



## SET MENU A

每位 \$498 (PER PERSON)

### 冷菜

古法煙鴨蛋  
太雕酒醉雞  
風味醬蘿蔔  
鎮江肴肉  
香蔥雞髀菇

### 湯

原盅雲吞雞湯

### 主菜

甜豆炒河蝦仁  
特式崧子魚  
蟹粉釀蟹蓋  
稻草扎肉  
雞火煮干絲

### 點心

鮮肉小籠包

### 甜品

夜上海特色甜品

### STARTERS

tea leaf smoked egg  
huadiao wine marinated "drunken" chicken  
braised dried turnip in sweet soy  
sliced pork terrine served with Zhenjiang black vinegar  
king oyster mushrooms w/ spring onion sauce

### SOUP

wonton & chicken soup

### MAINS

stir-fried river shrimps with sugar peas  
deep-fried sweet and sour fish with pine nuts  
baked stuffed crab shell  
steamed pork belly wrapped with fragrant leaves  
boiled shredded bean curd with chicken & ham

### DIM SUM

steamed pork dumplings

### DESSERT

yè shanghai signature dessert platter

如選用以上套餐，可以優惠價升級至  
原盅高湯火腫雞燉排翅或紅燒排翅(每位只需加 \$300)

最少 2 位用  
另加一服務費  
以上套餐價格只作散座使用

for minimum 2 persons  
subject to 10% service charge  
menu is applicable to main dining area only