

涼菜

太雕酒醉雞  
鎮江肴肉  
古法煙鴨蛋  
蒜茸拌脆瓜

STARTERS

"Drunken" chicken  
Sliced pork terrine served with black vinegar  
Tea leaf smoked egg  
Garlic cucumber

湯

上海醃篤鮮

SOUP

Bamboo shoots, salted pork and bean curd soup

主菜

金沙蝦球脆鍋巴  
龍鬚魚絲  
蝶餅樟茶鴨  
火腿津白

MAINS

Sautéed prawns & rice cracker with salted egg yolk  
Sautéed shredded fish  
Camphor tea leaf smoked duck  
Braised Tianjin cabbage with Jinhua ham

點心

花素蒸餃

DIM SUM

Steamed vegetable 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)

**\$1,680 四位用 (FOR 4 PAX)** (原價ORIGINAL PRICE \$1,980)

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

涼菜

風味醬蘿蔔  
江南脆鱈  
鎮江肴肉  
蔥油海蜇頭

STARTERS

Braised dried turnip in sweet soy  
Crispy eel  
Sliced pork terrine served with Zhenjiang black vinegar  
Jelly fish in spring onion oil and cucumber

湯

松茸燉響螺湯

SOUP

Double-boiled conch with matsutake mushrooms

主菜

野山蒜油爆蝦  
魚香花膠筒  
特式崧子魚  
惹味牛柳粒配叉子餅  
金華腿茸大煮乾絲

MAINS

Deep-fried prawns with wild garlic  
Braised fish maw with minced pork and yu xiang sauce  
Deep-fried sweet and sour fish with pine nuts  
Sautéed tender beef served with sesame pockets  
Boiled shredded bean curd with shrimps ,vegetables and 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

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**\$2,880 六位用 (FOR 6 PAX)** (原價ORIGINAL PRICE \$3,980)

另加一服務費 Subject to 10% service charge

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