
景煊 - 品牌故事

日清创立于1989年，成立34年来形成了以奢侈品零售为主、同时涉及餐饮及商业综合体的多元发展格局。目前集团业务遍布大中华地区，经营十多个国际知名品牌，包括宝格丽、菲拉格慕、萧邦等，并投资喜来登酒店、购物商场及餐厅。总裁朱若茜女士被授予由意大利共和国总统签发的“意大利之星”骑士称号，以为表彰其在中意经贸合作及文化交流方面所做的杰出贡献。2022年，朱若茜女士被推选为上海是工商联常委，上海市人大代表。

而今，在链接着上海旧日情怀与摩登潮流的南京西路上，在作为外贸交流与外事接待重要场所的上海商城，景煊 SOLE将成为日清企业在高端中餐领域的一个全新的里程碑，拉开记忆与期许，感官与味觉交融的序章。

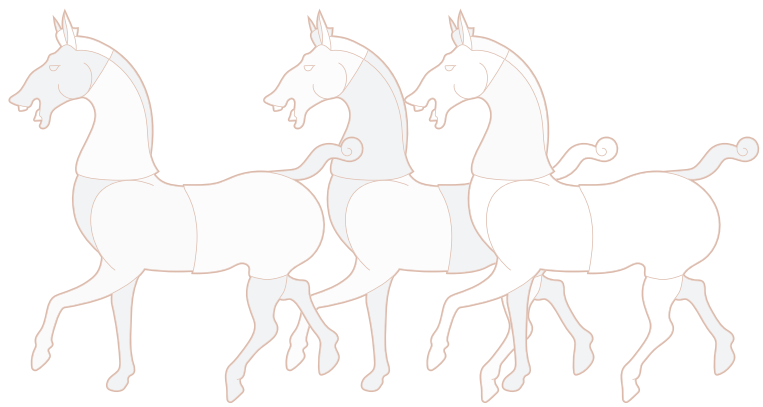
春和景明，看珍煊丽。比起高高在上的殿堂，景煊更像是一处宁静的港湾，让人不自觉就会放松下来，享受这一刻活色生香的舌尖盛宴。

SOLE - STORY

Founded in 1989, RiQing has formed a diversified development pattern focusing on luxury retail, as well as catering and commercial complexes in the past 34 years. At present, the group operates in the Greater China region, operating more than 10 internationally renowned brands, including Bulgari, Ferragamo, Chopard, etc., and investing in Sheraton hotels, shopping malls and restaurants. Ms. Rachel Zhu was awarded the title of "Star of Italy" by the President of the Italian Republic in recognition of her outstanding contribution to China-Italy economic and trade cooperation and cultural exchanges. In 2022, Ms. Zhu was elected as a member of the Standing Committee of the Shanghai Federation of Industry and Commerce and a deputy to the Shanghai Municipal People's Congress.

Now, on Nanjing West Road, which links Shanghai's old feelings with modern trends, and in Shanghai Centre, which is an important place for foreign trade exchanges and foreign affairs reception, SOLE will become a new milestone for RiQing enterprises in the field of high-end Chinese food, opening the prologue of the integration of memory and expectation, sensory and taste.

SOLE is more like a quiet harbor, which makes people unconsciously relax and enjoy the vivid feast of this moment.





菜单

A La Carte



虽然我们采取了一切谨慎措施, 菜品仍可能含有未列明的成分, 这些成分可能会引起食物过敏反应。Although all due care is taken, dishes may still contain ingredients that are not stated out on the menu and these ingredients may cause an allergic reaction.

有过敏体质的客人需要意识到这种风险, 请及时咨询店内工作人员, 获取相关食物过敏信息。Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our dishes.

点心 (只限午餐供应) DIM SUM (available lunch only)		RMB
翡翠笋尖鲜虾饺 Steamed HarGao with bamboo shoot	三件 3 pieces	68
瑶柱干蒸烧卖皇 Steamed shrimp and pork SiuMai with dried scallop	三件 3 pieces	68
黑松露野菌芋盒 Crispy taro dumpling filled with diced mushrooms and black truffle	三件 3 pieces	68
 原只鲍鱼花胶酥 Oven baked fish maw puff pastry topped with whole abalone	每件 per piece	88
松子素粉粿 Steamed dumpling filled with assorted vegetables and pine nuts	三件 3 pieces	128
 金包银丝白米肠 Steamed cheung fun with crispy tofu sheet and shredded daikon		58
香葱滑蛋叉烧肠 Steamed ChaSiu cheung fun with scallion and egg		58
菜脯腊味咸水角 Crispy glutinous rice dumpling with dried daikon and air-dried sausage	三件 3 pieces	58
虾籽星斑金鱼饺 Steamed dumpling with garoupa fillet and shrimp roe in goldfish shape	三件 3 pieces	128
 爆汁香葱牛肉饼 Signature 'popping juice' beef pancake with minced scallions	三件 3 pieces	88
 蜜汁黑豚叉烧酥 Oven baked sesame puff filled with sliced honey glazed Iberico pork	三件 3 pieces	88
X.O酱鲜虾炒萝卜糕 Pan-fry daikon cake with shrimp in dried scallop sauce		88

前菜 APPETIZER

RMB

虾籽素扎蹄 Chilled bean curd sheet roll with air-dried shrimp roe	88
蜜汁笋壳鱼仔 Crispy whole baby soon hock in sweet soy sauce	138
潮阳甘蔗熏水鸭 ChiuChow style smoked duck with sugarcane	168
油鸡枞拌辣木苗 Blended moringa leaves with termite mushroom	88
盐酥金砖豆腐 Crispy diced bean curd with spices salt	88
松叶蟹酸梅醋渍蕃茄 Chilled plum flavored tomato with basil oil and matsuba crab meat	288
鱼子酱茶叶蛋 Poached quail eggs in tea brine topped with caviar	188
沙姜咸鸡 Marinated chicken with sand ginger	98
酱卤大管花胶冻 Soy braised squid stuffed with fish maw and fish roe	188
麻辣鸭舌 Spicy duck tongue	98
烧椒酱清酒冻鲜鲍 Marinated fresh abalone in sake sauce topped with grilled green pepper	238

烧味 CANTONESE BARBECUED SPECIALTIES		RMB
枫糖橡果黑豚叉烧 (梅头肉/五花腩) Barbecued Iberico pork glazed with maple syrup(pork shoulder/pork belly)		288
 挂炉脆皮烧鹅二食 (每日限量供应) 一食: 片皮鹅附自制全麦烙饼和玫瑰花面酱 二食: 生菜腊味炒鹅松 或 鲜菇腐竹鹅肉粥 Crispy roasted goose, prepared in two styles (limited order) 1 st : paired with homemade wheat pancake and rose fermented bean sauce 2 nd : wok-fry minced goose meat with pork sausage and lettuce OR goose congee with mushroom and bean curd skin 另配 阿穆尔鱼子酱 "Add" Amur caviar	每只 whole	888
	每罐 30克 per can 30g	988
化皮烧肉 Crispy roasted pork belly with yellow mustard		188
 即炸椰香妙龄鸽 Crispy coconut flavored baby pigeon	每只 whole	108
八宝糯米烧酿乳猪 (需预定) Roasted boneless suckling pig stuffed with glutinous rice and eight treasures (advance order required)		1588
白切葵园走地鸡 (需一天前预定) Poached sunflower chicken served with mashed ginger scallion sauce (1 day notice required)		988

经典 REDEFINING CLASSIC

RMB

 香酥金钱蟹盒	每件	52
Crispy pork fritter stuffed with crab meat and shrimp water chestnut and bamboo shoot		
 金腿榄仁龙虾炒鲜奶		528
Wok-fry sliced lobster in egg white cream topped with olive kernel and minced JinHua ham		
金沙吉拉多生蚝	每只	98
Crispy Gillardeau oyster with salted egg yolk		
 豉椒焗蓝龙虾伴脆煎米粉		2388
Braised blue lobster in fermented black bean sauce served with pan-fry rice vermicelli		
浓汤鹤鹑菜芯, 绍纱鱼腐		158
Simmered HokTau bokchoy with fish puff and bamboo pith in superior broth		
鲜胡椒清汤牛肋排		388
Stewed beef short rib and tendon with green pepper in broth		
瓦罉茶熏太爷鸡		188
Smoked soy chicken with green tea in caserole		
 脆皮盐香黄油鸡	半只	238
Crispy chicken with salt and spices		
	half	
黄皮汁酸姜咕嚕肉	半只	158
Sweet sour pork with pickled ginger capsicum		
	half	

汤羹 SOUP

RMB

 陈皮花胶炖白鸕鸭 Double boiled egret duck with fish maw and tangerine peel	每位 per person	288
青榄炖角螺 Double-boiled sea whelk meat with green olive	每位 per person	168
杏汁鲜百合炖花胶 Double boiled fish maw and fresh lily bulb in almond broth	每位 per person	288
咸柠檬芫茜瑶柱炖猪腱 Double boiled pork tendon with coriander root and aged salted lemon	每位 per person	138
 榄仁花胶鱼蓉羹 Braised sliver carp head with fish maw and julienne vegetable	每位 per person	138
松叶蟹金菇酸辣羹 Hot and sour soup with enoki mushrooms and matsuba crab meat	每位 per person	138
鲜拆蟹肉粟米羹 Sweet corn soup with fresh crab meat	每位 per person	138
官燕鹧鸪无米粥 Braised cave bird's nest in broth with minced partridge and yam	每位 per person	188

珍馐 AIR-DRIED SEAFOOD

RMB

	荷香鸡汁原幅排翅	每位	588
	Braised whole shark's fin with chicken stock served on lotus leaf	per person	
	潮式红烧粗针翅	每位	688
	Braised shark's fin in superior brown broth	per person	
	酸辣蟹肉翅	每位	328
	Hot and sour shark's fin with crab meat	per person	
	古法鲜蚝汁原只干鲍鱼伴花菇	每只	588
	Stewed whole dried abalone with shiitake in supreme oyster sauce	whole	
	蚝皇原只溏心鲍鱼	每只	988
	Braised whole dried abalone in supreme oyster sauce	whole	
	鲍汁脆皮海参伴鹅掌	每位	298
	Braised goose web in abalone sauce served with crispy sea cucumber	per person	
	鲍汁花胶扒	每位	398
	Braised thicker fish maw in supreme abalone sauce	per person	
	乌鱼子葱烧刺参	每位	328
	Braised prickly sea cucumber with scallion and mullet roe	per person	
	鲍汁虾籽柚皮鹅掌煲		258
	Braised pomelo pith with goose web and dried shrimp roe in abalone sauce		

海鲜 SEAFOOD

RMB

干葱榄角爆虾球
Wok-fry prawn with shallot and pickled black olive 288

🍲 荫豉星斑蒸陈村粉
Steamed star-spotted garoupa fillet with flat rice noodles
with fermented black bean sauce 168

🍲 鸡油花雕蒸马友
Steamed threadfin fillet with chicken fat and ShaoXing wine 每位 138
per person

鲜拆膏蟹烩麻婆豆腐
Traditional mapo tofu with fresh mud crab meat 每位 688
per person

咸柠檬金银蒜蒸蛭子皇 (两件起)
Steamed live razor clams with bean vermicelli (minimum 2 pieces)
salted lemon in minced garlic sauce 每件 128
per piece

🍲 虾酱芥兰爆麦穗鱿
Wok-fry baby squid with kale and shrimp paste 288

腐竹火腩焖星斑
Braised garoupa fillet with bean curd sticks and pork belly
in oyster sauce 588

🍲 盐焗奄仔蟹
Salt baked juvenile mud crab in claypot 每只 258
whole

三杯汁啫三鲜
Stir-fry scallop, cod fillet and prawn with basli and chili
in three-cup sauce in claypot 288

海产 FRESH FROM THE SEA

RMB

老鼠斑 Pacific grouper	100克 100g	256
东星斑 Spotted grouper	100克 100g	276
青衣 Green wrasse	100克 100g	258
红瓜子斑 Pink grouper	100克 100 g	288
龙脷 Sole fish	100克 100g	88
葱丝豉油清蒸 Steamed with shredded scallion and soy sauce		
陈皮咸肉蒸 Steamed with aged tangerine peel and salted pork		
荫豉榄角蒸 Steamed with fermented soybean and black olive		
祥龙蒸 Steamed with daylily and black fungus		
澳洲鲜鲍鱼 Australian abalone	100克 100g	208
蛰子皇 Razor clam	100克 100g	98
象拔蚌 Geoduck clam	100克 100g	256
海鲜汤过桥 Poached with crispy dough stick and towel gourd in seafood bisque		
冬菜米汤浸 Poached in congee with pickled Chinese cabbage		

海产 FRESH FROM THE SEA

RMB

膏蟹 Mud crab	100克 100g	158
红毛蟹 Red hairy crab	100克 100g	256
均安头菜肉饼蒸 Steamed with pork patty and pickled kohlrabi 花雕芙蓉蒸 Steamed with egg custard and aged HuaDiao wine		
富贵虾 Mantis shrimp	100克 100g	358
花竹虾 Stripe prawn	100克 100g	258
香葱椒盐爆 Wok-fry with scallion and spiced salt 避风塘蒜香炒 Sautéed with garlic and chili in HongKong style		
阿拉斯加帝皇蟹 Alaskan king crab	100克 100g	188
蟹柳花雕芙蓉蒸 Steamed crab claw with egg custard and aged HuaDiao wine 蟹身金沙焗 或 避风塘蒜香炒 Sautéed crab body with salty egg yolk OR Sautéed with garlic and chili in HongKong style		
青龙虾 Baby lobster	100克 100g	128
澳洲龙虾 Australian lobster	100克 100g	320
上汤焗伴香煎米粉 Braised in superior broth served with crispy rice vermicelli 凤凰玉乳蒸 Steamed with egg white and chicken broth		

冷味 DELICACIES

RMB

荫豉甜椒爆花胶鸡

Wok-fry shredded fish maw and chicken with shishito pepper
in fermented black beans sauce

288

韭菜花银鱼小炒皇

Stir-fry leek with crispy whitebait and dried shrimp

158

鱼香花胶茄子煲

Braised fish maw and eggplant with garlic chili sauce in casserole

188

虎掌菌红焖牛颊肉

Braised Wagyu beef cheek with sarcodon aspratus mushroom

358

三星葱野菌爆牛柳

Stir-fry beef short rib with SanXing spring onion and wild mushroom

398

沙嗲汤灼和牛片

Poached sliced Wagyu beef with tofu and assorted vegetables in satay broth

880

头抽葱花蒸山泉腐竹

Steamed bean curd sheet with soy sauce and minced scallion

98

豆豉鲮鱼炒山苏

Wok-fry ShanSu greens with fermented black bean and dace fish

128

潮饌 CHIUCHOW

RMB

潮式冻大花蟹 (两斤以上) Chilled giant red flower crab(2 catty or above)	100克 100g	258
堂灼南澳大响螺 (600-700 克) Poached fresh giant sea conch in chicken consomme (600-700g)	每只 per piece	1680
酸菜氽象牙蚌仔 Poached baby geoduck clam with minced sauerkraut in broth	每位 per person	138
花椒焗龙虾 Baked lobster with garlic and green prickly ash	每只 per piece	388
梅汁酸菜焖马友 Simmered threadfin fillet with pickled mustard and plum juice	每位 per person	138
豆酱半煎煮带鱼 Braised belt fish with celery and fermented soybean paste		338
鲜百合塘心甘笋 Stewed carrot and fresh lily bulb in pottage		158
方鱼炒芥兰苗 Wok-fry baby KaiLan with dried flounder flakes		98

五谷 RICE & NOODLE

RMB

神级叉烧饭 (只限午餐供应)

Premium CharSiu rice with fried egg and aged soy sauce
(available lunch only)

218

叉烧瑶柱海鲜炒饭

Fried rice with assorted seafood and sliced ChaSiu

168

 鲍汁海参花胶烩饭

Steamed rice with braised diced sea cucumber and fish maw
in abalone sauce


每位
per person

118

松子榄菜红米炒饭

Vegetarian fried red rice with minced preserved mustard and pine nuts

98

 干炒牛肉陈村粉

Wok-fry flat rice noodles with sliced beef and bean sprout
in superior soy sauce

138

上汤鲜虾云吞

Cantonese shrimp wonton with in supreme broth

每位
per person

58

生滚干贝膏蟹粥

Conpoy crab congee in casserole
served with minced scallion and crispy dough stick

338

酸辣肉丝稻庭面

Braised Inaniwa udon with shredded pork in spicy sour broth

每位
per person

58

 虾籽姜葱花胶丝捞面

Braised noddles and shredded fish maw in scallion abalone sauce
topped with dried shrimp roe

每位
per person

88

善稻雅米饭

Steamed rice

每位
per person

10

甜品 DESSERT

RMB

杏仁露燕窝汤圆 Sweetened almond cream and glutinous rice ball filled with bird's nest	每位 per person	98
杨枝甘露 Chilled mango cream with sago and pomelo	每位 per person	68
🌀 茉莉花柠香马蹄沙, 龙眼黄耳 Sweetened water chestnut with lemon and jasmine longan stuffed full of golden fungus	每位 per person	58
万寿果杏汁炖官燕 Double boiled papaya with superior bird's nest and almond	每位 per person	298
莲子陈皮红豆沙 Sweetened red bean cream with aged tangerine peel and lotus seed	每位 per person	58
洋薏米核桃露伴核桃酥 Sweetened pearl barley walnut cream served with baked walnut puff	每位 per person	68
🌀 怀旧花生芋叶粿 Steamed sticky rice dumpling filled with mashed peanut wrapped in fruit tree leaf	三件 3 pieces	58
酥皮榴莲蛋挞 Baked flaky egg tart with durian	三件 3 pieces	68
🌀 芝麻流沙煎堆仔 Crispy sesame glutinous ball stuffed with molten salted egg yolk puree	三件 3 pieces	58
黄豆千层酥 Tofu millefeuille flaky layers of tofu skin pastry and vanilla soybean milk custard	三件 3 pieces	88



感谢光临，用餐愉快!

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