

## 夜上海精選套餐 (一)

### *Selected Set Menu One*

#### 江南五拼盤 *Appetizers*

花雕醉豬蹄  
*Huadiao wine marinate drunken pig feet*

老上海燻魚  
*smoked fish*

口水雞  
*spicy chicken "Sichuan" style*

四喜烤麩  
*wheat gluten with bamboo shoot & ginkgo nuts*

涼拌手撕杏鮑菇  
*sliced mushroom in sesame oil*

#### 主菜 *The Mains*

淮山無花果椰子燉排骨  
*double-boiled pork ribs with figs and coconut*

五彩滑魚絲  
*sautéed shredded fish with vegetables*

蒜蓉蒸老虎蝦  
*steamed tiger prawn with minced garlic*

樓外樓東坡肉  
*braised pork belly in dark soy "Dong Po" style*

青青時蔬豆腐衣  
*sautéed green vegetable with bean curd skin*

南翔鮮肉小籠包  
*steamed pork dumplings*

#### 特式甜品 *Desserts*

杏仁豆腐花  
*almond bean curd*

時令果盤  
*seasonal fruit platter*

每位\$1,380 + 10%，每桌僅供應同款套餐。  
*\$1,380 + 10 % per set and limit to same set menu per table*

## 夜上海精選套餐 (二)

### *Selected Set Menu Two*

#### 江南五拼盤 *Appetizers*

江南脆鱈  
*crispy eel*

口水雞  
*spicy chicken "Sichuan" style*

蔥燻醬牛舌  
*beef tongue with scallion sauce*

梅汁酒香拌茄子  
*eggplant in plum and wine sauce*

脆皮素燒鵝  
*crispy bean curd skin rolls with vegetables*

#### 主菜 *The Mains*

火腫雞鮑魚燉小排翅  
*double-boiled shark's fin with abalone, chicken, and ham*

蔥薑焗波士頓龍蝦  
*sautéed Boston lobster with ginger and scallion*

椒鹽小黃魚  
*pan-fried yellow fish with spicy salt*

淮揚蔥筍扒鴨  
*braised duck slices with bamboo shoot and scallion in soy "Huaiyang" style*

百合炒絲瓜  
*sautéed luffa with lily bulbs*

招牌生煎包  
*pan-fried pork buns*

#### 特式甜品 *Desserts*

楊汁甘露  
*mango sago cream with pomelo*

時令果盤  
*seasonal fruit platter*

每位\$1,980 + 10%，每桌僅供應同款套餐。  
*\$1,980 + 10 % per set and limit to same set menu per table*

## 夜上海精選套餐(三)

### Selected Set Menu Three

#### 江南五拼盤 *Appetizers*

老上海燻魚  
*smoked fish*

花雕醉雞  
*drunken chicken*

蟲草花拌海參  
*sea cucumber and cordyceps flower in sesame oil*

古法煙鴨蛋  
*tea leaf smoked egg*

十八鮮  
*potpourri of eighteen vegetables*

#### 主菜 *The Mains*

魚翅佛跳牆  
*buddha jumps over the wall*

乾燒處女蟳  
*sautéed green crab*

雞汁白玉菇銀鱈魚  
*braised silver cod with white beech mushroom in chicken sauce*

黑椒珍菌美國牛肉粒  
*sautéed US beef cubes and mushrooms with black pepper sauce*

銀杏百合炒蘆筍  
*sautéed asparagus with ginkgo & lily bulbs*

黑松露野菌餃  
*mushroom dumplings*

#### 特式甜品 *Desserts*

酒釀紅蓮雪蛤  
*double-boiled hasma with lotus seed in fermented rice soup*

時令果盤  
*seasonal fruit platter*

每位\$2,680 + 10%，每桌僅供應同款套餐。  
*\$2,680 +10 % per set and limit to same set menu per table*

## 夜上海精選套餐(四)

### Selected Set Menu Four

#### 江南五拼盤 *Appetizers*

江南脆鱈  
*crispy eel*

蟲草花拌海參  
*sea cucumber and cordyceps flower in sesame oil*

蔥燻醬牛舌  
*beef tongue with scallion sauce*

十八鮮  
*potpourri of eighteen vegetables*

脆皮素燒鵝  
*crispy bean curd skin rolls with vegetables*

#### 主菜 *The Mains*

火腫雞鮑魚大排翅  
*double-boiled shark's fin with abalone, chicken, and ham*

上湯焗波士頓龍蝦  
*baked Boston lobster in superior soup*

蔥燒原條遼參  
*braised whole Guandong sea cucumber*

清蒸龍虎斑  
*steamed garoupa*

紅燒牛肋排  
*braised beef ribs with brown sauce*

黑松露野菌餃  
*mushroom dumplings*

#### 特式甜品 *Desserts*

杏汁燉燕窩  
*double-boiled bird's nest in almond cream*

時令果盤  
*seasonal fruit platter*

每位\$3,980 + 10%，每桌僅供應同款套餐。  
*\$3,980 +10 % per set and limit to same set menu per table*

# 夜上海精選素套餐

## Vegetarian Set Menu

### 江南五拼盤 *Appetizers*

涼拌手撕杏鮑菇  
*sliced mushroom in sesame oil*

風味醬蘿蔔  
*braised dried turnip in sweet soy*

醋椒野生木耳  
*black fungus in vinegar sauce*

梅汁小蕃茄  
*cherry tomato in plum sauce*

脆皮素燒鵝  
*crispy bean curd skin rolls with vegetables*

### 主菜 *The Mains*

竹筴松茸菌皇湯  
*matsutake mushroom and bamboo fungus soup*

松子素米叉子餅  
*sautéed pine nuts served with sesame pocket*

素燒黃雀  
*braised bean curd skin roll with vegetables in soy sauce*

龍鬚炸素卷  
*deep-fried noodle roll with bean curd and vegetables*

百合炒絲瓜  
*sautéed asparagus with lily bulbs*

香菌素菜包  
*steamed vegetable buns*

### 特式甜品 *Desserts*

杏汁燉燕窩  
*double-boiled bird's nest in almond cream*

時令果盤  
*seasonal fruit platter*

每位\$1,880 + 10%，每桌僅供應同款套餐。  
*\$1,880 +10 % per set and limit to same set menu per table*