

yè shanghai

主廚推薦

Chef Recommendations

SHANGHAI 上海 • HONG KONG 香港 • KOWLOON 九龍 • TAIPEI 台北

www.elite-concepts.com

an elite concept 优意集团

主廚精選
Chef Selections

涼菜 STARTERS

蔥烤香魚 — $460
Braised sweet fish with scallion in soy

花雕醉豬蹄 — $450
Huadiao wine marinated drunken pig feet

老上海醬黃瓜 — $220
Marinated cucumber in soy "Shanghai" style

湯 SOUPS (每位/person)

魚翅鮑魚佛跳牆 — $1,680
Buddha jumps over the wall

黑蒜羊肚菌松茸排骨湯 — $580
Double-boiled pork ribs with morels and mstsutake mushrooms

酸菜胡椒豬肚雞湯 — $480
Double-boiled chicken and pork tripe with white pepper

芡實薏米老鴨湯 — $480
Double-boiled duck with peanuts & gorgon fruits

海鮮酸辣湯 — $280
Hot and sour seafood soup

主菜 MAINS

剁椒海虎蝦蒸肉餅 — $1,580
Steamed tiger prawn & pork patty with chopped chili

墨魚紅燒肉 (預定) — $1,580
Braised pork with cuttlefish

月見魚翅撈飯 — $1,480
Braised shark's fin with raw egg and rice

金沙蝦球 (6件/pc) — $1,380
Fried shrimp with salted egg yolk

脆椒玲瓏牛肉 — $1,280
Crispy chili beef

荔茸帶子 (4件/pc) — $1,280
Deep-fried taro puff with scallop

鱔魚蔥蒜菜飯 — $1,280
Vegetable rice with braised eel and green garlic

芋茸香酥鴨 — $880
Crispy duck with taro puree

富貴雙方 (6件/pc) — $780
Honey glazed ham

香酥牛肉饃 (4件/pc) — $720
Beef roujiamo

金沙賽螃蟹 — $680
Stir-fried egg white and salted egg yolk

蒜子炆鱸鰻(麻油煎/剁椒) — $680
Braised eel with garlic (pan-fried with sasame oil or chopped chili)

精選肉蟹四人合餐
Selected Mud Crab Set Menu for 4

前 菜 STARTERS

蔥烤香魚
Braised sweet fish with scallion in soy

花雕醉豬蹄
Huadiao wine marinated drunken pig feet

梅汁小番茄
Cherry tomato in plum sauce

老上海醬黃瓜
Marinated cucumber in soy "Shanghai" style

湯 SOUP

醃篤鮮
Bamboo shoots, salted pork and bean curd soup

主 菜 MAINS

太雕蒸肉蟹
Steamed green crab with egg in taidiao suace

蒜子炆龍虎斑
Braised tiger garoupa with garlic

芋茸香酥鴨
Crispy duck with taro puree

青青時蔬豆腐衣
Sautéed seasonal vegetable with bean curd skin

點 心 DIM SUM

招牌生煎包
Pan-fried pork buns

棗泥奶香糕
Date paste cake

甜 品 DESSERT

杏仁露小丸子
Mini glutinous rice ball in almond cream

$8,888

精選烤鴨六人合餐
Selected Roast Duck Set Menu for 6

前 菜 STARTERS

老上海燻魚
Smoked fish

棠菜牛舌
Sliced beef tongue with crispy bean curd

花雕醉雞
Drunken chicken

風味醬蘿蔔
Braised dried turnip in sweet soy

十八鮮
Potpourri of eighteen vegetables

湯 SOUP

黑蒜羊肚菌松茸排骨湯
Double-boiled pork ribs with morels and matsutake mushroom

主 菜 MAINS

片皮鴨二吃(鴨皮捲餅及鴨肉生菜包)
Roast duck
1st course duck skin with pancake
2nd course duck meat with lettuce

荔茸帶子
Deep-fried taro puff with scallop

剁椒蒸龍虎斑
Steamed tiger garoupa with chopped chili

月見魚翅撈飯
Braised shark's fin with raw egg and rice

銀杏百合絲瓜
Sautéed luffa with ginkgo & lily bulbs

點 心 DIM SUM

蘿蔔絲酥餅
Crispy turnip cakes

特製流沙包
Salted egg yolk custard buns

甜 品 DESSERT

陳皮紅豆沙小丸子
Mini glutinous rice ball in red bean soup

$13,888

另加一成服務費 subject to 10% service charge