其它收費
OTHER CHARGE

開瓶費 corkage	每瓶 per bottle	500
烈酒開瓶費 corkage for spirit	每瓶 per bottle	1000

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。
夜上海師傅們更蒐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，
品嘗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.

風味前菜
STARTERS

燻魚是上百年歷史的一款經典上海冷菜，自古至今都是屈指可數的冷菜首選。夜上海將傳統的原料青魚用高溫油鍋將其炸酥，趁熱倒入事先兌好的秘制燻魚鹵汁中，使滋味迅速滲入其中，并趁熱裝盤食用。菜品外酥里嫩、咸甜鮮香、風味獨特。

老上海燻魚 420
Smoked fish

蒜茸拌脆瓜 200
Garlic cucumber

梅汁小番茄 200
Cherry tomato in plum sauce

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，經腌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。

風味醬蘿蔔 220
Braised dried turnip in sweet soy

十八鮮 220
Potpourri of eighteen vegetables

古法煙鴨蛋 60 (1隻 Piece)
Tea leaf smoked egg

醋椒野生木耳 220
Black fungus in vinegar sauce

另加一服務費。subject to 10% service charge　圖片僅供參考，出品以實物為準。all photos are for reference only

風味前菜
STARTERS

皮蛋酸薑 200

Thousand year eggs
with pickled ginger

桂花糯米糖藕 320

Stuffed lotus root with sticky rice
in osmanthus syrup

江南脆鱔 320

Crispy eel

梅子酒香蝦 420

Plum wine marinated shrimps

椒麻鵝掌 420

Braised goose web in hot and spicy sauce

棠菜牛舌 580

Sliced beef tongue with crispy bean curd

煙燻小黃魚 280 (1條 Piece)

Smoked yellow fish

另加一服務費。subject to 10% service charge　圖片僅供參考，出品以實物為準。all photos are for reference only

風味前菜
STARTERS

蔥油海蜇頭 380
Jelly fish
in spring onion oil and cucumber

四喜烤麩 220
Wheat gluten
with bamboo shoot & ginkgo nuts

陳皮糖醋排骨 380
Sweet & sour spare ribs

鎮江肴肉 320
Pork terrine
served with Zhenjiang vinegar

醉雞是江浙沪地區傳統的名菜，酒香濃郁的花雕酒，浸著滑嫩的雞肉。醉雞它以花雕酒作為調料，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。

花雕醉雞 460
Drunken chicken

素燒鵝是仿葷素食的代表菜之一。本店選用浙江富陽的傳統特產－－水鄉豆腐衣和東北的冬菇，烹製獨特，經鹵、蒸、晾、炸、切等一系列工藝製作而成。突破了傳統素鴨的口感，表皮酥脆、咸中微甜、口味鮮香，提升了素燒鵝的檔次和口感。

脆皮素燒鵝 220
Crispy bean curd skin rolls
with vegetable

另加一服務費。subject to 10% service charge　圖片僅供參考，出品以實物為準。all photos are for reference only

海珍河饌
SEAFOOD

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。

清炒河蝦仁 880
Stir-fried river shrimps

毛豆年糕醬炒蟹 時價 market price
Braised crab with rice cakes in bean paste

糖醋魚片 680
Deep-fried fish slices
with sweet and sour sauce

油浸筍殼魚 時價 market price
Deep-fried marble goby fish
with scallion soy

另加一服務費。subject to 10% service charge　圖片僅供參考，出品以實物為準。all photos are for reference only

海珍河饌
SEAFOOD

椒鹽小黃魚
Pan-fried yellow fish with spicy salt

560 (2條 Pieces)

香烤銀鱈魚 480 (1件 Piece)
Baked silver cod with scallion

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。本店大廚由此創制大閘蟹蒸後拆蟹肉，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
Baked stuffed crab shell

760 (2隻 Pieces)

花雕蒸鰣魚 3280 (半條 Half)
Steamed fresh water herring

另加一服務費。subject to 10% service charge　圖片僅供參考，出品以實物為準。all photos are for reference only

海珍河饌 SEAFOOD

上湯焗波士頓龍蝦 時價 market price
(加伊麵+200)

Baked Boston lobster in superior soup
(with noodles +200)

糟溜魚片 680

Wok-fried sliced fish
in yellow wine sauce

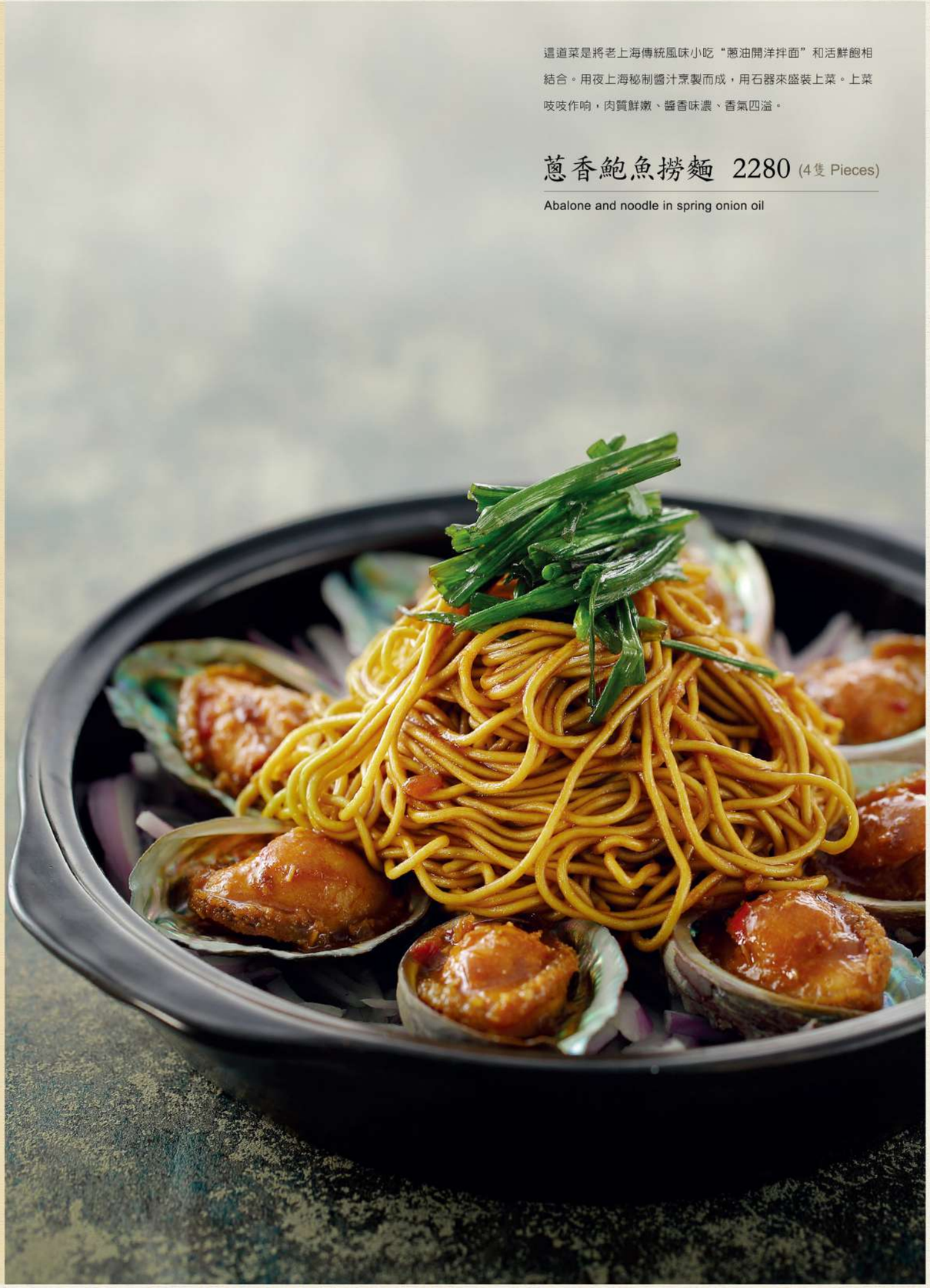
太雕蒸肉蟹 時價 market price

Steamed green crab with egg
in tai diao sauce

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

蔥香鮑魚撈麵 2280 (4隻 Pieces)

Abalone and noodle in spring onion oil



另加一服務費。subject to 10% service charge　圖片僅供參考，出品以實物為準。all photos are for reference only

海珍河饌
SEAFOOD

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

特式松子魚 1880
Deep-fried fish with sweet and sour sauce

龍鬚滑魚絲 980
Sauteed shredded
mandarin fish served with vinegar

水煮魚片 980
Spicy fish slices “Sichuan” style

水煮牛 1080
Spicy beef slices “Sichuan” style

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。成品殼脆里嫩、咸中微甜、香氣四溢、風味獨特。

野山蒜油爆蝦 780
Deep-fried prawns with wild garlic

另加一服務費。subject to 10% service charge　圖片僅供參考，出品以實物為準。all photos are for reference only

鮑參翅燕 PREMIUM SUN-DRIED SEAFOOD

蔥燒原條遼參 1680 (1位 Person)

Braised whole guandong sea cucumber

蠔皇原隻鮑魚 1680 (1只 Piece)

Braised whole abalone in oyster sauce

高湯火腿翅 2280 (1位 Person)

Double-boiled superior shark's fin consomme

原條蝦粉大烏參 1880

Braised whole sea cucumber with shrimp roe

蠔皇南非24頭乾鮑 2880

Braised dried abalone in oyster 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。本店這一款菜肴經大廚精心烹製，具有翅糯、湯鮮、味美的特點。讓人心滿意足。

紅燒排翅 2080 (1位 Person)

Braised superior shark's fin in brown sauce

蔥燒海參 1580

Braised sea cucumber with scallion

紅燒官燕 1580 (1位 Person)

Braised bird's nest in brown sauce

另加一服務費。subject to 10% service charge　圖片僅供參考，出品以實物為準。all photos are for reference only

雞鴨珍味 POULTRY

片皮鴨是一道漢族傳統名菜。用夜上海秘製佐料涂於生鴨上後掛爐烤制而成。色呈棗紅，鮮艷泊亮，皮脆肉嫩，老少皆宜。

片皮烤鴨（二吃）2880
Roasted duck (2 courses)

片皮烤鵝（二吃）4880
Roasted goose (2 courses)

一吃 1st course — 片皮鴨/鵝捲餅
Duck/goose skin wrapped with pancake

二吃 2nd course — 鴨/鵝皮帶肉配生菜葉
Duck/goose skin with meat served with lettuce

三吃可選

①（二擇一）	蘿蔔鴨架湯 Duck broth with turnip soup	680
	鹹香炒鴨架 Sauteed duck bone with pepper salt	580
②（二擇一）	功夫鴨粥 Duck congee	680
	五彩炒鴨絲 Sauteed shredded duck with vegetables	580
③	粢飯糕（預定） Deep-fried rice cake	580

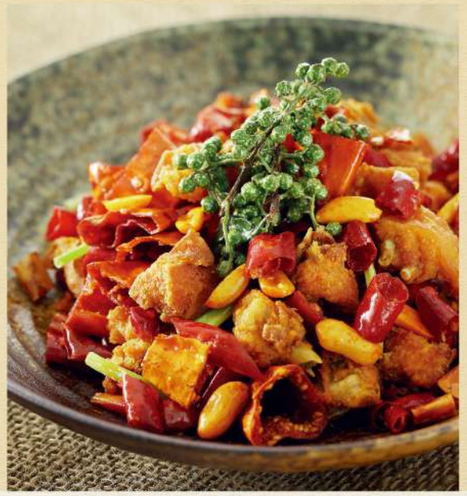
＊ 請提前3天預訂
Please order 3 days in advance

松仁雞米叉子餅 660
Sauteed minced chicken with pine nuts served with sesame pockets

香酥鴨 820
配捲餅或荷葉餅 (半隻 Half)

Crispy duck served with pancake or bun

香酥辣子雞 580
Sauteed diced chicken with dried chili and peanuts



富貴雞 2680 (1隻 Piece)
Bagger's chicken

脆皮蒜香雞 880 (半隻 Half)
Crispy garlic chicken

＊ 請提前3天預訂
Please order 3 days in advance

另加一服務費。subject to 10% service charge　圖片僅供參考，出品以實物為準。all photos are for reference only

豬牛佳肴
PORK & BEEF

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。

紅燒原條美國牛肋排 2480 (5片 Pieces)

Braised US beef ribs with brown sauce

蔥爆美國牛肉 880

Stir-fried US beef with scallion

黑椒珍菌美國牛肉粒 1080

Sauteed US beef cubes
and mushrooms with black pepper sauce

風味豬肋排 640 (4件 Pieces)

Baby ribs glazed
with zhengjiang black vinegar

蒜香焗骨 640 (4件 Pieces)

Deep-fried pork rib with garlic

另加一服務費。subject to 10% service charge　圖片僅供參考，出品以實物為準。all photos are for reference only

豬牛佳肴
PORK & BEEF

此菜是在上海本幫菜紅燒肉的基礎上改良提升。取用優良五花肉切塊。用粽葉包紮，加大量花雕酒及調味慢火燉至入味，此菜肉質酥爛、上口不膩、粽香濃郁，是一道很受食客喜愛的美食。

粽葉扎肉 200 (1件 Piece)

Steamed pork belly wrapped
with fragrant leaves

外婆紅燒肉 620

Braised pork with bamboo shoots

回鍋肉捲餅 560

Sauteed sliced pork with cabbage and green pepper
served with pancakes

樓外樓東坡肉 380 (1件 Piece)

Braised pork belly in dark soy “Dong Po” style

揚州清燉蟹粉獅子頭 420

Braised pork ball with crabmeat

另加一服務費。subject to 10% service charge　圖片僅供參考，出品以實物為準。all photos are for reference only

時蔬 VEGETABLE & BEAN CURD 豆腐

銀杏百合炒蘆筍 480
Sauteed ginkgo & lily bulb with asparagus

魚香茄子 420
Sauteed eggplant
with minced pork
in sweet chili vinegar

雞火煮干絲 480
Boiled shredded bean curd
with chicken and ham

火腿津白 460
Braised tianjin cabbage
with ham

清炒時蔬 360
Sauteed seasonal vegetable

這款菜餚是由几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。

野山菌小炒皇 480
Sauteed assorted mushroom in soy

另加一服務費。subject to 10% service charge　圖片僅供參考，出品以實物為準。all photos are for reference only

時蔬 VEGETABLE & BEAN CURD 豆腐

蛤蜊絲瓜炒木耳 480

Sauteed clams, luffa and black fungus

家常豆腐 460

Braised bean curd
with sliced pork & mushrooms
in spicy sauce

清炒大豆苗 460

Sauteed bean sprouts

青青時蔬豆腐衣 480

Sauteed green vegetable with bean curd skin

唐菜炒雙菇 420

Sauteed seasonal vegetable
with mushrooms

麻婆豆腐 460

Braised spicy bean curd
with minced pork and mushrooms

干煸竹筍四季豆 420

Sauteed string bean and bamboo shoot

另加一服務費。subject to 10% service charge　圖片僅供參考，出品以實物為準。all photos are for reference only

砂鍋 SOUP 湯羹

腌篤鮮是一款地地道道的上海風味湯菜。"腌"指咸豬肉，"鮮"指新鮮豬肉，"篤"指用小火滾燒豬肉時所發出的聲音，故名。此菜咸肉與鮮肉同燒，春筍清香嫩脆、湯味鮮美異常，讓人食後久久難忘。

上海腌篤鮮

800 (例 Standard)
220 (1位 Person)

Bamboo shoots, salted pork and bean curd 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。

泉水珊瑚魚頭

Fish head soup

1280 (半個 Half)

火膧津白燉土雞

Double-boiled chicken soup with Tianjin cabbage

2280 (1隻 Piece)
1280 (半隻 Half)

鮮魚羹

Fish broth with ham & fresh mushrooms

780 (例 Standard)
220 (1位 Person)

淮杞雞燉響螺

Double-boiled conch
with chicken & lycium chinese

480 (1位 Person)

火膧雞花膠燉鮑魚

Double-boiled chicken soup
with fish maw and abalone

1280 (1位 Person)

另加一服務費。subject to 10% service charge　圖片僅供參考，出品以實物為準。all photos are for reference only

主食麵飯

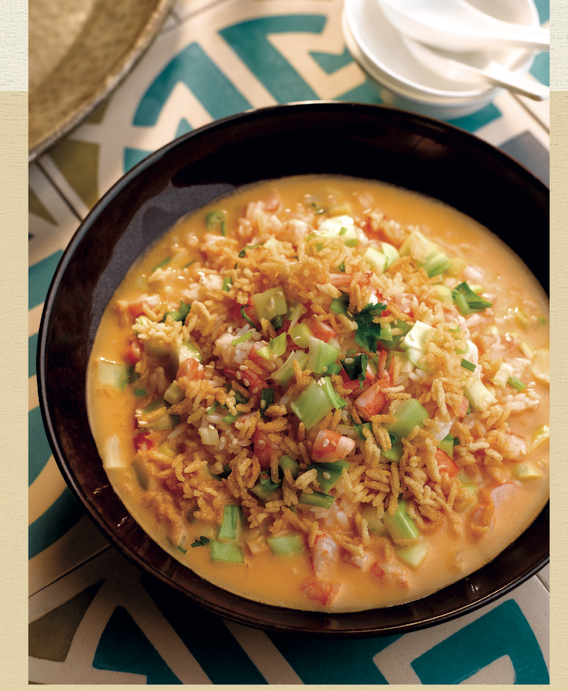
RICE & NOODLES

揚州炒飯 620

Fried rice, yangzhou style

砂鍋鹹肉菜飯 420

Steamed rice with vegetables
and salted pork, Shanghai style



海鮮湯泡鴛鴦米飯 1280

Crispy and steamed rice served
in seafood consomme

雪菜黃魚麵 260 (1位 Person)

Noodles with yellow fish and salted vegetables

上海炒年糕 480

Stir-fried rice cakes
with pork and vegetables

蔥油開洋拌麵 180 (1位 Person)

Noodle in spring onion oil

嫩雞煨麵 180 (1位 Person)

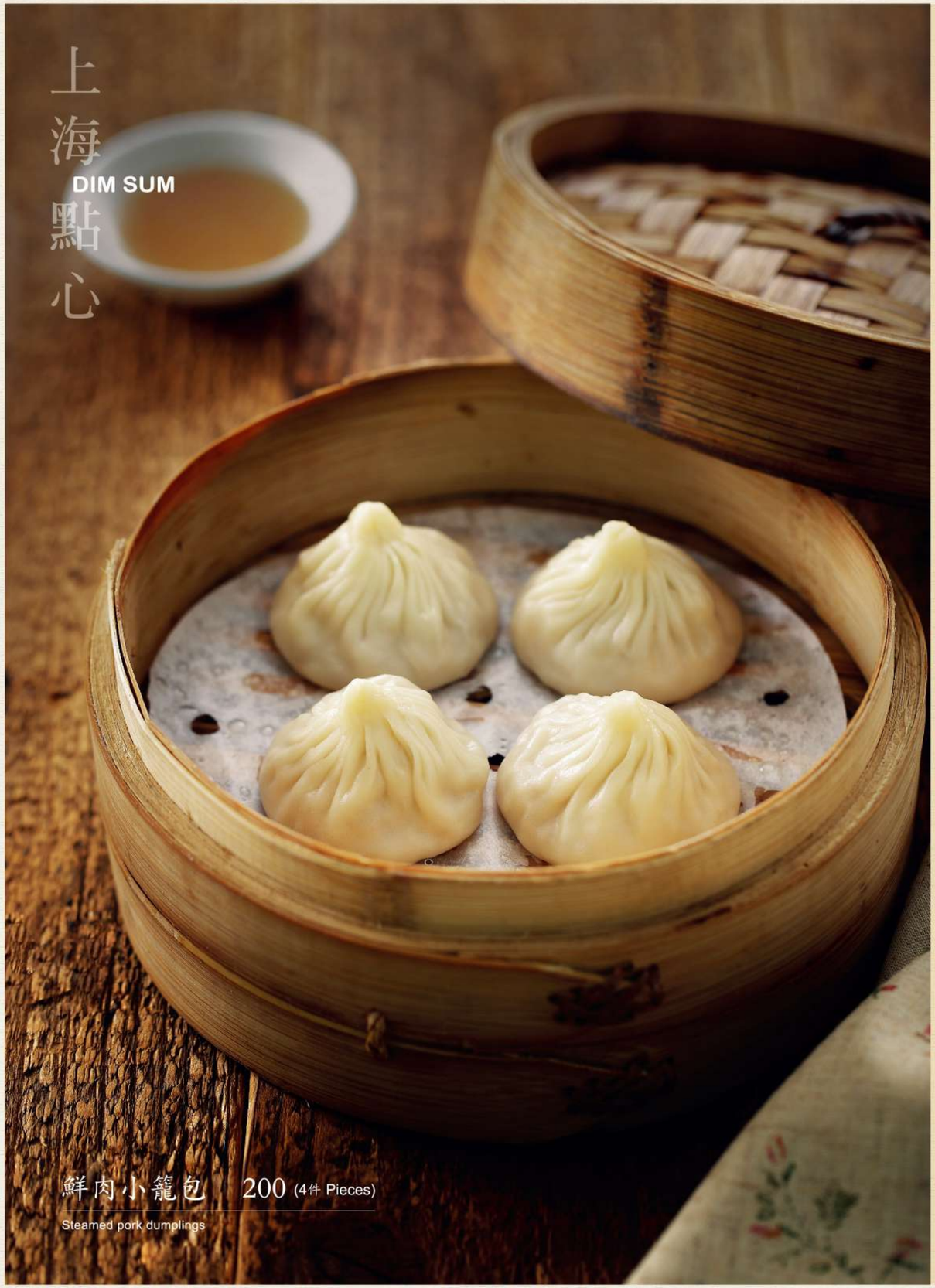
Stewed soft noodle with chicken

上海粗炒麵 420

Sauteed shanghai thick noodles
in dark soy

另加一服務費。subject to 10% service charge　圖片僅供參考，出品以實物為準。all photos are for reference only

上海點心
DIM SUM



鮮肉小籠包 200 (4件 Pieces)
Steamed pork dumplings

香菌素菜包
Steamed vegetable buns
200 (4件 Pieces)

紅油抄手
Poached wonton in hot and spicy sauce
280 (6件 Pieces)

花素蒸餃
Steamed vegetable dumplings
200 (4件 Pieces)

菜肉大餛飩
Shanghainese wonton
280 (6件 Pieces)

另加一服務費。subject to 10% service charge　圖片僅供參考，出品以實物為準。all photos are for reference only

上海點心 DIM SUM

黃橋燒餅 280 (4件 Pieces)

Baked pork pastries

上海生煎包 320 (4件 Pieces)

Pan-fried pork buns

蘿蔔絲酥餅 200 (2件 Pieces)

Crispy turnip cakes

蔥油餅 160 (1件 Piece)

Spring onion pancake

鮮肉鍋貼 220 (4件 Pieces)

Pan-fried pork dumplings

時蔬春卷 210 (3件 Pieces)

Shanghainese spring rolls

另加一服務費。subject to 10% service charge　圖片僅供參考，出品以實物為準。all photos are for reference only