



## 精選「鴨」套餐

### "Duck" Set Menu

- 老上海燻魚\_挪威青花魚  
smoked fish\_mackerel
- 蟹肉牛油果沙拉  
avocado and crabmeat in mayonnaise sauce
- 涼拌雙筍  
bamboo shoot and asparagus lettuce in sesame oil
- 黑松露素鴨  
crispy bean curd skin rolls with vegetables and black truffle
- ◆◆◆
- 松茸炖野生竹筍  
double-boiled matsutake and wild bamboo fungus soup
- ◆◆◆
- 片皮烤鴨\_鴨皮焗飯糕 & 鴨皮鴨肉卷餅  
roast duck\_crispy rice cake with duck skin  
& duck skin and meat served with pancakes
- 鵝肝蟹粉焗蟹蓋  
baked stuffed crab shell with goose liver
- 杭尖椒牛肝菌炒澳帶  
sautéed Australian scallops with porcini and Hangzhou pepper
- 香煎小黃魚  
pan-fried yellow fish
- 水煮厚切進口牛舌  
thick sliced Australian ox tongue in hot and spicy "Sichuan" sauce
- 塔菜浸冬筍  
braised "Ta Cai" with winter bamboo
- ◆◆◆
- 蟹粉灌湯包  
steamed pork dumpling with crabmeat
- ◆◆◆
- 當日甜品精選  
dessert of the day
- 時令鮮果碟  
seasonal fruit platter
- ◆◆◆

贈送每位一杯Flying Solo玫瑰紅葡萄酒

A complimentary glass of Flying Solo Rose wine per person

## 尚選「蟹」套餐

### "Crab" Set Menu

- 花雕醉雞  
drunken chicken
- 陳皮糖醋排骨  
sweet and sour spare ribs
- 黑松露素鴨  
crispy bean curd skin rolls with vegetables and black truffle
- 涼拌雙筍  
bamboo shoot and asparagus lettuce in sesame oil
- ◆◆◆
- 陽澄湖海鮮湯  
hairy crab and seafood bisque
- ◆◆◆
- 蟹粉釀蟹蓋  
baked crab shell stuffed with crabmeat
- 清炒河蝦仁  
stir-fried river shrimps
- 清炖蟹粉獅子頭  
double-boiled pork ball with crabmeat
- 香煎小黃魚  
pan-fried yellow fish
- 清蒸大閘蟹(1只)  
steamed fresh water crab (1 piece)
- 蟹粉扒津白  
braised Tianjin cabbage with crabmeat
- ◆◆◆
- 蟹粉灌湯包  
steamed pork dumpling with crabmeat
- ◆◆◆
- 核桃杏仁茶  
almond and walnut syrup
- 時令鮮果碟  
seasonal fruit platter
- ◆◆◆

贈送每位一杯夜上海太雕8年陳

A complimentary glass of Tai Diao wine per person

¥ 588 +10% /位 person  
2位起 from two persons

¥ 488 +10% /位 person  
2位起 from two persons

