

手工點心

Handmade Dim Sum

|       |      |                                    |    |
|-------|------|------------------------------------|----|
| 小籠湯包  | B1.  | Steamed Soup Buns (6)              | 12 |
| 蟹粉小籠包 | B2.  | Soup Buns with Crab Meat (4)       | 12 |
| 生煎包   | B3.  | Pan Fried Pork Buns (4)            | 12 |
| 酥香藕夾  | B4.  | Crispy Lotus with Shrimp (4)       | 12 |
| 魚子燒賣  | B5.  | Shrimp Shumai with Salmon Eggs (4) | 12 |
| 上海燒賣  | B6.  | Shanghai Shumai (4)                | 12 |
| 上海春卷  | B7.  | Shanghai Spring Rolls (4)          | 12 |
| 蘿蔔酥餅  | B8.  | Radish Puffs (4)                   | 12 |
| 鮮肉鍋貼  | B9.  | Pork Potstickers (6)               | 12 |
| 花素菜貼  | B10. | Vegetable Potstickers (6)          | 12 |
| 花素蒸餃  | B11. | Steamed Vegetable Dumplings (6)    | 12 |
| 鮮肉蒸餃  | B12. | Steamed Pork Dumplings (6)         | 12 |
| 手工蔥油餅 | B13. | Scallion Pancakes (6)              | 12 |
| 豆沙酥餅  | B14. | Red Bean Puffs (sweet) (4)         | 12 |
| 上海餛飩  | B15. | Shanghai Wonton (6)                | 12 |
| 棗泥酥餅  | B16. | Date Puffs (sweet) (4)             | 12 |

小菜

Appetizer

|      |      |                                |    |
|------|------|--------------------------------|----|
| 素鵝   | A1.  | Savory Bean Curd Wrap          | 8  |
| 醬鴨   | A2.  | Marinated Duck                 | 12 |
| 蘇式燻魚 | A3.  | Smoked Carp Suzhou Style       | 12 |
| 冰梅山藥 | A4.  | Poached Yam in Plum Sauce      | 8  |
| 寧式烤麸 | A5.  | Kaofu Ningbo Style             | 8  |
| 無錫脆鱸 | A6.  | Crispy Eel Wuxi Style          | 14 |
| 醉雞   | A7.  | Drunken Chicken (free range)   | 12 |
| 芹黃香干 | A8.  | Savory Tofu with Celery Shoots | 12 |
| 油爆鮮蝦 | A9.  | Fried Skin-On Prawns           | 12 |
| 鹽水毛豆 | A10. | Edamame                        | 7  |

湯

Soup

|        |       |                                     |    |
|--------|-------|-------------------------------------|----|
| 蘿蔔絲蛤蜊湯 | S1.   | Radish and Clam Soup (shared)       | 11 |
| 醃篤鮮    | S2.   | Yan Du Xian (shared)                | 18 |
| 火腿冬瓜湯  | S3.   | Winter Melon and Ham Soup (shared)  | 10 |
| 白菇雞絲湯  | S4.   | Mushroom and Chicken Soup (shared)  | 12 |
| 油豆腐粉絲湯 | v S5. | Tofu Puff Soup (shared)             | 11 |
| 酸辣湯    | v S6. | Hot and Sour Soup (single)          | 5  |
| 雞茸玉米湯  | v S7. | Corn Flavored Chicken Soup (single) | 5  |

私房小菜

Entrees

|       |      |   |    |
|-------|------|---|----|
| 挂炉烤鸭  | E1.  | Rosted Duck Shanghai Style                    | 52 |
| 韭黃鱔糊  | E2.  | Shredded Eel Sautéed with Chives              | 29 |
| 豆酥蒸全魚 | E3.  | Steamed Bass with Crispy Soy                  | 29 |
| 松子全魚  | E4.  | Fish Blossom (bass)                           | 28 |
| 酥香全魚  | E5.  | Fragrant Fried Whole Fish (bass)              | 29 |
| 醋溜魚片  | E6.  | Rice Lees Flavored Fish Fillets               | 22 |
| 西湖醋魚  | E7.  | West Lake Fish in Vinegar Sauce               | 22 |
| 椒鹽魚片  | E8.  | Salt and Pepper flavored Fish Fillets         | 20 |
| 韭黃墨魚  | E9.  | Sliced Squid with Chives                      | 20 |
| 雪菜魚片  | E10. | Fish Fillets with Chinese Mustard Greens      | 19 |
| 蟹肉豆腐  | E12. | Braised Tofu with King Crab Meat              | 19 |
| 蝦仁豆腐  | E13. | Braised Tofu with Shrimp                      | 17 |
| 鍋巴蝦仁  | E14. | Shrimp Sauce over Crispy Rice                 | 18 |
| 絲瓜干貝  | E15. | Sautéed Scallops with Loofah                  | 24 |
| 雞火燴干絲 | E16. | Shredded Bean Curd in Chicken and Ham Stock   | 18 |
| 栗子嫩雞  | E17. | Braised Chicken with Chestnuts                | 18 |
| 油豆腐雞  | E18. | Chicken Stew with Tofu Puff                   | 16 |
| 東坡肉   | E19. | Dongpo Pork (with lotus bun)                  | 19 |
| 無錫排骨  | E20. | Pork Ribs Wuxi Style                          | 19 |
| 梅干菜扣肉 | E21. | Sliced Pork in Pickled Mustard Greens         | 18 |
| 香醋腐乳肉 | E23. | Fermented Tofu Flavored Pork                  | 19 |
| 八寶辣醬  | E24. | Eight Delicacies in Spicy Sauce               | 16 |
| 蜜汁火腿  | E25. | Honey Glazed Chinese Ham (with steamed bread) | 19 |
| 蟹粉獅子頭 | E26. | Crab Flavored "Lion's Head" Meatball          | 17 |
| 栗子羊肉  | E27. | Lamb Cooked with Chestnut                     | 22 |
| 小椒牛肉絲 | E28. | Shredded Beef with Asian Chili                | 18 |
| 砂鍋獅子頭 | E29. | Slow Cooked "Lion's Head" Meatball            | 20 |
| 砂鍋羊肉湯 | E30. | Lamb Stew in Clay Pot                         | 22 |
| 鸡丝韭菜花 | E31. | Chicken with Chive Flower                     | 18 |

他鄉風味

Delicacies from Other Provinces

|      |     |   |    |
|------|-----|---|----|
| 三杯雞  | O1. | Three Cup Chicken                       | 19 |
| 樹子蒸魚 | O2. | Steamed Fish with Pickled Manjack Fruit | 22 |
| 京醬肉絲 | O3. | Shredded Pork Beijing Style             | 16 |
| 香干肉絲 | O4. | Savory Tofu with Shredded Pork          | 15 |

菜蔬

Vegetables

|       |      |  |    |
|-------|------|--|----|
| 玉子鮮豆腐 | V2.  | Egg Tofu with Vegetables               | 16 |
| 雪菜百頁  | V3.  | Bean Curd with Chinese Mustard Greens  | 12 |
| 素黃雀   | V4.  | Bean Curd Wrap over Bean Sprouts       | 14 |
| 冬菇腐衣  | V5.  | Shiitake Mushrooms Over Bean Curd Skin | 16 |
| 開陽白菜  | V6.  | Napa Cabbage Sautéed with Dried Shrimp | 12 |
| 絲瓜麵筋  | V8.  | Sautéed Loofah with Bean Curd Puff     | 15 |
| 清炒豆苗  | V9.  | Lightly Sautéed Snow Pea Shoots        | 15 |
| 鮮菇什菌  | V10. | Sautéed Mixed Mushrooms                | 15 |
| 上海小白菜 | V11. | Sautéed Bok Choy                       | 12 |
| 姜蔥蓮藕  | V12. | Lotus with Scallion and Ginger         | 14 |

## 炒飯/年糕/面

## Noodles/Rice Cakes/Fried Rice

|       |     |  |    |
|-------|-----|--|----|
| 蠟肉炒飯  | R1. | Fried Rice with Chinese Sausage        | 12 |
| 香椿素炒飯 | R2. | Vegetable Fried Rice with Toona        | 12 |
| 雪菜炒年糕 | R3. | Sautéed Rice Cakes with Mustard Greens | 12 |
| 韭黃炒年糕 | R4. | Sautéed Rice Cakes with Chives         | 16 |

## 面

## Noodles

|        |     |  |    |
|--------|-----|--|----|
| 上海兩面黃  | R5. | Shanghai Pan Fried Noodles               | 12 |
| 雪菜肉絲湯面 | R6. | Pork and Vegetable Noodles Soup          | 12 |
| 蔥蝦拌面   | R7. | Stewed Noodles with Shrimp               | 12 |
| 牛肉面    | R8. | Beef Noodle Soup                         | 12 |
| 榨菜雞絲面  | R9. | Chicken Noodle Soup with Chinese Mustard | 12 |

## 甜品

## Deserts

|         |     |                                      |    |
|---------|-----|--------------------------------------|----|
| 桂花蓮藕    | D1. | Osmanthus Flavored Lotus Roots       | 12 |
| 酒釀黑芝麻元宵 | D2. | Rice Wine Soup with Sesame Dumplings | 8  |

## 茶

## Tea

|      |     |   |   |   |
|------|-----|---|---|---|
| 茉莉花  | T1. | Jasmine, 2013, Fujian                             | 4 | 4 |
| 鐵觀音  | T2. | Tie Kuan Yin, 2013, Fujian, An Xi                 |   | 8 |
| 碧潭飄雪 | T3. | Snowy Lake Green Tea, 2013, Sichuan, Er Mei Mount |   | 8 |