

SHANGHAI

葡萄串魚	<i>Fish on the Vine whole fillet deep-fried laced with red wine reduction.....</i>	\$18.00
蜜汁火方	<i>Virginia Ham slices glazed with boney nectar served in lotus buns.....</i>	\$20.00
干燒全魚	<i>Groupa, Red deep-fried boneless whole fish laced with spicy sauce.....</i>	\$28.00
過橋肉排	<i>Bridge Over The Bund whole pork rib wok-fried in mild pepper sauce.....</i>	\$32.00
糖醋小排	<i>Short Rib riblets braied in tangy Balsamic vinegar.....</i>	\$12.00
農家粽香肉	<i>Glutinous Rice Dumplings steamed filled with pork belly.....</i>	\$16.00
火腿津白	<i>Braised Napa Cabbage and Ham in broth.....</i>	\$10.00
紅燒獅子頭	<i>Lion Head meat ball stewed in brown sauce & greens.....</i>	\$12.00
本店茄子	<i>Eggplant wok-seared in mild bean paste sauce.....</i>	\$10.00
西施鮮貝	<i>Jumbo Scallops wok-seared in egg white gravy.....</i>	\$18.00

RICE/ NOODLE/ & DIM SUM

灌湯小籠飽	<i>Xiao Long Bao steamed dumplings filled with pork & broth (6).....</i>	\$10.00
生煎饅頭	<i>Pan-Fried Mini Pork Buns (4).....</i>	\$8.00
葱油拌麵	<i>Noodle Tossed with Fried Scallion.....</i>	\$8.00
嫩雞煨麵	<i>Noodle Soup with Chicken & Greens.....</i>	\$10.00
魚米之鄉	<i>Spinach Noodle tossed with fish & crabmeat.....</i>	\$12.00
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 & julienne of pork.....</i>	\$10.00
鮮蝦兩面黃	<i>Two Golden Faces crispy noodle with shrimps.....</i>	\$14.00

DESSERT

水果鍋巴	<i>Sizzling Cracker rice cracker fresh 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 fruits.....</i>	\$6.00
夾沙香蕉	<i>Yellow Skin banana battered filled with lotus seed paste and a scoop.....</i>	\$6.00

• 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