



## SET MENU A

每位 \$498 (PER PERSON)

### 冷菜

古法煙鴨蛋  
太雕酒醉雞  
風味醬蘿蔔  
鎮江肴肉  
蔥油海蜇頭

### 湯

原盅雲吞雞湯

### 主菜

甜豆炒河蝦仁  
椒鹽小黃魚  
蟹粉釀蟹蓋  
稻草扎肉  
雞火煮干絲

### 點心

鮮肉小籠包

### 甜品

夜上海特色甜品

### STARTERS

tea leaf smoked egg  
huadiao wine marinated "drunken" chicken  
braised dried turnip in sweet soy  
sliced pork terrine served with Zhenjiang black vinegar  
jelly fish in spring onion oil and cucumber

### SOUP

wonton & chicken soup

### MAINS

stir-fried river shrimps with sugar peas  
deep fried baby yellow fish with salt and pepper  
baked stuffed crab shell  
steamed pork belly wrapped with fragrant leaves  
boiled shredded bean curd with chicken & ham

### DIM SUM

steamed pork dumplings

### DESSERT

yè shanghai signature dessert platter

如選用以上套餐，可以優惠價升級至  
原盅高湯火腫雞燉排翅 或 紅燒排翅 (每位只需加 \$280)

最少 2 位用  
另加一服務費  
以上套餐價格只作散座使用

for minimum 2 persons  
plus 10% service charge  
price apply to main dining room only