

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。  
夜上海師傅們更蒐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

燻魚是上百年歷史的一款經典上海冷菜，自古至今都是屈指可數的冷菜首選。夜上海將傳統的原料青魚用高溫油鍋將其炸酥，趁熱倒入事先兌好的秘制燻魚鹵汁中，使滋味迅速滲入其中，并趁熱裝盤食用。菜品外酥里嫩、咸甜鮮香、風味獨特。

## 老上海燻魚 360

Smoked fish



## 蒜茸拌脆瓜 180

Garlic cucumber

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，經腌12小時、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。

## 風味醬蘿蔔 220

Braised dried turnip in sweet soy

## 梅汁小番茄 180

Cherry tomato in plum sauce



## 十八鮮 220

Potpourri of eighteen vegetables

## 古法煙鴨蛋 60 (1隻 Piece)

Tea leaf smoked egg

## 醋椒野生木耳 220

Black fungus in vinegar sauce



海珍  
SEAFOOD  
河饌



此菜是上海傳統風味名菜之一，要做出蝦仁潔白透亮、彈性脆爽、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。

清炒河蝦仁 820

Stir-fried river shrimps

毛豆年糕醬炒蟹 時價 market price

Braised crab with rice cakes in bean paste



糖醋魚片 620

Deep-fried fish slices with sweet and sour sauce



油浸筍殼魚 1680

Deep-fried marble goby fish with scallion soy



鮑  
參  
翅  
燕

PREMIUM  
SUN-DRIED  
SEAFOOD



蔥燒原條遼參 1580 (1位 Person)

Braised whole guandong sea cucumber



蠔皇原隻鮑魚 1580 (1只 Piece)

Braised whole abalone in oyster sauce



高湯火腫翅 2280 (1位 Person)

Double-boiled superior shark's fin consommé



原條蝦粉大烏參 1680

Braised whole sea cucumber with shrimp roe

蠔皇南非24頭乾鮑 2880

Braised dried abalone in oyster sauce

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

紅燒官燕 1580 (1位 Person)

Braised bird's nest in brown sauce

紅燒排翅 2080 (1位 Person)

Braised superior shark's fin in brown sauce



蔥燒海參 1280

Braised sea cucumber with scallion



# 雞鴨珍味

POULTRY



片皮鴨是一道漢族傳統名菜。用夜上海秘製佐料塗於生鴨上後掛爐烤制而成。色呈棗紅，鮮艷泊亮，皮脆肉嫩，老少皆宜。

## 片皮烤鴨 (二吃) 2880

Roasted duck

## 片皮烤鵝 (二吃) 4680

Roasted goose

- 一吃 片皮鴨/鵝捲餅  
1st course Duck/goose skin wrapped with pancake
- 二吃 鴨/鵝皮帶肉配生菜葉  
2nd course Duck/goose skin with meat served with lettuce

### 三吃可選

- |       |  |     |
|-------|--|-----|
| ①     | 蘿蔔鴨架湯<br>Duck broth with turnip soup           | 680 |
| (二擇一) | 鹹香炒鴨架<br>Sauteed duck bone with pepper salt    | 580 |
| ②     | 功夫鴨粥<br>Duck congee                            | 680 |
| (二擇一) | 五彩炒鴨絲<br>Sauteed shredded duck with vegetables | 580 |
| ③     | 棗飯糕 (預定)<br>Deep-fried rice cake               | 580 |

\* 請提前3天預訂  
Please order 3 days in advance

## 松仁雞米叉子餅 560

Sauteed minced chicken with pine nuts served with sesame pockets



## 香酥鴨 780

配捲餅或荷葉餅 (半隻 Half)

Crispy duck served with pancake or bun



## 香酥辣子雞 520

Sauteed diced chicken with dried chili and peanuts



## 富貴雞 2480 (1隻 Piece)

Bagger's chicken

## 脆皮蒜香雞 880 (半隻 Half)

Crispy garlic chicken



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Please order 3 days in advance

# 豬牛佳肴

PORK & BEEF



紅燒原條美國牛肋排 2480

Braised US beef ribs with brown sauce

本店選用優質牛肋排，用傳統中式的烹調技法，小火慢燉加各種香料製作而成。具有色澤醬紅、酥爛軟糯、原汁原味的特點。是廣大食客喜愛的一款美味佳餚。



蔥爆美國牛肉 880

Stir-fried US beef with scallion

黑椒珍菌美國牛肉粒 1080

Sauteed US beef cubes and mushrooms with black pepper sauce



風味豬肋排 620 (4件 Pieces)

Baby ribs glazed with zhengjiang black vinegar



蒜香焗骨 620 (4件 Pieces)

Deep-fried pork rib with garlic



時蔬  
豆腐

銀杏百合炒蘆筍 460

Sauteed ginkgo & lily bulb with asparagus



魚香茄子 380

Sauteed eggplant with minced pork in sweet chili vinegar



雞火煮干絲 390

Boiled shredded bean curd with chicken and ham



火腿津白 380

Braised tianjin cabbage with ham



清炒時蔬 320

Sauteed seasonal vegetable

雞火煮干絲 390

Boiled shredded bean curd with chicken and ham

這款菜餚是由幾種不同的野山菌原料配製，經爆炒而成，具有色澤醬紅、鮮嫩香醇、營養豐富等特點。

野山菌小炒皇 420

Sauteed assorted mushroom in soy



# 砂鍋湯羹

SOUP

腌篤鮮是一款地道道的上海風味湯菜。“腌”指咸豬肉，“鮮”指新鮮豬肉，“篤”指用小火滾燒豬肉時所發出的聲音，故名。此菜咸肉與鮮肉同燒，春筍清香嫩脆、湯味鮮美異常，讓人食後久久難忘。

上海腌篤鮮 800 (例 Standard)  
220 (1位 Person)

Bamboo shoots, salted pork and bean curd soup



此菜在上海傳統菜——砂鍋大魚頭的基礎上改良提高的一款半湯半菜的創意菜。選用鮮活“胖頭魚”。魚頭煎透加泉水，魚身去皮去骨製成魚茸，加入芹菜、薑末做成珊瑚狀與魚頭用中火滾燒，湯濃汁醇，口味鮮美、讓人食慾大增。

## 泉水珊瑚魚頭

Fish head soup

1280 (半個 Half)



## 火腫津白燉土雞

Double-boiled chicken soup with Tianjin cabbage

2280 (1隻 Piece)

1280 (半隻 Half)



## 鮮魚羹

Fish broth with ham & fresh mushrooms

780 (例 Standard)

220 (1位 Person)



## 淮杞雞燉響螺

Double-boiled conch with chicken & lycium chinese

480 (1位 Person)

## 火腫雞花膠燉鮑魚

Double-boiled chicken soup with fish maw and abalone

1080 (1位 Person)





主食  
麵飯

RICE  
& NOODLES

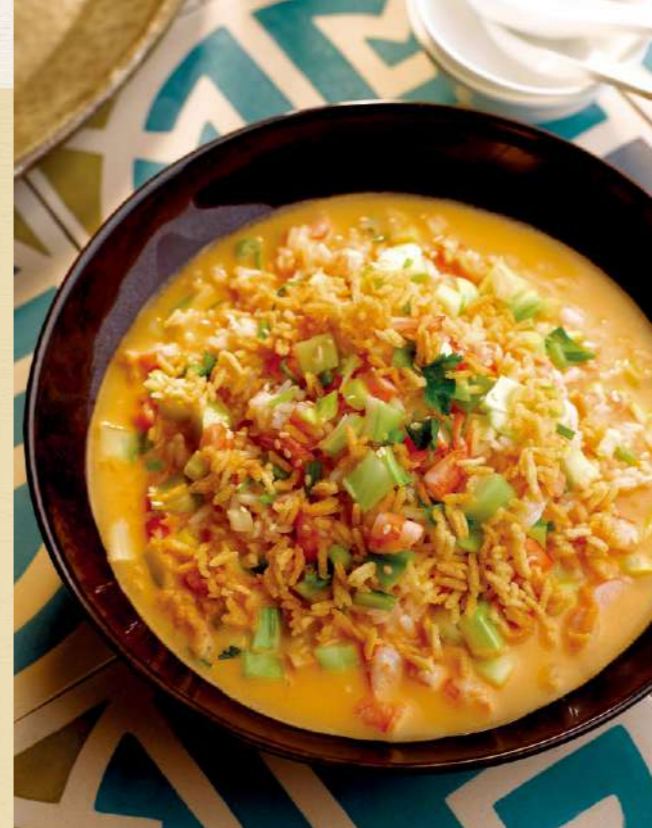
揚州炒飯 520

Fried rice, yangzhou style



砂鍋鹹肉菜飯 420

Steamed rice with vegetables  
and salted pork, Shanghai style



海鮮湯泡鴛鴦米飯 980

Crispy and steamed rice served  
in seafood consomme

雪菜黃魚麵 220 (1位 Person)

Noodles with yellow fish and salted vegetables



上海炒年糕 420

Stir-fried rice cakes  
with pork and vegetables

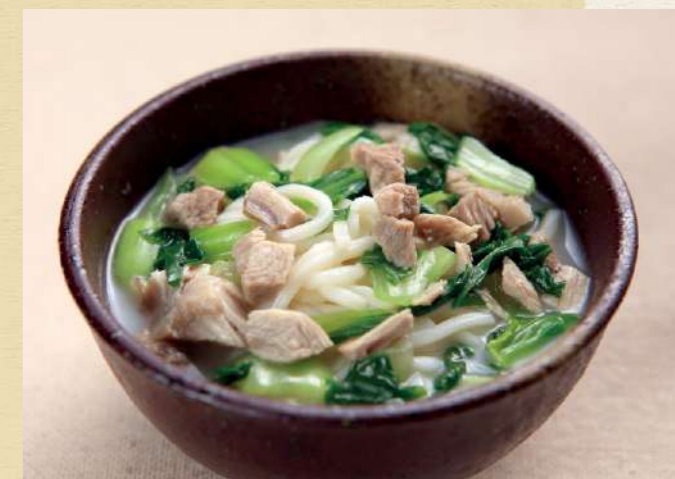


蔥油開洋拌麵 160 (1位 Person)

Noodle in spring onion oil

嫩雞煨麵 160 (1位 Person)

Stewed soft noodle with chicken

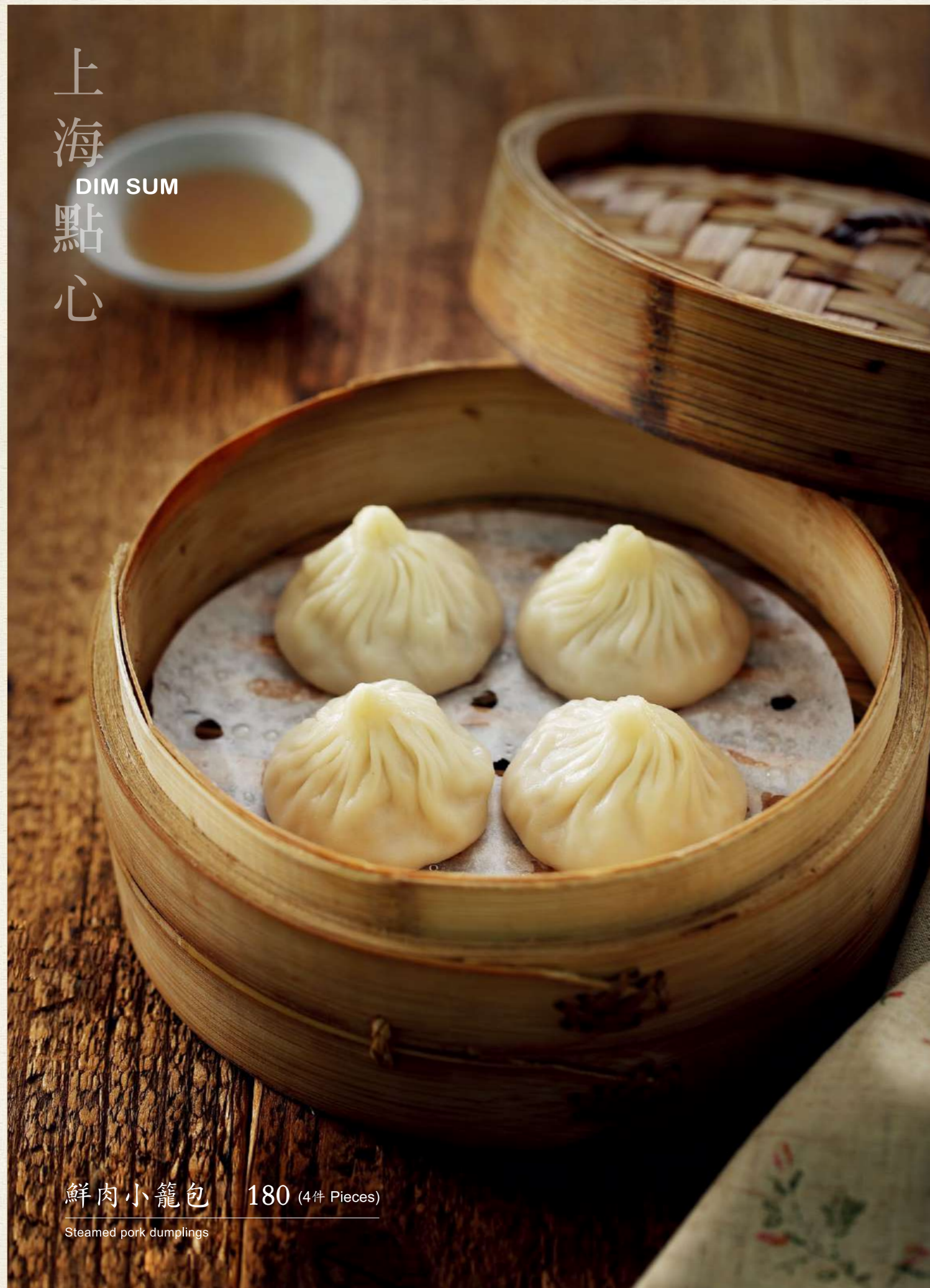


上海粗炒麵 420

Sauteed shanghai thick noodles  
in dark soy



上海  
點心  
DIM SUM



鮮肉小籠包 180 (4件 Pieces)  
Steamed pork dumplings

香菌素菜包  
Steamed vegetable buns  
180 (4件 Pieces)



紅油抄手  
Poached wonton in hot and spicy sauce  
260 (6件 Pieces)



花素蒸餃  
Steamed vegetable dumplings  
180 (4件 Pieces)



菜肉大餛飩  
Shanghainese wonton  
260 (6件 Pieces)





其它收費  
OTHER CHARGE

開瓶費	每瓶	500
corkage	per bottle	
烈酒開瓶費	每瓶	1000
corkage for spirit	per bottle	