

# 开胃前菜

starter / appetiser

1

白灼苏东 | \$22.00  
Steamed Squid

2

上海熏鱼 | \$20.00  
Old Shanghai Smoked Fish



1



2

上海熏鱼  
OLD SHANGHAI SMOKED FISH





3  
江南脆鳝  
JIANGNAN CRISPY EEL GLAZED  
WITH SUGAR & VINEGAR



4  
江南脆鳝  
Jiangnan Crispy Eel Glazed  
with Sugar & Vinegar  
| \$18.00 |

4  
玉佛寺素鹅  
Vegetarian Goose  
| \$18.00 |

5  
四喜烤麸  
Stewed Wheat Gluten  
with Black Fungus & Mushrooms  
| \$12.00 |

6  
青芒果海蛰头  
Pomelo Jellyfish Head  
| \$18.00 |







7

上海花雕话梅醉鸡  
Shanghai Drunken Chicken  
| \$18.00 |



8

蒜蓉拌脆瓜  
Pickled Cucumber Skin Roll  
| \$10.00 |



9

香椿芽皮蛋豆腐  
Chinese Toon Century Egg Tofu  
| \$18.00 |



10

陈年花雕熟醉虾  
AGED HUA DIAO WINE DRUNKEN PRAWN



# 汤羹类

soup

11

扁尖老鸭汤 | \$42.00 / Pot  
Old Duck Soup with Dried Bamboo Shoots

12

砂锅粉皮笋壳鱼汤 | \$12.00/100g  
Soon Hock Fish with Vermicelli Soup in Clay Pot



11



12

砂锅粉皮笋壳鱼汤  
SOON HOCK FISH WITH  
VERMICELLI SOUP IN CLAY





13  
砂锅雪菜黄鱼汤  
YELLOW CROAKER FISH SOUP  
WITH SNOW CABBAGE



13  
砂锅雪菜黄鱼汤 | \$42.00 / Pot  
Yellow Croaker Fish Soup with Snow Cabbage

14  
松茸鸡汤 | \$88.00 / Pot  
Matsutake Chicken Soup



# 蟹粉类

crab meat

15

蟹粉鲍鱼花胶虾球 | \$48.00 / Pax  
Crab Meat Abalone Fish Maw  
and Prawn Balls

16

蟹粉虾球芦笋 | \$36.00  
Crab Meat Prawn Balls with Asparagus



15



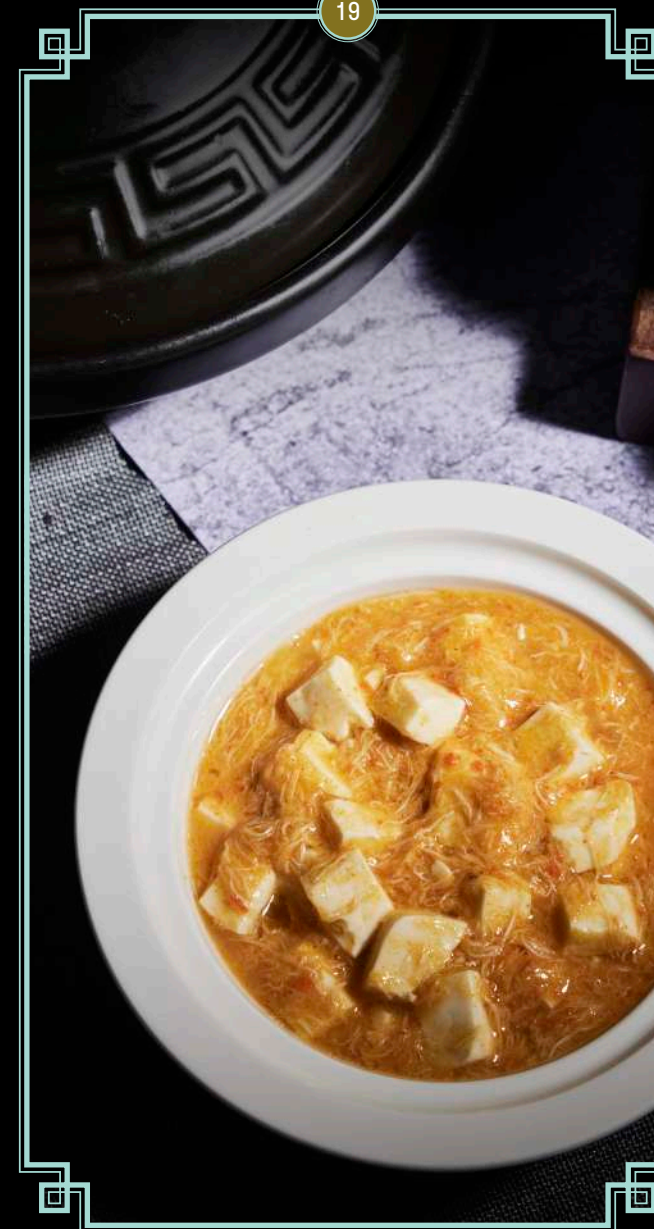
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蟹粉虾球芦笋  
CRAB MEAT PRAWN BALLS WITH ASPARAGUS





17  
蟹粉虾仁  
CRAB MEAT WITH SHRIMP



- 
- 17  
蟹粉虾仁  
Crab Meat with Shrimp  
| \$36.00 |
  - 18  
蟹粉粉皮  
Crab Meat with Vermicelli  
| \$20.00 / Pax |
  - 19  
蟹粉豆腐  
Crab Meat with Bean Curd  
| \$20.00 / Pax |
  - 20  
蟹粉芦笋  
Crab Meat with Asparagus  
| \$26.00 |
-



# 肉类

meat delight



21

私房三杯鸡 | \$28.00  
Stewed Chicken with Ginger and Wine

22

香酥小羊排 | \$68.00  
Pan-fried Crispy Lamb

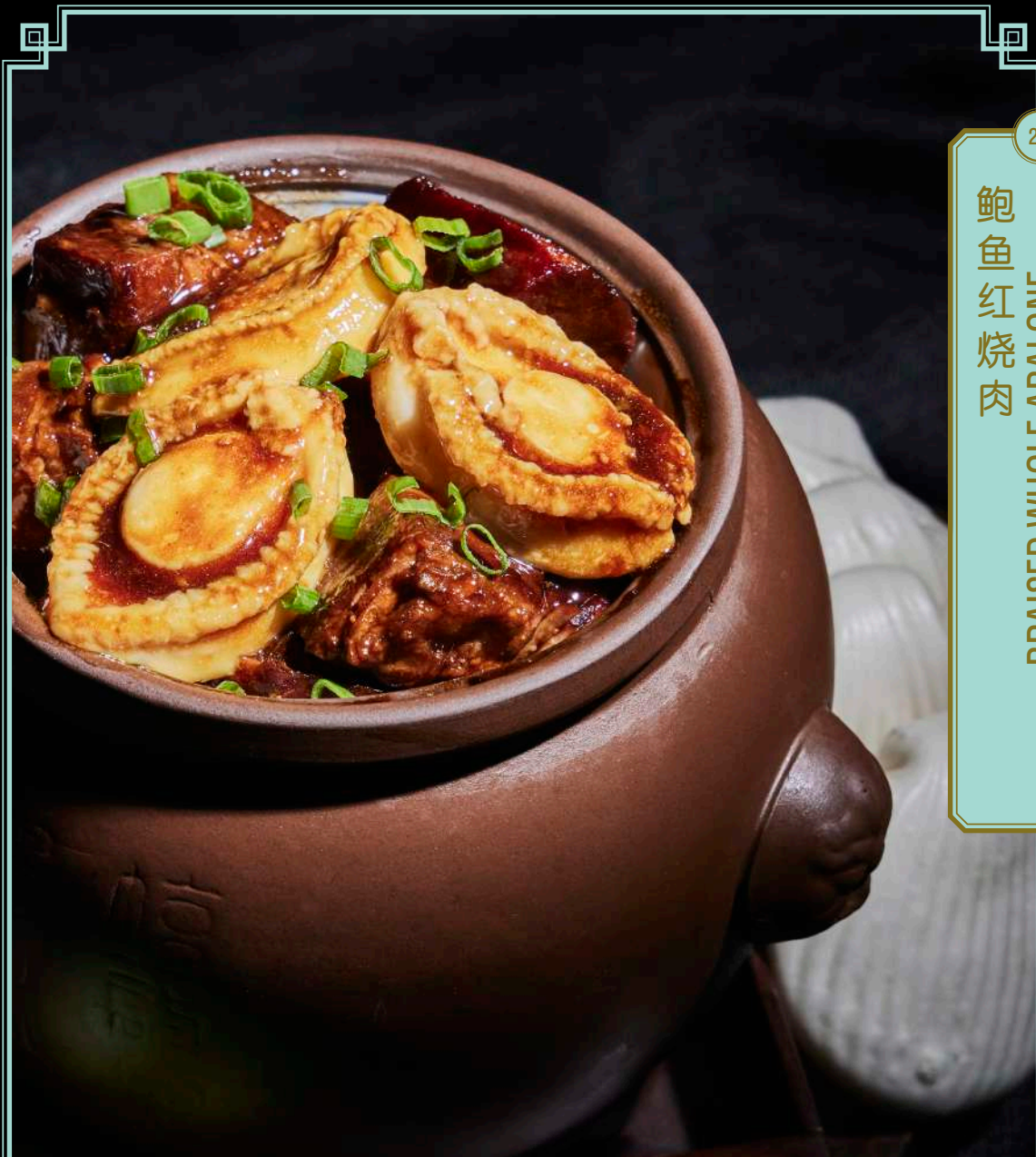
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22

香酥小羊排  
PAN-FRIED CRISPY LAMB





23  
 鲍鱼红烧肉  
 BRAISED WHOLE ABALONE  
 WITH PORK BELLY IN THE CLAY POT



24  
 阿婆坛子红烧肉  
 BRAISED PORK BELLY IN THE CLAY POT

23  
 鲍鱼红烧肉  
 Braised Whole Abalone  
 with Pork Belly in the Clay Pot  
 | \$98.00 |

24  
 阿婆坛子红烧肉  
 Braised Pork Belly  
 in the Clay Pot  
 | \$58.00 |

25  
 上海红烧狮子头  
 Shanghai Braised Pork Meatball  
 & Vegetable in Brown Sauce  
 | \$22.00 |

26  
 牛腩牛筋煲  
 Braised Beef Brisket and Tendon  
 | \$68.00 |



26



27



27

陈皮糖醋排骨  
Sweet & Sour Pork Ribs  
| \$26.00 |

28



28

爆炒黑松露和牛  
Wagyu Beef with Truffle  
in Signature Sauce  
| \$68.00 |

29

黄飞鸿脆椒辣子鸡  
Diced Chicken with Dried Chili Pepper  
| \$32.00 |



29

黄飞鸿脆椒辣子鸡  
DICED CHICKEN WITH DRIED CHILI PEPPER



# 海鲜类

seafood delight

30

水煮鱼片 | \$32.00  
Sichuan Spicy Boiled Fish Fillet

31

私房鳝糊 | \$38.00  
Braised Eels



31

私房鳝糊  
BRAISED EELS





32  
**五彩鱔背**  
**STIR-FRIED EELS WITH VEGETABLE**

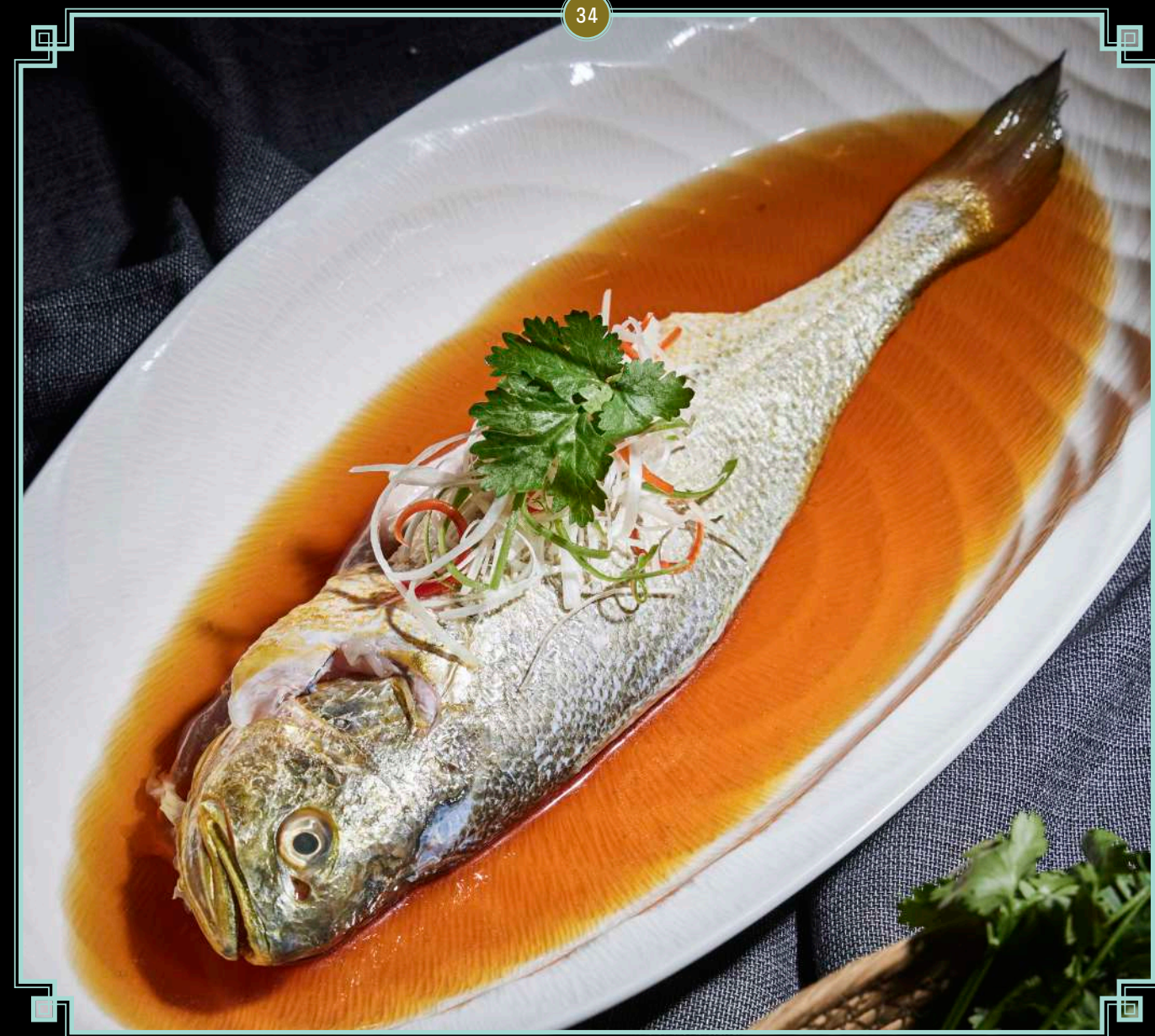


32  
**五彩鱔背**  
**Stir-Fried Eels with Vegetable**  
 | \$38.00 |

33  
**笋壳鱼**  
**Marbled Goby**  
 | \$12.00 / 100g |

34  
**上海大黄鱼**  
**Yellow Croaker Fish**  
 | \$58.00 / 1000g |

烹調方式 Cooking Method  
 清蒸 Steam  
 雪菜 Snow Cabbage  
 剁椒 Diced Hot Red Peppers 🌶️🌶️



34



35



35

咸蛋黄虾球

Salted-Egg Yolk Shrimp Balls

| \$32.00 |

36

宫保虾球

Kung Pao Shrimp Balls

| \$32.00 |

37

麻辣咸蛋黄虾球

Mala Salted-Egg Yolk  
Shrimp Balls

| \$32.00 |

36



37

麻辣咸蛋黄虾球

MALA SALTED-EGG YOLK SHRIMP BALLS





# 蔬菜类

vegetable

38

百叶小棠菜 | \$22.00  
Bak Choy with Bean Curd Skin

39

虾籽鸡枞菌茭白 | \$28.00  
Shrimp Roe Termite Mushroom with  
Zizania Latifolia



38



39

虾籽鸡枞菌茭白  
SHRIMP ROE TERMITE MUSHROOM  
WITH ZIZANIA LATIFOLIA



40



40  
咸肉雪菜毛豆粉皮  
Preserved Pork,  
Snow Cabbage and Edamame  
with Vermicelli  
| \$22.00 |

41

41  
雪菜毛豆百叶  
Snow Cabbage and Edamame  
with Bean Curd Skin  
| \$22.00 |

42



43



41



44



42

42  
浓汤娃娃菜  
Braised Baby Cabbage  
| \$26.00 |

43

43  
上海雪菜炒香莴笋  
Sautéed Shanghai Lettuce Stem  
with Snow Cabbage  
| \$22.00 |

44

44  
上海青菜  
Shanghai Vegetable  
| \$18.00 |

烹調方式 Cooking Method  
蒜茸 Minced Garlic  
清炒 Sti-Fried



# 主食类

main

45

上海砂锅菜饭 | \$28.00  
Shanghai Stewed Rice



45

46



46

上海炒年糕  
Shanghai Fried Rice Cake  
| \$28.00 |

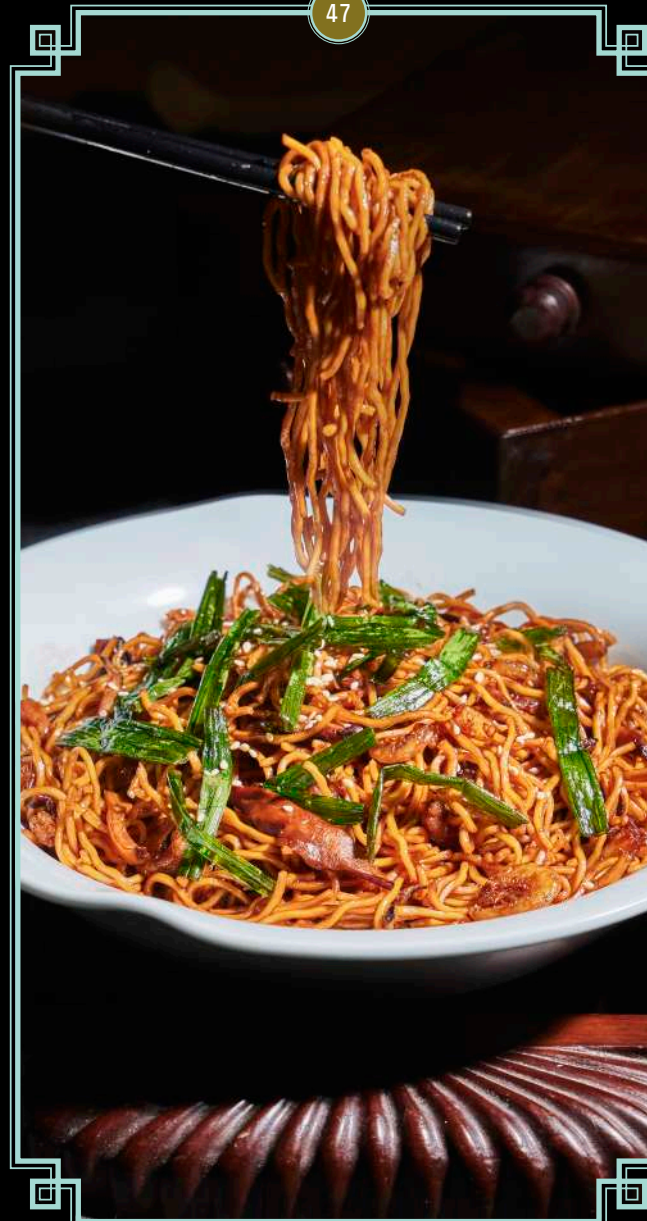
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特色开洋葱油炒面  
Stir-fried Noodle  
with Scallion Oil  
| \$28.00 |

48

樱花虾蟹肉炒饭  
Fried Rice with  
Shrimp & Crab Meat  
| \$28.00 |

47



48





# 点心类

*tim sum*

49

小龙虾猪肉馄饨 | \$20.00  
Fresh Pork with Lobster Dumplings

50

特色蟹粉生煎包 | \$22.00 / 6 pcs  
Shanghai Crab Meat  
Pan-Fried Buns



50

特色蟹粉生煎包  
SHANGHAI CRAB MEAT PAN-FRIED BUNS



# 甜品类

desserts

51

白糯米豆沙八宝饭 | \$16.00  
Eight Treasure White Glutinous Rice Pudding  
with Red Bean Paste

52

血糯米金沙八宝饭 | \$16.00  
Eight Treasure Black Glutinous Rice Pudding  
with Custard Paste

52

白糯米芋泥八宝饭 | \$16.00  
Eight Treasure  
White Glutinous Rice Pudding  
with Yam Paste



54

桂花拉糕 | \$9.00 / 3 pcs  
Rice cake with Osmanthus

55

鲜果杏仁豆腐 | \$4.20  
Almond Bean Curd Jelly with Fresh Fruit

56

桂花酒酿圆子 | \$4.20  
Glutinous Rice Balls in Fermented Rice Wine  
with Osmanthus

