

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*
花雕醉雞 *Huadiao wine marinated "drunken" chicken*
陳皮糖醋排骨 *Sweet and sour spare ribs*
皮蛋酸薑 *Thousand years egg with pickled ginger*
梅汁酒香拌茄子 *Eggplant in plum and wine sauce*
脆皮素燒鵝 *Crispy bean curd skin rolls with vegetables*
十八鮮 *Potpourri of eighteen vegetables*

主菜 *The Mains*

蓮藕薏仁排骨湯 *Double-boiled short ribs with lotus and barley*
野山蒜油爆蝦 *Deep-fried prawns with wild garlic*
雪菜蒸龍虎斑 *Steamed tiger garoupa with salted vegetables*
荔茸帶子 *Deep-fried scallop with mashed taro*
脆皮蒜香雞 *Crispy garlic chicken*
柱侯牛腩煲 *Stewed beef brisket with daikon and carrots*
四季棠菜 *Sautéed seasonal vegetables*
特製流沙包 *Salted egg yolk custard buns*
時蔬春捲 *Shanghaiese spring rolls*

特式甜品 *Dessert*

杏仁豆腐花 *Almond bean curd*

江南八前菜 *Appetizers*

老上海燻魚 *Smoked fish*
蟲草花拌海參 *Sea cucumber and cordyceps flower in sesame oil*
五香鴨舌 *Spiced duck tongue*
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*
古法煙鴨蛋 *Tea leave smoked egg*
四喜烤麩 *Wheat gluten with bamboo shoots and ginkgo nuts*

主菜 *The Mains*

火腫雞燉蟲草花鮑魚湯 *Double-boiled chicken soup with abalone, cordyceps flower and ham*
龍井蝦仁 *Stir-fried river shrimps with Longjing tea leaves*
芙蓉蟹粉燕窩 *Braised crabmeat and bird's nest with egg white*
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*
麻婆豆腐肉蟹年糕 *Crab mapo tofu with rice cake*
蜜汁伊比利豬 *Honey glazed Iberico pork*
銀杏百合絲瓜 *Sautéed ginkgo & lily bulbs with luffa*
招牌生煎包 *Pan-fried pork buns*

特式甜品 *Dessert*

楊枝甘露 *Mango sago cream with pomelo*

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



江南八前菜 *Appetizers*

- 老上海燻魚 *Smoked fish*
花雕醉雞 *Huadiao wine marinated "drunken" chicken*
棠菜牛舌 *Sliced beef tongue with bean curd*
蔥油海蜇頭 *Jelly fish in spring onion oil and cucumber*
桂花糯米糖藕 *Stuffed lotus root & sticky rice in osmanthus syrup*
風味醬蘿蔔 *Braised dried turnip in sweet soy*
梅汁酒香拌茄子 *Eggplant in plum and wine sauce*
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 *Roast 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*
黑松露百合銀魚粒 *Stir-fried halibut with lily bulb in black truffle sauce*
紅燒原條牛肋排 *Braised beef ribs with brown sauce*
蛤蜊絲瓜木耳 *Sautéed clams, luffa and black fungus*
黃橋燒餅 *Baked pork pastries*

特式甜品 *Dessert*

- 酒釀紅蓮雪蛤 *Double-boiled hasma with lotus seed in fermented rice soup*