



收费说明  
CHARGES EXPLANATION

1. 菜单以例份计价，中份为2倍，大份为3倍。  
All prices quoted are for standard portion.  
Medium portion is double the standard price and large portion is triple.
2. 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 drink allowed in the restaurant.
3. 顾客如自带酒类入店享用，本店将收取 150元/瓶（开瓶费）。  
Should you choose to bring your own wine, the corkage fee is RMB150 per bottle.
4. 其它收费：白饭/碗（150g）10元；酱料/份 20元；  
Other charges: steamed rice (150g) RMB10, XO chili sauce RMB20 per portion,  
打包盒 2元/只；手提袋 2元/只。  
Food box RMB 2 per piece, carrier bag RMB 2 per piece.
5. 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.

以上价格均为人民币（元） above prices are in RMB 需另加10%服务费 subject to 10% service charge

上海 — 这片融会文化及时尚品味的都市，  
以苏、浙、沪名菜誉满天下，  
其经典菜式早已驰名中外。  
夜上海以鲜美材料，精巧的烹饪厨艺，  
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选材料，  
为你呈献多款极具风味的菜式。  
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, 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.



风味  
前菜

STARTERS

茉莉花熏鲳鱼 98

Smoked pomfret 450g



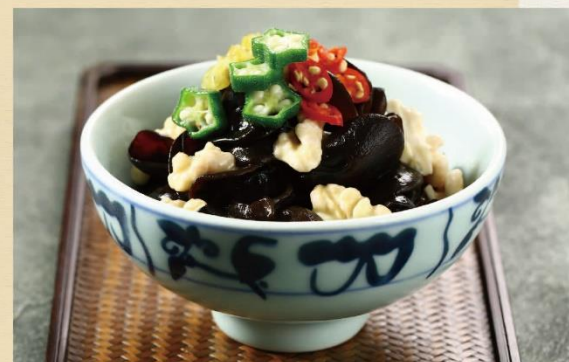
夜上海大雕熟醉蟹 (1只 Piece) 78

Drunken fresh water crab in ye shanghai Tai Diao 160g



核桃拌野生木耳 58

Black fungus and walnut in vinegar sauce 160g



沪式香糟三宝 98

Shrimps, green soybean and goose liver in fermented rice wine sauce 325g



古法烟鸭蛋 (1只 Piece) 18

Tea leaf smoked egg 65g



# 风味前菜

STARTERS

蒜茸拌脆瓜 35  
Garlic cucumber 150g



糖醋排骨是地道传统风味冷菜，也是最受食客喜爱的上海冷菜代表之一。本店在传统技艺基础上，增加了九制陈皮，使出品色泽红润，酸甜适中。陈皮的融入大大提升了此菜的口感和价值。

陈皮糖醋排骨 78  
Sweet and sour spare ribs 200g



江南脆鳝 78  
Wuxi crispy eel 75g



桂花糯米糖藕 55  
Stuffed lotus root with sticky rice 200g  
in osmanthus syrup

# 风味前菜

## STARTERS

菠菜汁拌茄子 48  
Eggplant in spinach sauce 250g



四喜烤麸 48  
Wheat gluten with bamboo shoot and ginkgo nuts 250g



香干拌马兰头 45  
Chopped Ma Lan Tou and bean curd 150g



香辣海蜇 68  
Crispy jelly fish in hot and spicy sauce 200g

醉鸡是江浙地区传统的名菜，酒香浓郁的花雕酒，浸着滑嫩的鸡肉。醉鸡它以花雕酒作为调料，不但能去腥、解腻、添香、增鲜。因此，花雕鸡成了独具风味的本店特色冷菜之一。

花雕醉鸡 78  
Drunken chicken 250g



素鸭是仿荤素食的代表菜之一。本店选用浙江富阳的传统特产——水乡豆腐衣和东北的冬菇，再加入黑松露，烹制独特，经卤、蒸、晾、炸、切等一系列工艺制作而成。突破了传统素鸭的口感，表皮酥脆，咸中微甜、口味鲜香。

黑松露素鸭 48  
Crispy bean curd skin rolls with vegetables and black truffle 100g



# 海珍河饌

SEAFOOD



波士顿龙虾蟹粉豆腐

788

Braised Boston lobster  
with fresh water crabmeat and bean curd

1000g

清水大闸蟹味道鲜美，吃时需要剥壳剔肉。虽然富有食趣，但是双手染有腥味，又比较复杂麻烦，不太尽人意。本店大厨由此创制，用大闸蟹蒸后拆制蟹肉，配上鸡蛋清分别炒制，既便于食用，又带有蟹形。此菜蟹粉鲜香、蛋清滑嫩、入口滋润鲜美。

蟹粉酿蟹盖

Baked stuffed crab shell

68 (1只 Piece) 70g



油酱年糕蟹 258

Braised crab with rice cakes  
in bean paste 500g



太雕虾汁蒸肉蟹

358

Steamed crab with egg white and Tai Diao wine

600g



# 海珍 SEAFOOD 河饌



此菜是上海传统风味名菜之一，要做出虾仁洁白透亮、弹性脆爽、清嫩滑口的口感，必须是有技术功底的大厨才可以驾驭。本店选用正宗江苏手剥河虾仁清炒而成，是本店特色明星菜之一。

**清炒河虾仁 258**

Stir-fried river shrimps 220g

**杭尖椒牛肝菌炒澳带 258**

Sauteed Australian scallops with porcini mushroom and Hangzhou pepper 500g



油爆虾是上海本帮名菜之一，如今在传统基础上增加了安徽的野山蒜，用200度的油温，迅速翻炒烹制而成。成品壳脆里嫩、咸中微甜、香气四溢、风味独特。

**野山蒜油爆虾 168**

Deep-fried prawns with garlic 250g



**干烧明虾球 238 (6只) 400g**

Braised prawns in sweet chili sauce 168 (4只) 260g



**金沙芥末虾球 188**

Fried prawns coated with salted yolk and light wasabi 250g



海珍  
河饌

SEAFOOD



花雕蒸鲥鱼 (半条 Half) 428

Steamed fresh water herring 1000g



雪里红蒸银鳕鱼 (1件 Piece) 168

Steamed silver cod with preserved vegetables 120g

香烤银鳕鱼 (1件 Piece) 168

Baked silver cod with scallion soy 120g

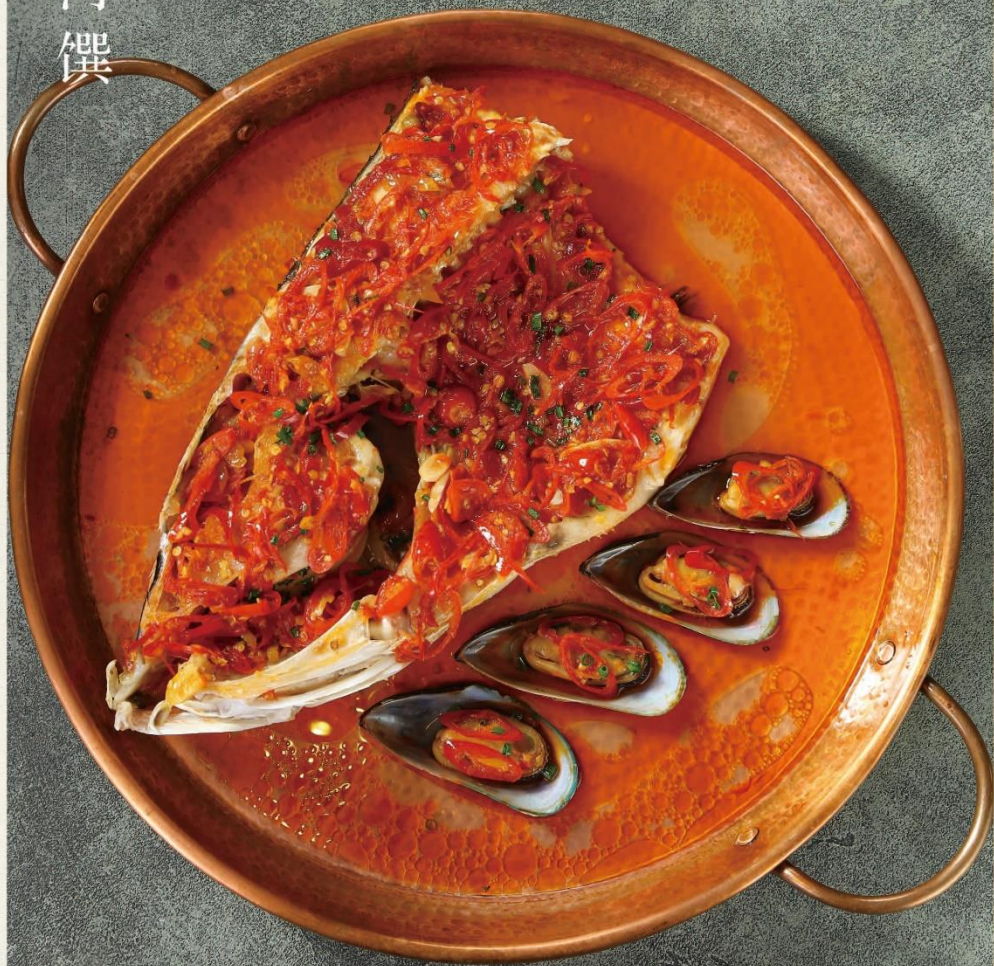


海珍  
河饌

SEAFOOD

剁椒千岛湖鱼头 298

Steamed Qian Dao Hu fish head and mussel 1200g  
with chopped pepper



豉椒面筋白鲳鱼 328

Braised pomfret 950g  
with homemade noodle  
in spicy sauce



椒盐小黄鱼 250g

Pan-fried yellow fish with spicy salt  
98 (2条 Pieces)



水煮鱼片 138

Spicy fish slices "Sichuan style" 650g





# 海珍 河饌

## SEAFOOD

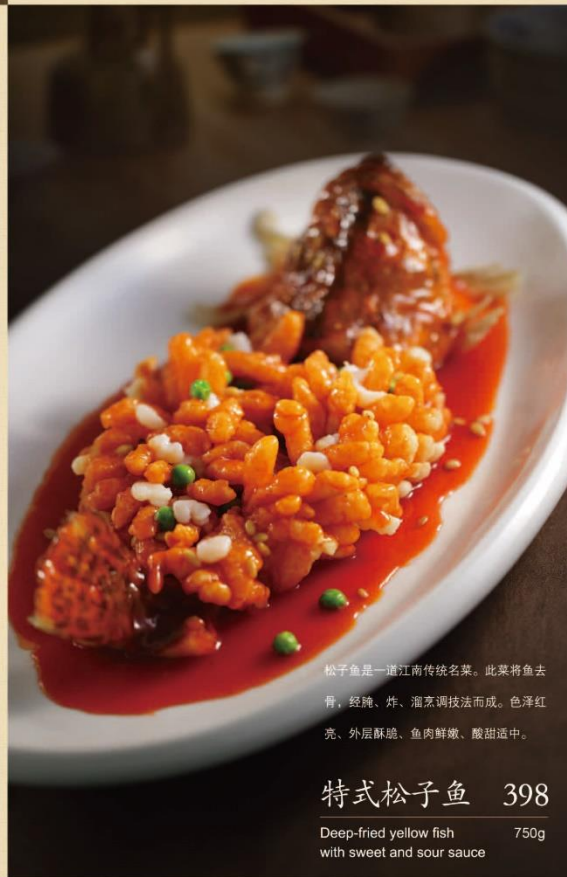
这道菜是将老上海传统风味小吃“葱油开洋拌面”和活鲜鲍相结合。用夜上海秘制酱汁烹制而成，用石器来盛装上菜。上菜吱吱作响，肉质鲜嫩、酱香味浓、香气四溢。

**葱香鲍鱼捞面** 328 (整份) 600g  
Abalone and noodle in spring onion oil 178 (半份) 300g



**糟溜鱼片** 88

Wok-fried sliced fish 250g  
in yellow wine sauce



松子鱼是一道江南传统名菜。此菜将鱼去骨，经腌、炸、溜烹调技法而成。色泽红亮、外层酥脆、鱼肉鲜嫩、酸甜适中。

**特式松子鱼** 398

Deep-fried yellow fish 750g  
with sweet and sour sauce

鲍参翅燕

PREMIUM  
SUN-DRIED  
SEAFOOD



葱烧原条辽参 (1位 Person) 258  
Braised whole Guangdong sea cucumber 120g



蚝皇原只鲍鱼 (1只 Piece) 288  
Braised whole abalone in oyster sauce 150g



高汤火腩翅 (1位 Person) 398  
Double-boiled superior shark's fin consommé 200g



红烧官燕 (1位 Person) 388  
Braised bird's nest in brown sauce 45g



在品种繁多的鱼翅菜中，红烧排翅堪称一味珍贵经典名菜。本店这一款菜肴经大厨精心烹制，具有翅糯、汤鲜、味美的特点。让人心满意足。

红烧排翅 50g  
Braised superior shark's fin in brown sauce 398 (1位 Person)



葱烧辽参 368  
Braised Guangdong sea cucumber with scallion 250g



# 鸡鸭珍味

## POULTRY

片皮鸭是一道汉族传统名菜。用夜上海秘制佐料涂于生鸭上后挂炉烤制而成。色呈枣红、鲜艳油亮、皮脆肉嫩、老少皆宜。

片皮烤鸭(二食) 298 (1只 Piece) 1600g

Roast duck (2 courses) 168 (半只 Half) 800g

- 一吃 鸭皮菜饭糕  
1st course Shanghai crispy rice cake with duck skin
- 二吃 鸭皮鸭肉卷饼  
2nd course Duck skin and meat served with pancakes
- 三吃 鸭架烧汤或椒盐  
3rd course Duck bones (duck soup or sauteed with spicy salt) (add ¥68)



脆皮鸽子 (1只 Piece) 78

Deep-fried crispy pigeon 220g



蝶饼香酥鸭 (半只 Half) 138

Crispy duck 550g



松仁鸡米叉子饼 88 (6件) 200g

Sauteed minced chicken with pine nuts served with sesame pockets 48 (3件) 100g



香酥辣子鸡 78

Sauteed diced chicken with dried chili and peanuts 350g



猪牛佳肴  
PORK & BEEF



本店选用优质牛肋排，用传统中式的烹调技法，小火慢炖加各种香料制作而成。具有色泽酱红、酥烂软糯、原汁原味的特点。是广大食客喜爱的一款美味佳肴。

红烧原条牛肋排 358 (整份) 550g  
Braised beef ribs with brown sauce 188 (半份) 220g

松茸牛肉锅巴 138

Crispy rice with shrimps, chicken and ham in light sauce 200g



红烧元蹄 188

Braised pork knuckle in dark soy 800g

水煮牛三样 (牛舌、牛肚、牛肉) 188

Braised beef, ox tongue and tripe in hot chilli oil 650g



黑椒珍菌和牛粒 298

Sauteed beef cubes and mushrooms with black pepper sauce 200g



# 猪牛佳肴

## PORK & BEEF

八宝辣酱是上海本帮菜的当家名菜之一。它选用了8种不同食材，猪肉、鸡肉、鸭胗、猪肚、冬笋、香干、花生仁、虾仁炒制而成，具有浓油赤酱、咸鲜微辣等特点。

### 八宝辣酱 88

Sauteed diced of mixture meat in traditional shanghaiese sauce 350g



### 回锅肉 (配夹饼) 88

Sauteed sliced pork with cabbage and green pepper served with pancakes 350g

此菜是在上海本帮菜红烧肉的基础上改良提升。取用优良五花肉切块。用粽叶包扎，加大量花雕酒及调味慢火焖至入味，此菜肉质酥烂、上口不腻、粽香浓郁，是一道很受食客喜爱的美食。

### 粽叶扎肉 (1件 Piece) 48

Steamed pork belly wrapped with fragrant leaves 50g



### 独蒜红烧肉 168 (6件) 350g

Braised pork belly and garlic in dark soy sauce 118 (4件) 250g



时蔬豆腐  
VEGETABLE & BEAN CURD

银杏百合炒芦笋 72  
Sautéed ginkgo and lily bulb with asparagus 200g



清炒小豌豆 128  
Sautéed broad bean, gorgon fruit and ham 200g



鸡火煮干丝 78  
Boiled shredded bean curd with chicken and ham 250g



火腿津白 72  
Braised Tianjin cabbage with ham 250g



清炒时蔬 62  
Sautéed seasonal vegetable 250g

清炒豆苗 78  
Sautéed bean sprouts 250g

上汤云腿时蔬 78  
Braised seasonal vegetable and ham in superior broth 250g

这款菜肴是由几种不同的野山菌原料配制，经爆炒而成，具有色泽酱红、鲜嫩香醇、营养丰富等特点。

野山菌小炒皇 78  
Sautéed assorted mushrooms in soy 350g



时蔬豆腐  
VEGETABLE  
& BEAN CURD



时蔬炒野生牛肝菌 88

Sauteed vegetable with porcini mushroom 350g

西芹山药炒木耳 68

Sauteed chinese yam, black fungus and celery 300g



麻婆豆腐 78

Braised spicy bean curd with minced pork and mushrooms 400g



农家石锅炖豆腐 78

Braised bean curd with salted pork, dried shimps and black fungus 650g



蟹粉豆腐 158

Braised bean curd with fresh water crab meat 400g



干煸鲜笋四季豆 68

Sauteed string bean and bamboo shoot 230g



# 砂锅汤羹

千岛湖面积约580平方千米，给千岛湖花鲢提供了广阔的活动空间，加上千岛湖水为I类水质及野生无喂养的生长环境，鱼肉肉质紧实又富有弹性。此菜是上海传统菜——砂锅大鱼头的基础上改良的一款半汤半菜的创意菜。选用鲜活有机鱼头，煎透加泉水，鱼身制成鱼茸，加入芹菜、姜末做成珊瑚状与鱼头用中火滚烧，汤浓汁醇、口味鲜美。

淳安千岛湖有机鱼头 580 (1只 Piece) 3800g

Qian Dao Hu fish head soup 298 (半只 Half) 1900g

另加云南野生松茸 180 (1只 Piece)

Add Yunnan matsutake 90 (半只 Half)



## 鲜笋蛤蜊炖狮子头

Double-boiled pork ball with clam

78 (1位 Person) 150g



腌笃鲜是一款地道道的上海风味汤菜。“腌”指咸猪肉，“鲜”指新鲜猪肉，“笃”指用小火滚烧猪肉时所发出的声音，故名。此菜咸肉与鲜肉同烧，春笋清香脆嫩、汤味鲜美异常，让人食后久久难忘。

## 上海腌笃鲜

Bamboo shoots, salted pork and bean curd soup

45 (1位 Person) 50g

138 (例 Standard) 180g



## 海鲜酸辣汤

Hot and sour seafood soup

45 (1位 Person) 30g

138 (例 Standard) 110g





砂  
锅  
汤  
羹  
SOUP



花胶羊肚菌炖走地鸡

Double-boiled chicken soup  
with fish maw and mushroom

580 (5位Persons) 850g

980 (10位Persons) 1700g

\*需提前1天预订  
Please order one day in advance

高汤松茸炖野生竹笙 120g

Double-boiled chicken soup  
with matsutake and bamboo fungus

88 (1位 Person)



松茸响螺炖鸡 160g

Double-boiled chicken soup  
with matsutake and sea conch

98 (1位 Person)



主食  
面饭

RICE  
& NOODLES

夜上海炒饭 98  
ye shanghai fried rice 300g



砂锅咸肉菜饭 78  
Steamed rice with vegetables and salted pork, Shanghai style 300g



上海炒年糕 72  
Stir-fired rice cakes with pork and vegetables 250g



葱油开洋拌面 (1位 Person) 22  
Scallion oil and soy noodles 100g



担担面 (1位 Person) 25  
Dan dan noodles in peanut sauce 100g



蟹粉葱油拌面 (1位 Person) 58  
Scallion oil and soy noodles with fresh water crabmeat 150g



# 上海点心

DIM SUM

鲜肉小笼包 38 (4 Pieces)

Steamed pork dumplings

香菌素菜包

Steamed vegetable buns

22 (2 Pieces)

红油抄手

Poached wonton  
in hot and spicy sauce

48 (6 Pieces)

菜肉大馄饨

Shanghaiese wonton

48 (6 Pieces)



# 上海点心

DIM SUM



葱油饼 16 (1件 Piece)

Spring onion pancake

上海生煎包 32 (3件 Pieces)

Pan-fried pork buns

灌汤蟹粉生煎 36 (2件 Pieces)

Pan-fried crabmeat and pork buns



萝卜丝酥饼 28 (2件 Pieces)

Crispy turnip cakes



鹅肝蟹壳黄 48 (2件 Pieces)

Baked pork and goose liver pastry

鲜肉牛肝菌锅贴 38 (3件 Pieces)

Pan-fried pork and porcini mushroom dumplings



时蔬春卷 22 (3件 Pieces)

Shanghai spring rolls