

前菜

香蔥雞脾菇  
蔥油海蜇頭  
古法煙鴨蛋  
太雕酒醉雞  
鎮江肴肉

STARTERS

King oyster mushrooms with spring onion  
Jelly fish in spring onion oil and cucumber  
Tea leaf smoked egg  
"Drunken" chicken  
Pork terrine with Zhenjiang vinegar

湯

原盅雲吞雞湯

SOUP

Wonton and chicken soup

主菜

XO醬爆原隻大明蝦  
特式崧子魚  
蟹粉釀蟹蓋  
干戈豚肉菜花

MAINS

Fried whole prawns with xo chili sauce  
Deep-fried sweet and sour fish with pine nuts  
Baked stuffed crab shell  
Wok fried cauliflower and sliced pork

點心

蘿蔔絲酥餅

DIM SUM

Crispy turnip cake

甜品

夜上海特色甜品

DESSERT

Yè Shanghai signature dessert

\*\*升級至原盅火腩翅或紅燒排翅, 每位只需加**\$300** (原價\$680)

Upgrade to "**Double-boiled Superior Shark's Fin Consommé with Chicken and Ham**" or "**Braised Superior Shark's Fin in Brown Sauce**" for an additional \$300 per person (original price \$680).

另可以**\$388**選購Laurent Miquel, Cabernet Sauvignon, France 或 Babich Black Label, Sauvignon Blanc, New Zealand 1支 (原價\$550)

\*Add a bottle of Laurent Miquel, Cabernet Sauvignon, France or Babich Black Label, Sauvignon Blanc, New Zealand for **\$388** only (original price \$550)

**\$498 / 位 PER PERSON** (原價ORIGINAL PRICE \$680)

2位起 MIN 2 PERSONS

另加一服務費 Subject to 10% service charge

以上套餐價格只作散座使用 Price apply to main dining room only

此套餐全日供應 Available all day

前菜

陳皮糖醋排骨  
風味醬蘿蔔  
蔥油海蜇頭  
古法煙鴨蛋  
太雕酒醉雞

STARTERS

Sweet and sour spare ribs  
Braised dried turnip in sweet soy  
Jelly fish in spring onion oil and cucumber  
Tea leaf smoked egg  
"Drunken" chicken

湯

松茸燉螺頭湯

SOUP

Double-boiled conch with matsutake mushrooms

主菜

蔥燒原條遼參  
清炒河蝦仁  
蔥烤小黃魚  
蟹粉釀蟹蓋  
火腿津白

MAINS

Braised whole sea cucumber with scallion  
Stir-fried river shrimps  
Deep-fried baby yellow fish with spring onion  
Baked stuffed crab shell  
Braised Tianjin cabbage with Jianhua ham

點心

鮮肉小籠包

DIM SUM

Steamed pork dumplings

甜品

夜上海特色甜品

DESSERT

Yè Shanghai signature dessert

\*\*升級至原盅火燉翅或紅燒排翅, 每位只需加**\$300** (原價\$680)

Upgrade to "**Double-boiled Superior Shark's Fin Consommé with Chicken and Ham**" or  
"**Braised Superior Shark's Fin in Brown Sauce**" for an additional\$300 per person (original price \$680).

另可以**\$388**選購Laurent Miquel, Cabernet Sauvignon, France 或  
Babich Black Label, Sauvignon Blanc, New Zealand 1支 (原價\$550)

\*Add a bottle of Laurent Miquel, Cabernet Sauvignon, France or  
Babich Black Label, Sauvignon Blanc, New Zealand for **\$388** only (original price \$550)

**\$780 / 位 PER PERSON** (原價ORIGINAL PRICE \$950)

2位起 MIN 2 PERSONS

另加一服務費 Subject to 10% service charge

以上套餐價格只作散座使用 Price apply to main dining room only

此套餐全日供應 Available all day