

精選十人桌菜 \$18,800+10%
Combo Meal for 10 Pax \$18,800+10%

精選十人桌菜 \$26,800+10%
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江南八前菜 Appetizers

江南脆鱈 crispy eel
陳皮糖醋排骨 sweet and sour spare ribs
香根羊肚絲 shredded lamb tripe in sauce
蔥油海蜇頭 jelly fish in spring onion oil and cucumber
皮蛋酸薑 thousand years egg with pickled ginger
梅汁酒香拌茄子 eggplant in plum and wine sauce
十八鮮 potpourri of eighteen vegetables
桂花糯米糖藕 stuffed lotus root & sticky rice in osmanthus syrup

主菜 The Mains

蓮藕薏仁燉排骨 double-boiled pork ribs with lotus root and barley
龍井蝦仁 stir-fried river shrimps with Longjing tea
金盞蟹肉豌豆泥 crabmeat and mashed peas stuffed in tart shell
花雕蒸龍虎斑 steamed tiger garoupa with egg in huadiao sauce
脆皮蒜香雞 crispy garlic chicken
墨魚燒肉配蝴蝶餅 braised cuttlefish and pork
火腿津白 braised Tianjin cabbage with ham
特製流沙包 salted egg yolk custard buns
黃橋燒餅 baked pork pastries

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
椒麻鵝掌 braised goose web in hot and spicy sauce
脆皮棠菜牛舌 sliced beef tongue with crispy bean curd
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
醋椒野生木耳 black fungus in vinegar sauce
古法煙鴨蛋 tea leave smoked egg

主菜 The Mains

火腫雞北菇燉鮑魚 double-boiled chicken soup with abalone, mushroom and ham
豌豆蝦仁 stir-fried river shrimps with peas
芙蓉蟹粉虎斑 stir-fried garoupa with egg white and crabmeat
滬式片皮烤鴨三食 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 nut
醬爆香辣蟹 stir-fried crab in chili sauce
香煎伊比利豬 pan-fried Iberico pork loin
銀杏百合炒蘆筍 sautéed asparagus with ginkgo & lily bulbs
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 \$36,800+10%
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江南八前菜 Appetizers

- 江南脆鱈 crispy eel
- 花雕醉雞 drunken chicken
- 蟲草拌腰花 sliced pork kidney and cordyceps flower in soy sauce
- 脆皮棠菜牛舌 sliced beef tongue with crispy bean curd
- 梅汁酒香拌茄子 eggplant in plum and wine sauce
- 四喜烤麩 wheat gluten with bamboo shoot & ginkgo nuts
- 梅汁小番茄 cherry tomato in plum sauce
- 十八鮮 potpourri of eighteen vegetables

主菜 The Mains

- 魚翅鮑魚佛跳牆 buddha jumps over the wall
- 蟹粉釀蟹蓋 baked stuffed crab shell
- 荔茸帶子 deep-fried scallop with mashed taro
- 夜上海片皮烤鵝二食 roasted goose (2 courses)
 - 一吃鵝皮捲餅 first course - goose skin wrapped with pancake
 - 二吃鵝肉生菜葉 second course - goose meat served with lettuce
- 花雕蒸星斑 steamed garoupa with egg in huadiao sauce
- 香煎牛小排 pan-fried beef short rib
- 蛤蜊絲瓜炒木耳 sautéed clams, luffa and black fungus
- 蘿蔔絲酥餅 crispy turnip cakes

特式甜品 Dessert

- 杏汁燕窩 double-boiled bird's nest in almond cream