

## 夜上海精選素套餐

### Vegetarian Set Menu

#### 五味人生首碟

##### APPETIZERS

梅汁小番茄  
cherry tomato in plum sauce  
十八鮮  
potpourri of eighteen vegetables  
蒜茸拌脆瓜  
garlic cucumber  
風味醬蘿蔔  
braised dried turnip in sweet soy  
脆皮素燒鵝  
crispy bean curd skin roll with vegetables

#### 精選主菜

##### THE MAINS

竹筴松茸菌皇湯  
matsutake mushroom and bamboo fungus soup  
松子素米配叉子燒餅  
sautéed pine nuts served with sesame pocket  
西芹山藥炒黑木耳  
sautéed Chinese yam, black fungus and celery  
家常豆腐  
braised bean curd and mushroom in spicy sauce  
乾煸竹筍四季豆  
sautéed string bean and bamboo shoot  
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

醬黃瓜  
cucumber in sweet soy sauce  
老上海燻魚  
smoked fish  
古法燻鴨蛋  
tea leaf smoked egg  
五香鴨舌  
five spices duck tongue  
花雕醉雞  
Drunken chicken

#### 精選主菜

##### THE MAINS

春筍腌篤鮮  
spring bamboo, salted pork and bean curd soup  
蟹粉灌湯蝦球  
deep-fried prawn balls stuffed with crabmeat  
龍鬚滑魚絲  
sautéed shredded fish served with vinegar  
紅燒鹹蛋黃獅子頭配絲苗白飯  
braised pork ball with salted egg yolk, served with steamed rice  
唐菜炒雙菇  
sautéed seasonal vegetables with mushrooms  
黃橋燒餅  
baked pork pastries

#### 特式甜品

##### DESSERTS

酒釀芝麻湯圓  
black sesame dumplings with fermented rice  
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 (A)

### Selected Set Menu A

#### 前菜拼盤 APPETIZERS

梅汁小番茄  
cherry tomato in plum sauce  
風味醬蘿蔔  
braised dried turnip in sweet soy  
脆皮素燒鵝  
crispy bean curd skin roll with vegetables  
江南脆鱈  
crispy eel  
花雕醉豬蹄  
drunken pig feet

#### 精選主菜 THE MAINS

淮杞雞燉響螺  
double-boiled conch with chicken & lycium chinense  
鵝肝蟹粉釀蟹蓋  
stuffed crab shell and pan-fried goose liver  
椒鹽小黃魚  
smoked yellow fish  
清燉蟹粉獅子頭配絲苗白飯  
braised pork ball with crabmeat, served with steamed rice  
青青時蔬豆腐衣  
sautéed green vegetable with bean curd skin  
上海生煎包  
pan-fried pork buns

#### 特式甜品 DESSERTS

杏仁露小丸子  
almond cream with glutinous rice ball  
時令果盤  
seasonal fruit platter

## 夜上海精選套餐 (B)

### Selected Set Menu B

#### 前菜拼盤 APPETIZERS

十八鮮  
potpourri of eighteen vegetables  
醬黃瓜  
cucumber in sweet soy sauce  
梅子酒香蝦  
plum wine marinated shrimps  
五香鴨舌  
five spices duck tongue  
陳皮糖醋排骨  
sweet & sour spare rib

#### 精選主菜 THE MAINS

竹笙松茸花膠燉土雞  
doubled-boiled chicken with fish maw, matsutake and bamboo fungus  
上湯焗波士頓龍蝦  
baked Boston lobster in superior soup  
古法蒸銀鱈魚  
steamed silver cod  
樓外樓東坡肉配絲苗白飯  
braised pork in dark soy "Dong Po" style, served with steamed rice  
百合炒絲瓜  
braised luffa with lily bulbs  
鮮肉小籠包  
steamed pork dumplings

#### 特式甜品 DESSERTS

杏仁露小丸子  
almond cream with glutinous rice ball  
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 (C)

### Selected Set Menu C

#### 前菜拼盤 APPETIZERS

醋椒野生木耳  
black fungus in vinegar sauce  
脆皮素燒鵝  
crispy bean curd skin roll with vegetables  
江南脆鱈  
crispy eel  
梅子酒香蝦  
plum wine marinated shrimps  
鎮江肴肉  
pork terrine with Zhenjiang vinegar

#### 精選主菜 THE MAINS

金湯花膠燉原條遼參  
braised whole sea cucumber with fish maw in supreme soup  
蟹粉釀蟹蓋  
baked stuffed crab shell  
蒜蓉蒸波士頓龍蝦  
steamed Boston lobster with minced garlic  
黑椒珍菌美國牛肉粒  
sautéed US beef cubes and mushrooms with black pepper sauce  
魚湯木耳浸時蔬  
braised seasonal vegetables and black fungus in fish soup  
上海生煎包  
pan-fried pork buns

#### 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

每位 2,880 外加一成服務費、每桌僅供應同款套餐。

2,880 per person and subject to 10% service charge; limit to same set menu per table

## 夜上海精選套餐 (D)

### Selected Set Menu D

#### 前菜拼盤 APPETIZERS

十八鮮  
potpourri of eighteen vegetables  
黑松露素鴨  
crisp bean curd skin roll with vegetable and truffle  
老上海燻魚  
smoked fish  
蔥油海蜇頭  
jelly fish in spring onion oil and cucumber  
花雕醉雞  
drunken chicken

#### 精選主菜 THE MAINS

紅燒大排翅  
braised superior shark's fin in brown soup  
蒜蓉蒸龍蝦  
steamed lobster with minced garlic  
古法蒸銀鱈魚  
steamed silver cod  
紅燒原條美國牛肋排  
braised US beef ribs with brown sauce  
蔥香鮑魚撈麵  
abalone and noodle in spring onion oil  
鮮肉小籠包  
steamed pork dumplings

#### 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

3,880 外加一成服務費、每桌僅供應同款套餐。

3,880 per person and subject to 10% service charge; limit to same set menu per table