

头盘

COLD DISH
& ENTRÉE



A01

绍兴醉鸡

Drunken Chicken
Free range chicken
marinated in Chinese wine
\$13.80

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



桂花糖藕

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

A05



皮蛋豆腐

Chilled Tofu with Century Egg
\$10.80

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A06



五香牛肉

Braised Beef Shank with Five Spice
\$10.80

A07



凉拌海蜇

Chilled Jellyfish
\$8.80

A08



凉拌黑木耳

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

A09



毛豆結

Steamed Edamame
with Sea Salt
\$6.80

A10



四喜烤麸

Braised Gluten with Black Fungus
\$8.80

A11



凉拌干丝

Shredded Beancurd in
Sesame Dressing
\$6.80

A12



上海熏鱼

Shanghainese Smoked Fish with Spiced Soy Sauce
\$13.80

A13



蒜泥黃瓜

Smashed Cucumber with
Garlic Dressing
\$5.80



小笼包

XIAO
LONG BAO

食用小笼包时
请小心里面热汤汁
Caution: Hot Soup Inside

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B01



上海小笼包
Steamed Original Xiao Long Bao
(8pcs) \$12.80

B02



黑松露小笼包
Steamed Black Truffle Xiao Long Bao
(8pcs) \$13.80

B03



蟹黄小笼包
Steamed Crab & Pork Xiao Long Bao
(8pcs) \$13.80

B04



麻辣小笼包 
Steamed Szechuan Xiao Long Bao
(8pcs) \$12.80

B05



人參小笼包
Steamed Ginseng Xiao Long Bao
(8pcs) \$13.80

B06



素菜小笼包
Steamed Vegetable Xiao Long Bao
(8pcs) \$12.80

B07



大虾丝瓜小笼包
Steamed Prawn & Loofah Xiao Long Bao
(8pcs) \$13.80

B08



蟹黄大湯包
King Size Crab and Pork Xiao Long Bao
(Consommé Dumpling)
\$8.80

上海点

DIM SUM



C01

上海糯米烧卖
Shanghainese Style Steamed Shao Mai
with Glutinous Rice
(4pcs) \$7.80



C02

带子饺
Steamed Scallop Dumpling
(3pcs) \$7.80



C03

枣泥千层糕
Steamed Layered Red Date Cake
(3pcs) \$8.80

C04

虾饺
Steamed Prawn Dumpling
(3pcs) \$7.80



C05

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



C06

烧卖
Steamed Pork
Shao Mai
(3pcs) \$6.80

C07

金银小馒头

Steamed Bun & Fried Bun. *Best of both worlds!*
(6pcs) \$9.80



C08

三丝春卷

Deep-fried Spring Roll
(3pcs) \$7.50



C09

萝卜丝酥饼

Shanghainese Radish Pastry
(3pcs) \$9.80



C10

葱油饼

Scallion Pancakes
\$6.80



C11

虾多士

Prawn Toast
\$3.80



上鍋 海貼

SHANGHAI
PAN-FRIED
DUMPLINGS

食用鍋貼時
請小心理面熱湯汁
Caution: Hot Soup Inside

D01

上海韭菜鮮肉鍋貼

Pan-fried Pork & Chive
Dumplings

(6pcs) \$8.80
(12pcs) \$15.80



D02

雞蝦鍋貼

Pan-fried Chicken & Prawn Dumplings

(6pcs) \$9.80 (12pcs) \$16.80



D03

和牛鍋貼

Pan-fried Wagyu Beef Dumplings

(6pcs) \$9.80 (12pcs) \$16.80



D04

素鍋貼

Pan-fried Vegetable Dumplings

(6pcs) \$8.80 (12pcs) \$15.80



D05

海鮮鍋貼

Pan-fried Seafood Dumplings

(6pcs) \$9.80 (12pcs) \$16.80

水饺

DUMPLINGS



E01

白菜鲜肉水饺

Poached Pork & Chinese Cabbage
Dumplings

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

E02

鸡肉玉米水饺

Poached Chicken &
Corn Dumplings

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



E03

鸡肉香菇水饺

Poached Chicken &
Shiitake Mushroom
Dumplings

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



E04

新疆羊肉水饺

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



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生煎包

SHANGHAI
PAN FRIED
PORK BUNS

食用生煎包时
请小心里面热汤汁
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

馄饨

WONTONS



G01

三鲜鸡虾馄饨
Chicken & Prawn Wonton
in Soup
(6pcs) \$8.80



G02

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



G03

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

汤羹

SOUP

H01

药膳竹筒虾

Bamboo Herbal Prawn Soup

\$8.80



H02

原盅清蒸鸡汤

Double Boiled Chicken Soup

\$7.80



H03

鸡肉玉米羹

Chicken & Sweet Corn Soup

\$6.50



H04

海鲜豆腐羹

Seafood & Beancurd Soup

\$7.80



H05

酸辣汤

Hot & Sour Soup with Shredded Pork & Tofu

\$6.50

炒饭

FRIED RICE



I01

上素炒饭

Vegetable Fried Rice

\$14.80



I02

上海咸肉炒饭

Salt-Cured Pork with Green Vegetable
Fried Rice

\$14.80



I03

🌶️ XO 虾球炒饭

XO Prawn Fried Rice

\$16.80



I04

扬州炒饭

Yangzhou Fried Rice - classic combination fried rice

\$15.80

I05

白饭(碗)

Steamed Rice / per bowl

\$3.00

面类

NOODLES



J01

红烧牛肉汤面

Special Braised Beef Noodle Soup

\$15.80

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

J07



口水鸡面 
Szechuan Style Poached Chilled Chicken
with Noodle
\$15.80

J08



老上海素汤面
Stir Fry Asian Greens on Noodle Soup
\$15.80

J09



蟹黄干拌面 (配姜醋)
Dry Noodles with Crab Roe and Ginger Vinegar Sauce
\$17.90

J10



葱油拌面
Shanghai Style Dry Noodle with Shallot Oil
\$9.50

J11



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

J12

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



J14

上海荠菜炒年糕

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

\$15.80



J15

干炒牛河

Stir-fried Beef Rice Noodle

\$15.80



J16

海鲜双面黄

Seafood Combination Crispy Noodle

\$19.80

海鮮

SEAFOOD

K01

🌶️🌶️ 水煮魚

Szechuan Style
Poached Fish Fillet
in Spicy Chili Oil
\$29.80



K02

松鼠盲曹

Shanghai Style Sweet & Sour
Barramundi with Pinenuts
\$32.80



K03

🌶️🌶️ 香辣蟹年糕

Szechuan Style Fragrant
Spicy Blue Swimmer Crab
\$36.80



K04

香煎盲曹

Grilled Barramundi Fillet
with Soya Dressing
\$24.80



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K05

油爆虾

Crispy King Prawns tossed
in Sweet Sauce

\$29.80



K06

椒盐虾球

Salt & Pepper Prawn

\$27.80



K07

咸蛋黄虾球

Crispy King Prawn tossed
Salted Egg Yolk Glace

\$30.80




K08

水晶虾仁

Stir-fry Crystal Prawn

\$24.80

K11

 XO炒蚬 或 XO虾球

Sauteed Pipsis or Prawn in
XO sauce

\$24.80



K12

响油鳝糊

Shanghainese Style Stir-fry
Fresh Water Eel with Garlic

\$26.80



K13

蟹黄豆腐

Crab Roe and
Soft Tofu Stew

\$27.80



K14

椒盐鱿鱼

Salt & Pepper Calamari

\$22.80

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肉类

MEAT & POULTRY

L01

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
Sautéed 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



L05

贝勒爷烤羊肉
Teppanyaki Cumin Lamb
\$26.80

L06



野菌牛肉
Stir-fried Beef with
Mixed Mushroom
\$22.80

L07



麻婆豆腐
Ma Po Tofu
\$17.80

L08



干煸牛柳丝
Crispy Shredded Beef in
Sweet and Sour Sauce
\$22.80

L09



宫保鸡丁
Kung Pao Chicken
\$21.80

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L10

辣子鸡排 

Fragrant Crispy Chicken Ribs
with Szechuan Dry Chilli

\$24.80

L11

 干煸四季豆

Sauteed French Beans with
Dried Shrimps and Ground Pork

\$19.80



L12

三杯鸡

Three Cup Chicken

\$21.80

L13

糖醋排骨炸年糕

Shanghai Sweet & Sour
Pork Ribs on Rice Cake

\$24.80



L14

红烧肉

Slow Cooked Braised
Pork Belly

\$25.80



L15

四喜狮子头

Shanghainese Braised
Pork Meatballs

\$22.80



L16

腌笃鲜

Smoked Pork &
Bamboo Shoot Soup

\$27.80



L17

雪菜肉丝毛豆

Stir Fry Shredded Pork
with Pickle Mustard &
Edamame Beans

\$21.80



L18

咕嚕肉

Sweet & Sour Pork

\$20.80



L19

梅菜扣肉

Braised Pork with
Preserved Vegetable
in Soy Sauce

\$26.80



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素菜

VEGETABLE
& TOFU



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



M07

鱼香茄子

Twice Cooked Eggplant with
Chilli Vinaigrette

\$19.80



M08

面筋烩金针菇

Braised Gluten Puff with
Enoki Mushrooms

\$18.80

甜品

DESSERT



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

N06



八宝饭
Fortune Rice Pudding
\$10.80

N07



杞子桂花糕
Osmanthus Flower and Goji Jelly
(5pcs) \$7.80

N08



红枣桂圆银耳汤 (冷 / 热)
White Fungus & Red Dates Soup (Hot / Cold)
\$7.80

N09



酒酿丸子
Glutinous Rice Dumplings in Fermented Rice Wine
\$7.80

N10



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

N11



鮮奶雪花糕
Coconut Pudding
(3pcs) \$7.80

N12



豆沙鍋餅
Pan-fried Red Bean Pancake
\$7.80

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