

夜上海精選桌菜 A

Set Menu for 10 Pax (A)

江南八前菜 *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*
鎮江肴肉 *sliced pork terrine served with Zhenjiang vinegar*
四喜烤麩 *wheat gluten with bamboo shoots and ginkgo nuts*
梅汁酒香拌茄子 *eggplant in plum and wine sauce*
風味醬蘿蔔 *braised dried turnip in sweet soy*
十八鮮 *potpourri of eighteen vegetables*

主菜 *The Mains*

酸菜胡椒豬肚雞 *double-boiled chicken and pork tripe with pepper*
豌豆河蝦仁 *stir-fried river shrimps with peas*
鮮帶子爆鱈 *sautéed shredded eel with scallop*
淮揚蔥筍扒鴨 *braised duck slices with bamboo shoot and scallion in soy "Huaiyang" style*
紅燒豬肘子 *braised pork knuckle in dark soy*
雪菜蒸龍虎斑 *steamed garoupa with salted vegetable*
銀杏百合炒絲瓜 *sautéed luffa with ginkgo & lily bulbs*
滬式生煎鍋貼 *pan-fried pork dumplings*
黃橋燒餅 *baked pork pastries*
杏仁豆腐花 *almond bean curd*

每桌\$13,800 + 10% (十位用)
\$13,800 + 10% for 10 persons

夜上海精選桌菜 B

Set Menu for 10 Pax (B)

江南八前菜 *Appetizers*

花雕醉豬蹄 *Huadiao wine marinate drunken pig feet*
陳皮糖醋排骨 *sweet and sour spare ribs*
口水雞 *spicy chicken "Sichuan" style*
蔥燻醬牛舌 *beef tongue with scallion sauce*
醋椒野生木耳 *black fungus in vinegar sauce*
脆皮素燒鵝 *crispy bean curd skin rolls with vegetables*
梅汁小蕃茄 *cherry tomato in plum sauce*
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*
蒜蓉蒸老虎蝦 *steamed tiger prawn with minced garlic*
乾燒螃蟹配銀絲卷 *sautéed mud crab in sweet chili sauce served with bun*
脆皮蒜香雞 *crispy garlic chicken*
風味豬肋排 *baby ribs glazed with Zhengjiang black vinegar*
龍鬚滑魚絲 *sautéed shredded fish served with vinegar*
火腿津白 *braised Tianjin cabbage with ham*
南翔鮮肉小籠包 *steamed pork dumplings*
滬式蔥油餅 *spring onion pancake*
楊枝甘露 *mango sago cream with pomelo*

每桌\$17,800 + 10% (十位用)
\$17,800 + 10% for 10 persons

夜上海精選桌菜 C

Set Menu for 10 Pax (C)

江南八前菜 *Appetizers*

- 江南脆鱈 *crispy eel*
花雕醉雞 *drunken chicken*
蟲草花拌海參 *sea cucumber and cordyceps flower in sesame oil*
鎮江肴肉 *sliced pork terrine served with Zhenjiang vinegar*
風味醬蘿蔔 *braised dried turnip in sweet soy*
涼拌手撕杏鮑菇 *sliced mushroom in sesame oil*
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 *doubled-boiled shark's fin with abalone, chicken, and ham*
蟹粉釀蟹蓋 *baked stuffed crab shell*
野山蒜油爆蝦 *deep-fried prawns with wild garlic*
片皮烤鴨二食 *roasted duck (2 courses)*
一吃鴨皮捲餅 *1st course duck skin wrapped with pancake*
二吃鴨肉生菜葉 *2nd course duck meat served with lettuce*
清蒸筍殼魚 *steamed marble goby fish*
黑椒珍菌美國牛肉粒 *sautéed US beef cubes and mushrooms with black pepper sauce*
蛤蜊絲瓜條 *sautéed luffa with clams*
招牌生煎包 *pan-fried pork buns*
酒釀紅蓮雪蛤 *double-boiled hasma with lotus seed in fermented rice soup*

每桌\$22,800 + 10% (十位用)
\$22,800 + 10% for 10 persons

夜上海精選桌菜 D

Set Menu for 10 Pax (D)

江南八前菜 *Appetizers*

- 老上海燻魚 *smoked fish*
花雕醉雞 *drunken chicken*
桂花糯米糖藕 *stuffed lotus root with sticky rice in osmanthus syrup*
陳皮糖醋排骨 *sweet and sour spare ribs*
蔥熾醬牛舌 *beef tongue with scallion sauce*
梅汁小蕃茄 *cherry tomato in plum sauce*
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*
原條蝦粉大烏參 *braised whole sea cucumber with shrimp roe*
上湯焗波士頓龍蝦燜伊麵 *baked Boston lobster in superior soup with E-u noodles*
椒鹽小黃魚 *pan-fried yellow fish with spicy salt*
香煎紐西蘭羊排 *pan-fried New Zealand lamb chop*
銀杏百合炒蘆筍 *sautéed asparagus with ginkgo & lily bulbs*
黑松露野菌餃 *mushroom dumplings*
蘿蔔絲酥餅 *crispy turnip cakes*
椰汁燉燕窩 *double-boiled bird's nest in coconut cream*

每桌\$29,800 + 10% (十位用)
\$29,800 + 10% for 10 persons