

尚海薈是上海菜豐富的文化傳統與粵菜風味的完美交匯之地, 為賓客呈現獨特而精緻的餐飲體驗。餐廳由香港土生土長的 行政總廚葉振文師傅掌舵,以創新手法重現經典與現代美饌, 呈獻其本真之味。葉師傅擁有近二十年的豐富經驗,曾任職 於多間知名餐廳。他的匠心獨運使每道菜品兼具傳統魅力 和現代風格,引領客人探索中國多元風味的美食世界。

Welcome to Shanghai Plus, where the rich cultural traditions of Shanghai converge with Cantonese inspirations. Under the culinary direction of Hong Kong-born chef Edmond Ip, our menu takes you on a gastronomic journey, tantalising your taste buds with classic delicacies and innovative creations. With nearly two decades of experience in renowned kitchens, Chef Edmond crafts each dish masterfully to honour its roots, while offering a fresh and contemporary exploration of China's vibrant regional flavours.



巧手點心

DIM SUM

銀絲卷 (炸	E或蒸)		每件 per piece
Chinese bun ((choice of deep-fried or steamed)		\$45
灌湯生煎包	<u>गु</u>		三件 3 pieces
Pan-fried sou	p buns with pork		\$68
生煎鮮肉鍋 Pan-fried por			三件 3 pieces \$68
脆皮蝦春卷	生		三件 3 pieces
Deep-fried sh	nrimp spring rolls		\$78
香煎韭菜飼	掐餅		三件 3 pieces
Pan-fried Chi	nese chives dumplings		\$78
〉招牌小籠包	<u>ग</u>		四件 4 pieces
Steamed soup	o dumplings with pork		\$88
蘿蔔千絲酉	承餅		三件 3 pieces
Baked shredd	led turnip pastries		\$88
)紅油抄手 Spicy wonton	ns in chilli oil	A STATE OF THE STA	六件 6 pieces \$88









精選前菜

APPETISERS





精選前菜

APPETISERS

	蔥油海蜇花 Chilled jellyfish in spring onion oil	例 regular \$108
Ŋ	蒜泥白肉 Sliced pork belly with garlic sauce	例 regular \$108
	花雕醉雞 Drunken chicken in Hua Diao wine	例 regular \$138
	糖醋小排骨 Sweet and sour pork ribs	例 regular \$138
	無錫脆鱔 Crispy eels	例 regular \$178
	桂花煙燻鯧魚 Smoked pomfret with osmanthus	例 regular \$188
	話梅醉鴿 Drunken pigeon with dried plums	每隻 per piece \$238





湯羹

SOUP

Ø	薺菜豆腐羹 Tofu soup with mustard greens
图力	酸辣羹 Hot and sour soup
	蟹肉粟米羹 Sweet corn soup with crab meat
	蟲草花螺頭燉雞湯 Double-boiled chicken soup with cordyceps flowers and sea whelk
	松茸花膠螺頭湯 Double-boiled chicken soup with matsutake mushroom, fish maw and sea whelk
	醃篤鮮 Double-boiled pork broth with bamboo shoots

砂鍋雲吞雞 半隻 half 一隻 whole Chicken consommé with wontons in casserole \$368 \$698



每位 per person

\$88

\$88

\$108

\$168

\$328

例 regular \$268



海鮮、海味

SEAFOOD & DRIED SEAFOOD

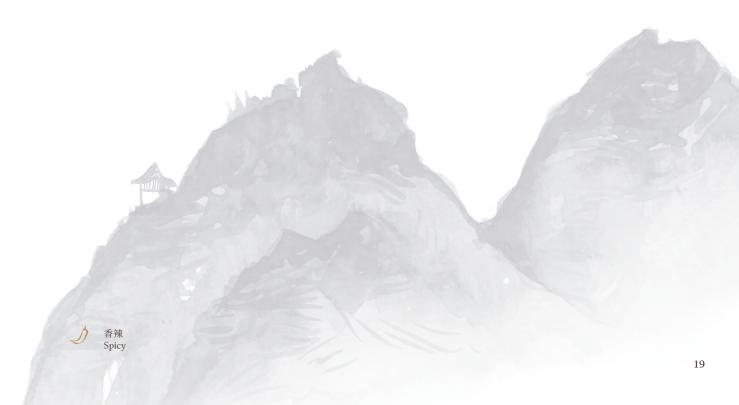
薺菜蝦仁豆腐	例 regular
Sautéed shrimps with tofu and mustard greens	\$178
賽螃蟹	例 regular
Scrambled egg white with conpoy and green peas	\$208
糖醋桂魚片	例 regular
Sweet and sour mandarin fish fillets	\$208
黃金軟殼蝦	例 regular
Deep-fried soft shell prawns with salted egg yolk	\$208
芙蓉三鮮	例 regular
Sautéed scallops, shredded fish and shrimps with egg white	\$238
主黃銀芽炒鱔糊	例 regular
Sautéed yellow eels with yellow chives and bean sprouts	\$368
清炒河蝦仁	例 regular
Stir-fried fresh river shrimps	\$388
龍井河蝦仁	例 regular
Stir-fried fresh river shrimps with Long Jing tea leaves	\$398
乾燒明蝦	每隻 per piece
Braised prawn in chilli bean sauce with sweet rice wine	\$298
蝦籽蔥燒關東遼參	每位 per person
Braised Kanto sea cucumber with dried shrimp roe and spring onion	\$388
松子桂花魚	每條 per piece
Sweet and sour mandarin fish with pine nuts	\$588



豬肉、牛肉

PORK & BEEF

	紅燒獅子頭 Braised meatballs	兩件 2 pieces \$168
Þ	回鍋肉 Sautéed pork belly slices with bean curd and cabbage in chilli sauce	例 regular \$168
	椒鹽排骨 Deep-fried pork ribs in spicy salt and pepper	例 regular \$188
	咕嚕肉 Sweet and sour pork	例 regular \$238
	紅燒肉 Braised pork belly	例 regular \$248
	京蔥爆安格斯牛肉 Stir-fried Angus beef with leeks	例 regular \$328
Ŋ	老干媽鮮菌炒安格斯牛柳粒 Stir-fried Angus beef tenderloin with fresh mushrooms in black bean chilli sauce	例 regular \$368



田園蔬菜

VEGETABLES

時蔬 (上湯、清炒或蒜茸炒)	例 regular
Seasonal vegetables (choice of simmered in superior soup, stir-fried or with garlic)	\$128
津白 (上湯或奶油)	例 regular
Chinese cabbage (choice of simmered in superior soup or cream sauce)	\$128
雪菜毛豆百頁	例 regular
Sautéed green peas with snow cabbage and bean curd sheets	\$128
欖菜肉碎乾煸四季豆 Sautéed string beans with minced pork and pickled olives	例 regular \$158
鹹肉百頁小棠菜	例 regular
Simmered Chinese cabbage with salted pork and bean curd sheets	\$168









手打拉麵

HANDMADE NOODLES

陽春麵

Plain noodles in soup

每碗 per bowl \$88

B

蔥油拌麵

Noodles mixed with spring onion oil

每碗 per bowl \$88

排骨湯拉麵

Noodles in soup with pork ribs

每碗 per bowl \$148

鱔糊湯拉麵

Noodles in soup with yellow eels

每碗 per bowl \$208





飯麵主食

NOODLES & RICE

上海炒年糕 Shanghai stir-fried rice cake	例 regular \$168
雪菜肉絲炒年糕	例 regular
Stir-fried rice cake with shredded pork and snow cabbage	\$168
上海手拉粗炒	例 regular
Shanghai stir-fried handmade thick noodles	\$168
上海鹹肉菜飯	例 regular
Shanghai fried rice with vegetables and salted pork	\$168
瑶柱蛋白炒飯	例 regular
Fried rice with conpoy and egg white	\$168
雪菜蝦仁炒飯	例 regular
Fried rice with shrimps and snow cabbage	\$188







甜點

DESSERTS

椰汁燉燕窩

Stewed bird's nest in coconut milk

酒釀湯丸	每碗 per bowl
Black sesame rice dumplings in sweet rice wine with osmanthus	\$48
高力豆沙	兩件 2 pieces
Deep-fried egg white stuffed with red bean paste	\$48
豆沙鍋餅	例 regular
Pan-fried red bean paste pancakes	\$88
冰糖燉燕窩	每位 per person
Stewed bird's nest with rock candy	\$288



每位 per person

\$288

