

風味前菜

STARTERS

傳統老上海菜式之一，經典上海白
菜，味甘香脆，滋味鮮美，軟嫩
滑，上海傳統特色，選用優質白菜，
經長時間烹製，滋味鮮美，軟嫩
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滑。

老上海燻魚 320

Smoked fish



蒜茸拌脆瓜 120

Garlic cucumber

此菜是將新鮮白蘿蔔切條，用沸水焯，
薑末、蒜末、蔥末等調味，加入江
小酒、醬油拌勻，使之達到色澤鮮紅，
質地爽脆，口味香濃，是開胃健脾的
好菜。

風味醬蘿蔔 180

Braised dried radish in sweet soy

梅汁小番茄 160

Cherry tomato in plum sauce



十八鮮 180

Polypart of eighteen vegetables

古法煙鴨蛋 50 (18 Pieces)

Tea leaf smoked egg

醋椒野生木耳 180

Black fungus in vinegar sauce



風味
前菜

STARTERS



皮蛋酸薑 120

Thousand year eggs
with pickled ginger



桂花糯米糖藕 250

Stuffed lotus root with sticky rice
in osmanthus syrup



江南脆鱈 290

Crispy eel

梅子酒香蝦 320

Pine wine marinated shrimps



煙燻小黃魚 190 (1/2 Piece)

Smoked yellow fish



風味前菜

STARTERS

蔥油海蜆頭 290

Jelly fish
in spring onion oil and cucumber



四喜烤麩 180

Wheat gluten
with bamboo shoot & ginseng nuts



陳皮糖醋排骨 280

Sweet & sour spare ribs



鎮江肴肉 260

Pink loess
served with Zhenjiang vinegar

新編鎮江肴肉是傳統名菜，酒香濃郁，肉質鮮美，是鎮江菜系的代表。本館特聘名廚，選用優質的豬肉，經過精心烹調，配以多種天然香料，不亞於古法，酒香、肉香、藥香，色香味俱全。本館特設了多款肴肉，有乾、有濕，花膠豬皮了傳統風味，本館特設肴菜之一。

花雕醉雞 380

Drunken chicken



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脆皮素燒鵝 180

Crispy beasound skin rolls
with vegetables



海珍 河饌

SEAFOOD



本菜是上海傳統風味名菜之一，選用江蘇清江浦產、殼硬肉鮮、滋味清口的白蝦，配以香滑油潤的河蝦仁炒製而成。本菜選用江蘇清江浦所產白河蝦，選取活蝦肉製成鮮蝦仁。

清炒河蝦仁 720

Stir-fried river shrimps

毛豆年糕醬炒蟹 1580

Braised crab with rice cakes in bean paste (100g/60g)



糖醋魚片 650

Deep-fried fish slices
with sweet and sour sauce



油浸筍殼魚 1480

Deep-fried marble goby fish
with scallion soy



海珍河饌

SEAFOOD

椒鹽小黃魚

Pan-fried yellow fish with spicy salt
380 (2 Pieces)



香烤銀鱈魚 330 (1 Piece)

Baked silver cod with scallion



花雕蒸鱈魚 1980 (半條 Half)

Steamed fresh water herring



選用上等鮮活鱈魚，定製
本館秘製花雕酒，佐以
椒鹽多道香脆酥，文火
慢烤成魚，不火過人，本
館大廚精心製成大蟹蟹殼
裝蟹肉，配上椒鹽香口醬
料，滋味鮮美，文雅有
品，江蘇蟹粉蟹黃，最清
鮮，入口蟹肉鮮美。

蟹粉釀蟹蓋

Baked stuffed crab shell
450 (2 Pieces)

海珍河饌

上湯焗波士頓龍蝦 (每隻 +420)

Baked Boston lobster in superior soup (1/2app. 600g)
(with noodles +520)

1680 (4 Pieces)



糟溜魚片 580

Wok-fried sliced fish
in yellow wine sauce



大雕蒸肉蟹 (每隻 600g) 1580

Steamed green crab with egg
in tai dao sauce

這道傳統上海風味菜，以“蔥油餅拌麵”和法製成，
結合了上海麵粉和法製醬油，將它與中國菜上菜，上海
風味佳餚，肉質鮮嫩，味道醇厚，是最佳選擇。

蔥香鮑魚撈麵 1880 (4 Pieces)

Abalone and noodle in spring onion oil



鮑
參
翅
燕

PREMIUM
SUN-DRIED
SEAFOOD



蔥燒原條遠參 1380 (1/2 Person)

Braised whole ginseng sea cucumber



綠皇原隻鮑魚 1280 (1/2 Piece)

Braised whole abalone in oyster sauce



高湯火腿翅 1980 (1/2 Person)

Double-boiled superior shark's fin congee



原條蝦粉大烏參 1380

Braised whole sea cucumber with shung fu



蔥燒海參 1280

Braised sea cucumber with scallion



紅燒官燕 1680 (1/2 Person)

Braised bird's nest in brown sauce



紅燒排翅 1880 (1/2 Person)

Braised superior shark's fin in brown sauce



生以燉製最為滋補，紅燒則更有一種
濃郁醇厚，本館選一級原裝翅大排翅以燉製，
其肉厚脆，濃郁，味道的特點，讓人回味無窮。

雞鴨珍味
POULTRY



片皮鴨是一道廣東傳統名菜，將用上層配製佐料塗於生鴨上燒
烤成烤鴨而成，色呈栗紅，有脆皮殼，皮脆肉嫩，老少皆宜。

片皮烤鴨(二吃) 1880 (全隻 Whole duck)

Whole roasted duck

一吃 片皮鴨卷餅
1st course Duck skin wrapped with pancake

二吃 鴨皮帶肉燒餅
2nd course Duck skin with meat
served with sesame cake

以下兩種二擇一 680

蘿蔔鴨架湯
Duck broth with turnip soup

功夫鴨胸
Duck tongue

以下兩種二擇一 590

鴨菜馬蹄生菜包
Sautéed minced duck and water chestnut
served with lettuce

五彩炒鴨絲
Sautéed shredded duck with vegetables

松仁雞米叉子餅 480

Sautéed minced chicken
with pine nuts served with sesame pockets



香酥鴨 680

配燒餅或荷葉餅 (半隻 Half)

Crispy duck
served with pancake or bun



香酥辣子雞 520

Sautéed diced chicken
with dried chili and peanuts



脆皮蒜香雞 680 (半隻 Half)

Crispy garlic chicken



豬
牛
佳
肴

PORK & BEEF



紅燒原條美國牛肋排 1380

Braised US beef ribs with brown sauce

本道原條美國牛肋排，有傳統中式燉湯做法，以
慢火燉至軟爛，肉質滑嫩，再配以黑胡椒、蒜香和香
蔥，是饕餮們必點，及廣大饕餮最愛之一款清涼佳餚



蔥爆美國牛肉 680

Stir-fried US beef with scallion

黑椒珍菌美國牛肉粒 980

Sautéed US beef cubes
and mushrooms with black pepper sauce



風味豬肋排 420 (4件 Pieces)

Baby ribs glazed
with zhenjiang black vinegar

蒜香焗骨 420 (4件 Pieces)

Deep-fried pork ribs with garlic



豬牛佳肴

PORK & BEEF



外婆紅燒肉 480

Braised pork with bamboo shoots

回鍋肉捲餅 420

Sautéed sliced pork with cabbage and green pepper served with pancake



此菜是以上海本幫菜紅燒的切盤滷水肉提升，製成香嫩立立的切塊，再煎至外酥，加大量芝麻油炒過味道大顯深入味，此菜既酥嫩，入口不膩，清香濃郁，是一道非常受食客喜愛的美食。

粽葉扎肉 130 (1件/Plate)

Steamed pork belly wrapped with fragrant leaves



香煎紐西蘭羊排 280 (1件/Plate)

Pan-fried New Zealand lamb chop



揚州清燉蟹粉獅子頭 380

Braised pork ball with crabmeat



時蔬
豆腐

VEGETABLE
& BEAN CURD

銀杏百合炒蘆筍 390

Sautéed ginkgo & lily bulb with asparagus



魚香茄子 350

Sautéed eggplant
with minced pork
in sweet chili vinegar



雞火煮干絲 390

Boiled shredded bean curd
with chicken and ham



火腿津白 350

Broiled toraji cabbage
with ham



清炒時蔬 320

Sautéed assorted vegetable



這道菜精選出多種不同鮮味山菌材料配製，
如鮮菇肉片、鮑魚片、鮮魷、鮮蝦、鮮
蟹、鮮魚片等。

野山菌小炒皇 420

Sautéed assorted mushroom in soy

時蔬豆腐

VEGETABLE & BEAN CURD

唐菜炒雙菇 390

Sautéed seasonal vegetable with mushrooms



家常豆腐 420

Braised bean curd with sliced pork & mushrooms in spicy sauce



西芹山菜炒木耳 390

Sautéed Chinese parsnip, black fungus and celery



青青時蔬豆腐衣 390

Sautéed green vegetable with bean curd skin



麻婆豆腐 380

Braised spicy bean curd with minced pork and mushrooms

干煸竹筍四季豆 420

Sautéed string bean and bamboo shoot



砂鍋 SOUP 湯羹

屬於江浙一帶風味濃郁的上海砂鍋菜，「燉」是砂鍋湯、
「燻」是燻魚、燻鴨，「燻」是將食材在砂鍋內用小火慢慢
燉，燻魚、燻鴨是砂鍋菜的代表，燻魚燻鴨燻鴨、燻鴨燻鴨
燻鴨、燻鴨燻鴨燻鴨。

750 (份/Standard)
上海腌篤鮮 188 (份/Person)

Bamboo shoots, salted pork and bean curd soup



此菜在上海最為著名——砂鍋大魚
頭是上海最著名的一道菜，選
用草魚的魚頭，選料精良，「燻
魚」，燻魚燻魚燻魚，燻魚燻
魚燻魚燻魚，加入竹筍、鹽
鴨燻鴨燻鴨燻鴨燻鴨，燻
鴨燻鴨燻鴨燻鴨燻鴨。

泉水珊瑚魚頭

Fish head soup
980 (半份 Half)



大腫津白燉土雞

Double-boiled chicken soup with Tianjin cabbage

1880 (1隻 Piece)
980 (半隻 Half)



鮮魚羹

Fish broth with ham & fresh mushrooms

750 (份 Standard)
188 (1份 Person)



淮杞雞炖响螺

Double-boiled conch with chicken & lycium chinensis

320 (1份 Person)

大腫雞花膠燉鮑魚

Double-boiled chicken soup with fish maw and abalone

980 (1份 Person)



主食
面飯

RICE
& NOODLES

揚州炒飯 450

Fried rice, yangzhou style



砂鍋鹹肉菜飯 390

Steamed rice with vegetables and salted pork, Shanghai style



海鮮湯泡鴛鴦米飯 620

Crispy and steamed rice served in seafood consomme



蔥油開洋拌麵 120 (1/2 Person)

Noodle in spring onion oil

嫩雞煨麵 130 (1/2 Person)

Braised soft noodle with chicken



上海炒年糕 320

Stir-fried rice cakes with pork and vegetables



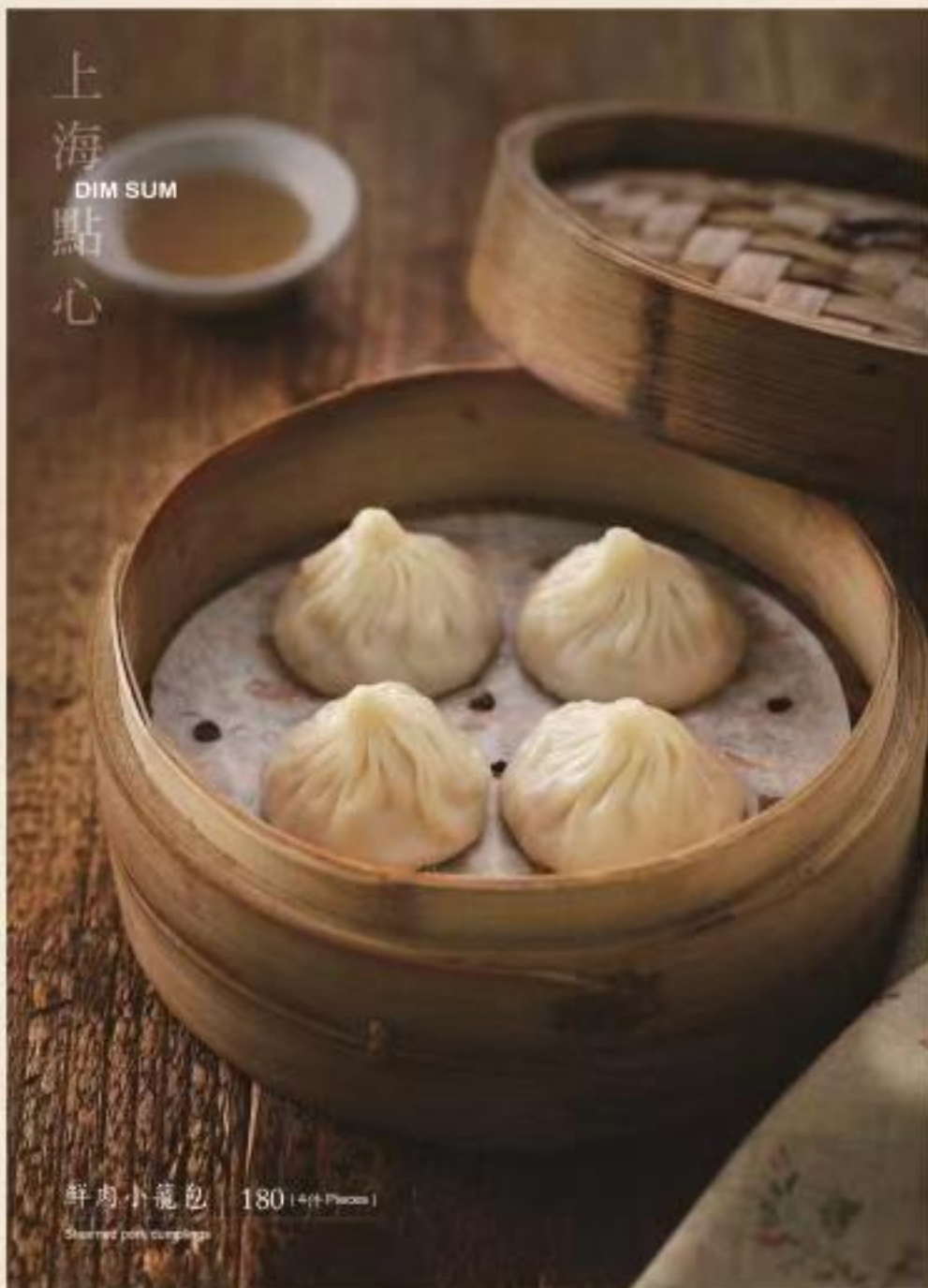
上海粗炒麵 320

Braised shanghai thick noodles in dark soy



上海點心

DIM SUM



鮮肉小籠包 180 (4件 Pieces)
Steamed pork dumplings

香滑素菜包

Steamed vegetable buns

180 (4件 Pieces)



紅油抄手

Poached wonton in hot and spicy sauce

220 (6件 Pieces)



花素蒸餃

Steamed vegetable dumplings

180 (4件 Pieces)



菜肉大餛飩

Shanghaiese wonton

220 (6件 Pieces)



上海點心

DIM SUM



黃橋燒餅 220 (4 Pieces)

Baked pork pastries

上海生煎包 250 (4 Pieces)

Pan-fried pork buns



蘿蔔絲酥餅 160 (2 Pieces)

Crispy lump cakes



蔥油餅 130 (1 Piece)

Spring onion pancake

鮮肉鍋貼 180 (4 Pieces)

Pan-fried pork dumplings



時蔬春卷 160 (3 Pieces)

Shanghai-style spring rolls