



頭盤 Appetizer	
脆皮素鵝 Crispy Bean Curd Skin Rolled with Mushroom	\$48
四喜烤夫 Braised Wheat Gluten with Mushrooms	\$45
七色豆腐 Bean Curd with Seven Treasures	\$55
松仁百頁雪菜毛豆 Green Peas and Snow Cabbage with Bean Curd Sheet and Pinenuts	\$45
話梅四季豆 Green Bean with Preserved Plum	\$42
天綠香干 Shanghai Vegetables Chives Flower with Dried Bean Curd	\$40
桂花糖蓮藕 Deep Fried Lotus Roots with "Guai Hua" Syrup	\$45
陳醋餸肉 Pork Terrine served with Special Vinaigrette	\$55
酒糟豬手 Pig's Feet with Chinese Wine	\$48
前門店醬蹄 Pork Hock in Soya	\$45
蒜泥白切黑豚肉 Sliced Karobuta Pork with Minced Garlic and Soya	\$58
香露醉雞 Chicken with House Special Chinese Wine	\$60
麻辣雞絲粉皮 Spicy Shredded Chicken with Green Bean Noodles	\$48
風鵝粉皮 Green Bean Noodles with Air Dried Goose	\$55
甜梅醉乳鴿 Pigeon marinated with Chinese Yellow Wine and Preserved Plum	\$90
麻辣鳳尾魚 Spicy Fung Mei Fish	\$55
家鄉燻魚 Braised Fish with Five Star Spices Soya	\$55

另收加一服務費 Plus 10% Service Charge

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香醋青瓜海蜇頭 Jelly Fish and Cucumber with Special Vinaigrette	\$80
香辣涼拌柚子雞絲百合 Spicy Shredded Chicken with Pomelo and Lily Bulb	\$45
手拍芥菜小青瓜 Baby Cucumber with Garlic Puree and Wasabi Sauce	\$42
鮑、參、翅 Abalone, Sea Cucumber, Shark's Fin	
火燻雞燉翅 (需預訂) Double boiled Shark's Fin with Chicken and Yunnan Smoked Ham (reserve in advance)	\$1580 (六位用) \$3080 (12 位用)
紅燒蟹肉魚翅 (位上) Braised Shark's Fin Soup with Crab Meat (Individually Served)	\$198
紅燒排翅 (位上) Braised Supreme Shark's Fin with Broth (Individually Served)	\$260
金湯海皇翅 (位上) Shark's Fin with Seafood in Pumpkin Soup (Individually Served)	\$198
芙蓉蟹肉炒桂花翅 Wok Fried Shark's Fin with Crab Meat and Egg White	\$320
紅燒原條蝦籽烏參 Braised Whole Sea Cucumber with Shrimp Roe	\$550
紅燒蝦籽海參 Braised Sea Cucumber with Shrimp Roe	\$188
奶油菜膽鮑魚 Sliced Abalone and Vegetables in Cream Sauce	\$480
火燻雞燉翅 (預訂) Double boiled Shark's Fin with Chicken and Yunnan Smoked Ham (reserve in advance)	\$1580 (六位用) \$3080 (12 位用)
紅燒蟹肉魚翅 (位上) Braised Shark's Fin Soup with Crab Meat (Individually Served)	\$198
紅燒排翅 (位上) Braised Supreme Shark's Fin with Broth (Individually Served)	\$260
金湯海皇翅 (位上) Shark's Fin with Seafood in Pumpkin Soup (Individually Served)	\$198

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芙蓉蟹肉炒桂花翅 Wok Fried Shark's Fin with Crab Meat and Egg	\$320
紅燒原條蝦籽烏參 Braised Whole Sea Cucumber with Shrimp Roe	\$550
紅燒蝦籽海參 Braised Sea Cucumber with Shrimp Roe	\$188
奶油菜膽鮑魚 Sliced Abalone and Vegetables in Cream Sauce	\$480
湯 Soup	
碧綠鮮魚羹 Fish and Spinach Thick Soup	\$70
竹筴酸辣湯 Hot and Sour Soup with Bamboo Piths	\$65
蕃茄魚頭湯 Fish Head with Tomato in Soup	\$98
萬壽果川魷魚湯 Talapila with Papaya Soup	\$98
砂鍋膏蟹冬瓜湯 Winter Melon and Crab Soup in Casserole	\$98
砂鍋腌篤鮮 Yunnan Ham and Bamboo Shoot with Pork Belly Soup in Casserole	\$88
砂鍋雲吞雞 Chicken and Won Ton Soup in Casserole	(半隻/Half) \$110 (一隻/Whole) \$220
砂鍋蛤蜊冬瓜排骨 Winter Melon and Clams with Spare Ribs Soup in Casserole	\$80
砂鍋野菌鮮菇腐竹銀杏豆腐 (牛肝菌, 姬松茸(乾), 本菇, 珊瑚菌(鮮)) Wild Mushrooms, Bean Curd Sheets, Gingko Nuts and Bean Curd Soup in Casserole	\$80
家傳暖鍋 Traditional Shanghai Home Style Soup in Hot Pot	\$120
碧綠鮮魚羹 Fish and Spinach Thick Soup	\$70
竹筴酸辣湯 Hot and Sour Soup with Bamboo Piths	\$65

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蕃茄魚頭湯 Fish Head with Tomato in Soup	\$98
萬壽果川魷魚湯 Talapila with Papaya Soup	\$98
砂鍋膏蟹冬瓜湯 Winter Melon and Crab Soup in Casserole	\$98
砂鍋腌篤鮮 Yunnan Ham and Bamboo Shoot with Pork Belly Soup in Casserole	\$88
砂鍋雲吞雞 Chicken and Won Ton Soup in Casserole	(半隻/Half) \$110 (一隻/Whole) \$220
砂鍋蛤蜊冬瓜排骨 Winter Melon and Clams with Spare Ribs Soup in Casserole	\$80
砂鍋野菌鮮菇腐竹銀杏豆腐 (牛肝菌, 姬松茸(乾), 本菇, 珊瑚菌(鮮)) Wild Mushrooms, Bean Curd Sheets, Ginkgo Nuts and Bean Curd Soup in Casserole	\$80
家傳暖鍋 Traditional Shanghai Home Style Soup in Hot Pot	\$120
海河鮮 Seafood	
清蒸鮭魚 (半條) Steamed Shad Shanghai Style (Half)	時價
蔥烤雅片魚頭 Roasted Fish Head with Green Onion	\$225
紅燒雅片魚頭 Braised Fish Head Shanghai Style	\$225
黑醋松子魚 Deep Fried Fish with Pinenuts in Special Dark Vinaigrette Sauce	\$150 (半條) \$256 (原條)
雜菓糖醋魚 Deep Fried Fish with Fruits in Sweet and Sour Sauce	\$150 (半條) \$256 (原條)
水煮桂魚片 Simmered Mandarin Fish Fillet in Hot Chili Broth	\$98
陳年花雕爆河蝦仁 Sautéed River Shrimps with Chinese Yellow Wine	\$125
鮮露筍百合炒鮮蝦花枝片	\$125

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Stir Fried Cuttlefish and Shrimp with Asparagus and Lily Bulbs	
乾燒河蝦仁 Fried River Shrimp with Spicy Garlic and Ginger Sauce	\$125
漁香蝦球 Fried Prawns with Hot Garlic Sauce	\$108
宮保蝦球 Deep Fried Prawns with Sweet and Chili Sauce	\$108
黃金蝦 Fried Prawns with Salty Egg Yolk	\$118
鹽酥蝦 Crispy Prawns with Chili and Salt	\$118
韭黃蝦仁鱸糊 Sautéed Eel and Shrimps with Yellow Chives	\$108
年糕毛豆青蟹 Fried Crab with Rice Cake in Bean Sauce	Seasonal Price 時價
咸蛋黃青蟹 Fried Crab with Salty Egg Yolk	Seasonal Price 時價
香辣爆大蟹 Fried Crab with Chili	Seasonal Price 時價
家禽 Poultry	
饅頭宮保雞丁 Kung Po Chicken in Chinese Bun	\$80
山東燒春雞 Roast Spring Chicken "Shan Tung" Style	\$118
鐵鍋牛肝菌松茸爆春雞 Wok Fried Porcini and Meksutake Mushrooms with Spring Chicken in Hot Iron Pot	\$95
杭椒燒子雞 Wok Fried Spring Chicken with Chili Pepper	\$75
蔥油淋雞 (半隻) Deep Fried Chicken with Spring Onion Sauce (Half)	\$115
炒雞崧或鴨崧子仁跟叉子燒餅 Minced Chicken or Duck with Pickled Vegetables and Pinenuts (with Sesame Puff)	\$88

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樟茶鴨 (半隻) Smoked Duck with Tea Leaves (Half)	\$95
香酥鴨 (半隻) Deep Fried Duck with Five Spices (Half)	\$95
紅燒八寶全鴨 (預訂) Braised Duck with Eight Treasures (Reserve in Advance)	\$288
豬、牛、羊 Pork, Beef, Mutton	
黑醋排 Marinated Sweet and Sour Spare Ribs in Special Dark Vinaigrette Sauce	\$88
醬燒年糕牛柳粒 Wok Fried Beef Fillet with Rice Cake	\$95
鐵板蔥爆羊肉或牛肉或豬肉 (跟薄餅) Stir-fried Leek and Mutton or Beef or Pork on Sizzling Plate with Pan Cake	\$80
水煮羊肉/牛肉 Simmered Mutton / Beef in Hot Chili Sauce	\$95
梅菜干烤肉 Braised Pork Belly with Preserved Vegetables	\$85
蘋果目魚烤肉 Braised Pork Belly with Cuttlefish and Apple	\$90
饅頭回鍋肉 Slice Pork with Cabbage in Chili Sauce in Chinese Bun	\$80
紅燒黑豚肉 Braised Karobuta Pork with Soya and Mushrooms	\$140
田園蔬菜 Vegetable	
濃湯雞茸薺菜百頁包 Bean Curd Sheet wrapped with Shanghai Vegetable and Minced Chicken in Supreme Broth	\$75
杞子腐竹娃娃菜 Shanghai Cabbage with Bean Curd Sheet and Lycium	\$55
南瓜白雪 Pumpkin with Egg White	\$58
上海小唐菜炒三菇 Stir Fried Chinese Green with Three Kinds of Mushrooms	\$65

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干扁四季豆 Braised Spring Beans with Minced Pork	\$60
薺菜蝦仁燴雜菇 Shanghai Vegetables with Shrimps and Mixed Mushrooms	\$85
荷塘上素 Summer Treasure	\$65
紅燒雪菜香菇豆腐 Braised Bean Curd with Snow Cabbage and Mushroom	\$60
濃湯海帶豆腐 Bean Curd with Seaweed in Supreme Broth	\$60
生拆蟹肉豆腐 Bean Curd with Fresh Crab Meat	\$75
麻婆豆腐 Spicy Bean Curd with Minced Pork and Mushroom	\$60
露筍山藥炒藕片 Stir Fried Dioscorea and Asparagus with Lotus Roots	\$70
清炒時菜 (上湯/蒜茸) Stir Fried Seasonal Vegetables (in Broth/with Garlic)	\$55
雲腿露筍小木耳炒什菌 (雲腿, 露筍, 小木耳, 珊瑚菌, 牛肝菌) Stir Fried Fresh Asparagus and Assorted Mushrooms with Yunnan Smoked Ham	\$70
飯麵 Rice, Noodle	
野菌炒年糕 Stir Fried Rice Cake with Wild Mushrooms	\$75
上海炒年糕 Stir Fried Rice Cake with Soya Shanghai Style	\$60
雪菜肉絲炒年糕 Stir Fried Rice Cake with Snow Cabbage and Shredded Pork	\$60
上海粗炒 Stir Fried Shanghai Thick Noodles in Soya	\$60
排骨炒粗麵 Fried Thick Noodles with Pork Chop	\$70
韭黃肉絲炒拉麵 Fried Ramen with Shredded Pork and Yellow Chives	\$65

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蔥油開洋排骨拌麵 Noodles with Pork Chop and Spring Onion Soya Sauce	\$48
鱸糊麵 Noodles with Shredded Eel in Soup	\$55
排骨麵 Noodles with Pork Chop in Soup	\$48
擔擔麵 Noodles in Soup "Si Chuan" Style	\$36
嫩雞煨麵 Stew Noodles with Chicken and Vegetables	\$40
雪菜肉絲麵 Noodles with Snow Cabbage and Shredded Pork in Soup	\$34
排骨擔擔麵 Noodles with Pork Chop in Soup "Si Chuan" Style	\$50
雜錦湯麵 Noodles with Mixed Meat in Soup	\$48
炸醬雞崧拌麵 Noodles with Minced Chicken in Bean Sauce	\$38
楊州炒飯 Fried Rice "Yangzhou" Style	\$60
金銀蛋蝦仁煙肉炒飯 Fried Rice with Bacon, Shrimps, Egg White and Egg Yolk	\$65
瑤柱蝦仁蛋白炒飯 Fried Rice with Dried Scallops, Shrimps and Egg White	\$70
上海菜飯 Shanghai Vegetables Rice	\$15
絲苗白飯 Steamed Rice	\$10
點心 Dim Sum	
上海小籠飽 (五件) Steamed Pork Dumplings Shanghai Style (5pcs)	\$42
上海素菜飽 (四件) Shanghai Steamed Vegetarian Bun (4pcs)	\$42
招牌生煎飽 (五件) Pan Fried Pork Buns (5pcs)	\$48

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花素蒸餃 (五件) Steamed Vegetarian Dumplings (5pcs)	\$40
鮮肉蒸餃 (五件) Steamed Pork Dumplings (5pcs)	\$40
三鮮蒸餃 (五件) Steamed Seafood and Pork Dumplings (5pcs)	\$40
菜肉雲吞 (六件) Pork and Vegetables Won Ton in Soup (6pcs)	\$36
蒸/炸銀絲卷 (每件) Steamed/Fried Sliver Thread Rolls (1pc)	\$15
鮮肉窩貼 (五件) Pan Fried Pork Dumplings (5pcs)	\$45
三鮮窩貼 (五件) Pan Fried Seafood and Pork Dumplings (5pcs)	\$45
上海春卷 (三件) Shanghainese Spring Rolls (3pcs)	\$35
家常餅 (六件) Onion Pan Cake Home Style (6pcs)	\$30
紅油炒手 (六件) Won Ton in Garlic and Chili Soya Sauce (6pcs)	\$36
京式蔥油餅 (兩件) Onion Pancake (2pcs)	\$30
甜品 Dessert	
高力芒果奶黃/豆沙 Deep Fried Souffle Balls in Mango Custard / Red Bean Puree	(四件 / 4Pcs) \$32 (六件 / 6Pcs) \$48
播沙湯丸 Dumplings with Sweet Peanuts Paste	\$32
香蕉豆沙/豆沙窩餅 Banana & Red Bean Puree / Red Bean Puree Pan Cake	\$45
凍杏仁豆漿香芒豆腐 (位上) Bean Curd with Mango in Almond Soya Milk (Individually Served)	\$28
棗泥拉糕 (五件) Red Date Pudding (5pcs)	\$35
酒釀芝麻湯丸 (位上) Sesame Paste Dumplings in Fermented Wine Soup (Individually Served)	\$28

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木瓜杞子百合凍糕 (五件) Papaya and Lily Bulbs with Lycium Pudding (5pcs)	\$40
燕窩燉奶 (位上) (需時 30 分鐘) Double Boiled Milk with Bird Nest (Individually Served) (30 mins for preparation)	\$68
煎/蒸八寶飯 Fried/Steamed Eight Treasures Sweet Glutinous Rice	\$75

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