



A02

冰镇南澳醉鲍鱼 Chilled Drunken Baby Abalone \$7.80

A03

口水鸡// Chilled Poached Chicken in Szechuan Style Dressing \$13.80

A04

Lotus Root Stuffed with Sweet Rice & Osmanthus Glace \$14.80

A05

皮蛋豆腐 Chilled Tofu with Century Egg \$10.80



凉拌海蜇 Chilled Jellyfish \$8.80

A08

\$10.80



A09



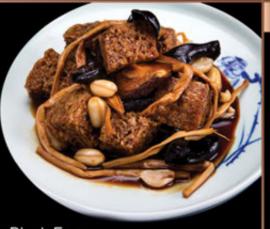
凉拌黑木耳

Chilled Black Fungus tossed in Aged Vinegar & Chilli Dressing \$6.80

毛豆結

Steamed Edamame with Sea Salt \$6.80

A10

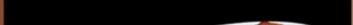


A11

Shredded Beancurd in Sesame Dressing

四喜烤麩

Braised Gluten with Black Fungus \$8.80





上海熏鱼

Shanghainese Smoked Fish with Spiced Soy Sauce \$13.80

A13

\$6.80

凉拌干丝



蒜泥黃瓜

Smashed Cucumber with Garlic Dressing \$5.80





大虾丝瓜小笼包 Steamed Prawn & Loofah Xiao Long Bao (8pcs) \$13.80 蟹黃大湯包 King Size Crab and Pork Xiao Long Bao (Consommé Dumpling)

\$8.80





C01

上海糯米烧卖

Shanghainese Style Steamed Shao Mai with Glutionuous Rice (4pcs) \$7.80



C02

Steamed Scallop Dumpling (3pcs) \$7.80



枣泥千层糕

Steamed Layered Red Date Cake (3pcs) \$8.80



C04

虾饺

Steamed Prawn Dumpling (3pcs) \$7.80



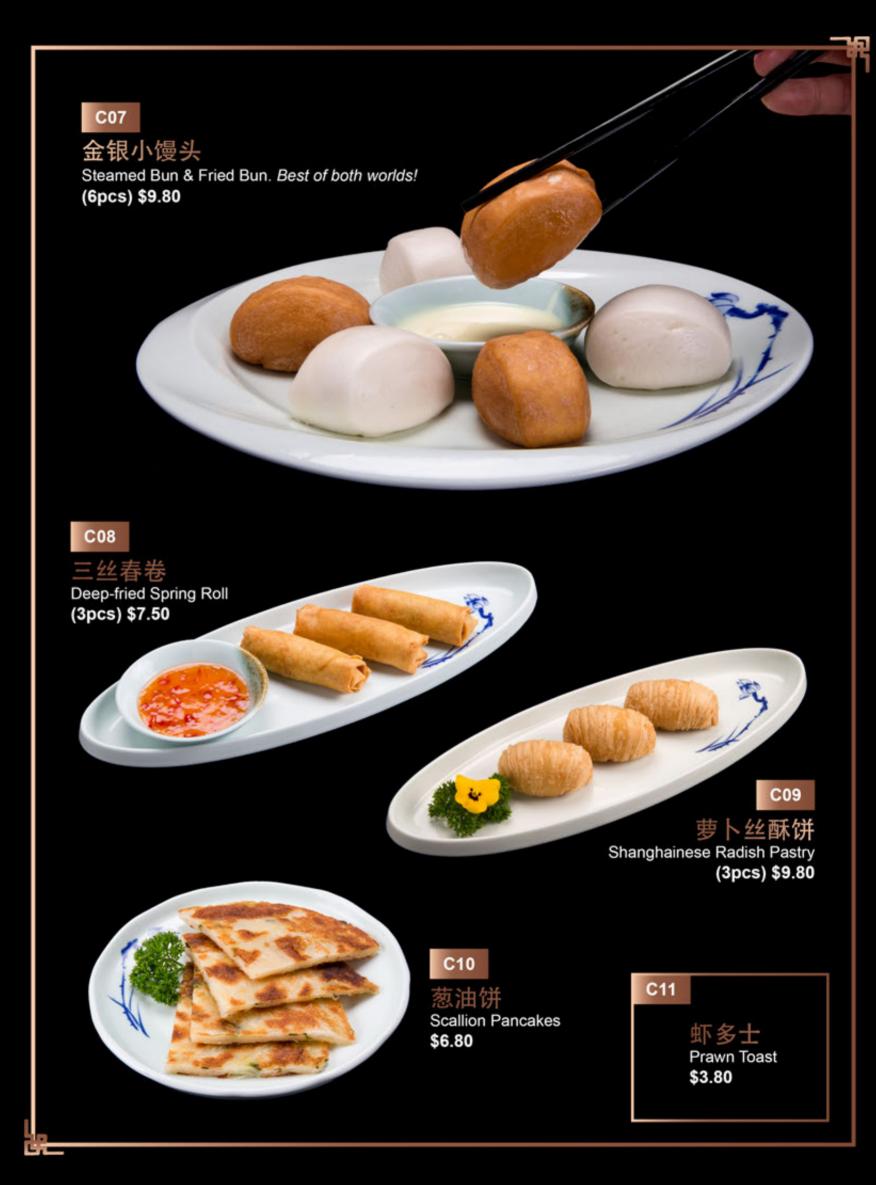


素菜柳叶包 Steamed Vegetable Bun (3pcs) \$7.80



C06

Steamed Pork Shao Mai (3pcs) \$6.80





食用锅贴时 请小心里面熱汤汁 Caution: Hot Soup Inside

D01

上海韭菜鲜肉锅贴

Pan-fried Pork & Chive Dumplings (6pcs) \$8.80 (12pcs) \$15.80





D02

鸡虾锅贴

Pan-fried Chicken & Prawn Dumplings (6pcs) \$9.80 (12pcs) \$16.80



素锅贴

Pan-fried Vegetable Dumplings (6pcs) \$8.80 (12pcs) \$15.80



THE R. P. LEWIS CO., LANSING

和牛鍋貼

Pan-fried Wagyu Beef Dumplings (6pcs) \$9.80 (12pcs) \$16.80



海鲜锅贴

Pan-fried Seafood Dumplings (6pcs) \$9.80 (12pcs) \$16.80



E01

白菜鲜肉水饺

Poached Pork & Chinese Cabbage Dumplings

(6pcs) \$7.80 (12pcs) \$14.80

E03

鸡肉玉米水饺 Poached Chicken & Corn Dumplings

(6pcs) \$7.80 (12pcs) \$14.80

鸡肉香菇水饺

Poached Chicken & Shiitake Mushroom Dumplings

(6pcs) \$7.80 (12pcs) \$14.80



E04

E02

新疆羊肉水餃

Poached Xinjiang Lamb Dumplings

(6pcs) \$8.80

E05

大虾海鲜水饺

Poached Prawn Seafood Dumplings

(6pcs) \$9.20 (12pcs) \$17.20



E06

花素蒸饺

Steamed Vegetarian Dumplings

(6pcs) \$9.80



E07

韭菜鲜虾水饺

Poached Prawn & Chive Dumplings

(6pcs) \$9.20 (12pcs) \$17.20





SHANGHAI PAN FRIED PORK BUNS

食用生煎包时 请小心里面熱汤汁 Caution: Hot Soup Inside



F01 鲜肉生煎包

Pan-fried Original Pork Bun (5pcs) \$9.80

F02

鸡虾生煎包

Pan-fried Chicken & Prawn Bun (5pcs) \$10.80

F03 海鲜生煎包

Pan-fried Seafood Bun (5pcs) \$10.80





G01

三鲜鸡虾馄饨 Chicken & Prawn Wonton

in Soup (6pcs) \$8.80



G02

Shepherd's Purse & Pork Jumbo Wonton in Soup (6pcs) \$9.80

鲜肉小馄饨 Shanghainese Mini Pork Wonton in Soup

(8pcs) \$8.80

G04

/ 红油抄手

Pork Wonton with Hot Chilli Vinaigrette (6pcs) \$8.80





H01

药膳竹筒虾 Bamboo Herbal Prawn Soup





原盅清蒸鸡汤 Double Boiled Chicken Soup

\$7.80



鸡肉玉米羹 Chicken & Sweet Corn Soup \$6.50



海鮮豆腐羹

Seafood & Beancurd Soup \$7.80



Hot & Sour Soup witth Shredded Pork & Tofu \$6.50





J02



清汤牛肉面 Braised Beef Noodle in Clear Beef Broth \$15.80 J03



炆羊肉拉麵 ◢ Szechuan Style Stewed Lamb Noodle Soup \$15.80

J04



雪菜肉丝汤面 Preserved Pickle Mustard with Shredded Pork Noodle Soup

\$14.80

J05



酸辣汤面 / Szechuan Hot & Sour Noodle Soup \$14.80 J06



四川担担面

Dan Dan Spicy Pork Mince Noodle **\$14.80**

J08



老上海素汤面

Stir Fry Asian Greens on Noodle Soup **\$15.80**

J10



葱油拌面

Shanghai Style Dry Noodle with Shallot Oil \$9.50

J07



口水鸡面 🥖

Szechuan Style Poached Chilled Chicken with Noodle \$15.80

J09



蟹黄干拌面 (配姜醋)

Dry Noodles with Crab Roe and Ginger Vinegar Sauce \$17.90

J11



炸酱面

Zha Jiang Noodle with Chinese Pork Bolognese in Sweet Bean Sauce \$14.80

上海粗炒面 Shanghainese Style Fried Noodle \$15.80





J13

XO炒年糕

Stir-fried Rice Cake with Pork & XO sauce \$16.80



J15

干炒牛河 Stir-fried Beef Rice Noodle \$15.80



J14

Stir-fried Rice Cake with Shepherd's Purse Greens & Shredded Pork \$15.80



J16

海鲜双面黄

Seafood Combination Crispy Noodle \$19.80







Disclaimer: All pictures are for reference only. Presentation can be changed without prior notice. Dishes may contain traces of nuts, gluten and seafood product, Management holds no responsibility to allergy issues.





三水姜蓉鸡

White Cut Chicken (Poached Boneless Chicken) with Homemade Ginger Sauce \$28.80







L02

红烧元蹄

Slow-braised Pork Hock with Soya Sauce and Star Anise \$29.80

L03

香炒黑松露和牛 Sauteed Wagyu Beef MB8+ in Black Truffle Sauce \$38.80



L04

京酱肉丝配荷叶夹包 Beijing Shredded Pork in Sweet Bean Sauce with Steamed Bun \$28.80





L10

辣子鸡排 🜶

Fragrant Crispy Chicken Ribs with Szechuan Dry Chilli \$24.80



▶ 干煸四季豆

Sauteed French Beans with Dried Shrimps and Ground Pork \$19.80





L12

Three Cup Chicken \$21.80

L13

糖醋排骨炸年糕 Shanghai Sweet & Sour Pork Ribs on Rice Cake \$24.80





Disclaimer: All pictures are for reference only. Presentation can be changed without prior notice. Dishes may contain traces of nuts, gluten and seafood product. Management holds no responsibility to allergy issues.





M01

时鲜蔬菜 (菜心, 芥兰, 上海小白菜)

Seasonal Asian Greens (Poached or Stir-fried) Choice of Choy Sum, Chinese Broccoli, Bok Choy \$17.80



M02

鲜姬菇烩黑豆腐

Homemade Black Tofu with Shimeji Mushrooms \$20.80



M03

鲜姬菇豆苗

Stir-fried Snow Pea Sprout with Mushrooms \$22.80

M04

香脆豆腐鱼丸

Crispy Fish Tofu with Abalone Sauce \$17.80





M05

金沙玉米 Golden Egg Yolk Corn Kernels \$18.80



M06

丝瓜烩毛豆

Stir Fried Loofah Melon with Edamame Beans \$18.80



鱼香茄子/ Twice Cooked Eggplant with Chilli Vinaigrette \$19.80



面筋烩金针菇

Braised Gluten Puff with Enoki Mushrooms \$18.80







N01

流沙包

Egg Custard Bun (2pcs) \$6.80

N02



芒果奶酪

Mango Panna Cotta \$8.80

N03



流沙芝麻球

Egg Yolk Custard Sesame Balls (3pcs) \$6.80

N04



雪媚娘

Strawberry and Cream Mochi (3pcs) \$11.50

N05



炸冰淇淋 Deep Fried Ice Cream Ball with Maple Syrup \$8.80





N07

N08

N10







(3pcs) \$7.80



椰汁香芒西米露 Mango Sago with Coconut Milk \$7.80

