

精選十人桌菜 \$19,800+10%
Combo Meal for 10 Pax \$19,800+10%

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江南八前菜 Appetizers

- 江南脆鱈 crispy eel
椒麻鵝掌 braised goose web in hot and spicy sauce
鮮筍拌肚絲 shredded pork belly with bamboo in sesame oil
蔥油海蜇頭 jelly fish in spring onion oil and cucumber
皮蛋酸薑 thousand years egg with pickled ginger
酒香拌茄子 eggplant in wine sauce
四喜烤麩 wheat gluten with bamboo shoots and ginkgo nuts
十八鮮 potpourri of eighteen vegetables

主菜 The Mains

- 牛蒡山藥排骨湯 double-boiled short ribs with burdock and yam
蒜茸蒸海虎蝦 steamed tiger prawn with minced garlic
荔茸帶子 deep-fried scallop with mashed taro
特式崧子魚 deep-fried fish with sweet and sour sauce
八寶布袋雞 eight treasures chicken
芋絲乳香骨 deep-fried pork rib in fermented red bean curd paste
四季棠菜 sautéed green vegetables
特製流沙包 salted egg yolk custard buns
時蔬春捲 Shanghainese spring rolls

特式甜品 Dessert

- 杏仁豆腐花 almond bean curd

江南八前菜 Appetizers

- 蔥烤香魚 braised sweet fish with scallion in soy
棠菜牛舌 sliced beef tongue with crispy bean curd
花雕醉雞 drunken chicken
陳皮糖醋排骨 sweet and sour spare ribs
風味醬蘿蔔 braised dried turnip in sweet soy
梅汁小番茄 cherry tomato in plum sauce
醋椒野生木耳 black fungus in vinegar sauce
古法煙鴨蛋 tea leave smoked egg

主菜 The Mains

- 火腫雞北菇燉鮑魚湯 double-boiled chicken soup with abalone, mushroom and ham
黑松露百合銀魚粒 stir-fried halibut with truffle sauce
金榜海虎蝦 sautéed tiger prawn in curry and coconut sauce
滬式片皮烤鴨三吃 roasted duck (3 courses)
一吃鴨皮捲餅 first - duck skin wrapped with pancake
二吃鴨肉生菜葉 second - duck meat served with lettuce
三吃麻球鴨米 third - sesame ball with sautéed minced duck & pine nuts
太雕蒸肉蟹 steamed crab with egg in huadiao sauce
香煎伊比利豬 pan-fried Iberico pork loin
火腿津白 braised Tianjin cabbage with ham
招牌生煎包 pan-fried pork buns

特式甜品 Dessert

- 楊枝甘露 mango sago cream with pomelo

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江南八前菜 Appetizers

- 老上海燻魚 smoked fish
花雕醉雞 drunken chicken
棠菜牛舌 sliced beef tongue with bean curd
鎮江肴肉 sliced pork terrine served with Zhenjiang vinega
風味醬蘿蔔 braised dried turnip in sweet soy
梅汁小番茄 cherry tomato in plum sauce
桂花糯米糖藕 stuffed lotus root & sticky rice in osmanthus syrup
脆皮素燒鵝 crispy bean curd skin rolls with vegetables

主菜 The Mains

- 魚翅鮑魚佛跳牆 buddha jumps over the wall
花雕肉餅蒸龍蝦 steamed lobster with pork patty in wine sauce
夜上海片皮烤鵝三吃 roasted goose (3 courses)
一吃鵝皮捲餅 first - goose skin wrapped with pancake
二吃鵝肉生菜葉 second - goose meat served with lettuce
三吃麻球鵝米 third - sesame ball with sautéed minced goose & pine nuts
香煎牛小排 pan-fried beef short rib
荷葉古法蒸魚 steamed fish wrapped in lotus leaf
銀杏百合蘆筍 sautéed asparagus with ginkgo and lily bulbs
黃橋燒餅 baked pork pastries

特式甜品 Dessert

- 杏汁燕窩 double-boiled bird's nest in almond cream