

夜上海精选套餐 A

SET MENU A



精致五小碟

STARTERS

糖醋排骨
sweet and sour spare ribs
花雕酒醉鸡
huadiao wine marinated "drunken" chicken
川香真章
hot and spicy octopus
十八鲜
potpourri of eighteen vegetables
脆皮素鹅
crispy beancurd skin rolls with vegetables

招牌主菜

MAINS

酸辣汤 或 云吞鸡汤
hot and sour soup **OR** chicken & wonton soup
干烧虾球
braised prawn with sweet & chilli sauce
蟹粉焗蟹盖
baked stuffed crab shells
茶皇香酥鸡
crispy chicken flavored with tea leaves
杭椒炒牛柳
sautéed tender beef with Hangzhou pepper
松子大黄鱼
deep-fried yellow fish topped with sweet and
sour sauce and pine nuts
干煸鲜笋四季豆
sautéed string beans with bamboo shoots

特式点心

DIM SUM

肉汁小笼包
steamed pork dumplings

夜上海甜品

SWEETS

木瓜雪媚娘
glutinous dumpling encased with papaya and coconut cream
时令鲜果碟
seasonal fruit platter

每位 **RMB288/ per person (from 5 persons up 五位起)**

以上价格需另加 10% 服务费
the prices quoted above are subject to 10% service charge

夜上海精选套餐B

SET MENU B



精致五小碟

STARTERS

花雕酒醉鸡
huadiao wine marinated "drunken" chicken
蒜蓉脆青瓜
garlic cucumber in sesame oil
上海熏鱼
smoked fish
蒜泥白肉
sliced pork with garlic purée
马兰头百叶卷
chopped vegetables wrapped in beancurd sheet

招牌主菜

MAINS

阳澄湖海鲜汤
ye shanghai seafood bisque
蒜茸粉丝蒸扇贝皇
steamed scallop with vermicelli and minced garlic
清炒手剥河虾仁
stir-fried river shrimps
茶皇香酥鸡
crispy chicken flavored with tea leaves
蒜香黑椒煎和牛粒
pan-fried diced beef fillet with garlic and black pepper
古法蒸笋壳鱼
steamed Mable Goby
上汤豆苗
braised doumiao

特式点心

DIM SUM

素菜蒸饺
steamed vegetable dumplings

夜上海甜品

SWEETS

擂沙汤丸
steamed sesame dumplings covered with peanut flour
时令鲜果碟
seasonal fruit platter

每位 RMB388/per person (for 8-10 persons)

以上价格需另加 10% 服务费
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夜上海精选套餐C

SET MENU C



精致五小碟

STARTERS

花雕酒醉鸡

huadiao wine marinated "drunken" chicken

脆皮素鹅

crispy beancurd skin rolls with vegetables

镇江肴肉

sliced pork terrine served with zhenjiang black vinegar

三文鱼牛油果沙拉

Salmon and avocado salad

姜汁莴笋

lettuce root in ginger sauce

招牌主菜

MAINS

耶稣跳墙

double boiled soup with abalone, shark's fin,
sea cucumber, fish maw, chicken and mushroom

蟹粉焗蟹盖

baked stuffed crab shells

蒜茸蒸小青龙

steamed live baby lobster with minced garlic

夜上海烤银鳕鱼

baked cod, ye shanghai style

片皮鸭(二食)

Shanghai roasted duck (served with pancakes and hoisin sauce)

香脆鸭皮连薄饼 crispy skin served with pancake

生菜鸭崧包 Sautee minced duck served with lettuce

双椒牛仔骨

sautéed beef short-ribs with black and green peppercorn sauce

鲜百合炒芦笋

fried asparagus with fresh lily bulbs

特式点心

DIM SUM

蟹粉小笼包

steamed pork dumplings with crabmeat

夜上海甜品

SWEETS

芒果布丁

mango pudding

时令鲜果碟

seasonal fruit platter

每位 RMB588/per person (for 8-10 persons)

以上价格需另加 10% 服务费

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夜上海精选套餐D

SET MENU D



精致五小碟

STARTERS

三文鱼牛油果沙拉

Salmon and avocado salad

花雕醉鹅肝

house-made goose liver with huadiao wine

糖醋排骨

sweet and sour spare ribs

脆皮素鹅

crispy beancurd skin rolls with vegetables

姜汁莴笋

lettuce root in ginger sauce

招牌主菜

MAINS

红烧大排翅

braised shark's fin soup in brown sauce

葱烤辽参

braised guangdong sea cucumber with scallion

清炒河虾仁

stir-fried river shrimps

片皮鸭

roasted peking duck

双椒煎牛仔骨

sautéed beef short-ribs with green and black

清蒸东星斑

steamed spot garoupa

金汤芦笋百叶

sautéed fresh asparagus with beancurd sheet in pumpkin soup

特式点心

DIM SUM

蟹粉小笼包

steamed pork dumplings with crabmeat

夜上海甜品

SWEETS

芒果布丁

mango pudding

时令鲜果碟

seasonal fruit platter

每位 RMB888/per person (for 8-10 persons)

以上价格需另加 10% 服务费

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