

前菜

APPETIZER



淮揚五福拼盤 (水晶鮭肉、蔥油海蜇、四喜烤麩、淮揚燻魚、花雕醉雞) \$248

Huaiyang Appetizer Platter (Chilled Crystal Ham, Jellyfish with Spring Onion, Braised Wheat Gluten with Shiitake Mushrooms, Bamboo Shoots & Black Fungus, Shanghai Smoked Fish Fillet and Drunken Chicken)



雞絲粉皮

Shredded Chicken Cold Noodles with Sesame Sauce

\$68



香露醉雞

House Special Chinese Wine Marinated Chicken

\$95



淮揚燻魚

Shanghai Smoked Fish Fillet

\$88



四喜烤麩

Braised Wheat Gluten with Shiitake Mushrooms,
Bamboo Shoots & Black Fungus

\$68



京燒羊腩

Beijing Style Fried & Braised Lamb Brisket

\$198





葱油拌海蜇皮
Jellyfish with Spring Onion

\$78



青瓜伴藤椒魚皮
Pepper Fish Skin with Cucumber

\$75



鎮江小排骨
Braised Spare Ribs in Black Vinegar Sauce

\$88



◆ 話梅醉乳鴿

Pigeon Marinade Chinese Yellow Wine and Preserved Plum

\$128



◆ 京城醬蹄

Soy Marinade Pork Hocks

\$98



酒糟三寶 (豬手·蝦·雞翼) \$118

Wine Infused Pork Knuckle, Shrimp
and Chicken Wings



陳醋海蜇頭

Jellyfish with Smoked Vinegar

\$118



脆皮素鵝

Crispy Bean Curd Skin Rolled with Mushroom

\$78



川味口水雞

\$95

Steamed Chicken with Chili Sauce and Peanuts



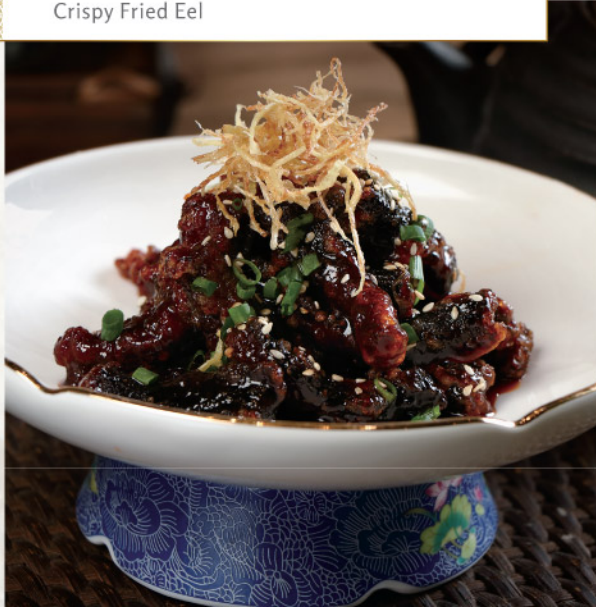
上海鳳尾魚
Shanghai Fung Mei Fish

\$98



無錫脆鱔
Crispy Fried Eel

\$98



水晶鯖肉
Chilled Crystal Ham

\$88

留
香
烤
鴨

DUCKLICIOUS
ROAST DUCK



留香烤鴨一食

● 留香烤鴨 (全隻) \$468
Ducklicious Roast Duck (Whole)

● 留香烤鴨 (半隻) \$278
Ducklicious Roast Duck (Half)

配烤鴨醬, 青瓜, 山楂, 京蔥, 牛油果醬,
饅饅皮 (半隻鴨9塊, 一隻鴨18塊)
With Roast Duck Sauce, Cucumber, Haw, Scallion, Avocado,
Pancakes (9pcs for half duck, 18pcs for whole duck)

留香烤鴨二食

另加\$88可配 Add-ons \$88

香酥孜然鴨架
Crispy Duck with Cumin Seasoning

七彩炒鴨絲
Fried Shredded Duck with Assorted Vegetables

松子炒鴨崧 (配叉子燒餅兩件)
Minced Duck with Pickled Vegetable and Pine Nuts (With sesame pockets)

另加烤鴨配料 (一款) Add-ons

饅饅皮 (六塊) \$38
Pancakes (6 slices)

叉子餅 (兩件) \$38
Sesame Pockets (2 pieces)

牛油果醬 \$20
Avocado

柚子蜜醬 \$20
Yuzu Jam

烤鴨醬 \$20
Roast Duck Sauce



河鮮, 海鮮

SEAFOOD



松子糖醋桂魚

Deep-fried Sweet & Sour Mandarin Fish
with Pine Nuts

一條 Whole \$338

半條 Half \$188



清蒸鮭魚 (需預訂)

Steamed Shi Yu with Fermented Wine
in Shanghai Style (Reserve in advance)

時價

Seasonal Price



瑤柱賽螃蟹

Scrambled Egg White with Dried Scallop

\$138



雪菜大湯黃魚

Stewed Yellow Croaker with Bamboo Shoots
and Potherb Mustard

\$168

酸菜雲吞桂魚片

Sichuan Fish Fillet with Pickled Vegetable and Dumplings

\$228



南美蝦粉絲煲

Vannamei Prawns Vermicelli Pot

\$138



紅燒黃花魚
Braised Yellow Croaker

\$268





青豆河蝦仁

\$198

Stir-fried Fresh River Shrimps with Green Beans



◆ 乾燒蝦球 (六隻)

\$168

Dry Braised Prawn with Chili Sauce (6 pieces)



鳳梨柚子鮮蝦球 (六隻)

\$178

Sweet and Sour Prawns with Pineapple
and Yuzu (6 pieces)



蟹粉河蝦仁

Stir-fried Fresh River Shrimps with Crab

\$238



乾燒龍蝦炸麵

Dry Braised Lobster Noodles

\$298

蝦爆鱔片

\$180

Sautéed Eel and Prawns



韭黃炒鱔糊

\$188

Sautéed Eel with Yellow Garlic Chives



金沙大蝦 (四隻)

\$138

Golden Prawns in Salted Egg York (4 pieces)



豬, 牛, 雞

PORK, BEEF, CHICKEN



上海脆皮雞
Shanghai Crispy Chicken

全隻 Whole \$368
半隻 Half \$188



百頁結紅燒肉

Shanghai Braised Pork with Bean Curd Sheet

\$198

辣子雞丁

Diced Chicken with Green Pepper and Chili Sauce

\$118



崧子炒鴨崧 (跟叉子燒餅兩件)

Minced Duck with Pickled Vegetable and Pine Nuts
(With 2 pieces of sesame pockets)

\$88

水煮牛肉

\$128

Simmered Beef served in
Sichuan Chili Pepper Broth



青檸蘇梅骨

\$128

Pork Ribs with Plum Sauce



松子黑醋骨

\$ 128

Marinated Spare Ribs
in Dark Vinaigrette Sauce with Pine Nuts





◆ 蜜餞火腩 (四件)

Barbecued Ham in Honey with Pancakes (4 pieces)

\$148



茶樹菇鮑魚雞煲

Braised Abalone with Tea Tree Mushroom and Chicken

\$248



京醬肉絲 (跟薄餅六件)

\$118

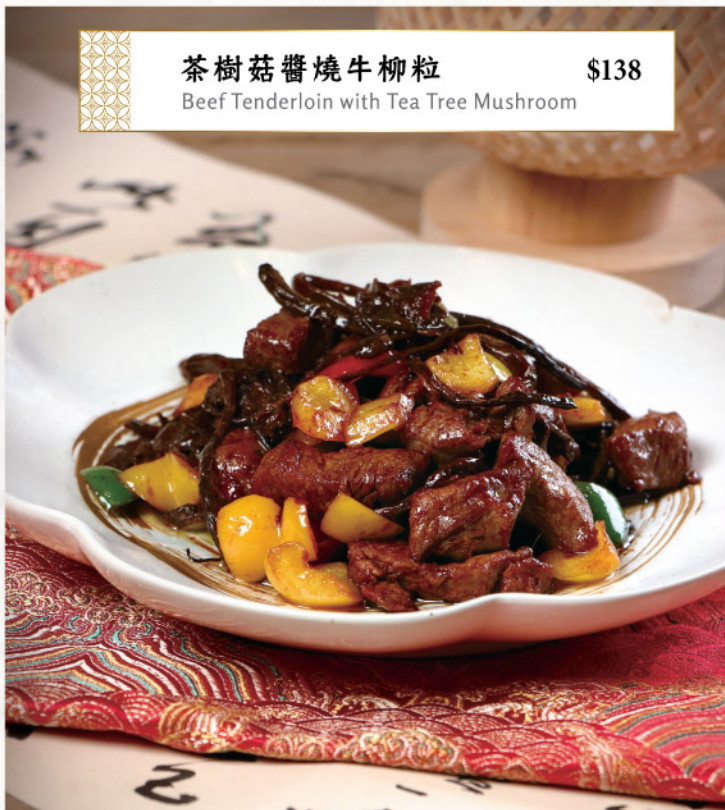
Beijing Style Fried Shredded Pork
(With 6 pieces of pancakes)



鐵板蔥爆牛肉/羊肉 (跟薄餅六件)

\$138

Sizzling Beef/ Lamb with Leek (With 6 pieces of pancakes)



茶樹菇醬燒牛柳粒

\$138

Beef Tenderloin with Tea Tree Mushroom



香酥孜然鴨架

\$128

Crispy Duck with Cumin Seasoning



上海回鍋肉

\$108

Shanghai Style Sautéed Pork
with Pepper and Chili Sauce



毛豆肉絲炒乾絲

\$128

Noodles with Shredded Pork and Soyabean

鴨, 元蹄
DUCK,
PORK KNUCKLE



上海紅燒元蹄
Braised Pork Knuckle

大 Whole \$408
小 Half \$228



八寶鴨

Braised Duck stuffed with Assorted Meat,
Mushrooms, Dried Beans and Salty Egg Yolks

全隻 Whole \$438



需一天前預訂 Order at least ONE day in-advance



◆ 蠔皇鮑魚扣海參
Sautéed Sea Cucumber with Shrimp


\$288



魚翅, 海參
SHARK'S FIN, SEA CUCUMBER

 **蔥燒蝦籽海參** **\$268**
Braised Sea Cucumber with Shrimp Roe and Scallion



 **生拆蟹肉魚翅 (位上)** **\$ 288**
Braised Supreme Shark's Fin
with Crab Meat (Per person)



火腫雞燉翅

Double-boiled Superior Shark's Fin


一份 Whole **\$3988**
半份 Half **\$1988**

濃湯雞燉翅

Braised Shark's Fin in Chicken Broth

一份 Whole **\$1988**
半份 Half **\$988**
例 Small **\$498**

需一天前預訂 Order at least ONE day in-advance



紅燒排翅 (位上)

Braised Superior Shark's Fin in Brown Sauce (Per person)

\$328

湯羹

SOUP



砂鍋雲吞雞

Chicken and Won Ton Soup in Casserole

一隻 Whole \$388

半隻 Half \$188



◆ 鮮蚶蘿蔔絲鯽魚湯

Crucian Carp Soup with Clams and Radish

\$168



◆ 金湯瑤柱乾貝豆腐羹

Tofu Soup with Dried Scallops

\$138



酸辣湯

Shanghai Style Hot & Sour Soup

例 Standard \$128
位 Per person \$58



上海腌篤鮮

Pot-au-feu Ham Broth with Dried Bean Curd & Spring
Bamboo Shoots in Casserole

例 Standard \$148



金華白肉
Winter Melon with Jinhua Ham

\$118



蔬 菜

VEGETABLES



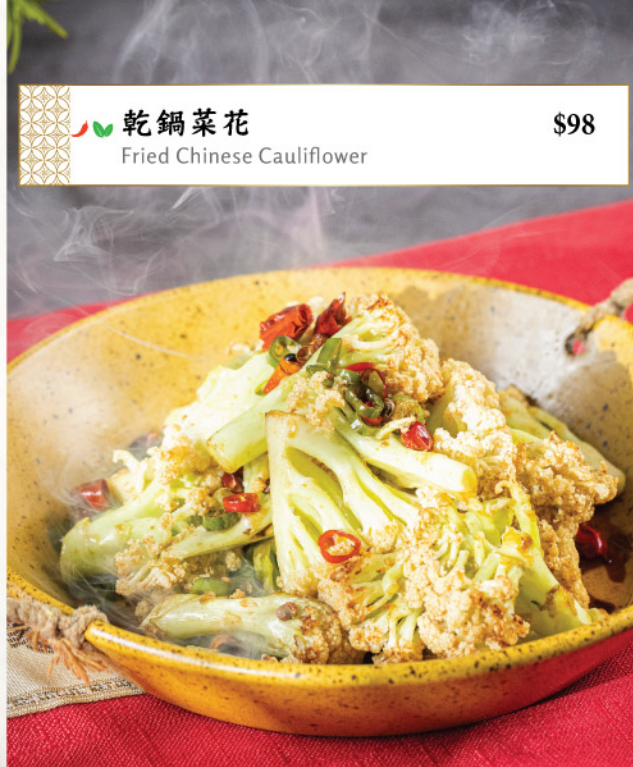
蠔油野菌扒小唐菜
Braised Mushroom with Shanghai White Cabbage

\$98





蝦籽蔥燒鍋塌豆腐 \$98
Braised Tofu with Shrimp Roe and Scallion



乾鍋菜花 \$98
Fried Chinese Cauliflower



竹筴奶油扒津白 \$118
Braised Tianjin Cabbage and
Bamboo Fungus in Cream Sauce



鮮蟹肉河蝦豆腐 \$138
Sautéed Crab Meat, Shrimps and Tofu

京醬燒茄子

Braised Eggplant in Soy Bean Sauce

\$88



上湯野菌浸翠苗

Seasonal Vegetables and Mushroom in Broth

\$98



♥ 香乾萵筍炒肉絲 \$98
Stir-fried Shredded Pork with Stem Lettuce



♥ 雪菜毛豆燒豆腐 \$98
Simmered Bean Curd Sheet with Edamame and Tofu



♥ 乾煸四季豆 \$98
Stewed Green Bean with Spicy Minced Pork



蝦籽扒津白 \$118
Tianjin Cabbage with Shrimp Roe Powder

清炒/蒜蓉時蔬 \$88
Stir-fried/ Sautéed Vegetable with Garlic

點心

DIM SUM



◆ 蘿蔔絲酥餅 (三件)
Crispy Turnip Cake (3 pieces)

\$68



招牌生煎包 (三件)
Pan-fried Pork Buns (3 pieces)

\$58



南京牛肉餅 (三件)
Nanjing Beef Buns (3 pieces)

\$58



豆沙壽桃 (三件)
Longevity Buns (3 pieces)

\$58





黑松露小籠包 (四件) \$62
Xiao Long Bao with Black Truffle flavour (4 pieces)

上海小籠包 (四件) \$58
Shanghai Xiao Long Bao (4 pieces)



紅油炒手 (六隻)

Dumplings in Chili Oil Sauce (6 pieces)

\$58



蒸 / 炸銀絲卷 (每件)

Chinese Roll (Steamed / Deep-fried)

\$22

上海菜肉雲吞 (六隻)

Shanghai Style Pork and
Vegetable Won Ton (6 pieces)

\$65



上海鮮肉鍋貼 (四件)

Shanghai Style Pan-fried Pork Dumplings (4 pieces)

\$58



北京水餃 (六件)
Beijing Dumplings (6 pieces)

\$58



江南素春卷 (三件)
Jiangnan Style Vegetable Spring Rolls (3 pieces)

\$58



上海蔥油薄餅 (四件)
Shanghai Scallion Pancakes (4 slices)

\$68



飯, 麵, 年糕

RICE, NOODLES,
GLUTINOUS RICE CAKES



咸肉菜粒松子炒飯

\$108

Fried Rice with Salted Pork,
Vegetables and Pine Nuts



擔擔麵

Dan Dan Noodles in Peanut Sauce

\$68



排骨炒粗

Thick Noodles with Spare Ribs in Soy Sauce

\$128

黑松露蝦仁炒飯

Fried Rice with Black Truffle and Shrimps

\$108

上海粗炒

Fried Noodles Shanghai Style

\$108

蟹籽鴨松菜粒炒飯

Fried Rice with Crab Roe, Minced Duck and Diced Vegetables

\$98

京醬肉絲蛋炒飯

Egg Fried Rice with Shredded Pork with Sweet Bean Sauce

\$98





嫩雞煨麵

Soup Noodles with Minced Chicken

\$78



三鮮兩麵黃

Crispy Noodles with Seafood

\$118



金銀肉絲炸麵

Crispy Fried Noodles with Shredded Pork

\$108

燻魚湯麵 \$88
Soup Noodles with Smoked Fish Fillet

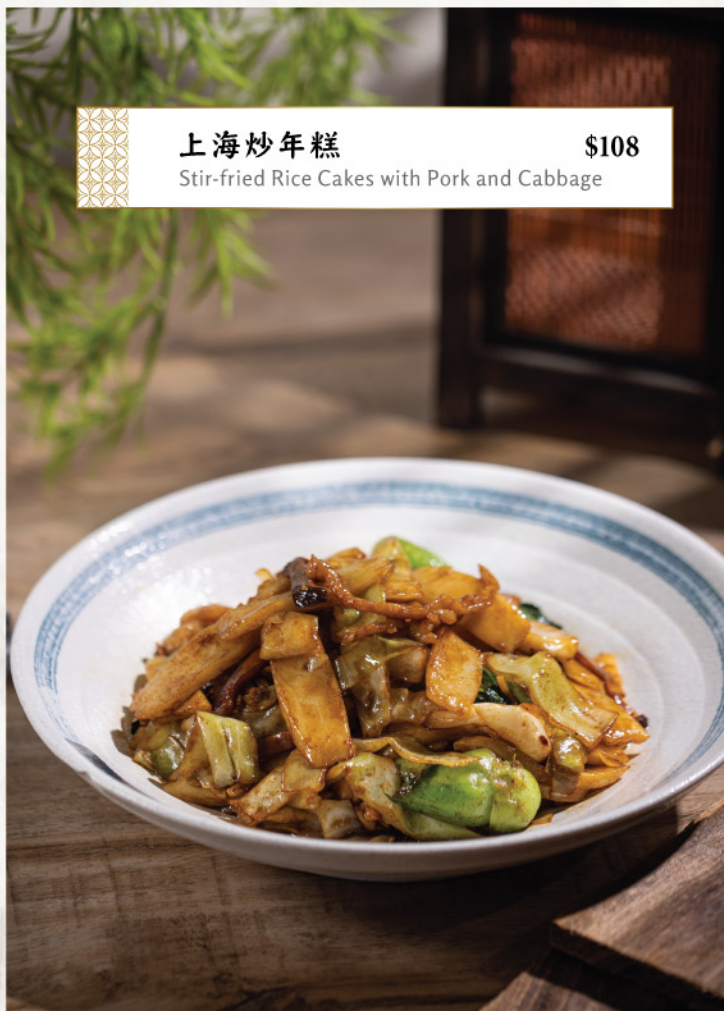
排骨湯麵 \$88
Soup Noodles with Spare Ribs

雪菜黃魚湯麵 \$98
Soup Noodles with Braised Yellow Croaker

絲苗白飯 \$18
Steamed Rice

咸肉煨麵 \$88
Stewed Noodles with Salted Pork

京式炒拉麵 \$108
Fried Ramen in Beijing Style



上海炒年糕 \$108
Stir-fried Rice Cakes with Pork and Cabbage



雪菜肉絲炒年糕 \$98
Stir-fried Rice Cakes with Shredded Pork
and Preserved Vegetables

甜品

DESSERT



金沙驢打滾 (四件)
Rolling Donkey (4 pieces)

\$62



香蕉高力豆沙 (三件) \$52
Deep-Fried Egg White Stuffed
with Banana & Red Bean Puree (3 pieces)



豆沙鍋餅 \$58
Red Beans Paste Pancake



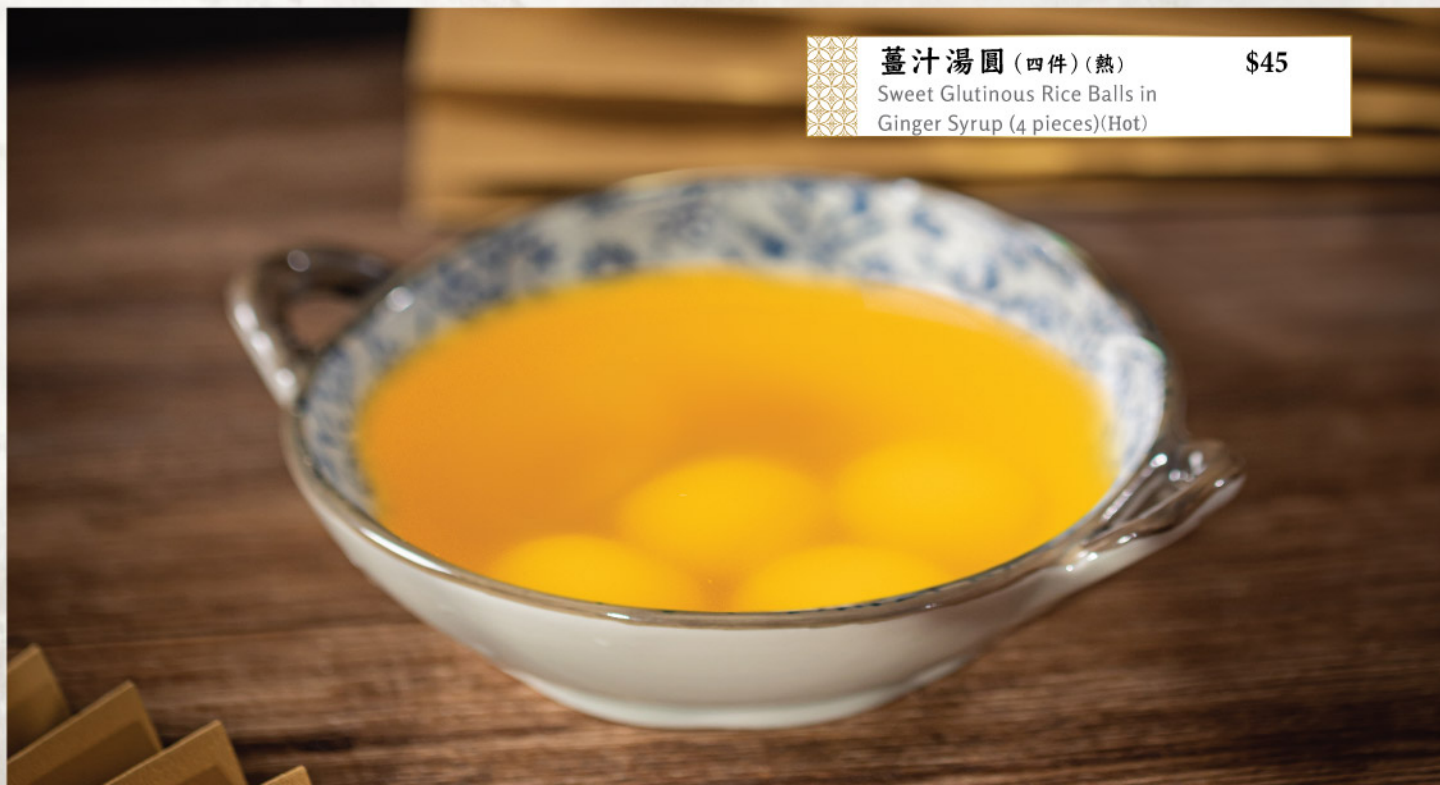
桂花酒釀丸子 (位上) \$38
Sweetened Glutinous Rice Balls
in Fermented Rice Soup (Per person)



桂圓馬蹄爽(凍/熱) \$42
Longan & Water Chestnut Soup (Cold/Hot)



椰汁桃膠西米露(凍/熱) \$45
Sago, Peach Gum with Coconut Milk (Cold/Hot)



薑汁湯圓(四件)(熱) \$45
Sweet Glutinous Rice Balls in
Ginger Syrup (4 pieces)(Hot)

飲品 BEVERAGES



海底椰冰糖雪耳(熱)

\$38

Sea Coconut with White Fungus (Hot)



豆漿 (凍/熱)

Sweet Soya Milk (Iced/ Hot)

\$38



黑糖薑母茶 (凍/熱)

Brown Sugar Ginger Tea (Iced/ Hot)

\$38



荔枝杞子烏龍 (凍/熱)

Lychee Oolong Tea with Gojiberry
(Iced/ Hot)

\$38



竹蔗薏米水 (凍/熱)

Sugarcane Barley Drink (Iced/ Hot)

\$38

中國酒

雕王25年 (350ml) \$238

Diao Huang 25 YO Shaoxing Huadiao Wine

古越龍山五年 (750ml) \$280

Guyue Longshan 5 YO Huadiao Wine

汽水

可樂 \$24

Coke

Zero \$24

Coke Zero

雪碧 \$24

Sprite

忌廉 \$24

Cream Soda

啤酒

青島 \$36

Tsing Tao

朝日 \$36

Asahi

生力清啤 \$36

San Miguel

中國茶

普洱茶 每位 Per Person \$10

Puerh

香片 每位 Per Person \$10

Jasmine

鐵觀音 每位 Per Person \$10

Tie Guan Yin

龍井 每位 Per Person \$10

Long Jing

果汁

橙汁 \$24

Orange Juice

蘋果汁 \$24

Apple Juice

House Wine

澳洲西拉紅酒 每杯 glass \$58

Red Bridge Shiraz

每瓶 bottle \$268

澳洲夏多內白酒 每杯 glass \$58

Red Bridge Chardonnay

每瓶 bottle \$268





會員可享
85折優惠 *
Members enjoy
a 15%
discount. *

茗茶 (每位)

Tea (Per Person)

午餐

Lunch

N/A

晚餐

Dinner

\$10

餐前小食

Snacks

\$15/ 碟 pc

切餅費

Cake Cutting

每個

Per Cake

per head (Max. 8) \$10

開瓶費

Corkage

葡萄酒

Wine

(75cl) \$180

烈酒

Spirit

\$250

若閣下對某種食物有過敏反應，請於點菜時通知服務員，以便作出妥善安排。

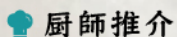
If you have any concerns regarding food allergies, please alert your server prior to ordering.

所有價目以港幣計算及另收加一服務費
(金額以四捨五入計算)

All prices are in Hong Kong Dollar and subject to 10% service charge (Amount is calculated by rounding)

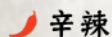
圖片只供參考。

Photos are for reference only.



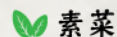
廚師推介

Chef Recommendation



辛辣

Spicy



素菜

Vegetarian