

四位套餐

SET MENU FOR 4

\$1,680 (原價\$1,980)

前菜

STARTERS

古法煙鴨蛋

Tea leaf smoked egg

蒜茸拌脆瓜

Garlic cucumber

鎮江肴肉

Sliced pork terrine served with black vinegar

涼拌海參

Sea cucumber with mild chili sauce

主菜

MAINS

上海醃篤鮮

Bamboo shoots, salted pork & bean curd soup

野山蒜油爆蝦

Deep-fried prawns with wild garlic

龍鬚魚絲

Sautéed shredded fish

蝶餅樟茶鴨

Camphor tea leaf smoked duck

火腿津白

Braised Tianjin cabbage with Jinhua ham

點心

DIM SUM

花素蒸餃

Steamed vegetable dumplings

甜品

DESSERT

夜上海特色甜品

Selection of yè shanghai dessert

另加一服務費

以上套餐價格只作散座使用

此套餐全日供應

Subject to 10% service charge

Price apply to main dining area only

All day available

六位套餐

SET MENU FOR 6

\$2,880 (原價\$3,680)

前菜

STARTERS

風味醬蘿蔔

Braised dried turnip in sweet soy

蔥油海蜇頭

Jelly fish in spring onion oil and cucumber

江南脆鱈

Crispy eel

鎮江肴肉

Sliced pork terrine served w/black vinegar

主菜

MAINS

松茸燉嚮螺

Double-boiled matsutake and conch soup

蔥香泡椒脆蝦球

Crispy prawn with chili & spring onion

魚香花膠筒

Fish maw with minced pork & yu xiang sauce

特式崧子魚

Deep-fried sweet and sour fish with pine nuts

惹味牛柳粒配叉子餅

Sauteed tender beef served w/ sesame pockets

鹹肉爆炒青龍菜

Stir-fried green dragon vegetables w/ salted pork and dried bean curd

點心

DIM SUM

鮮肉小籠包

Steamed pork dumplings

甜品

DESSERT

夜上海特色甜品

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