

## SHANGHAI

## LATE LIGHT SNACKS

## SMALL PLATES

(nightly 10:00 PM - 11:45 PM)

白粥 配四小碟	<i>Jook plain congee accompanied with four side dishes</i> .....	\$8.00
火腿玉米粥	<i>Gold Seeker congee with golden corn &amp; ham</i> .....	\$6.00
羅白絲粥	<i>White Jade congee with julienne of turnip</i> .....	\$6.00
魚絲春卷	<i>Egg Roll with julienne of fish &amp; bean sprout (6)</i> .....	\$6.00
灌湯小籠飽	<i>Xiao Long Bao steamed dumplings filled with pork &amp; broth (6)</i> .....	\$8.00
扣肉夾飽	<i>Pork Belly sliced wrapped in lotus bun (3)</i> .....	\$10.00
上海炒烏冬	<i>Udon Noodle stir-fried with julienne of pork &amp; green</i> .....	\$10.00
嫩雞煨麵	<i>Noodle Soup with Chicken &amp; Green</i> .....	\$8.00
魚米之鄉	<i>Spinach Noodle tossed with fish &amp; crabmeat</i> .....	\$10.00
美味菜飯	<i>Veggie Fried Rice with air cured pork (per bowl)</i> .....	\$6.00
上海年糕	<i>Rice Cake stir-fried with preserved cabbage &amp; julienne of pork</i> .....	\$8.00
鮮蝦兩面黃	<i>Two Golden Faces crispy noodle with shrimps</i> .....	\$12.00
水果鍋巴	<i>Sizzling Cracker rice cracker, fresh fruit in o.j. with a touch of grand marnier</i> .....	\$8.00
酒釀圓子	<i>Dumplings in syrup with fermented wine (per person)</i> .....	\$4.00
八寶甜飯	<i>Sweetened Rice with dehydrated fruit</i> .....	\$6.00
夾沙香蕉	<i>Yellow Skin banana battered filled with lotus seed paste &amp; a scoop</i> .....	\$6.00

- 18% gratuity will be added to party of 6 and above
- \$15 corkage charge for each bottle of your own wine
- Cake cutting charge \$2.00 for each person

• Please inform your server of any food related allergies as your well-being and comfort are our greatest concern