

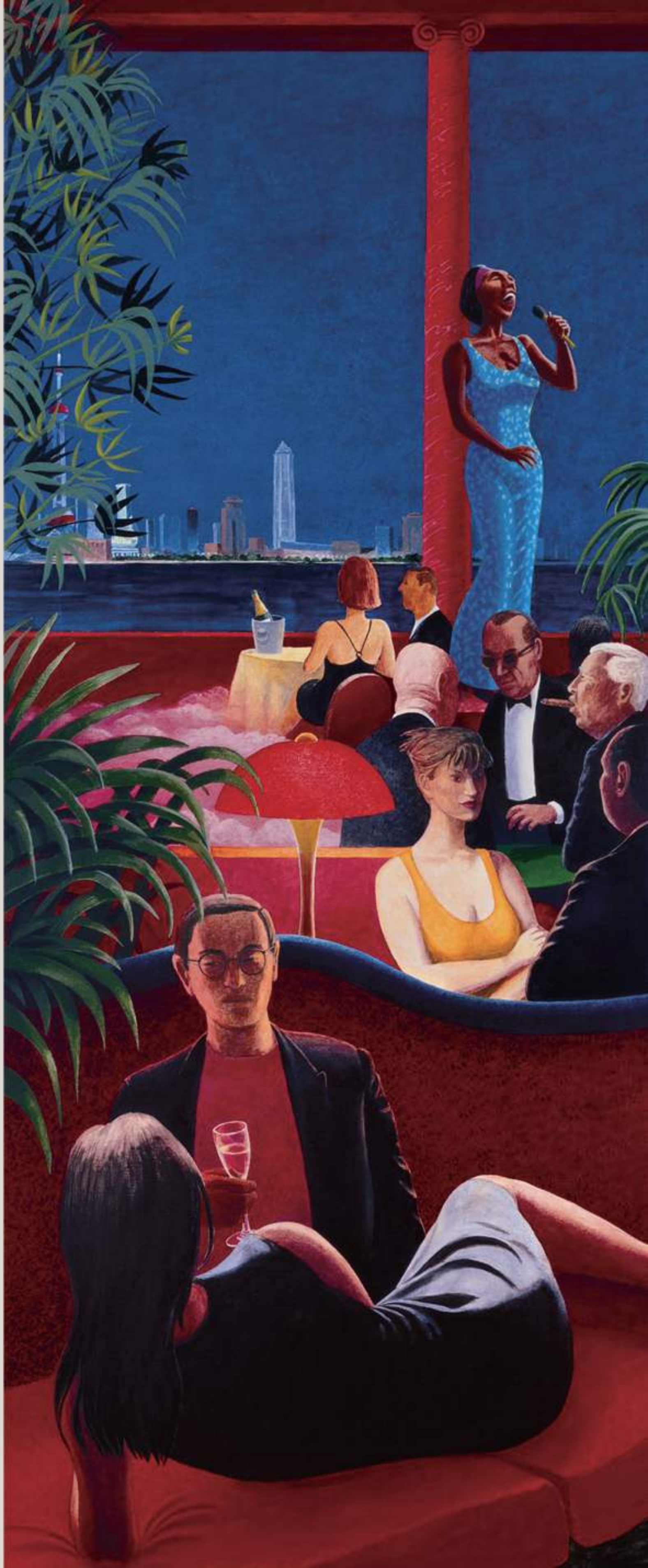


上海——这座融会文化及时尚品味的都市，以本帮、苏、浙名菜誉满天下，其经典菜式早已被海内外众多食客喜爱。

夜上海以新鲜的材料、精巧的烹饪技艺，重新演绎一系列上海名菜。夜上海师傅们更搜罗中国大江南北的精良材料，为您呈献多款别具风味的菜式。诚邀阁下光临夜上海，品尝与众不同的人间美食！

The Metropolis of Shanghai, a jewel of style and culture is renowned for the cuisines of its surrounding provinces, Jiangsu and Zhejiang. Its classic recipes have long been beloved by numerous diners at home and abroad. 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.

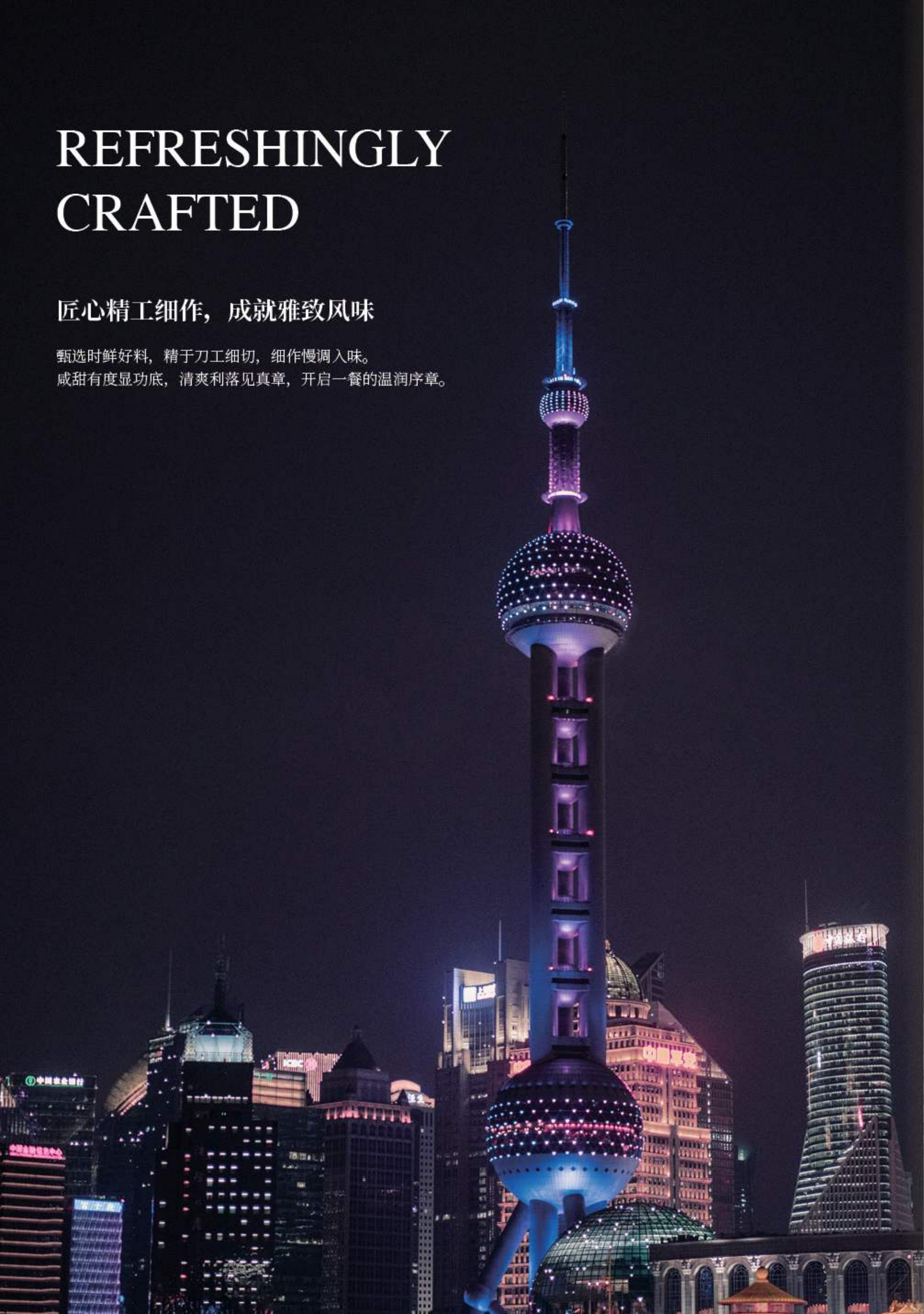
At yè shanghai, our chefs recreate the tastes of the celebrated dishes that will always be Shanghai. Every dish is prepared with a touch of innovation for your pleasure, while dining in the intimate setting inspired by the chic era of old Shanghai.



REFRESHINGLY CRAFTED

匠心精工细作，成就雅致风味

甄选时鲜好料，精于刀工细切，细作慢调入味。
咸甜有度显功底，清爽利落见真章，开启一餐的温润序章。



灯影鱼片

Lantern Crispy Sliced Fish

¥ 88 (例/portion)

入口先是酥脆，随即鲜香与麻香层层释放，回味带一丝甘甜。
历经多道工序，因能透灯影而得名，既是巧思，也是功夫。



所有价格均为人民币（元）结算并加收10%服务费。 Prices are in RMB (Yuan) and subject to 10% service charge.

冷菜

COLD DISHES



糟香柔和 FRAGRANT & DELICATE 酒香清雅醉人心

微醺糟香四拼盘
Marinated Four Treasures in
Fermented Wine

¥ 118 (例/portion)

严选小鲍鱼、鸭舌、基围虾与毛豆节，以传统糟卤慢浸入味。
食材鲜爽脆嫩，咸鲜回甘，清爽不腻，尽显江南冷碟雅致本味。



酥香干贝春蚕豆瓣
Crispy Broad Beans with
Dried Scallops

¥ 58 (例/portion)



葱油酸萝卜海蜇丝
Jellyfish with Pickled Radish &
Scallion Oil

¥ 88 (例/portion)



捞汁低温元贝配独头蒜
Fresh Scallops & Garlic
in Spicy Sauce

¥ 128 (例/portion)



陈年花雕熟醉罗氏虾

"Drunken" Big-Head Prawns with Huadiao Wine

¥ 88 (6只/pieces)

老上海梅干菜酱鸭

Braised Duckling with
Preserved Mustard Greens

¥ 88 (例/portion)

本帮经典酱鸭，搭配醇香梅干菜慢卤入味。
梅干菜的陈香与酱鸭的醇厚彼此成就，
是老上海餐桌上经得起回味的家常功夫菜。



椒麻盐水浸乳鸽

Salted Brined Pigeon with
Sichuan Peppercorns

¥ 88 (只/whole)



十年花雕醉翁鸡

Drunken Chicken

¥ 78 (例/portion)



橙香糖醋寸金骨

Orange-Infused Sweet &
Sour Spareribs

¥ 88 (例/portion)

茉莉花香熏鲳鱼

Smoked Pomfret with Jasmine

¥ 98 (条/whole)



冷菜

COLD
DISHES

冷菜

COLD DISHES

捞汁流心皮蛋
Preserved Egg with Green Peppers

¥ 58 (6 件 /pieces)



黑醋脆皮松板肉
Crispy Pork Jowl with Balsamic Glaze

¥ 98 (9 块 /pieces)



脆椒玲珑牛腱肉
Crispy Chili Beef Shank

¥ 118 (8 块 /pieces)



乌梅脆皮小南瓜
Pumpkin with Wu Mei
(Chinese Plums)

¥ 58 (例 /portion)



老上海四喜烤麸
Wheat Gluten with Mushrooms,
Black Fungus

¥ 48 (例 /portion)



油醋汁时蔬色拉
Green Vegetable Salad
with Vinaigrette Sauce

¥ 68 (例 /portion)



蒜茸拌水果黄瓜
Tossed Mini Cucumbers with
Minced Garlic

¥ 42 (例 /portion)



菠菜汁拌茄子
Eggplant with
Spinach Jus

¥ 48 (例 /portion)



农家野菜石榴包
Crystal "Pomegranate-Shaped"
Dumplings with Shepherd's Purse
& Dried Smoked Bean Curd

¥ 68 (6 只 /pieces)

SEASONAL DELIGHTS FROM THE SEA

顺时而食为鲜，活色生香乃真

从海洋到餐桌，争分夺秒锁住本味的弹嫩与清甜。
海鲜之美，贵在时令，重在鲜活。
入口是大海的本真滋味，一口尽享自然馈赠。



松叶蟹 (1000g)

Snow Crab

姜葱焗 / 火焰 / 椒盐 / 葱油豚肉蒸

Baked with Ginger & Scallions / Flambéed /
Spiced with Salt & Pepper / Steamed with Pork in Scallion Oil

以当日售价为准

Subject to Daily Market Price



所有价格均为人民币（元）结算并加收10%服务费。 Prices are in RMB (Yuan) and subject to 10% service charge.

海南东星斑 (600g)
Hainan Leopard Coral Grouper

清蒸 / 游龙
Steamed / Steamed in "Swimming Dragon" Shape

¥ 688 (条 /whole)



桂鱼 (600g) ¥ 298 (条 /whole)

Mandarin Fish

清蒸 / 松鼠
Steamed / Deep-Fried with Sweet
& Sour Sauce & Pine Nuts



波士顿龙虾 (600g/1000g)

Boston Lobster

两面黄 / 三葱爆炒 / 火焰 / 椒盐 / 黄油焗

Cooked with Crispy Pan-Fried Noodles /
Wok-Fried with Three Kinds of Scallions / Flambéed /
Spiced with Salt & Pepper / Baked with Butter

以当日售价为准

Subject to Daily Market Price

澳洲大龙虾 (1000g)

Australian Lobster

两面黄 / 三葱爆炒 / 火焰 / 椒盐 / 葱油伊面焗

Cooked with Crispy Pan-Fried Noodles /
Wok-Fried with Three Kinds of Scallions / Flambéed /
Spiced with Salt & Pepper / Baked with E-Fu Noodles in Scallion Oil

以当日售价为准

Subject to Daily Market Price



三葱爆炒波士顿龙虾

海鲜

SEAFOOD

三门膏蟹 (350g-400g)
Sanmen Female Mud Crab

姜葱炒 / 葱油豚肉蒸
Stir-Fried with Ginger & Scallions /
Steamed with Pork in Scallion Oil

以当日售价为准
Subject to Daily Market Price

斑节虾 / 草虾
Kuruma Prawn / Tiger Prawn

白灼 / 开片蒸 / 椒盐
Poached / Butterflied & Steamed /
Spiced with Salt & Pepper

以当日售价为准 (克/gram)
Subject to Daily Market Price

小鲍鱼 (6头/8头)
Baby Abalone (6-Head/ 8-Head)

蒜茸蒸 / 豆豉蒸
Steamed with Minced Garlic /
Steamed with Fermented Black Beans

以当日售价为准
Subject to Daily Market Price

小青龙 (250g-350g)
Baby Green Lobster

蒜茸开片蒸
Butterflied & Steamed with Minced Garlic

以当日售价为准
Subject to Daily Market Price

笋壳鱼 (600g)
Marble Goby

清蒸 / 油浸
Steamed / Oil-Poached

¥ 318 (条/whole)

老虎斑 (600g)
Tiger Grouper

清蒸 / 游龙
Steamed / Steamed in "Swimming Dragon" Shape

¥ 358 (条/whole)

鲳鱼 (650g)
Hilsa Herring

鸡油太雕蒸
Steamed with Chicken Fat in Taidiao Wine

¥ 358 (半条/half)

舟山大黄鱼 (750g)
Zhoushan Large Yellow Croaker

肉饼蒸 / 葱油蒸 / 松鼠
Steamed with Minced Pork / Steamed in Scallion Oil /
Deep-Fried with Sweet & Sour Sauce & Pine Nuts

¥ 288 (条/whole)

舟山小黄鱼 (150g)
Zhoushan Small Yellow Croaker

雪菜蒸 / 葱油蒸 / 椒盐
Steamed with Pickled Mustard Greens /
Steamed in Scallion Oil / Spiced with Salt & Pepper

¥ 38 (条/whole)

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辽鲍参翅

ABALONE,
SHARK'S FIN &
SEA CUCUMBER

传统鲍汁扣溏心鲍配菜饭

Braised Premium Dried Abalone in Traditional
Abalone Sauce Served with Vegetable Rice

¥ 268 (位/person)

匠心慢熬鲍汁浓稠挂勺，溏心鲍软糯甘润、富有胶质感，
风味浓郁醇厚。搭配喷香菜饭，一浓一淡，相得益彰。



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虾籽葱烧辽参

Braised Liaoning Sea Cucumber
with Shrimp Roe & Scallions

¥ 368 (例/portion)



虾籽葱烧辽参

Braised Liaoning Sea Cucumber
with Shrimp Roe & Scallions

¥ 168 (位/person)



五谷杂粮辽参

Braised Liaoning Sea Cucumber
with Five Grains

¥ 168 (位/person)

辽鲍翅

ABALONE,
SHARK'S FIN &
SEA CUCUMBER



红烧大排翅

Braised Shark's Fin in Brown Sauce

¥ 268 (位/person)

蟹粉大排翅

Braised Shark's Fin with Crab Roe

¥ 298 (位/person)



MOUTH-WATERING DELICACIES

入口便见功夫，火候足见真章

甄选新鲜食材，以考究火候悉心烹制，浓油赤酱、镬气十足，或别有风味。
口感层次丰富多样，鲜香入味，每一口都是匠心所在。



热菜

HOT
DISHES

独头蒜海胆红焖七星鳗

Braised Eel with Black Garlic & Sea Urchin

¥ 298 (例/portion)

选用肥美七星鳗，配独头蒜与海胆红焖收汁。
鳗鱼软糯丰腴，入口即化；海胆的鲜甜与独头蒜的辛香层层交融，
酱汁浓稠，咸鲜中透着一缕回甘，尽在唇齿间。



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清炒手剥河虾仁

Stir-Fried River Shrimps

¥ 248 (例/portion)

精选鲜活河虾手工现剥，虾仁晶莹剔透、弹嫩清甜。
以清炒轻烹，淡而不寡、鲜而不腥，尽显河鲜清雅滋味。



手拆蟹粉河虾仁

Stir-Fried River Shrimps
with Crab Roe

¥ 298 (例/portion)



牡丹明虾球 (芥末 / 干烧 / 宫爆)

Sautéed Prawns (Mustard / Dry Braised
/ Kung Pao)

¥ 158 (4只/pieces)



野山蒜豉香海虎虾

Stir-Fried Sea Tiger Prawns with
Wild Garlic & Fermented Black Beans

¥ 168 (8只/pieces)

热菜

HOT
DISHES



青柠油爆鲜河虾

Quick-Fried River Shrimps
with Lime Sauce

¥ 178 (例/portion)

鲜活河虾热油快爆，壳酥肉嫩，火候恰到好处。
以青柠汁提味，入口酥脆酸甜，果香清新解腻，
别有一番清爽风味。

XO 酱鸡枞菌鲜带子

Stir-Fried Termite Mushroom
& Fresh Scallops in XO Sauce

¥ 238 (例/portion)

鲜带子肥厚嫩滑、鲜甜多汁，鸡枞菌脆嫩鲜香，
搭配自制 XO 酱爆炒，咸香浓郁、富有镬气，
海陆双鲜与酱香交融，层次丰盈。



热 菜

HOT
DISHERS



老上海鱼头配羌饼 (红汤 / 白汤)

Classic Braised Fish Head with Scallion Pancake

¥ 288 (半只 / half)

红汤酱香浓醇，白汤鲜润醇厚，各有风味。鱼头胶质丰盈、肉嫩入味，
配外酥内软的羌饼，蘸汤而食，一浓一淡皆是老上海记忆中的味道。



小黄鱼烧豆腐

Braised Small Yellow Croaker with Tofu

¥ 158 (3条 / pieces)



本帮响油鳝丝

Stir-Fried Eel in Scallion Oil, Shanghainese Style

¥ 158 (例 / portion)

热 菜

HOT
DISHERS

夜上海海鲜毛血旺

Blood Curd with Seafood in Spicy Broth,
Ye Shanghai Style

¥ 218 (例/portion)

经典毛血旺融入鲜活海鲜，食材丰富、脆嫩交织，
红汤醇厚够味，辣而不燥、香而不腻，尽显海派川味风情。



农家糯米蒸生态甲鱼

Steamed Eco-Farmed Soft-Shell
Turtle with Glutinous Rice

¥ 298 (例/portion)



蜀香水煮龙利鱼

Poached Sole Fillets in Chili Oil,
Sichuan Style

¥ 148 (例/portion)



香脆椒盐牛蛙

Crispy Bullfrog with
Salt & Pepper

¥ 158 (例/portion)



趁热片下
CRISPY YET TENDER
皮脆肉嫩满口香

夜上海招牌片皮烤鸭

Ye Shanghai Roasted Duck

¥ 168 (半只 / half)

¥ 298 (只 / whole)

鸭架可选二吃：椒盐 / 鸭架汤
(需另加收 68 元加工费)



鸡
鸭

CHICKEN
& DUCK

三葱铁棍山药焗鲍鱼鸡

Baked Chicken & Abalone with Yam & Three
Kinds of Scallions

¥ 298 (例/portion)

三葱爆香提味，浓汁焗入肌理；
鲍鱼弹牙，鸡肉鲜嫩，铁棍山药粉糯入味。
海陆鲜香交融，温润醇厚，满口都是镬气与匠心。



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鸡 鸭

CHICKEN
& DUCK



香酥脆椒辣子鸡

Crispy Laziji Chicken with Dried Chili

¥ 98 (例/portion)

咸蛋黄焗脆皮鸡翅

Crispy Baked Chicken Wings with
Salted Egg Yolk Sauce

¥ 98 (6只/pieces)



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爆汁青柠果香牛肉

Juicy Beef with Lime & Fruity Flavor

¥ 298 (例 /portion)

牛肉外香里嫩、汁水饱满，青柠清新提味，酸甜果香与肉香交融，入口鲜爽，回味带着一丝灵动微酸。别具一格，清新宜人。



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猪 牛

PORK & BEEF



红烧肉配五常米饭

Red-Braised Pork Belly with
Wuchang Dongbei Rice

¥ 118 (4 件 /pieces)

¥ 168 (6 件 /pieces)

甄选五花肉，以浓油赤酱慢火细煨至酥而不烂，
红亮油润、肥而不腻，浓醇回甘。
搭配喷香五常米饭，肉香与米香交融，一口暖心，尽是本帮经典滋味。

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猪 牛

PORK & BEEF



八宝辣酱

Eight Treasures in Spicy Sauce

¥ 98 (例/portion)

选用猪肉丁、笋丁、银杏、香干、虾仁、年糕等食材切丁入锅，以自制辣酱炒至酱香浓郁，咸鲜中透着一丝甜辣，口感丰富有层次。可谓沪上经典，料足味浓。



花椒石锅小牛肉

Beef Cubes with Sichuan Peppercorns in Hot Stone Pot

¥ 298 (例/portion)



老上海红焖圆蹄

Braised Pork Trotter in Brown Sauce,
Classic Shanghainese Style

¥ 188 (例/portion)

素菜

VEGETARIAN
DISHERS

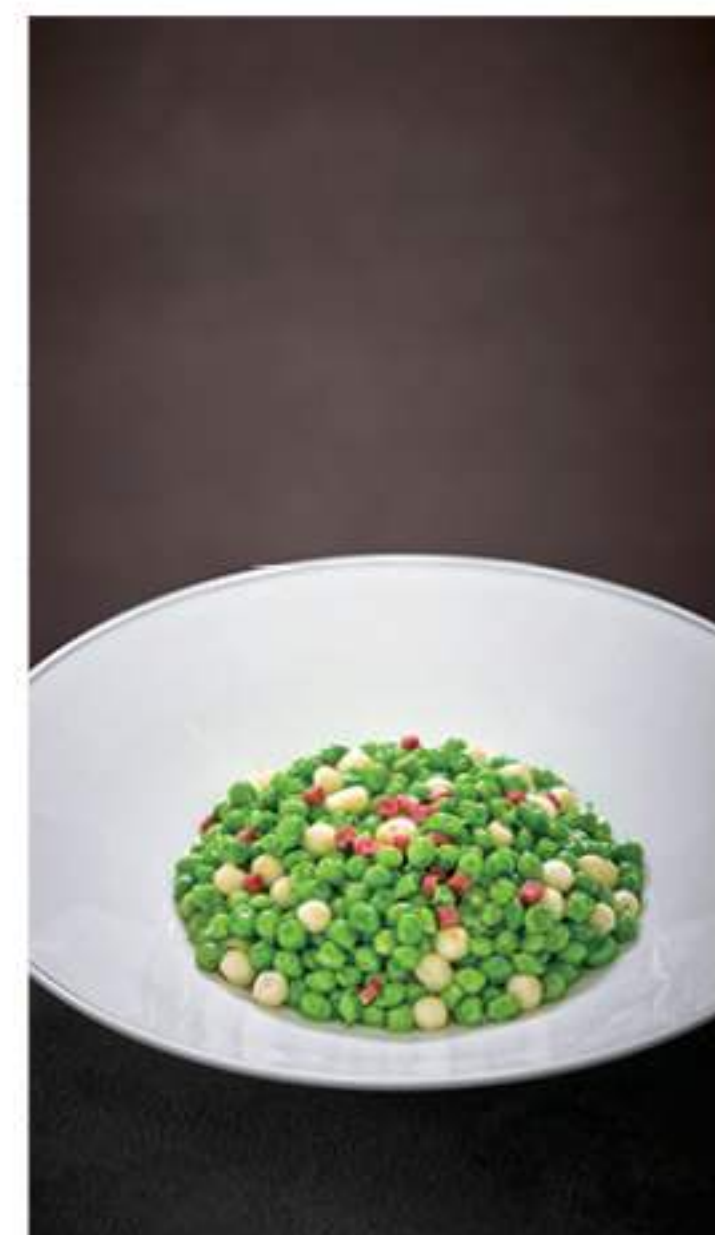
白烧珍珠马蹄

Braised Mini Water Chestnuts with
Lily Bulbs & Black Fungus

¥ 88 (例/portion)

珍珠马蹄粉糯清甜，百合脆嫩爽口，木耳爽滑，芥兰鲜脆，各式食材白烧成菜，色泽淡雅，素净明朗。

薄芡轻裹，入口温润清爽，实属一道恰如其分的素雅好菜。



小青豆火腿鸡头米

Stir-Fried Fox Nuts with
Green Peas & Ham

¥ 128 (例/portion)



西芹山药炒木耳

Stir-Fried Black Fungus
with Celery & Yam

¥ 78 (例/portion)



芦笋银杏炒百合

Stir-Fried Lily Bulbs with
Asparagus & Ginkgo Nuts

¥ 88 (例/portion)



淮扬海胆大煮干丝

Braised Shredded Tofu with Sea Urchin, Huaiyang Style

¥ 88 (例/portion)



时令鲜蔬菜

Fresh Seasonal Vegetables

¥ 58 (例 /portion)



鹤斗白苗 (清炒 / 上汤)

Hedou Baby Bok Choy
(Sautéed / Poached in Premium Broth)

¥ 68 (例 /portion)



高山大豆苗 (清炒 / 上汤)

High Mountain Pea Shoots
(Sautéed / Poached in Premium Broth)

¥ 78 (例 /portion)



干煸四季豆

Sautéed String Beans with Minced Pork

¥ 78 (例 /portion)

豆腐

TOFU



蟹粉年糕烩豆腐

Braised Tofu with Crab Roe
& Rice Cakes

¥ 148 (例 /portion)



红油麻婆豆腐

Mapo Tofu in Red Chili Oil

¥ 78 (例 /portion)



海鲜浓汤手磨豆腐

Seafood Bisque with Handmade Tofu

¥ 88 (例 /portion)

NOURISHING WARMTH

慢火煨出鲜醇，细品方知真味

一味好汤，贵在火候，重在耐心。
甄选时令鲜材，或清炖、或慢煨，让食材的精华层层释放于水中。
汤色清亮或浓醇，皆以本味动人，温润入心。

汤羹

SOUPS



汤鲜料足 FLAVORFUL & SATISFYING 地道老上海风味

老上海特色全家福

Classic Shanghainese
"Assorted Treasures" Soup

¥ 288 (例/portion)

甄选黑虎虾、蛋饺、肉皮、鱼圆、刀板香、笋片、白菜等丰富食材，
文火慢煨，鲜醇入味。汤头浓郁鲜香，食材吸饱汤汁，
软糯与脆嫩相融，是老上海年节与家宴上不可或缺的传统暖锅。

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汤羹

SOUPS

老上海腌笃鲜

Slow-Simmered Salted & Fresh Pork with Bamboo Shoots, Classic Shanghainese Style

¥ 48 (位/person)

¥ 158 (例/portion)

选用咸鲜五花肉、鲜嫩笋尖、莴笋与百叶结，文火慢炖，汤白如乳、醇而不腻。肉香与笋甜相融，百叶结吸饱汤汁，慢慢出鲜。一口便是老上海的春日本味。



清炖淮扬狮子头

Stewed Lion's Head Meatball, Huaiyang Style

¥ 48 (位/person)



海椰皇红枣炖乌鸡汤

Black-Boned Chicken Soup with Sea Coconut & Red Dates

¥ 58 (位/person)



海鲜酸辣汤

Hot & Sour Seafood Soup

¥ 48 (位/person)

¥ 148 (例/portion)



一品菌王汤

Supreme Assorted Mushrooms Soup

¥ 48 (位/person)

荠菜黄鱼羹

Yellow Croaker Soup with Shepherd's Purse

¥ 48 (位/person)



主食

STAPLE
FOODS



夜上海特色炒饭
Ye Shanghai Signature Fried Rice
¥ 98 (例/portion)



油渣咸肉菜炒饭
Fried Rice with Pork Cracklings,
Salted Pork & Vegetables
¥ 88 (例/portion)



葱油开洋拌面
Noodles with Dried Shrimps
in Scallion Oil
¥ 26 (位/person)



蟹粉葱油拌面
Noodles with Crab Roe
in Scallion Oil
¥ 58 (位/person)



担担面
Dan Dan Noodles
¥ 26 (位/person)

所有价格均为人民币(元) 结算并加收10%服务费。 Prices are in RMB (Yuan) and subject to 10% service charge.

点心

DIM SUM

蟹粉鲜肉小笼包
Steamed Pork & Crab Roe Dumplings
¥ 68 (4只/pieces)

薄皮包裹蟹粉与鲜肉馅心，上笼蒸熟，蟹香扑鼻。
轻轻提、慢慢移，咬开小口，吮吸丰盈汤汁，
蟹鲜与肉香层层释放。皮薄汁足，一口难忘。



鲜肉小笼包
Steamed Pork Dumplings
(Xiaolongbao)
¥ 38 (4只/pieces)



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夜上海生煎包

Ye Shanghai Pan-Fried Pork Buns

¥ 36 (3只 /pieces)

外皮底脆面软，肉馅鲜嫩多汁，咬下满口爆汁。

撒上芝麻与香葱，香气浓郁，咸鲜入味。

地道上海风味，外酥里嫩，

一口尽是老上海弄堂里的烟火气。



空气炸春卷

Deep-Fried Spring Rolls

¥ 24 (3只 /pieces)



手工自制羌饼

Handmade "Qiangbing" Flatbread

¥ 58 (例 /portion)



鲜虾鲜肉锅贴

Pan-Fried Shrimp & Pork Dumplings

¥ 32 (3只 /pieces)



鲜肉海胆大馄饨

Pork & Sea Urchin Wontons

¥ 68 (6只 /pieces)



菜肉大馄饨

Pork & Vegetables Wontons

¥ 48 (6只 /pieces)



红油麻酱馄饨

Wontons in Chili Oil & Sesame Sauce

¥ 48 (6只 /pieces)

甜品

DESSERTS

夜上海桂花豆沙方糕

Square-Shaped Osmanthus & Red Bean Paste Cakes, Ye Shanghai Style

¥ 28 (3只 /pieces)

甄选细腻豆沙为馅，清甜绵密不腻口，
搭配桂花提香，清雅悠长。
糕体软糯弹牙，桂香与豆沙交融，
一口香甜温润，尽显江南点心雅致风味。

夜上海黑洋沙定胜糕

"Victory" Cakes with Black Sesame Filling, Ye Shanghai Style

¥ 28 (3只 /pieces)

选用醇香黑芝麻与绵润猪油调制内馅，
细腻香浓、温润不腻。
糕体松软绵密，入口清甜回甘，
寓意吉祥顺遂，一口软糯香甜，
满是江南传统糕点韵味。

所有价格均为人民币（元）结算并加收10%服务费。 Prices are in RMB (Yuan) and subject to 10% service charge.



手工糯米八宝饭

Handmade Eight-Treasure Glutinous Rice

¥ 68 (例 /portion)



陈皮豆沙小圆子

Red Bean Paste with Glutinous Rice Balls & Dried Tangerine Peel

¥ 28 (位 /person)



酒酿芝麻大汤圆

Large Black Sesame Glutinous Rice Balls in Fermented Rice Wine

¥ 28 (位 /person)



雪梨炖桃胶

Sweetened Stewed Snow Pear & Peach Gum Soup

¥ 38 (位 /person)



杨枝甘露

Chilled Mango Sago Cream with Pomelo

¥ 38 (位 /person)

所有价格均为人民币（元）结算并加收10%服务费。 Prices are in RMB (Yuan) and subject to 10% service charge.



桂花酒酿布丁

Osmanthus-Scented Pudding in
Fermented Rice Wine

¥ 38 (位/person)



青柠茉莉花布丁

Pudding with Lime & Jasmine

¥ 38 (位/person)

收费说明

CHARGES
EXPLANATION

菜单以例份计价，中份为 2 倍，大份为 3 倍。
All prices quoted are for the standard portion.
Medium portion is double the standard price and large portion is triple.

非本店出售之酒类、软饮料、食品，请不要带入本店享用。
No outside food and drinks are allowed in the restaurant.

顾客如自带酒水类入店享用，本店将收取 100 元 / 每瓶（开瓶费）。
Should you choose to bring your own wine, the corkage fee is RMB 100 per bottle.

其他收费：白饭 6 元 / 碗（150g）；酱料 20 元 / 份；打包盒 2 元 / 只；打包袋 2 元 / 只。
Other charges: Steamed rice RMB 6 per bowl (150g), Sauce RMB 20 per serving,
Takeaway box RMB 2 per piece, Takeaway bag RMB 2 per piece.

贵宾若对任何收费标准存有疑问，请在就餐前友好提出。
Should you have any questions, please kindly contact our service team.

菜牌内所有菜式图片仅供参考。
All photos are for reference only.