



片皮鴨是一道漢族傳統名菜。用夜上海秘製佐料塗於生鴨上後掛爐烤制而成。色呈棗紅，鮮艷泊亮，皮脆肉嫩，老少皆宜。
 ROAST DUCK, a Chinese traditional dish. The duck is marinated by our special recipe and well roasted. Glossy and crispy duck skin, tender and flavored duck meat, loved by all diners.

片皮鴨二吃 (全鴨) **NT\$ 1880**
 whole roast duck (two courses)

- 一吃 片皮鴨捲餅
 1st course duck skin wrapped with pancake
- 二吃 鴨皮帶肉配生菜葉
 2nd course duck skin with meat served with lettuce

以下菜式三擇一
 choose one from below

- 蘿蔔鴨架湯 **NT\$ 680**
 duck broth with turnip soup
- 功夫鴨粥 **NT\$ 680**
 duck congee
- 五彩炒鴨絲 **NT\$ 580**
 sauteed shredded duck with vegetables



SHANGHAI 上海 • HONG KONG 香港 • KOWLOON 九龍 • TAIPEI 台北

廚師推薦

Chef Recommendations

廚師推薦 Chef Recommendations

涼菜 STARTERS

老上海醬黃瓜 NT\$ 160
marinated cucumber in soy, Shanghai style

涼拌雙筍 NT\$ 200
bamboo shoot and asparagus lettuce in sesame oil

樹子蒜茸拌涼瓜 NT\$ 160
bitter melon in garlic and cordia dichotoma sauce

五香鴨舌 NT\$ 260
five spices duck tongue

花雕醉豬蹄 NT\$ 360
drunken pig feet

黑松露素鴨 NT\$ 220
crispy bean curd skin roll with black truffle and vegetables

湯 SOUPS

木瓜響螺燉排骨 每位/person NT\$ 320
double boiled conch with papaya and pork ribs

海鮮酸辣湯 每位/person NT\$ 220
hot and sour seafood soup

椰香花膠燉土雞 每位/person NT\$ 380
double-boiled chicken with fish maw and coconut

主菜 MAINS

鵝肝蟹粉焗釀蟹蓋 (每隻) NT\$ 380
baked stuffed crab shell with crabmeat and goose liver (per piece)

茭白青椒炒魚絲 NT\$ 680
sautéed shredded fish with water bamboo and green pepper

慢煮養生君子菜 NT\$ 320
braised shredded bitter melon in supreme soup

銀芽炒鮑魚絲 NT\$ 480
sautéed shredded abalone with bean sprouts

百合炒絲瓜 NT\$ 320
sautéed luffa with lily bulbs

金沙賽螃蟹 NT\$ 380
scrambled eggs and salted egg yolk with crab flavor

清蒸原汁牛腩 NT\$ 580
steamed sliced beef brisket

紅燒鹹蛋黃獅子頭 (每隻) NT\$ 320
braised pork ball stuffed with salted egg yolk in soy (per piece)

樓外樓東坡肉 (每位) NT\$ 280
braised pork in dark soy "Dong Po" style (per person)

寧式炒鱧絲捲餅 NT\$ 350
sautéed shredded eel with vegetable served with pancakes

鮑汁鮑魚撈飯 (每位) NT\$ 320
sautéed shredded eel with vegetable served with pancakes (per person)

精選肉蟹套餐 (4位用) Selected Mud Crab Set Menu (for 4 persons)

前菜拼盤 STARTERS
梅子酒香醉蝦 plum wine marinated shrimp

老上海醬黃瓜 marinated cucumber in soy, Shanghai style

五香鴨舌 five spices duck tongue

涼拌雙筍 bamboo shoot and asparagus lettuce in sesame oil

鎮江肴肉 pork terrine served with Zhenjiang vinegar

湯 SOUP
海鮮酸辣湯 hot and sour seafood soup

主菜 MAINS
蜀香霸王蟹 或 太雕蒸肉蟹 hot and spicy mud crab OR steamed with Shaoxing wine

蟹粉灌湯蝦球 deep-fried prawn balls stuffed with crabmeat

樓外樓東坡肉配絲苗白飯 braised pork in dark soy "Dong Po" style served with steamed rice

慢煮養生君子菜 braised bitter melon in supreme soup

招牌生煎包 pan-fried pork bun

甜品 DESSERT
楊枝甘露 chilled mango sago cream with pomelo

NT\$5980 4位 | persons

特別奉送 夜上海自制茶古力4顆
Complimentary 4 pieces of homemade Chakeli

肉蟹五種做法滿足不同味蕾 每隻 NT\$ 1580 / piece
Mud Crab prepare according to your tasting bud *每隻約18兩 app. 650g / piece

* 蜀香霸王香辣蟹 hot and spicy crab "Sichuan" Style

* 滬式醬爆年糕蟹 sautéed mud crab with rice cake in bean paste sauce

* 避風塘炒蟹 sautéed mud crab with garlic and pepper

* 蔥香肉蟹撈麵 mud crab with spring onion served with noodles

* 太雕蒸肉蟹 steamed mud crab with premium Shaoxing wine

精選烤鴨套餐 (6位用) Selected Roast Duck Set Menu (for 6 persons)

前菜拼盤 STARTERS
梅汁小番茄 cherry tomato in plum sauce

涼拌雙筍 bamboo shoot and asparagus lettuce in sesame oil

花雕醉豬蹄 drunken pig feet

黑松露素鴨 crispy bean curd skin rolls with black truffle and vegetables

江南脆鱈 crispy eel

湯 SOUP
松茸菌皇燉土雞 matsutake mushroom and chicken soup

主菜 MAINS
片皮鴨二吃 (鴨皮捲餅及鴨肉生菜包) roast duck
1st course duck skin with pancake
2nd course duck meat with lettuce

金沙賽螃蟹 scrambled eggs and salted egg yolk with crab flavor

清蒸龍虎斑 steamed tiger garoupa served in light soy

慢煮養生君子菜 braised bitter melon in supreme soup

蔥香鮑魚撈麵 abalone and noodle in spring onion oil

鮮肉小籠包 steamed pork dumpling

甜品 DESSERT
楊枝甘露 chilled mango sago cream with pomelo

NT\$8880 6位 | persons

特別奉送 夜上海自制茶古力6顆
Complimentary 6 pieces of homemade Chakeli