



Whampoa Club Dinner Menu 黄浦会晚宴菜单 01

老上海熏鱼

Shanghainese style smoked fish

五香酱牛牛腱

Five-spice marinated beef shank

凉拌金瓜丝

Mixed shredded Chongming melon

缤纷香醋海蜇头

Rainbow jelly fish salad with aged vinegar

羊肚菌炖响螺花胶

Double-boiled sea whelks soup with morchella and fish maw

黑椒香煎M9牛排

Pan-fredd Australia M9 beef steak with black pepper sauce

上汤焗小青龙

Baked lobster with superior broth

清蒸深海星斑

Steamed Garoupa with soya sauce

清炒什菜

Stir-fried assorted vegetables

黄浦会炒饭

Fried rice with black peppered beef and shrimp

沪式小笼包拼萝卜丝酥饼

Shanghai steamed 'Xiao Long Bao' dumpling oven-baked fluffy turnip pastry

冰花一品官燕

Double-boiled superior bird's nest with crystallized sugar syrup

RMB 2,288 per person

All prices are in RMB and subject to 10% service charge. 所有价格以人民币计并附加10%服务费



WHAMPOA CLUB
黄浦会

Whampoa Club Dinner Menu 黄浦会晚宴菜单 02

五香酱牛腱

Five-spice marinated beef shank

凉拌海参

Sea cucumber with mild chili sauce

葱香河虾仁

Marinated river shrimps with scallions

金杯马兰头

“Ma Lan” vegetable with dry bean curd

冬虫夏草老鸡燉活鲍

Double-boiled chicken soup with Chinese cordyceps and abalone

鲍脯扣辽参

Braised spiked sea cucumber with fresh abalone

清蒸老鼠斑

Steamed Pointed Grouper with soya sauce

XO酱烧原只大明虾

Braised king prawn with chili sauce

清炒时蔬

Stir-fried seasonal vegetables

黄浦会炒饭

Fried rice with black peppered beef and shrimp

特色生煎包拼咖喱酥

Pan-fried Shanghaiese pork bun & Bake curried pork puff pastries

椰汁炖燕窝

Double-boiled bird nest in coconut cream

RMB 1,988 per person

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