

2013 年新春套餐

2013 Chinese New Year's Set Menu

精致前菜

APPETIZERS

五香酱牛腱，桂花糯米藕，冰镇黄酒鸡

Five-spice marinated beef shank

Osmanthus candied lotus root filled with slow-cooked glutinous grains

Chilled drunken chicken topped with "Shao Xing" wine shaved ice

芹香小木耳，糖醋小排骨，冰镇蒜泥黄瓜

Chilled celery with black fungus

Sweet and sour pork ribs, Shanghainese style

Refreshing cucumber salad with a mild garlic dressing

厨师主菜

THE MAINS

海鲜酸辣汤

Hot and sour soup with mixed seafood

清炒河虾仁

Stir-fried river shrimps

姜葱炒肉蟹

Stir-fried crab with ginger and scallion

樟茶鸭配荷叶夹饼

Smoked duck served with pan cake

清蒸海青斑

Steamed fish with soya sauce

发财元蹄

Braised pork knuckle in brown sauce

香蒜炒什菌

Sautéed assorted mushroom with garlic

干煸鲜笋四季豆

Stir-fried beans with fresh bamboo shoots

八宝辣酱焖面

Traditional Shanghainese noodles braised in "Ba Bao" noodles with spicy sauce

三丝春卷

Deep-fried spring rolls with shredded pork, cabbage and bamboo shoots

黄浦甜点

THE SWEETS

酒酿丸子

Shanghainese glutinous pearls in rice wine brine

环球鲜果盘

Seasonal fresh fruit platter

RMB 2588 per table for 6 persons

RMB 3988 per table for 10 persons

6 人每桌 RMB 2588, 10 人每桌 RMB 3988

Subject to 10% service charge

另加收 10% 服务费

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老上海熏鱼，缤纷香醋海蜇头，葱香河虾仁

Old-fashioned Shanghainese smoked fish

Rainbow jelly fish salad with aged vinegar

Marinated river shrimps with scallions

金杯马兰头，镇江水晶肴肉，金盏手撕烤麸

“Ma Lan” vegetable with dry bean curd

Chilled crystal pork jelly served with aged vinegar

Soya braised brown wheat gluten with golden mushrooms and black fungus

厨师主菜

THE MAINS

响螺老鸡汤

Double-boiled chicken soup with sea whelks

山葵沙丹虾球

Deep-fried king prawn coated with a wasabi dressing, crisp prawn flake

XO 酱爆炒花枝玉带

Sautéed scallops and sliced squid with chili sauce

椒盐元蹄配荷叶夹饼

Deep-fried pork knuckle with spiced salt served with pan cake

清蒸石斑鱼

Steamed banded Garoupa in soya sauce

当红炸子鸡

Deep-fried crispy chicken

鲜百合炒芦笋

Stir-fried asparagus with fresh lily bulbs

上汤娃娃菜

Braised baby cabbage with ham in broth

上海炒年糕

Shanghainese rice cakes with shredded pork and vegetable

上海鲜肉小笼包

“Xiao Long Bao” steamed Shanghainese dumplings with minced pork

黄浦甜点

THE SWEETS

红豆沙拼环球鲜果盘

Red bean soup served with seasonal fresh fruit platter

RMB3288 per table for 6 persons

RMB 4988 per table for 10 persons

6 人每桌 RMB 3288, 10 人每桌 RMB 4988

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蜜汁叉烧 / 宫廷十八鲜 / 鲟龙鱼子烟熏蛋
Honey-glazed barbecued pork
Mixed assorted vegetables with salt
Shanghainese tea smoked eggs topped with Sevruga caviar
冰镇黄酒鸡 / 老上海熏鱼 / 养身虫草花
Chilled drunken chicken topped with "Shaoxing" wine shaved ice
Old-fashioned Shanghainese smoked fish
Cordyceps flower in chili sauce

厨师特备主菜

CHEF'S MAINS

竹笙烩燕窝
Braised bird's nest with bamboo pith
干烧波士顿龙虾
Braised lobster with onion in sweet chili sauce
极品酱芦笋爆炒螺片
Sautéed sliced sea whelk and asparagus with chili sauce
香酥鸭配荷叶夹饼
Crispy fried duck served with pan cake
红酒烩牛仔膝
Stewed veal knuckle with red wine
清蒸老虎斑
Steamed Brow Marbled with soya sauce
开心果黑椒牛柳脯
Pan-seared Australian beef tenderloin with pistachio nuts shavings
橄榄油清炒时蔬
Stir-fried seasonal vegetables in olive oil
黄浦会炒饭
Fried rice with black peppered beef and shrimp

甜品

THE SWEETS

豆沙锅饼拼桂圆银耳西米露
Traditional red bean pancake
Double-boiled sun-dried longans, snow fungus and sago pearls soup

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RMB 5988 per table for 10 persons
6 人每桌 RMB 3988, 10 人每桌 RMB 5988

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