

~~~~ 夜上海特備宴請菜譜 ~~~~

**菜譜 A menu**

雙筍拌素雞  
bean curd gluten with shoots

醋椒野生木耳  
black fungus in vinegar sauce

古法煙鴨蛋  
tea leaf smoked egg

陳皮糖醋排骨  
sweet and sour spare ribs

蒜茸拌脆瓜  
garlic cucumber

松茸燉嚮螺湯  
double-boiled matsutake and conch soup

銀芽炒龍鬚魚絲  
sauteed shredded mandarin fish

甘香片皮烤鴨  
roasted Peking duck

魚香蘆筍帶子  
braised scallops with Yu Xiang sauce

崧子鴨松鍋巴卷  
sautéed minced duck served in a crispy rice cone

火腿津白  
braised Tianjin cabbage with ham

蘿蔔絲酥餅  
crispy turnip cakes

特色甜品  
dessert

**\$3,988 +10%**  
(八位用 for 8 persons)

**菜譜 B menu**

古法煙鴨蛋  
tea leaf smoked egg

江南脆鱈  
crispy eel in sweet & sour sauce

雙筍拌素雞  
bean curd gluten with shoots

鎮江肴肉  
sliced pork terrine served with Zhengjiang black vinegar

蔥油海蜇頭  
jelly fish in spring onion oil and cucumber

原盅花膠雲吞雞湯  
chicken soup with fish maw & wonton

甜豆炒河蝦仁  
stir-fried river shrimps with sugar peas

紅燒原條牛肋骨  
braised beef ribs with brown sauce

酒釀蒸銀雪魚  
steamed cod with huadiao wine & fermented rice

八寶鴨  
whole duck stuffed with eight treasures

蠔皇爆炒野山菌  
sauteed assorted mushroom

鮮肉小籠包  
steamed pork dumplings

特色甜品  
dessert

**\$5,388 +10%**  
(八位用 for 8 persons)

**菜譜 C menu**

江南脆鱈  
crispy eel in sweet vinegar

香蔥雞脾菇  
king oyster mushrooms with spring onion sauce

花雕醉雞  
huadiao wine marinated "drunken" chicken

蔥油海蜇頭  
jelly fish in spring onion oil and cucumber

香菜和牛脷  
wagyu beef tongue with coriander

原隻火腫燉花膠津白  
double-boiled fish maw with Jinhua ham & Tianjin cabbage

清炒河蝦仁  
stir-fried river shrimps

蔥燒原條遼參拌黑豚腩肉  
braised whole sea cucumber with pork belly

蟹粉焗蟹蓋  
baked stuffed fresh water crab shells

糖醋崧子魚  
deep-fried sweet & sour fish with pinenuts

乾煸竹筍四季豆  
sauteed string bean and bamboo shoot

蘿蔔絲酥餅  
crispy turnip cakes

夜上海特色甜品  
ye shanghai signature dessert

**\$6,988 +10%**  
(八位用 for 8 persons)