

## 夜上海精選素套餐

### Vegetarian Set Menu

#### 五味人生首碟

##### APPETIZERS

桂花蜜芋頭

taro in osmanthus syrup

十八鮮

potpourri of eighteen vegetables

風味醬蘿蔔

braised dried turnip in sweet soy

醋椒野生木耳

black fungus in vinegar sauce

黑松露素鴨

crispy bean curd skin roll with black truffle and vegetables

#### 精選主菜

##### THE MAINS

竹笙松茸菌皇湯

matsutake mushroom and bamboo fungus soup

松子素米叉子餅

sautéed pine nuts served with sesame pocket

素燒黃雀

braised bean curd skin roll with vegetables in soy sauce

龍鬚炸素卷

deep-fried noodle roll with bean curd and vegetables

雙菇扒時蔬

sautéed seasonal vegetables with mushroom

香菌素菜包

steamed vegetable buns

#### 特式甜品

##### DESSERTS

椰汁燉燕窩

double-boiled bird's nest with coconut milk

時令果盤

seasonal fruit platter

每位 1,880 外加一成服務費、每桌僅供應同款套餐。

1,880 per person and subject to 10% service charge; limit to same set menu per table

## 「尋味老上海」

### Taste of Traditional Shanghai Set Menu

#### 前菜拼盤

##### APPETIZERS

蔥烤骨酥香魚

braised sweet fish with scallion in soy

花雕醉豬蹄

drunken pig feet

蔥油海蜇頭

jelly fish in spring onion oil and cucumber

梅汁小番茄

cherry tomato in plum sauce

黑松露素鴨

crispy bean curd skin roll with black truffle and vegetables

#### 精選主菜

##### THE MAINS

芡實薏米煲老鴨

duck soup with barley and gorgon nut

絲瓜百合魚片

sautéed sliced fish with luffa and lily bulbs

蝦爆鱔片鍋巴

crispy rice with sauté sliced eel and shrimps

清燉蟹粉獅子頭配絲苗米飯

braised pork ball with crabmeat, served with steamed rice

青青時蔬豆腐衣

sautéed green vegetables with bean curd skin

鮮肉小籠包

steamed pork dumplings

#### 特式甜品

##### DESSERTS

杏仁豆腐花

almond bean curd

時令果盤

seasonal fruit platter

每位 980 外加一成服務費、每桌僅供應同款套餐。

980 per person and subject to 10% service charge; limit to same set menu per table

## 夜上海精選套餐(一)

### Selected Set Menu One

#### 前菜拼盤 APPETIZERS

老上海燻魚  
smoked fish  
花雕醉豬蹄  
drunken pig feet  
半天筍肚絲  
shredded pork belly with areca heart in sesame oil  
醋椒野生木耳  
black fungus in vinegar sauce  
蒜茸拌脆瓜  
garlic cucumber

#### 精選主菜 THE MAINS

椰香菌菇土雞湯  
double boiled chicken with mushrooms and coconut  
蟹粉河蝦仁  
stir-fried river shrimps with crab roe  
椒鹽小黃魚  
pan-fried yellow fish with spicy salt  
樓外樓東坡肉配絲苗米飯  
braised pork in dark soy "Dong Po" style, served with steamed rice  
火腿津白  
braised Tianjin cabbage with ham  
絲瓜小籠包  
steamed luffa and pork dumplings

#### 特式甜品 DESSERTS

杏仁豆腐花  
almond bean curd  
時令果盤  
seasonal fruit platter

## 夜上海精選套餐(二)

### Selected Set Menu Two

#### 前菜拼盤 APPETIZERS

蔥烤骨酥香魚  
braised sweet fish with scallion in soy  
梅子酒香蝦  
plum wine marinated shrimps  
鎮江肴肉  
pork terrine with Zhenjiang vinegar  
風味醬蘿蔔  
braised dried turnip in sweet soy  
十八鮮  
potpourri of eighteen vegetables

#### 精選主菜 THE MAINS

火腫雞鮑魚燉小排翅  
doubled-boiled shark's fin with abalone, chicken, and ham  
上湯焗波士頓龍蝦炆伊麵  
baked Boston lobster in superior soup with e-fu noodles  
荔茸脆帶子  
deep-fried scallop with taro  
黑椒珍菌牛肉粒  
sauteed beef cubes and mushrooms with black pepper sauce  
銀杏百合炒蘆筍  
sauteed asparagus with ginkgo & lily bulbs  
上海生煎包  
pan-fried pork buns

#### 特式甜品 DESSERTS

楊枝甘露  
mango sago cream with pomelo  
時令果盤  
seasonal fruit platter

每位 1,380 外加一成服務費、每桌僅供應同款套餐。

1,380 per person and subject to 10% service charge; limit to same set menu per table

每位 1,980 外加一成服務費、每桌僅供應同款套餐。

1,980 per person and subject to 10% service charge; limit to same set menu per table

## 夜上海精選套餐(三)

### Selected Set Menu Three

#### 前菜拼盤 APPETIZERS

江南脆鱈  
crispy eel  
梅子酒香蝦  
plum wine marinated shrimps  
陳皮糖醋排骨  
sweet and sour spare ribs  
十八鮮  
potpourri of eighteen vegetables  
古法煙鴨蛋  
tea leaf smoked egg

#### 精選主菜 THE MAINS

火腫雞花膠鮑魚燉小排翅  
doubled-boiled shark's fin with fish maw, abalone, chicken, and ham  
清蒸銀鱈魚  
steamed silver cod with scallion  
起士焗烤波士頓龍蝦  
Boston lobster au gratin  
香煎紐西蘭羊排  
pan-fried New Zealand lamb chop  
魚湯木耳浸時蔬  
braised seasonal vegetables and black fungus in fish soup  
松露野菌餃  
mushroom dumplings

#### 特式甜品 DESSERTS

酒釀紅蓮雪蛤  
double-boiled hasma and lotus seeds with fermented rice  
時令果盤  
seasonal fruit platter

## 夜上海精選套餐(四)

### Selected Set Menu Four

#### 前菜拼盤 APPETIZERS

老上海燻魚  
smoked fish  
花雕醉雞  
drunken chicken  
梅汁小番茄  
cherry tomato in plum sauce  
蔥油海蜇頭  
jelly fish in spring onion oil and cucumber  
黑松露素鴨  
crispy bean curd skin roll with black truffle and vegetables

#### 精選主菜 THE MAINS

紅燒大排翅  
braised superior shark's fin in brown soup  
蔥油蒸波士頓龍蝦  
steamed Boston lobster in scallion soy  
香烤銀鱈魚  
baked silver cod with scallion  
蒜香焗骨  
deep-fried pork rib with garlic  
鮑汁鮑魚撈飯  
abalone in abalone sauce served with rice  
松露野菌餃  
mushroom dumplings

#### 特式甜品 DESSERTS

紅棗蓮子燉燕窩  
double-boiled bird's nest with dates and lotus seed  
時令果盤  
Seasonal fruit platter

每位 2,580 外加一成服務費、每桌僅供應同款套餐。

2,580 per person and subject to 10% service charge; limit to same set menu per table

每位 3,580 外加一成服務費、每桌僅供應同款套餐。

3,580 per person and subject to 10% service charge; limit to same set menu per table