



品味江南 • 五道菜自選套餐  
The Taste of Jiangnan

前菜 (選二) Appetiser (Select two)

醬燒茄子 | 蔥油海蜇頭 | 五香鴨舌 | 煙燻比目魚

Braised eggplant in sweet soy glaze · Chilled jellyfish head in spring onion oil

Braised duck tongues with five spices · Smoked halibut

湯羹 (選一) Soup (Select one)

宋嫂魚羹 | 金腿菜膽雲吞 | 西湖牛肉羹

椰皇松茸燉繡球 (+\$168)

Hangzhou-style fish soup · Jinhua ham and vegetable consommé with wonton

West Lake beef soup

Double-boiled silken tofu flower chicken soup with matsutake mushroom in whole coconut (+\$168)

主菜 (選二) Main Course (Select two)

清炒河蝦仁 | 糖醋桂魚片 | 蔥爆安格斯牛肉

蔥燒海參 (+\$100) | 蔥油脆皮雞半隻 (+\$208)

脆皮乳鴿伴鴿蛋 (+\$120)

Stir-fried fresh river shrimps · Sweet and sour mandarin fish fillets

Stir-fried Angus beef with leeks

Braised sea cucumber with scallions (+\$100)

Crispy chicken with spring onion oil (+\$208)

Crispy pigeon with pigeon egg (+\$120)

主食 (選一) Dim Sum or Noodles (Select one)

招牌小籠包 (兩件) | 擔擔麵

Steamed soup dumplings with pork (two pieces) · Dan dan noodles

甜品 (選一) Desserts (Select one)

高力豆沙 | 流沙金球 | 薑茶湯圓 (+\$38) | 薑茶水中花 (+\$68)

Deep-fried egg white stuffed with red bean paste · Deep-fried salted egg yolk lava ball

Rice dumplings in ginger soup (+\$38) · Silken tofu flower in ginger soup (+\$68)

每位 Per person

**\$488**

以上菜單只限兩位起。所有價目以港元計算及另加一服務費。此推廣菜單不可與其他優惠或折扣同時使用。

Minimum four persons per table. Prices in HKD and subject to 10% service charge.

This promotional menu cannot be used in conjunction with any other offers or discounts.

# 午市二人套餐

## LUNCH SET FOR TWO

兩位用 for two

HK\$688

### 精選前菜 APPETISERS

(選兩款 select two)

醬燒茄子 | 四喜烤麩 | 水晶肴肉 | 油燜筍 | 五香鴨舌  
Eggplant in sweet soy glaze | Baked bran with black fungus, shiitake, enoki mushrooms and bamboo shoots  
Chilled crystal ham | Braised bamboo shoots | Braised duck tongues with five spices

### 湯羹 SOUP

(選一款 select one)

薺菜豆腐羹 | 酸辣羹 | 西湖牛肉羹  
Tofu soup with mustard greens | Hot and sour soup | West Lake beef soup

### 主菜 MAIN DISHES

(選兩款 select two)

賽螃蟹 | 糖醋桂魚片 | 回鍋肉  
京蔥爆牛肉 | 欖菜肉碎乾煸四季豆  
Scrambled egg white with conpoy and green peas | Sweet and sour mandarin fish fillets  
Sautéed pork belly slices with bean curd and cabbage in chilli sauce  
Stir-fried beef with leeks | Sautéed string beans with minced pork and pickled olives

### 點心或主食 DIM SUM, NOODLES OR RICE

(選一款 select one)

灌湯生煎包 | 招牌小籠包  
上海手拉粗炒 | 擔擔麵 | 揚州炒飯  
Pan-fried soup buns with pork | Steamed soup dumplings with pork  
Shanghai stir-fried handmade thick noodles | Dan dan noodles | Yangzhou fried rice

### 手作甜點 DESSERTS

(選一款 select one)

酒釀丸子 | 高力豆沙  
Glutinous balls in fermented rice wine soup  
Deep-fried egg white soufflés stuffed with red bean paste



所有價目以港元計算另加一服務費  
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如閣下對任何食物有過敏反應，請與服務員聯絡  
Please inform your server of any food-related allergies

# 午市四人套餐

## LUNCH SET FOR FOUR

四位用 for four  
HK\$1,688

### 巧手點心 DIM SUM

(選兩款 select two)

灌湯生煎包 | 生煎鮮肉鍋貼 | 蔥油薄餅 | 招牌小籠包  
Pan-fried soup buns with pork | Pan-fried pork dumplings  
Pan-fried scallion pancake | Steamed soup dumplings with pork

### 精選前菜 APPETISERS

(選兩款 select two)

四喜烤麩 | 醬燒茄子 | 雞絲粉皮 | 五香鴨舌 | 花雕醉雞  
Baked bran with black fungus, shiitake, enoki mushrooms and bamboo shoots | Braised eggplant in soy bean paste  
Chilled shredded chicken with green bean noodles in sesame sauce  
Braised duck tongues with five spices | Drunken chicken in Hua Diao wine

### 湯羹 SOUP

(選一款 select one)

薺菜豆腐羹 | 酸辣羹 | 西湖牛肉羹  
Tofu soup with mustard greens | Hot and sour soup | West Lake beef soup

### 主菜 MAIN DISHES

(選三款 select three)

乾煸福菜花 | 芙蓉三鮮 | 回鍋肉  
紅燒肉 | 京蔥爆牛肉 | 大煮乾絲  
Stir-fried cauliflower | Sautéed scallops, shredded fish and shrimps with egg white  
Sautéed pork belly slices with bean curd and cabbage in chilli sauce | Braised pork belly  
Stir-fried beef with leeks | Braised shredded pork with ham, dried tofu and shrimps

### 主食 NOODLES OR RICE

(選一款 select one)

上海炒年糕 | 擔擔麵 | 上海鹹肉菜飯 | 揚州炒飯  
Shanghai stir-fried rice cake | Dan dan noodles  
Shanghai fried rice with vegetables and salted pork | Yangzhou fried rice

### 手作甜點 DESSERTS

(選一款 select one)

酒釀丸子 | 高力豆沙  
Glutinous balls in fermented rice wine soup | Deep-fried egg white soufflés stuffed with red bean paste



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# 海派嚮味菜單

## HAI PAI TASTING MENU

每位 per person

HK\$688

### 尚海薈三小碟 SHANGHAI PLUS TRIO APPETISERS

醬燒茄子 | 蔥油海蜇頭 | 四喜烤麩

Eggplant in sweet soy glaze

Chilled jellyfish head in spring onion oil

Baked bran with black fungus, shiitake, enoki mushrooms and bamboo shoots

### 湯羹 SOUP

金腿菜膽湯雲吞

Jinhua ham and vegetable consommé with wonton

### 主菜 MAIN DISHES

蜜豆炒河蝦仁

Stir-fried river shrimp with snow peas

蔥燒海參

Braised sea cucumber with scallions

上湯菜苗

Vegetables in superior broth

### 主食 NOODLES

擔擔麵

Dan dan noodles

### 甜點 DESSERT

黑芝麻湯丸

Black sesame rice dumplings



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# 滬派晚市嚐味菜單

## HU PAI DINNER TASTING MENU

每位 per person

HK\$1,088

### 尚海薈三小碟 SHANGHAI PLUS TRIO APPETISERS

酒香富貴蝦 | 五香鴨舌 | 煙燻比目魚  
Marinated mantis shrimps in Hua Diao wine sauce  
Braised duck tongues with five spices  
Smoked halibut

### 湯羹 SOUP

花膠黃鱔羹  
Braised fish maw soup with yellow eels and black fungus,  
served with chrysanthemum and lemongrass

### 主菜 MAIN DISHES

菌皇炒本灣龍蝦球  
Stir-fried local lobster with mushrooms

椒鹽黃魚柳  
Crispy yellow croaker with salt and pepper

老乾媽蜜豆炒牛柳粒  
Stir-fried diced beef tenderloin with Laoganma chilli sauce and snow peas

上湯菜苗  
Vegetables in superior broth

### 點心 DIM SUM

招牌小籠包拼鍋貼  
Steamed soup dumplings with pork and pan-fried pork dumplings

### 甜點 DESSERT

黑芝麻湯丸  
Black sesame rice dumplings



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