

夜上海精選桌菜 A

Set Menu for 10 Pax (A)

江南八小碟 (前菜)

APPETIZERS

- 梅汁小番茄 cherry tomato in plum sauce
十八鮮 potpourri of eighteen vegetables
四喜烤麩 wheat gluten with bamboo shoots and ginkgo nuts
脆皮素燒鵝 crispy bean curd rolls with vegetables
花雕醉豬蹄 drunken pig feet
老上海燻魚 smoked fish
五香鴨舌 five spices duck tongue
古法煙鴨蛋 tea leaf smoked egg

主菜

THE MAINS

- 松茸菌皇燉土雞 matsutake mushroom and chicken soup
清炒河蝦仁 stir-fried river shrimps
松子雞米叉子餅 sautéed minced chicken with pine nuts served with sesame pocket
蝶餅香酥鴨 crispy duck served with buns
紅燒鹹蛋黃獅子頭 braised pork ball with salted egg yolk in soy sauce
清蒸石斑魚 steamed garoupa
青青時蔬豆腐衣 sautéed green vegetable with bean curd skin
上海蔥油餅 spring onion pancake
鮮肉小籠包 steamed pork dumplings
杏仁露小丸子 almond cream with glutinous rice ball

每桌 NT\$12,800 (十位用) 外加一成服務費
NT\$ 12,800 for 10 persons and subject to 10% service charge

夜上海精選桌菜 B

Set Menu for 10 Pax (B)

江南八小碟 (前菜)

APPETIZERS

- 老上海醬黃瓜 cucumber in sweet soy
桂花糯米糖藕 stuffed lotus root with sticky rice in osmanthus syrup
黑松露素鴨 crispy bean curd skin roll with vegetable and truffle
江南脆鱈 crispy eel
鎮江肴肉 sliced pork terrine served with Zhenjiang vinegar
皮蛋酸薑 thousand years eggs with pickled ginger
蔥油海蜇頭 jelly fish in spring onion oil
花雕醉雞 drunken chicken

主菜

THE MAINS

- 火腫津白燉土雞 double-boiled chicken soup with Tianjin cabbage
碧綠炒帶子 sautéed scallops with vegetable
乾燒原隻大明蝦 braised prawn in chili sauce
蒜香脆皮雞 crispy garlic chicken
粽葉扎肉 steamed pork belly wrapped with fragrant leaves
特式崧子魚 deep-fried fish with sweet and sour suace
魚湯木耳浸時蔬 braised seasonal vegetables and fungus in fish soup
黃橋燒餅 baked pork pastries
花素蒸餃 steamed vegetable dumplings
杏仁露小丸子 almond cream with glutinous rice ball

每桌 NT\$16,800 (十位用) 外加一成服務費
NT\$ 16,800 for 10 persons and subject to 10% service charge

夜上海精選桌菜 C

Set Menu for 10 Pax (C)

江南八小碟 (前菜)

APPETIZERS

- 老上海醬黃瓜 cucumber in sweet soy
十八鮮 potpourri of eighteen vegetables
黑松露素鴨 crispy bean curd skin roll with vegetable and truffle
蔥油海蜇頭 jelly fish in spring onion oil
五香鴨舌 five spices duck tongue
陳皮糖醋排骨 sweet and sour spare ribs
江南脆鱈 crispy eel
梅子酒香蝦 plum wine marinated shrimps

主菜

THE MAINS

- 火腫雞花膠燉鮑魚 double-boiled chicken soup with fish maw and abalone
蟹粉灌湯蝦球 deep-fried prawn balls stuffed with crabmeat
片皮烤鴨二食 roasted duck (2 courses)
太雕蒸肉蟹 steamed green crab with egg Shaoxing wine sauce
黑椒珍菌美國牛肉粒 sautéed US beef cubes and mushrooms with black pepper sauce
龍鬚滑魚絲 sautéed shredded fish served with vinegar
乾煸竹筍四季豆 sautéed string beans and bamboo shoot
上海生煎包 pan-fried pork buns

酒釀芝麻湯丸 black sesame dumplings with fermented rice

每桌 NT\$23,800 (十位用) 外加一成服務費

NT\$ 23,800 for 10 persons and subject to 10% service charge

夜上海精選桌菜 D

Set Menu for 10 Pax (D)

江南八小碟 (前菜)

APPETIZERS

- 蒜蓉拌脆瓜 garlic cucumber
醋椒野生木耳 black fungus in vinegar sauce
黑松露素鴨 crispy bean curd skin roll with vegetable and truffle
五香鴨舌 five spices duck tongue
花雕醉雞 drunken chicken
鎮江肴肉 sliced pork terrine served with Zhenjiang vinegar
江南脆鱈 crispy eel
梅子酒香蝦 plum wine marinated shrimps

主菜

THE MAINS

- 火腫雞燉小排翅 double-boiled shark's fin with chicken
紅燒原條蝦子大烏參 braised whole sea cucumber with shrimp roe in brown sauce
上湯焗波士頓龍蝦 baked Boston lobster in superior soup
紅燒原條美國牛肋排 braised US beef ribs with brown sauce
香烤銀鱈魚 baked silver cod
蔥香鮑魚撈麵 abalone and noodle in spring onion
百合炒絲瓜 braised luffa with lily bulbs
上海生煎包 pan-fried pork buns

酒釀紅蓮雪蛤 fermented rice soup with lotus seed and hasma

每桌 NT\$28,800 (十位用) 外加一成服務費

NT\$ 28,800 for 10 persons and subject to 10% service charge