

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

精選十人桌菜 \$28,800+10%
Combo Meal for 10 Pax \$28,800 + 10%

江南八前菜 Appetizers

江南脆鱈 crispy eel
椒麻鵝掌 braised goose web in hot and spicy sauce
梅子酒香蝦 plum wine marinated shrimps
花雕醉雞 drunken chicken
皮蛋酸薑 thousand years egg with pickled ginger
老上海醬黃瓜 marinated cucumber in soy «Shanghai» style
四喜烤麩 wheat gluten with bamboo shoots and ginkgo nuts
十八鮮 potpourri of eighteen vegetables

主菜 The Mains

花生芡實圓手湯 pig tortter soup with peanuts & gorgon fruits
杭式尖椒炒帶子 sautéed scallop with sweet green pepper
蟹粉灌湯蝦球 deep-fried prawn balls stuffed with crab roe
麻油龍虎斑 steamed garoupa in sesame oil
脆皮蒜香雞 crispy garlic chicken
腐竹羊腩煲 stewed lamb brisket with bean curd stick
火腿津白 braised Tianjin cabbage with ham
特製流沙包 salted egg yolk custard buns
黃橋燒餅 baked pork pastries

特式甜品 Dessert

杏仁露小丸子 mini glutinous rice ball in almond cream

江南八前菜 Appetizers

老上海燻魚 smoked fish
棠菜牛舌 sliced beef tongue with crispy bean curd
口水雞 spicy chicken «Sichuan» style
鎮江肴肉 sliced pork terrine served with Zhenjiang vinegar
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
醋椒野生木耳 black fungus in vinegar sauce

主菜 The Mains

火腫雞北菇燉鮑魚湯 double-boiled chicken soup with abalone, mushroom and ham
豌豆蝦仁 stir-fried river shrimps with peas
蟹粉蟹肉海虎翅 stir-fried crab roe and crab meat with shark fin
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 wine
粽葉札肉 steamed pork belly wrapped with fragrant leaves
銀杏百合蘆筍 sautéed asparagus with ginkgo & lily bulbs
招牌生煎包 pan-fried pork buns

特式甜品 Dessert

酒釀芝麻湯丸 black sesame dumplings in fermented rice soup

精選十人桌菜 \$38,800+10%**Combo Meal**
for 10 Pax \$38,800 +10%



江南八前菜 Appetizers

- 江南脆鱈 crispy eel
- 口水雞 spicy chicken «Sichuan» style
- 棠菜牛舌 sliced beef tongue with bean curd
- 陳皮糖醋排骨 sweet and sour spare rib
- 老上海醬黃瓜 marinated cucumber in soy «Shanghai» style
- 梅汁小番茄 cherry tomato in plum sauce
- 古法煙鴨蛋 tea leave smoked egg
- 十八鮮 potpourri of eighteen 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
- 椒鹽紅糟鯧魚 pan-fried pom fret with spicy salt
- 紅燒原條牛肋排 braised beef ribs with brown sauce
- 青青時蔬豆腐衣 sautéed green vegetable with bean curd skin
- 蘿蔔絲酥餅 crispy turnip cakes

特式甜品 Dessert

- 杏汁燉雪蛤 double-boiled hasma in almond cream