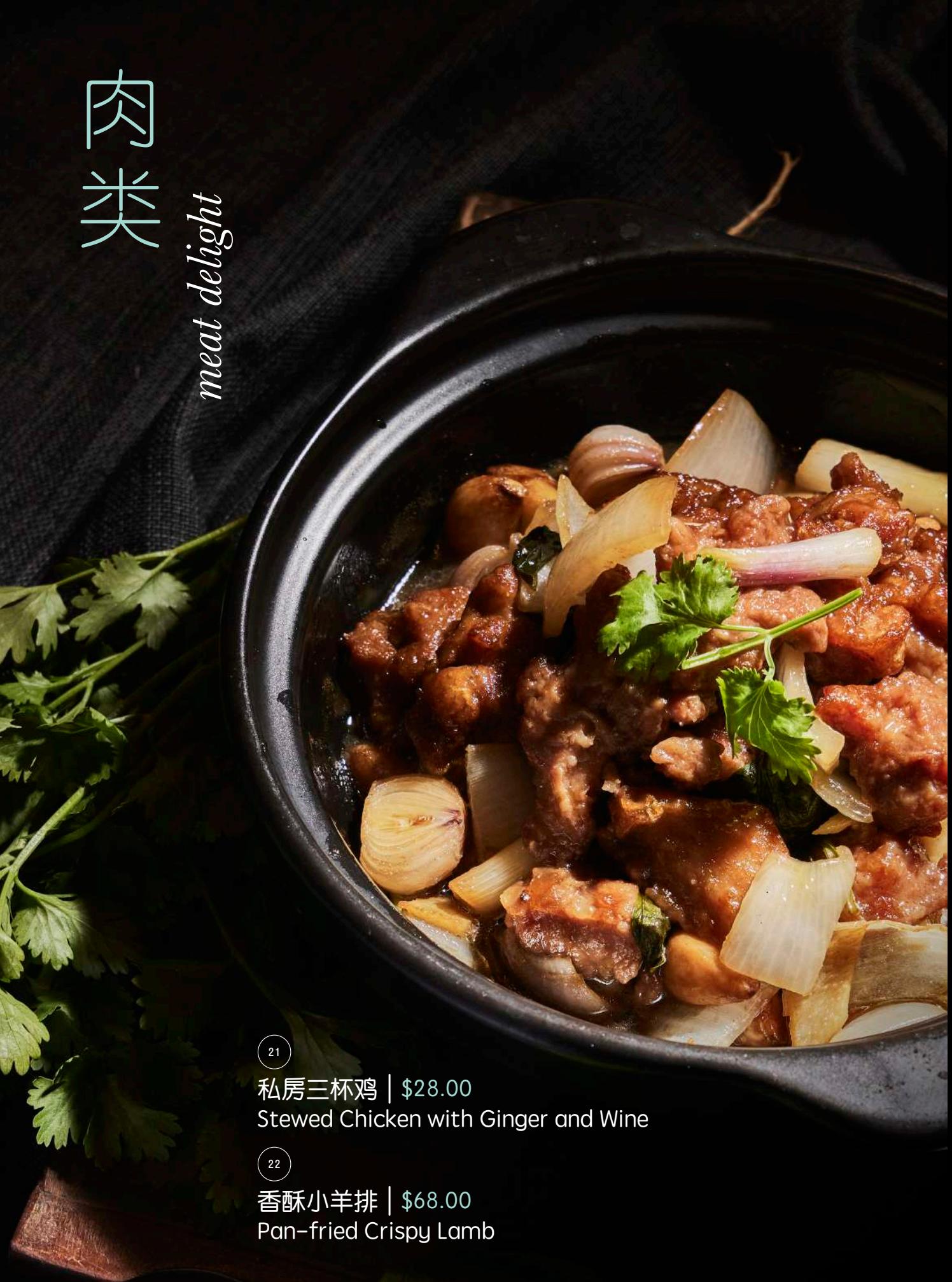
Stewed Chicken with Ginger and Wine

22

香酥小羊排 | \$68.00

Pan-fried Crispy Lamb

21

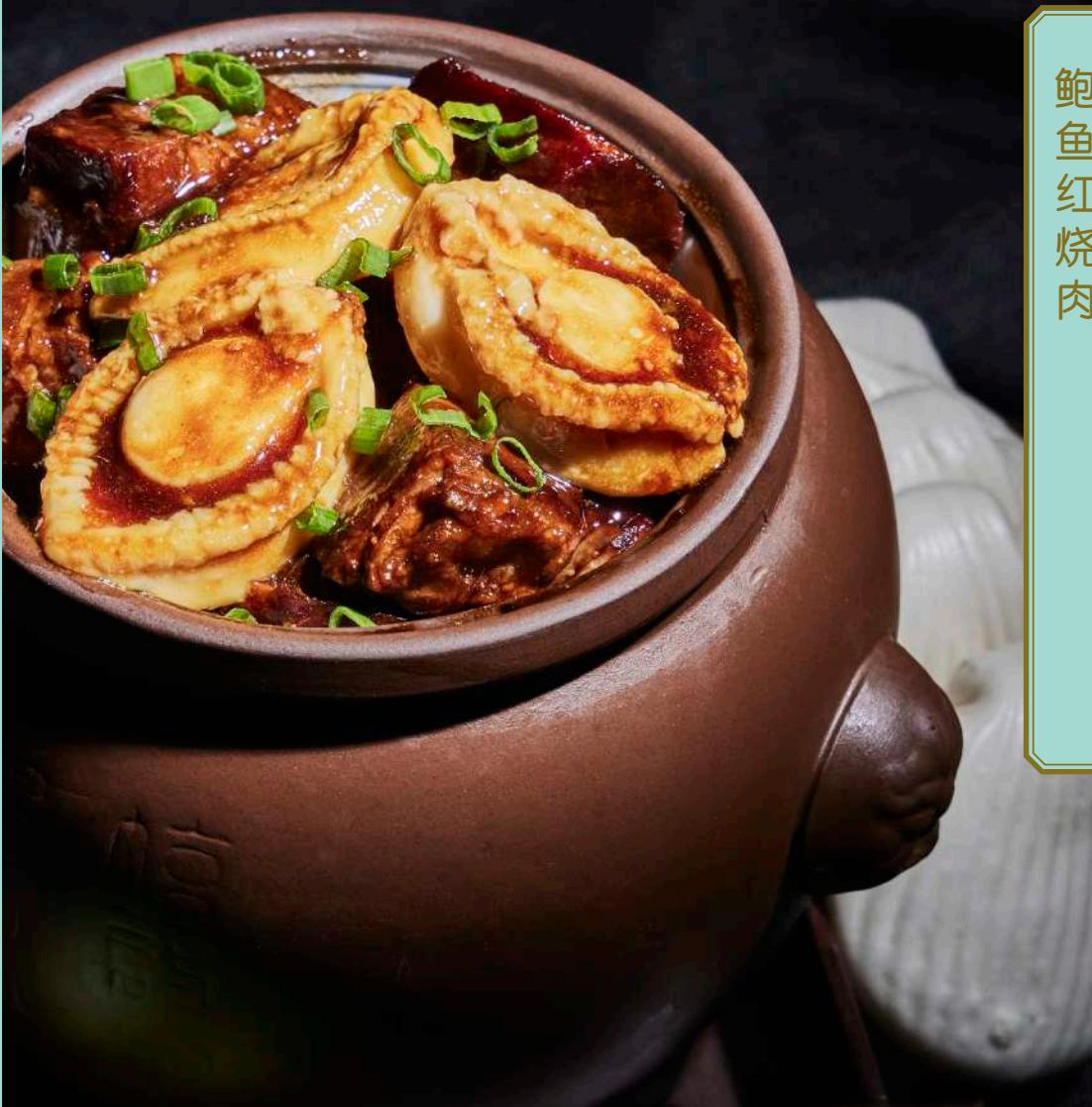


22

香酥小羊排
PAN-FRIED CRISPY LAMB



24
阿婆坛子红烧肉
BRAISED PORK BELLY IN THE CLAY POT



23
鲍鱼红烧肉
BRAISED WHOLE ABALONE
WITH PORK BELLY IN THE CLAY POT

23
鲍鱼红烧肉
Braised Whole Abalone
with Pork Belly in the Clay Pot
| \$98.00 |

24
阿婆坛子红烧肉
Braised Pork Belly
in the Clay Pot
| \$58.00 |

25
上海红烧狮子头
Shanghai Braised Pork Meatball
& Vegetable in Brown Sauce
| \$22.00 |

26
牛腩牛筋煲
Braised Beef Brisket and Tendon
| \$68.00 |



27



27
陈皮糖醋排骨
Sweet & Sour Pork Ribs

| \$26.00 |

28
爆炒黑松露和牛
Wagyu Beef with Truffle
in Signature Sauce

| \$68.00 |

29
黄飞鸿脆椒辣子鸡
Diced Chicken with Dried Chili Pepper

| \$32.00 |

28



29
黄飞鸿脆椒辣子鸡
DICED CHICKEN WITH DRIED CHILI PEPPER

海鲜类

seafood delight

30

水煮鱼片 | \$32.00
Sichuan Spicy Boiled Fish Fillet

31

私房鳝糊 | \$38.00
Braised Eels



30



31

私房鳝糊
BRAISED EELS

32

五彩鳝背
STIR-FRIED EELS WITH VEGETABLE



33

五彩鳝背

Stir-Fried Eels with Vegetable

| \$38.00 |

32

五彩鳝背

Stir-Fried Eels with Vegetable

| \$38.00 |

33

笋壳鱼

Marbled Goby

| \$12.00 / 100g |



34

上海大黄鱼

Yellow Croaker Fish

| \$58.00 / 1000g |

烹調方式 Cooking Method

清蒸 Steam

雪菜 Snow Cabbage

剁椒 Diced Hot Red Peppers





咸蛋黄虾球

Salted-Egg Yolk Shrimp Balls

| \$32.00 |

宫保虾球

Kung Pao Shrimp Balls

| \$32.00 |

麻辣咸蛋黄虾球

Mala Salted-Egg Yolk
Shrimp Balls

| \$32.00 |



麻辣咸蛋黄虾球
MALA SALTED-EGG YOLK SHRIMP BALLS

蔬菜类

vegetable

38

百叶小棠菜 | \$22.00
Bak Choy with Bean Curd Skin

39

虾籽鸡枞菌茭白 | \$28.00
Shrimp Roe Termite Mushroom with
Zizania Latifolia



38



39

虾籽鸡枞菌茭白
SHRIMP ROE TERMITE MUSHROOM
WITH ZIZANIA LATIFOLIA



40

咸肉雪菜毛豆粉皮
Preserved Pork,
Snow Cabbage and Edamame
with Vermicelli

| \$22.00 |



41

雪菜毛豆百叶
Snow Cabbage and Edamame
with Bean Curd Skin

| \$22.00 |



42

浓汤娃娃菜
Braised Baby Cabbage

| \$26.00 |



43

上海雪菜炒香莴笋
Sautéed Shanghai Lettuce Stem
with Snow Cabbage

| \$22.00 |



44

上海青菜
Shanghai Vegetable

| \$18.00 |

烹調方式 Cooking Method
蒜茸 Minced Garlic
清炒 Sti-Fried

主食类

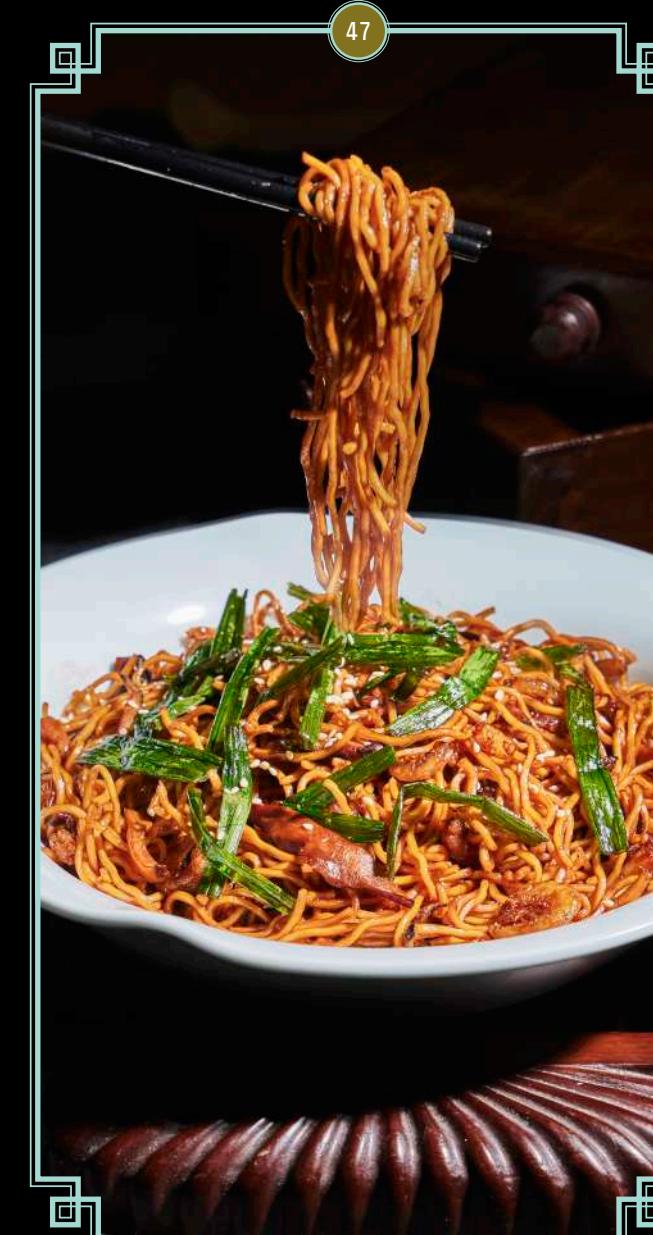
main

45
上海砂锅菜饭 | \$28.00
Shanghai Stewed Rice



46

上海炒年糕
Shanghai Fried Rice Cake
| \$28.00 |



47

特色开洋葱油炒面
Stir-fried Noodle
with Scallion Oil
| \$28.00 |



48

樱花虾蟹肉炒饭
Fried Rice with
Shrimp & Crab Meat
| \$28.00 |

点心类

dim sum

49

小龙虾猪肉馄饨 | \$20.00
Fresh Pork with Lobster Dumplings

50

特色蟹粉生煎包 | \$22.00 / 6 pcs
Shanghai Crab Meat
Pan-Fried Buns



49



50

特色蟹粉生煎包
SHANGHAI CRAB MEAT PAN-FRIED BUNS

甜品类

desserts

51

白糯米豆沙八宝饭 | \$16.00
Eight Treasure White Glutinous Rice Pudding
with Red Bean Paste

52

血糯米金沙八宝饭 | \$16.00
Eight Treasure Black Glutinous Rice Pudding
with Custard Paste

52

白糯米芋泥八宝饭 | \$16.00
Eight Treasure
White Glutinous Rice Pudding
with Yam Paste



54

桂花拉糕 | \$9.00 / 3 pcs
Rice cake with Osmanthus

55

鲜果杏仁豆腐 | \$4.20
Almond Bean Curd Jelly with Fresh Fruit

56

桂花酒酿圆子 | \$4.20
Glutinous Rice Balls in Fermented Rice Wine
with Osmanthus

