



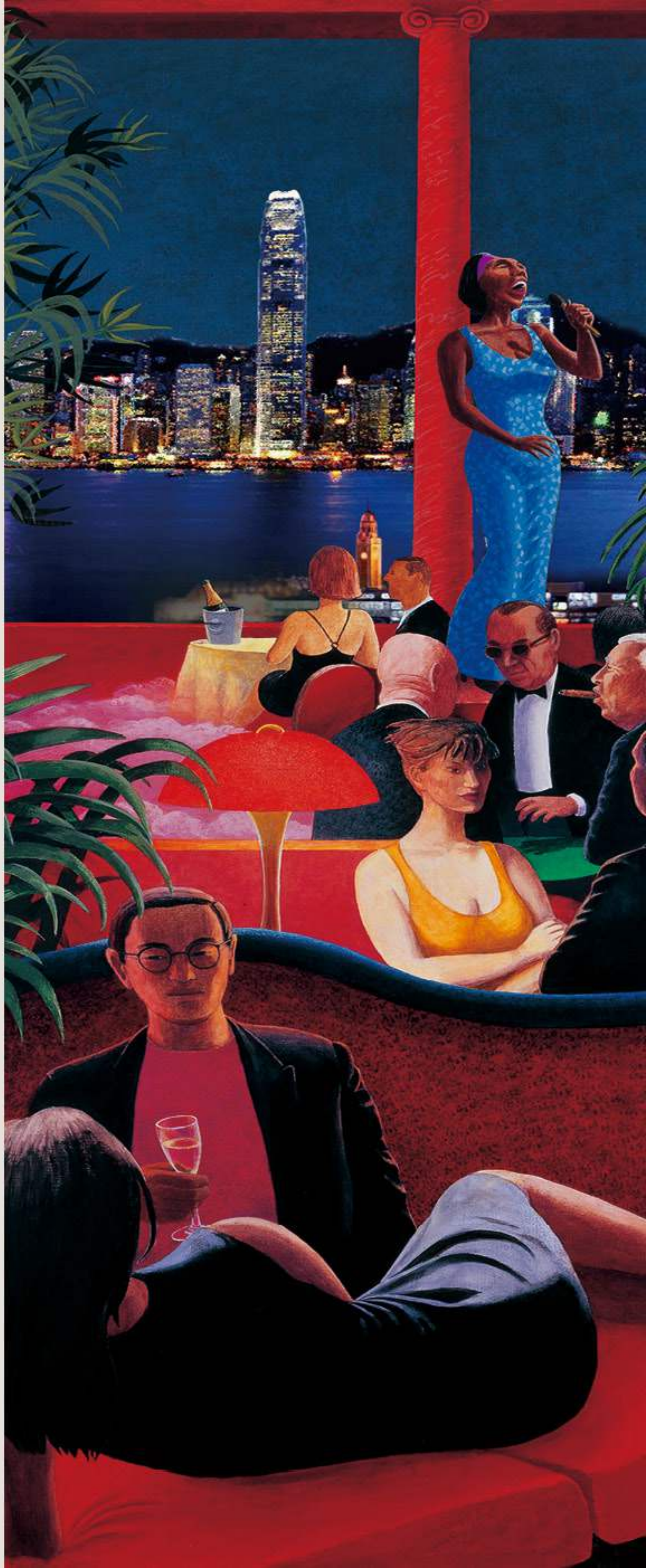
上海——這片融會文化及時尚品味的都市，以蘇、浙、滬名菜譽滿天下，其經典菜式早已馳名中外。夜上海以鮮美材料，精巧的烹飪廚藝，重新演繹一系列上海名菜。

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.



# 風味前菜

| STARTERS |



江南脆鱧

138

Crispy eel



風味醬蘿蔔

88

Turnip in sweet soy 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，經分別醃、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

32 1隻/pc

Tea leaf smoked duck egg



牛油果素鴨卷

108

Bean curd skin rolls with avocado



醋椒野生木耳

88

Black fungus in vinegar sauce

## 風味前菜

STARTERS



### 陳皮糖醋排骨

98

Sweet and sour spare ribs

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。本店在傳統技藝的基礎上，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。



### 甜辣醬油海花螺

138

Sea whelk with sweet and hot sauce



### 棒棒雞

88

Shredded chicken with  
bean jelly in peanut sauce



## 花雕醉雞

Huadiao wine marinated  
"drunken" chicken

128

醉雞是江浙滬地區傳統的名菜，花雕酒香氣濃郁，浸潤滑嫩的雞肉。醉雞以花雕酒作為調料，不但能去腥、解膩、添香、增鮮，還兼具易消化、好吸收的特點。因此，花雕醉雞成了本店獨具風味的特色冷菜之一。



## 鎮江肴肉

Sliced pork terrine served with  
Zhenjiang black vinegar

98



## 蒜蓉拌脆瓜

Garlic cucumber

88

# 風味前菜

STARTERS



弄堂燻魚

118

Smoked fish



蒜泥白肉

96

Sliced pork served with garlic



子薑皮蛋豆腐

92

Young ginger, preserved egg, tofu



### 酒糟門窗

118

Marinated pork tongues in  
fermented rice wine



### 蔥油海蜇頭

160

Jellyfish in spring onion oil  
and cucumber



### 涼拌馬蘭頭

96

Chopped wild vegetables  
and bean curd

# 海珍河饌

| SEAFOOD |

## 特色松子魚

Deep-fried sweet and sour fish with pine nuts

時價 Market price

松子魚是一道江南傳統名菜。此菜將魚去骨，經醃、炸、溜等技法烹調而成。成品色澤紅亮、外層酥脆、魚肉鮮嫩、酸甜適中。





### 海參鱔糊

328

Braised sea cucumber and eel



### 糖醋魚片

248

Deep-fried sliced fish glazed with sugar and vinegar



### 椒鹽小黃魚

85 條/pc

Deep-fried baby yellow fish with salt and pepper  
(2條起 min 2pcs)



### 薑蔥爆魚條

268

Deep-fried fish strips with ginger and scallion

# 海珍河饌

| SEAFOOD |

## 花雕蒸鱈魚

Steamed fresh water herring

時價 Market price





### 酸菜魚 320

Braised fish fillet with pickled vegetables



### 蔥香鮑魚撈麵 440 4隻 / pcs

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。

## 海珍河饌

SEAFOOD



酒釀蒸銀鱈魚 450 3件 / pcs  
Steamed cod with Huadio wine and fermented rice



龍鬚魚絲 360  
Sautéed shredded mandarin fish

乾燒明蝦球

Braised prawns in sweet chili sauce

280



# 海珍河饊

SEAFOOD



## 清炒河蝦仁

350

Stir-fried river shrimps

此菜是上海傳統風味名菜之一，要做出蝦仁潔白透亮、彈牙脆爽、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 and spring onion



## 野生蒜油爆蝦

260

Deep-fried prawns with wild garlic

油爆蝦是上海本幫名菜之一，如今在傳統風味的基礎上增加了安徽的野生蒜，用攝氏200度的油溫，以快速的手法烹製而成。成品外脆內嫩、鹹中微甜、香氣四溢、風味獨特。

太雕蒸肉蟹

Steamed crab in Taidiao wine

780



## 海珍河饌

SEAFOOD



### 毛豆年糕醬炒蟹 780

Braised crab with rice cakes in bean paste



### 蟹粉釀蟹蓋

Baked stuffed crab shell

92 件 / pc

(2件起 min 2pcs)

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。本店大廚因此創製大閘蟹蒸後拆蟹肉，配上雞蛋清分別炒製，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。



### 三鮮賽螃蟹

Scrambled egg white with crab meat and conpoy

260

# 鮑參翅燕

| PREMIUM SUN-DRIED SEAFOOD |

## 花膠原條遼參

Braised whole Guandong sea cucumber with fish maw

580 位 / pax



# 鮑參翅燕

| PREMIUM SUN-DRIED SEAFOOD |

## 魚香花膠筒

Braised fish maw with minced pork and Yu Xiang sauce

360





### 鮑汁燜花膠

Braised fish maw in abalone sauce

388 位 / pax



### 蔥燒原條遼參

Braised whole Guandong sea cucumber with scallion

308 位 / pax



### 蔥燒遼參

Braised Guandong sea cucumber with scallion

490

## 鮑參翅燕

PREMIUM SUN-DRIED SEAFOOD



### 紅燒排翅

Braised superior shark's fin in brown sauce

720 位 / pax

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



### 高湯火腩翅

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

720 位 / pax

3800 6位 / pax

6800 12位 / pax



### 紅燒官燕

Braised bird's nest in brown sauce

480 位 / pax



鮑魚絲炒粉皮

360

Sautéed bean jelly with abalone



紅燒原隻鮑魚

390 隻 / pc

Braised whole abalone in oyster sauce

# 雞鴨珍味

| POULTRY |

片皮鴨是一道傳統漢族名菜。  
將夜上海秘製佐料均勻塗抹於生鴨後，  
掛爐烤製而成。  
成品色呈栗紅、鮮艷油亮、  
皮脆肉嫩，風味老少皆宜。

## 片皮烤鴨 (兩食 2 courses)

Whole roasted duck

650

### 第一食 - 香脆鴨皮

14-16 片連薄餅 (不連肉)

Crispy skin (14-16 pieces)  
served with pancakes

### 第二食 - 銀芽炒鴨絲

Sautéed shredded duck meat  
with bean sprouts





**蝶餅樟茶鴨** 250 半隻 / half  
Camphor tea leaf smoked duck



**醬爆雞丁** 208  
Sautéed diced chicken in dark sauce



**脆皮炸子雞** 310 半隻 / half  
Crispy chicken



**松子雞米 叉子餅** 208 6件 / pcs  
Sautéed minced chicken with pine nuts served with sesame pockets

# 豬牛佳餚

| PORK & BEEF |

## 紅燒原條牛肋排

Braised beef ribs with brown sauce

440

本店選用優質牛肋排，以傳統中式烹調技法小火慢燉，佐以多種香料精製而成。  
成品色澤醬紅，口感酥爛軟糯，保留原汁原味，  
是廣受食客喜愛的一道美味佳餚。





### 蜜汁火方

55 件 / pc (2件起 min 2pcs)

Yunnan ham with honey sauce



### 牛柳粒鍋巴卷

55 件 / pc (2件起 min 2pcs)

Crispy rice cones filled with diced beef

### 素八寶辣醬 鍋巴卷

55 件 / pc (2件起 min 2pcs)

Crispy rice cones filled with mixed veggies in hot sauce



### 寧波肋骨

228

Baby pork ribs glazed with Zhenjiang black vinegar

豬牛佳餚  
PORK & BEEF



孜然羊肋骨

388

Lamb ribs with cumin



橙香脆皮牛小排

380 6件 / pcs

Crispy beef short ribs in orange-flavored sauce



水煮牛肉

308

Braised beef in red chili broth



百頁結紅燒肉

228

Braised pork in brown sauce with bean curd sheets

豬牛佳餚  
PORK & BEEF



荷葉餅夾肉

45 件 / pc (2件起 min 2pcs)

Braised pork in brown sauce served with lotus leaf-shaped pancake



濃雞湯單檔

228

Stewed bean curd sheet rolls with pork in chicken broth



鱈魚蒸肉墩

288

Steamed minced pork with cod fish



### 舌尖一把手

228

Deep-fried pork knuckle with  
herbal flavor



### 醉香咕嚕肉

218

Sweet and sour pork with osmanthus

# 時蔬豆腐

| VEGETABLE & BEAN CURD |

## 繁花似錦

Sautéed lotus root with yams and fungus

228





山珍野菌炒麗江臘肉 280

Sautéed mixed wild fungus with Yunnan bacon



鮮百合炒甜豆 238

Sautéed green peas with fresh lily bulb



干戈菜花 208

Wok-fried cauliflower



雞火煮乾絲 208

Boiled shredded bean curd with chicken and ham

## 時蔬豆腐

VEGETABLE & BEAN CURD



火腿津白 218

Braised Tianjin cabbage with ham

奶油津白 208

Braised Tianjin cabbage with cream sauce



乾煸竹筍四季豆 228

Sautéed string beans and bamboo shoots



百葉小棠菜 208

Braised baby bok choy with bean curd sheets



魚香茄子 208

Sautéed eggplant with sliced pork



### 羊肚菌紅燒豆腐

238

Braised bean curd  
with morels



### 麻婆豆腐

218

Braised spicy bean curd with  
minced pork and mushrooms



### 宮保豆腐

208

Kung Pao tofu

# 砂鍋湯羹

| SOUP |

## 泉水珊瑚魚頭

Fish head soup

440 半個 / half

此菜由上海傳統名菜「砂鍋大魚頭」改良提升而來，是一款半湯半菜的創意佳餚。  
選用鮮活「胖頭魚」：先將魚頭煎透，加入泉水；魚身則去皮去骨，製成魚茸，  
並混入芹菜、薑末，塑為珊瑚狀。隨後與魚頭一同以中火滾燒，至湯汁濃醇。  
成品口味鮮美，令人食慾大增。





### 陳皮花膠鴨絲羹

188 位 / pax

Fish maw and shredded duck  
with tangerine peel soup



### 松茸燉響螺

148 位 / pax

Double-boiled matsutake and conch soup



### 上海醃篤鮮

88 位 / pax

Bamboo shoots, salted pork,  
and bean curd soup

320 例 / standard



### 砂鍋雲吞雞

88 位 / pax

Chicken and wonton soup

320 例 / standard



### 酸辣湯

75 位 / pax

Hot and sour soup

268 例 / standard

# 主食麵飯

| RICE & NOODLES |



## 上海炒年糕

220

Stir-fried rice cakes with pork and vegetables



## 金蒜海鮮粒炒飯

230

Golden garlic seafood fried rice



## 海鮮兩面黃

240

Crispy noodles with assorted seafood



## 上海粗炒

220

Sautéed Shanghai thick noodles in dark soy sauce

## 肉絲兩面黃

220

Crispy noodles with shredded pork



**砂鍋鹹肉菜飯** 220

Steamed rice with vegetables and salted pork in Shanghai style



**擔擔麵**

Dan dan noodles in peanut sauce

78 位/pax



**嫩雞煨麵**

Stewed soft noodles with chicken

78 位/pax



**蔥油開洋拌麵**

Noodles with spring onion oil and soy sauce

78 位/pax

# 上海點心

| DIM SUM |



生煎包

92 4件 / pcs

Pan-fried pork buns



菜肉大餛飩

85 碗 / bowl

Shanghainese wonton



鮮肉鍋貼

88 4件 / pcs

Pan-fried pork dumplings



蘿蔔絲酥餅

60 2件 / pcs

Crispy turnip cakes



上海春卷

88 4件 / pcs

Shanghainese spring rolls



蔥油餅

88 2件 / pcs

Spring onion pancakes



**鮮肉小籠包**  
Steamed pork dumplings

92 4件 / pcs



**花素蒸餃**  
Steamed vegetable dumplings

84 4件 / pcs



**素菜包**  
Steamed vegetable buns

84 4件 / pcs

## I FIXED CHARGES · 固定收費 I

泡菜	Side dish	25	1碟 / plate
中國茗茶 / 熱開水	Chinese tea / hot water	22	1位 / pax

## I OTHER CHARGES · 其他收費 I

切餅費	Cake cutting fee	28	1位 / pax
餐酒開瓶費	Corkage (wine-750ml)	300	1瓶 / bottle
烈酒開瓶費	Corkage (spirit-700ml)	500	1瓶 / bottle