

前菜

太雕酒醉雞
蔥油海蜇頭
風味醬蘿蔔
古法煙鴨蛋
鎮江肴肉

STARTERS

"Drunken" chicken
Jellyfish in spring onion oil and cucumber
Braised dried turnip in sweet soy
Tea leaf smoked egg
Pork terrine with Zhenjiang vinegar

湯

原盅雲吞雞湯

SOUP

Wonton and chicken soup

主菜

野山蒜原隻大明蝦
特式崧子魚
蟹粉釀蟹蓋
干戈豚肉菜花

MAINS

Deep-fried king prawns with wild garlic
Deep-fried sweet and sour fish with pine nuts
Baked stuffed crab shell
Wok-fried cauliflower and sliced pork

點心

蘿蔔絲酥餅

DIM SUM

Crispy turnip cake

甜品

夜上海特色甜品

DESSERT

Yè Shanghai signature dessert

**升級至原盅火腩翅或紅燒排翅, 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)

\$498 / 位 PER PERSON (原價ORIGINAL PRICE \$680)

2位起 MIN 2 PERSONS

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

前菜

甜辣醬油海螺
陳皮糖醋排骨
太雕酒醉雞
蔥油海蜇頭
古法煙鴨蛋

STARTERS

Sweet and sour spare ribs
Braised dried turnip in sweet soy
Jelly fish in spring onion oil and cucumber
Tea leaf smoked egg
"Drunken" chicken

湯

松茸燉響螺湯

SOUP

Double-boiled conch with matsutake mushrooms

主菜

蔥燒原條遼參
清炒河蝦仁
龍鬚魚絲
蟹粉釀蟹蓋
火腿津白

MAINS

Braised whole sea cucumber with scallion
Stir-fried river shrimps
Sautéed shredded mandarin fish
Baked stuffed crab shell
Braised Tianjin cabbage with Jinhua 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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Babich Black Label, Sauvignon Blanc, New Zealand for \$388 only (original price \$550)

\$780 / 位 PER PERSON (原價ORIGINAL PRICE \$950)

2位起 MIN 2 PERSONS

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