

上海 — 這片融會文化及時尚品味的都市，

以蘇、浙、滬名菜譽滿天下，

其經典菜式早已馳名中外。

夜上海以鮮美材料，精巧的烹飪廚藝，

重新演繹一系列上海名菜。

夜上海師傅們更搜羅中國大江南北的精選材料，

為你呈獻多款極具風味的菜式。

誠邀閣下光臨夜上海，

品嚐與眾不同的人間美食。

The Metropolis of Shanghai, a jewel of style and culture,
is renowned for the cuisines of its surrounding provinces,
Jiangsu and Zhejiang, each representing a famous
regional cooking of China. Hearty and diverse
cooking techniques that emphasize braising, roasting,
quick-frying and steaming result in dishes that are
well-developed and balanced in flavor notes.

At yè shanghai, our chefs recreate the tastes of the
celebrated dishes that will always be Shanghai.

Every dish is prepared with a touch of innovation for
your pleasure, while dining in the intimate setting inspired
by the chic era of old Shanghai.



風味 STARTERS 前菜

江南脆鱔 128
Crispy eel



風味醬蘿蔔 88

Turnip in sweet soy



此菜是將新鮮白蘿蔔切條，用綿白糖、醬油、蠔油、美極鮮等調味，醃12小時、浸12小時，使之達到色澤醬紅、質感爽脆、口味香濃、盡顯質樸健康的田園風味。



古法煙鴨蛋 30 (1隻 Piece)

Tea leaf smoked egg

醋椒野生木耳 88

Black fungus in vinegar sauce



牛油果素鴨卷 98

Bean curd skin rolls with avocado

風味 STARTERS 前菜

糖醋排骨是地道傳統風味冷菜，也是最受食客喜愛的上海冷菜代表之一。本店在傳統技藝基礎上，增加了九製陳皮，使出品色澤紅潤，酸甜適中。陳皮的融入大大提升了此菜的口感和價值。

陳皮糖醋排骨 96

Sweet and sour spare ribs



香蔥雞脾菇 88

King oyster mushrooms with spring onion sauce





棒棒雞 88

Chicken with bean jelly in peanut sauce

蒜泥白肉 96

Sliced pork served with garlic



鎮江肴肉 96

Sliced pork terrine served with Zhenjiang black vinegar



蒜茸拌脆瓜 88

Garlic cucumber





花雕醉雞 118

Huadiao wine marinated "drunken" chicken

醉雞是江浙滬地區傳統的名菜，酒香濃郁的花雕酒，浸着滑嫩的雞肉。醉雞以花雕酒作為調料，不但能去腥、解膩、添香、增鮮，而且還俱備了容易消化吸收的特點。因此，花雕雞成了獨具風味的本店特色冷菜之一。

老上海燻魚 118

Smoked fish



凉拌海參 128

Sea cucumber with mild chili sauce



凉拌馬蘭頭 92

Chopped wild vegetables and bean curd



香菜和牛腩 168

Wagyu beef tongue with coriander



蔥油海蜇頭 148

Jelly fish in spring onion oil and cucumber



海珍
SEAFOOD
河饌

乾燒明蝦球 280
Braised prawns in sweet chili sauce



此菜是上海傳統風味名菜之一，要做出蝦仁潔白透亮、彈性脆爽、滑嫩潤口的口感，必須是有技術功底的大廚才可駕馭。本店選用正宗江蘇手剝河蝦仁滑炒而成，是本店特色明星菜之一。

蔥香泡椒脆蝦球 250

Crispy prawns with chili & spring onion



清炒河蝦仁 320

Stir-fried river shrimps

海參鱔糊 328

Braised sea cucumber and eel



野山蒜油爆蝦 250

Deep-fried prawns with wild garlic

油爆蝦是上海本幫名菜之一，如今在傳統基礎上增加了安徽的野山蒜，用200度的油溫，迅速的操作手勢烹製而成。成品殼脆裡嫩、鹹中微甜、香氣四溢、風味獨特。



海珍河饌

SEAFOOD

特式崧子魚 時價 (Market Price)

Deep-fried sweet and sour fish with pine nut

崧子魚是一道江南傳統名菜。此菜將魚去骨，經醃、炸、溜烹調技法而成。色澤紅亮、外層酥脆、魚肉鮮嫩、酸甜適中。





糖醋魚片 248

Deep-fried sliced fish glazed with sugar and vinegar

水煮魚片 320

Spicy fish, Sichuan style



椒鹽小黃魚 85 條Piece

(2條起 min 2 pcs)

Deep-fried baby yellow fish with salt and pepper



糟炒魚片 248

Wok-fried sliced fish in yellow wine



海珍 河饌

SEAFOOD

蔥香鮑魚撈麵 440 (4隻 Pieces)

Abalone and noodles in spring onion oil

這道菜是將老上海傳統風味小吃“蔥油開洋拌麵”和活鮮鮑相結合。用夜上海秘製醬汁烹製而成，用石器來盛裝上菜。上菜吱吱作響，肉質鮮嫩、醬香味濃、香氣四溢。





花雕蒸鱚魚 時價 (Market Price)
Steamed fresh water herring

龍鬚魚絲 390
Sauteed shredded mandarin fish



酒釀蒸銀雪魚 450 (3件 pieces)
Steamed cod with Huadiao wine & fermented rice



海珍 河饌

SEAFOOD

太雕蒸肉蟹 780
Steamed crab in Tai Diao wine





毛豆年糕醬炒蟹 790

Braised crab with rice cakes in bean paste



三鮮賽螃蟹 260

Scrambled egg white with crab meat and conpoy

清水大閘蟹味道鮮美，吃起來剝殼剔肉。雖然富有食趣，但是雙手染有腥味，又比較複雜麻煩，不大盡人意。本店大廚由此創製大閘蟹蒸後拆蟹肉，配上雞蛋清分別炒制，既便於食用，又帶有蟹形。此菜蟹粉鮮香、蛋清滑嫩、入口滋潤鮮美。



蟹粉釀蟹蓋 92 件/Piece

(2件起 min 2 pcs)

Baked stuffed crab shell

鮑 參 翅 燕

PREMIUM
SUN-DRIED
SEAFOOD



蔥燒遼參 490

Braised Guangdong sea cucumber with scallion



紅燒官燕 520 (1位 Person)

Braised bird's nest in brown sauce

蔥燒原條遼參 308 (1位 Person)

Braised whole Guangdong sea cucumber with scallion



花膠原條遼參 580 (1位 Person)

Braised whole Guangdong sea cucumber
with fish maw



魚香花膠筒 360

Braised fish maw with minced pork & Yu Xiang sauce



高湯火腫翅

Double-boiled superior shark's fin
consomme with chicken and ham

680 (1位 Person)

3680 (6位 Persons)

6500 (12位 Persons)

鮑魚絲炒粉皮 360

Sauteed bean jelly with abalone



紅燒排翅 680 (1位 Person)

Braised superior shark's fin in brown sauce

在品種繁多的魚翅菜中，紅燒排翅堪稱一味珍貴經典名菜。本店這一款菜銷經大廚精心烹製，具有翅糯、湯鮮、味美的特點。讓人心滿意足。

紅燒原隻鮑魚 390 (1隻 Piece)

Braised whole abalone in oyster sauce



雞鴨珍味

POULTRY

片皮鴨是一道漢族傳統名菜。用夜上海秘製佐料塗與生鴨上後掛爐烤製而成。色呈棗紅、鮮豔油亮、皮脆肉嫩、老少皆宜。

片皮烤鴨 650 (兩食 2 courses)

Whole roasted duck

- 香脆鴨皮 14-16 片連薄餅(不連肉)
crispy skin (14-16pcs) served with pancakes
- 銀芽炒鴨絲 sauteed shredded duck meat with bean sprouts



醬爆雞丁 208

Sauteed diced chicken in dark sauce



蝶餅樟茶鴨 250 (半隻 Half)

Camphor tea leaf smoked duck



崧子雞米叉子餅 208 (6件 Pieces)

Sauteed minced chicken
with pine nuts served with sesame pockets



脆皮炸子雞 290 (半隻 Half)

Crispy chicken



豬 牛 佳 餚

PORK & BEEF



紅燒原條牛肋排 430

Braised beef ribs with brown sauce

本店選用優質牛肋排，用傳統中式的烹調技法，小火慢燉加各種香料製作而成。具有色澤醬紅、酥爛軟糯、原汁原味的特點。是廣大食客喜愛的一款美味佳餚。



牛柳粒鍋巴卷 55 件Piece (2件起 min 2 pcs)
Crispy rice cones filling with diced beef



寧波肋骨 228
Baby ribs glazed with Zhengjiang black vinegar

孜然羊肋骨 388
Lamb ribs with cumin



蜜汁火方 55 件Piece (2件起 min 2 pcs)
Yunnan ham with honey sauce



蔥爆牛肉片 228
Stir-fried beef with scallions



豬牛佳餚

PORK & BEEF



濃雞湯單檔 208

Bean curd sheet rolls with
pork stewed in chicken broth

獨蒜紅燒肉 228

Braised pork belly and garlic in dark soy



鱈魚蒸肉墩 288

Steamed minced pork with cod fish



稻草扎肉 45 件Piece
(2件起 min 2 pcs)
Steamed pork belly wrapped
with fragrant leaves



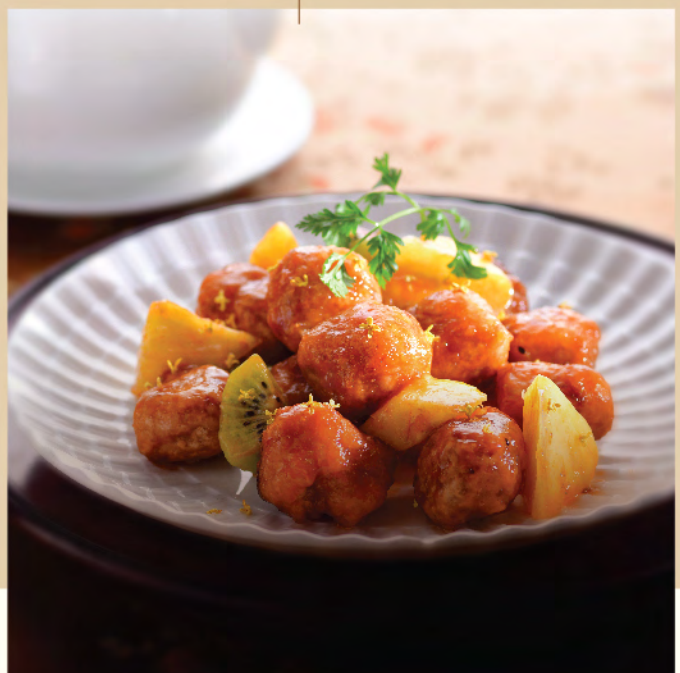
舌尖一把手 228

Deep fried pork knuckle with herbal flavor



醉香咕嚕肉 218

Sweet & sour pork with osmanthus



時蔬豆腐

VEGETABLE
& BEAN CURD

鮮百合炒甜豆 228

Sauteed green pea with fresh lily bulb



干戈菜花 208

Wok fried cauliflower and salted pork

番茄乾炒洋白菜 218

Sauteed cabbage with dried tomato



奶油津白 208

Braised Tianjin cabbage with cream sauce

火腿津白 218

Braised Tianjin cabbage with ham



野山菌小炒皇 208

Sauteed assorted mushrooms in soy

這款菜餚是由幾種不同的野山菌原料配製，經爆炒而成，具有色澤醬紅、鮮嫩香醇、營養豐富等特點。

雞火煮乾絲 208

Boiled shredded bean curd with chicken and ham



時蔬豆腐

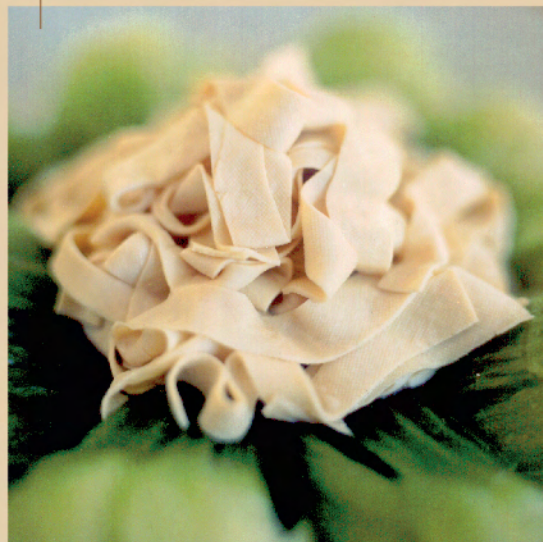
VEGETABLE
& BEAN CURD

乾煸竹筍四季豆 218
Sauteed string bean and bamboo shoot



麻婆豆腐 208
Braised spicy bean curd with minced pork & mushrooms

百頁棠菜 208
Braised Shanghai cabbage
with bean curd sheets





羊肚菌紅燒豆腐 228

Braised bean curd with morels



家常豆腐 208

Braised bean curd with sliced pork & mushrooms in spicy sauce

魚香茄子 208

Sauteed eggplant with sliced pork



砂鍋 SOUP 湯羹

泉水珊瑚魚頭 440 (半個 half)

Fish head soup

此菜在上海傳統菜——砂鍋大魚頭的基礎上改良提高的一款半湯半菜的創意菜。選用鮮活“胖頭魚”。魚頭煎透加泉水，魚身去皮去骨製成魚茸，加入芹菜、薑末做成珊瑚狀與魚頭用中火滾燒，湯濃汁醇，口味鮮美，讓人食慾大增。





上海腌篤鮮

Bamboo shoots,
salted pork and bean curd soup

88 (1位 Person)
320 (例 Standard)

酸辣湯

75 (1位 Person)
Hot and sour soup 268 (例 Standard)



砂鍋雲吞雞

Chicken and wonton soup

88 (1位 Person)
320 (例 Standard)



松茸燉響螺 148 (1位 Person)

Double-boiled matsutake and conch soup



主食 麵飯

RICE & NOODLES



上海炒年糕 220

Stir-fried rice cakes
with pork and vegetables

肉絲兩面黃 220

Crispy noodles with shredded pork

海鮮兩面黃 240

Crispy noodles with assorted seafood



八寶辣醬年糕 240

Shanghainese rice cake
with our chef's special sauce



上海粗炒麵 220

Sauteed Shanghai thick noodles in dark soy



砂鍋鹹肉菜飯 220

Steamed rice with vegetables and salted pork,
Shanghai style



嫩雞煨麵 78 (1位 Person)

Stewed soft noodles with chicken

擔擔麵 78 (1位 Person)

Dan dan noodles in peanut sauce



蔥油開洋拌麵 78 (1位 Person)

Noodles with spring onion and soy



上海點心

DIM SUM

鮮肉小籠包 92 (4件 Pieces)
Steamed pork dumplings

菜肉大餛飩 85 (1碗 Bowl)
Shanghainese wonton



素菜包 84 (4件 Pieces)
Steamed vegetable buns

花素蒸餃 84 (4件 Pieces)
Steamed vegetable dumplings



上海點心

DIM SUM

上海生煎包 92 (4件 Pieces)
Pan-fried pork buns





蘿蔔絲酥餅 60 (2件 Pieces)
Crispy turnip cakes

蔥油餅 88 (2件 Pieces)
Spring onion pancakes



鮮肉鍋貼 88 (4件 Pieces)
Pan-fried pork dumplings



上海春卷 88 (4件 Pieces)
Shanghainese spring rolls





固定收費 FIXED CHARGE

泡菜	side dish	\$25	1碟 plate
中國茗茶/熱開水	chinese tea / hot water	\$20	1位 person

其他收費 OTHERS CHARGE

切餅費	cut cake fee	\$28	1位 person
餐酒開瓶費	corkage of wine	\$300	1瓶 bottle
烈酒開瓶費	corkage of spirit	\$500	1瓶 bottle