

涼菜 APPETIZERS



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|--------------|----|---------------------|-----|
| 301 蒜蓉拍青瓜 🌿 | 48 | 304 齋香脆皮素鵝 🌿🍷 | 65 |
| 302 皮蛋豆腐 | 58 | 305 麻醬雞絲粉皮 | 68 |
| 303 話梅小蕃茄 🌿🍷 | 58 | 306 紅燒四喜烤麩 🌿 | 68 |
| | | 307 本幫燻魚 | 68 |
| | | 308 紹式炸臭豆腐 🌿🍷 | 68 |
| | | 309 鎮江水晶肴肉 🍷 | 78 |
| | | 310 花雕醉雞 | 88 |
| | | 311 老醋拌海蜇頭 | 88 |
| | | 312 川味口水雞 | 88 |
| | | 313 梁溪脆鱔 NEW | 98 |
| | | 314 精選滬式涼菜拼盤 | 198 |

湯羹 SOUP



養生燉湯系列 HEALTHY STEWED SOUP

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|------|-------------------|----|
| 健脾補肺 | 401 五指毛桃燉雞湯 (位) 🍷 | 88 |
| 清潤解燥 | 402 無花果海底椰雪梨湯 (位) | 78 |
| 滋陰潤肺 | 405 蟲草花螺頭燉雞湯 (位) | 98 |

燒味 SIU MEI



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|--------------------------|-----|----------------|-----|
| 201 紅舍脆腩仔 (八件) 必食 | 98 | 204 香蔥油淋雞 (半隻) | 188 |
| 202 脆皮石岐乳鴿 必食 | 98 | 205 玫瑰頭抽豉油雞 | 188 |
| 203 玫瑰火焰蜜汁叉燒 | 128 | 206 半隻 Half | 348 |

片皮鴨 ROASTED DUCK



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|--------------------|------------|----|
| 必食 北京烤片皮鴨 🍷 | 104 香酥辣子鴨架 | 98 |
| 101 半隻 Half | 268 | |
| 102 一隻 Whole | 468 | |
| 103 雪裡紅鴨肉炒年糕 | 98 | |

特色點心 SPECIALTY DIM SUM



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|-----------------|----|--------------------|----|
| 651 上海咸菜飯 🍷 | 42 | 655 紅油抄手 必食 | 58 |
| 652 大白菜春卷 🌿 | 48 | 656 上海小雲吞 | 58 |
| 653 銀絲卷 (蒸/炸) 🌿 | 48 | 657 手工鮮肉小籠包 (五件) | 62 |
| 654 鮮肉生煎包 (三件) | 55 | 658 鮮菜肉雲吞 | 68 |

飯·麵·年糕 RICE | NOODLES | RICE CAKES



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|-----------------------|----|----------------------|-----|
| 601 鮮雞湯陽春麵 | 68 | 610 家鄉炒年糕 | 98 |
| 602 杭式蔥油拌麵 🌿 | 68 | 611 揚州炒飯 | 98 |
| 603 上海菜煨麵 | 72 | 612 招牌秘製豉油王炒麵 🍷 | 98 |
| 604 四川麻辣擔擔麵 🌿 | 78 | 613 雪菜肉絲炆新竹米粉 | 108 |
| 605 酸辣湯麵 | 88 | 614 醬燒排骨炒年糕 | 118 |
| 606 嫩雞煨麵 🍷 | 88 | 615 招牌炒飯 必食 | 118 |
| 607 雪菜黃魚煨麵 NEW | 98 | 616 鱔糊炒粗麵 NEW | 138 |
| 608 雪菜蝦仁炒飯 | 98 | | |
| 609 上海粗炒 | 98 | | |

特色小菜
 SPECIALITY DISHES



501	魚香茄子 NEW	78	512	鮮鳳梨咕嚕肉	128
○	Braised Eggplant with Spicy Minced Pork		○	Sweet & Sour Pork with Fresh Pineapple	
502	醬燒茄子 NEW	78	513	京蔥爆牛肉	128
○	Soy-glazed Eggplant		○	Stir-Fried Beef with Scallion	
503	古法麻婆豆腐	78	514	京蔥爆羊肉	128
○	Classic Mapo Tofu		○	Stir-Fried Lamb with Scallion	
504	紅燒豆腐	98	515	鮑魚紅燒肉	188
○	Braised Tofu		○	Braised Pork with Abalone	
505	四川乾椒回鍋肉	98	516	水煮牛肉配大油條 I	248
○	Sauteed Pork with Beancurd and Cabbage in Chili Sauce		○	Poached Beef in Spicy Broth with Deep-Fried Breadsticks	
506	溫泉蛋賽螃蟹	108	517	紅舍秘製川味牛肋骨 必食	268
○	Sauteed Egg White with Onsen Egg		○	Signature Sichan Spicy Beef Rib	
507	川味辣子雞	108	518	荷葉蒸蟹炒糯米飯 必食	398
○	Sichan Style Spicy Chicken		○	Stir-Fried Sticky Rice with Steamed Crab in Lotus Leaf	
508	宮保雞丁 必食	118	519	鮮肉蟹蒸肉餅	398
○	Kung Pao Chicken		○	Steamed Pork Patty with Crab	
509	上海話梅骨 NEW	128		鮑魚豬手神仙雞 (半隻) 必食	
○	Sauteed Pork Ribs with Preserved Plum				
			520	○ 半隻 Half	298
			521	○ 一隻 Whole	568

江河海鮮
 SEAFOOD



541	椒鹽小黃魚 (兩條起) NEW	48/條	551	老壇酸菜鱸魚片配大油條	248
○	Salt and Pepper Yellow Croaker		○	Seabass Fillets with Pickled Cabbage and Deep-Fried Breadsticks	
542	糟溜黃魚片 NEW	88	552	水煮鱸魚片配大油條	248
○	Sauteed Sliced Yellow Croaker in Rice Wine Sauce		○	Seabass Fillets in Spicy Broth with Deep-Fried Breadsticks	
543	韭黃炒鱔糊 NEW	128	553	松子鱸魚	248
○	Stir-fried Shanghainese Yellow Eel		○	Sweet and Sour Seabass	
544	清炒河蝦仁	138	554	紅燒大魚頭煲 I	268
○	Sauteed River Prawns		○	Braised Giant Fish Head in Claypot	
545	黃金河蝦仁	148	555	剁椒大魚頭	268
○	Sauteed River Prawns with Salty Egg Yolk		○	Steamed Fish Head with Chopped Fresh Chili	
546	宮保蝦球	168	556	紅舍鮮肉蟹炒年糕 必食	368
○	Kung Pao Shrimps		○	Signature Stri Fried Fresh Crab with Rice Cake	
547	乾燒海中蝦 必食	168	557	香辣鮮肉蟹	368
○	Braised Sea Prawns with Garlic and Tomato Sauce		○	Spicy and Savory Fresh Crab	
548	黃金海中蝦	168	558	鮮肉蟹雞煲 必食	468
○	Golden Salty Egg York Sea Prawns		○	Chicken and Mud Crab in Claypot	
549	蜜汁脆皮海中蝦	168			
○	Honey Glazed Sea Prawns				
550	豉油皇海中蝦	168			
○	Pan-fried Sea Prawns with Soy Sauce				

蔬菜
 VEGETABLES



571	蒜蓉炒時蔬 I	88	574	乾煸四季豆 I	98
○	Stri-Fried Seasonal Vegetables with Garlic		○	Wok Fried String Beans with Minced Pork	
572	鮮蕃茄時蔬	88	575	奶油津白	98
○	Sauteed Seasonal Vegetables with Tomato and Garlic		○	Shanghai Cabbage with Cream Sauce	
573	魚湯蒜子時蔬	88	576	鹹肉津白	98
○	Seasonal Vegetables with Garlic in Fish Soup		○	Braised Shanghai Cabbage with Salted Meat	
			577	梅乾菜蒸菜心 I	98
			○	Steamed Choi Sum with Preserved Vegetables	

鮑參翅
 ABALONE SEA CUCUMBER SHARK FIN



製作需時 Longer Preparation Time

410	蠔皇鮑汁燴鮑魚扒花菇 (位)	168
○	Braised Abalone and Shiitake Mushroom with Abalone Sauce (Per Person)	
411	吉品鮑魚魚翅撈飯 (位)	248
○	Braised Abalone and Shark Fin Rice (Per Person)	
	濃湯雲吞雞燉翅 I	
	Braised Shark Fin with Wontons and Shredded Chicken	
413	○ 位 Per Person	228
414	○ 半份 Half	988
415	○ 一份 Whole	1,888
	原盅火燗雞燉翅	
	Braised Shark Fin and Chicken with Chinese Ham	
416	○ 位 Per Person	248
417	○ 半份 Half	1,688
418	○ 一份 Whole	3,288
419	紅燒大鮑翅	228
○	Braised Shark Fin	
420	蟹肉紅燒翅	288
○	Braised Shark Fin with Crab Meat	

甜品
 DESSERTS



701	桂花酒釀小丸子	42
○	Glutinous Rice Dumplings in Sweet Wine Soup	
702	薑茶湯丸 (兩件) I	42
○	Glutinous Rice Dumplings in Sweet Ginger Soup (2Pcs)	
703	壽桃包 (兩件)	42
○	Steamed Birthday Buns (2Pcs)	
704	棗皇糕 (四件)	48
○	Chinese Red Date Cake (4Pcs)	
705	奶黃小麻球	58
○	Deep Fried Sesame Ball with Custard Lava Filling	
706	豆沙窩餅	68
○	Red Bean Paste Pancake	
707	紹式炸湯丸 (六件)	88
○	Fried Rice Balls (6Pcs)	
708	東方大明珠煎堆	168
○	Fried Golden Sesame Ball	

飲品
 DRINKS



751	凍豆漿	28	756	可口可樂	28
○	Iced Soy Milk		○	Coca-cola	
752	清潤柑桔蜜 (凍/熱)	28	757	零系可樂	28
○	Honey Tangerine (Iced/hot)		○	Coke Zero	
753	滋潤菊花蜜 (凍/熱)	28	758	雪碧	28
○	Chrysanthemum Honey Tea (Iced/hot)		○	Sprite	
754	羅漢果茶 (凍/熱)	28	759	礦泉水	48
○	Momordica Fruit Tea (Iced/hot)		○	Mineral Water	
755	橙汁 / 西瓜汁	58	760	話梅 (每碟)	20
○	Orange Juice / Watermelon Juice		○	Preserved Plums (Per Dish)	

其他收費 OTHER CHARGES		I 推薦 Recommendation	
茶水價每位 Tea / Water Charge Per Person	\$12	NEW 新菜式 New Items	
餐前小食每碟 Snack Fee Per Dish	\$12	必食 必食菜式 Must-Try	
開瓶費每枝 Corkage Fee Per Bottle	\$150	辣 Spicy	
切餅費每個 Cake Cutting Fee Per Cake	\$100	素食 Vegetarian	
		製作需時 Longer Preparation Time	

如閣下對任何食物過敏，請告知我們的服務員。
 所有價格均以港幣及四捨五入至整元結算。另收加一服務費。相片只供參考。
 Please advise our staff of any food allergies. All prices are in HKD and rounded up to the nearest dollar.
 Subject to 10% service charge. Photo for reference only.