



SET MENU B

每位 \$780 (PER PERSON)

冷菜

陳皮糖醋排骨
蔥油海蜇頭
太雕酒醉雞
古法煙鴨蛋
醋椒野生木耳

湯

松茸燉嚮螺

主菜

清炒河蝦仁
椒鹽小黃魚
蔥燒原條遼參
蟹粉釀蟹蓋
干戈菜花

點心

鮮肉小籠包

甜品

夜上海特色甜品

STARTERS

sweet and sour spare ribs
jelly fish in spring onion oil and cucumber
huadiao wine marinated "drunken" chicken
tea leaf smoked egg
black fungus in vinegar sauce

SOUP

double-boiled matsutake and conch soup

MAINS

stir-fried river shrimps
deep-fried baby yellow fish with salt and pepper
braised whole sea cucumber with scallion
baked stuffed crab shell
wok fried cauliflower and salted pork

DIM SUM

steamed pork dumplings

DESSERT

yè shanghai signature dessert platter

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 \$280)

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