

# 夜上海精选套餐(五位用)

## SET MENU A (for 5 persons)



### 前菜

#### STARTERS

陈皮糖醋排骨  
sweet and sour spare ribs  
花雕酒醉鸡  
huadiao wine marinated "drunken" chicken  
北极贝拌龙豆  
sliced geoduck and dragon bean in sesame sauce  
黑松露素鸭  
crispy bean curd skin rolls with black truffle and vegetables

### 汤

#### SOUP

松茸炖响螺  
double boiled matsutake and sea conch soup

### 主菜

#### THE MAINS

蟹粉酿蟹盖  
baked stuffed crab shell  
野山蒜油爆虾  
deep-fried prawns with wild garlic  
太雕虾汁蒸肉蟹  
steamed green crab with egg in Tai Diao sauce  
独蒜红烧肉  
braised pork belly and garlic in dark soy sauce  
清蒸笋壳鱼  
steamed marble goby  
云腿扒津白  
braised Tianjin cabbage with ham  
砂锅咸肉菜饭  
steamed rice with vegetables and salted pork, Shanghai style

### 点心

#### DIM SUM

鲜肉小笼包  
steamed pork dumplings

### 甜品

#### SWEETS

酒酿芝麻汤圆  
glutinous rice ball with black sesame  
时令鲜果碟  
seasonal fruit platter

**每位 RMB 350 per person**

以上价格另需加收 10% 服务费

The price quoted above is subject to 10% service charge

# 夜上海精选套餐(五位用)

## SET MENU B (for 5 persons)



### 前菜

#### STARTERS

烟三文鱼菜饭糕  
Shanghai deep-fried rice cake with smoked salmon  
花雕酒醉鸡  
huadiao wine marinated "drunken" chicken  
香辣海蜇头  
crispy jelly fish in hot and spicy sauce  
风味酱萝卜  
braised dried turnip in sweet soy

### 汤

#### SOUP

花胶炖羊肚菌  
double boiled fish maw and mushroom soup

### 主菜

#### THE MAINS

蟹粉酿蟹盖  
baked stuffed crab shell  
上汤焗波士顿龙虾  
baked Boston lobster in superior soup  
红烧原条牛肋骨  
braised beef ribs with brown sauce  
清蒸东海白鲳鱼  
steamed white pomfret  
鸡火煮干丝  
boiled shredded bean curd with chicken and ham  
银杏百合炒芦笋  
sautéed ginkgo nuts and lily bulbs with asparagus  
鲍汁鲍鱼捞饭  
braised abalone with abalone sauce served on steamed rice

### 点心

#### DIM SUM

上海生煎包  
pan-fried pork buns

### 甜品

#### SWEETS

杨枝甘露  
chilled mango sago cream with pomelo  
时令鲜果碟  
seasonal fruit platter

**每位 RMB 450 per person**

以上价格另需加收 10% 服务费

The price quoted above is subject to 10% service charge

# 夜上海精选套餐(五位用)

## SET MENU C (for 5 persons)



### 前菜

#### STARTERS

香糟四宝

shrimps, soy bean, goose liver and octopus in fermented rice sauce

北极贝拌龙豆

sliced geoduck and dragon bean in sesame sauce

蟹肉牛油果沙拉

avocado and crabmeat salad

醋椒野生木耳

black fungus in vinegar sauce

### 汤

#### SOUP

火踵鸡花胶炖海参

double boiled chicken soup with fish maw and sea cucumber

### 主菜

#### THE MAINS

鲍牛 (鲍汁鲍鱼牛肋排)

abalone and short rib in abalone sauce

清炒河虾仁

stir-fried river shrimps

太雕虾汁蒸肉蟹

steamed green crab with egg in Tai Diao sauce

独蒜红烧肉

braised pork belly and garlic in dark soy sauce

酒酿蒸鲥鱼

steamed fresh water herring

青青毛菜豆腐衣

braised Shanghai greens with bean curd skin

葱油开洋拌面

noodles with spring onions and soy

### 点心

#### DIM SUM

黑松露菌菇饺

steamed mushroom dumplings with black truffle

### 甜品

#### SWEETS

芒果布丁

mango pudding

时令鲜果碟

seasonal fruit platter

**每位 RMB 580 per person**

以上价格另需加收 10% 服务费

The price quoted above is subject to 10% service charge

# 夜上海精选套餐(十位用)

## SET MENU A (for 10 persons)



### 前菜

#### STARTERS

老上海熏鱼

smoked fish

花雕酒醉鸡

huadiao wine marinated "drunken" chicken

北极贝拌龙豆

sliced geoduck and dragon bean in sesame sauce

黑松露素鸭

crispy bean curd skin rolls with black truffle and vegetables

镇江肴肉

sliced pork terrine served with Zhenjiang vinegar

蒜茸拌脆瓜

garlic cucumber

### 汤

#### SOUP

松茸炖响螺

double boiled matsutake and sea conch soup

### 主菜

#### THE MAINS

野山蒜油爆虾

deep-fried prawns with wild garlic

太雕虾汁蒸肉蟹

steamed green crab with egg in Tai Diao sauce

蝶饼香酥鸭

crispy duck served with buns

黑椒珍菌和牛粒

sautéed beef cubes and mushrooms with black pepper sauce

清蒸笋壳鱼

steamed marble goby

家常豆腐

braised bean curd with sliced pork and mushroom in spicy sauce

云腿扒津白

braised Tianjin cabbage with ham

砂锅咸肉菜饭

steamed rice with vegetables and salted pork, Shanghai style

### 点心

#### DIM SUM

鲜肉小笼包

steamed pork dumplings

### 甜品

#### SWEETS

酒酿芝麻汤圆

glutinous rice ball with black sesame

时令鲜果碟

seasonal fruit platter

**每位 RMB 350 per person**

以上价格另需加收 10% 服务费

The price quoted above is subject to 10% service charge

# 夜上海精选套餐(十位用)

## SET MENU B (for 10 persons)



### 前菜

#### STARTERS

三文鱼拌牛油果  
fresh salmon and avocado in mayonnaise sauce  
花雕酒醉鸡  
huadiao wine marinated "drunken" chicken  
香辣海蜇头  
crispy jelly fish in hot and spicy sauce  
风味酱萝卜  
braised dried turnip in sweet soy  
醋椒野生木耳  
black fungus in vinegar sauce  
陈皮糖醋排骨  
sweet and sour spare ribs

### 汤

#### SOUP

花胶炖羊肚菌  
double boiled fish maw and mushroom soup

### 主菜

#### THE MAINS

蟹粉酿蟹盖  
baked stuffed crab shell  
上汤焗波士顿龙虾  
baked Boston lobster in superior soup  
片皮烤鸭  
roast duck  
红烧原条牛肋骨  
braised beef ribs with brown sauce  
清蒸东海白鲳鱼  
steamed white pomfret  
鸡火煮干丝  
boiled shredded bean curd with chicken and ham  
银杏百合炒芦笋  
sautéed ginkgo nuts and lily bulbs with asparagus  
鲍汁鲍鱼捞饭  
braised abalone with abalone sauce served on steamed rice

### 点心

#### DIM SUM

上海生煎包  
pan-fried pork buns

### 甜品

#### SWEETS

杨枝甘露  
chilled mango sago cream with pomelo  
时令鲜果碟  
seasonal fruit platter

**每位 RMB 450 per person**

以上价格另需加收 10% 服务费

The price quoted above is subject to 10% service charge

# 夜上海精选套餐(十位用)

## SET MENU C (for 10 persons)



### 前菜

#### STARTERS

烟三文鱼菜饭糕

Shanghai deep-fried rice cake with smoked salmon

北极贝拌龙豆

sliced geoduck and dragon bean in sesame sauce

四喜烤麸

wheat gluten with bamboo shoots and ginkgo nuts

醋椒野生木耳

black fungus in vinegar sauce

椒香墨鱼

octopus in hot and spicy Sichuan sauce

陈皮糖醋排骨

sweet and sour spare ribs

### 汤

#### SOUP

火踵鸡花胶炖海参

double boiled chicken soup with fish maw and sea cucumber

### 主菜

#### THE MAINS

鲍牛(鲍汁鲍鱼牛肋排)

abalone and short rib in abalone sauce

清炒河虾仁

stir-fried river shrimps

太雕虾汁蒸肉蟹

steamed green crab with egg in Tai Diao sauce

独蒜红烧肉

braised pork belly and garlic in dark soy sauce

酒酿蒸鲥鱼

steamed fresh water herring

野山菌小炒皇

sautéed assorted mushroom in soy

青青毛菜豆腐衣

braised Shanghai greens with bean curd skin

葱油开洋拌面

noodles with spring onions and soy

### 点心

#### DIM SUM

黑松露菌菇饺

steamed mushroom dumplings with black truffle

### 甜品

#### SWEETS

芒果布丁

mango pudding

时令鲜果碟

seasonal fruit platter

**每位 RMB 580 per person**

以上价格另需加收 10% 服务费

The price quoted above is subject to 10% service charge

# 夜上海精选套餐(十位用)

## SET MENU D (for 10 persons)



### 前菜

#### STARTERS

三文鱼拌牛油果  
fresh salmon and avocado in mayonnaise sauce  
黑松露素鸭  
crispy bean curd skin roll with vegetables and black truffle  
陈皮糖醋排骨  
sweet and sour spare ribs  
花雕醉鸡  
huadiao wine marinated "drunken" chicken  
醋椒野生木耳  
black fungus in vinegar sauce  
蒜茸拌脆瓜  
garlic cucumber

### 汤

#### SOUP

高汤火踵翅  
double boiled superior shark's fin consomme

### 主菜

#### THE MAINS

葱烧原条辽参  
braised whole Guandong sea cucumber  
清炒河虾仁  
stir-fried river shrimps  
太雕虾汁蒸肉蟹  
steamed green crab with egg in Tai Diao sauce  
红烧原条牛肋骨  
braised beef ribs with brown sauce  
清蒸东星斑  
steamed spot garoupa  
野山菌小炒皇  
sautéed assorted mushrooms in soy  
云腿扒津白  
braised Tianjin cabbage with ham  
担担面  
dan dan noodles in peanut sauce

### 点心

#### DIM SUM

黄桥烧饼  
baked pork pastry

### 甜品

#### SWEETS

芒果布丁  
mango pudding  
时令鲜果碟  
seasonal fruit platter

**每位 RMB 880 per person**

以上价格另需加收 10% 服务费

The price quoted above is subject to 10% service charge

# 夜上海精选套餐(素食)

## VEGETARIAN SET MENU



### 前菜拼盘

#### APPETIZERS

蒜茸拌脆瓜

garlic cucumber

风味酱萝卜

braised dried turnip in sweet soy

醋椒野生木耳

black fungus in vinegar sauce

香干拌马兰头

chopped wild vegetables and bean curd

### 汤

#### SOUP

松茸菌皇汤

double boiled matsutake and mushroom soup

### 主菜

#### THE MAINS

松子素米配叉子烧饼

sautéed minced vegetable with pine nuts

served in sesame pockets

银杏百合炒芦笋

sautéed ginkgo nuts and lily bulbs with asparagus

家常豆腐

braised bean curd with mushrooms in spicy sauce

干煸四季豆

sautéed string bean

阳春面

plain noodles

### 点心

#### DIM SUM

花素蒸饺

steamed vegetable dumpling

### 甜品

#### SWEETS

芒果布丁

mango pudding

时令鲜果碟

seasonal fruit platter

**每位 RMB 280 per person**

以上价格另需加收 10% 服务费

The price quoted above is subject to 10% service charge