

SHANGHAI

APPETIZER

三文魚凍	<i>Gelatine with Wild Salmon [signature]</i>	\$12.00
魚絲春卷	<i>Egg Roll with Julienne of fish & bean sprout (6)</i>	\$8.00
花雕醉雞	<i>Drunken Chicken</i> chilled boneless chicken simmered in shaoxing wine.....	\$10.00
杭州素鴨	<i>Vegetarian Duck [signature]</i> chilled bean curd skin roll in sweet soy sauce.....	\$8.00
五香燻魚	<i>Smoked Fish</i> boneless mandarin carp smoked in oolong tea.....	\$12.00
油爆大蝦	<i>Blasting Prawn</i> grilled in mild honey nectar.....	\$12.00
酸辣白菜	<i>Hot and Sour Napa Cabbage</i>	\$8.00
葱油海蜇	<i>Jelly Fish</i> tossed with scallion & sesame oil.....	\$10.00
脆炸素鱈	<i>Vegetarian Eel</i> deep-fried crispy julienne of black mushroom.....	\$10.00

SOUP

素酸辣湯	<i>Vegetarian Hot & Sour Soup</i> with bamboo shoot, wood ear fungus and tofu.....	\$6.00
火腿雪山湯	<i>Snowy Mountain Soup</i> with cured ham.....	\$8.00
西湖魚羹	<i>Fish Broth</i> with julienne of fish & egg white.....	\$8.00
雞茸玉米湯	<i>Golden Corn Soup</i> with Ground Chicken.....	\$6.00

MAIN DISH

松子雞米	<i>Mini Chicken Dices</i> sautéed with pine nuts in lettuce petal.....	\$16.00
糟溜三白	<i>Three Snow White</i> fish fillet, fresh shrimps & lily bulb stir-fried in vinegar & shaoxing wine.....	\$16.00
清炒蝦仁	<i>Crystal Shrimps [signature]</i> sautéed to a crunchiness texture.....	\$18.00
火焰水果雞	<i>Chicken Flambe [signature]</i> chunks of breast, fresh fruit braised in sweet vinegar sauce.....	\$12.00
菌菇炒牛肉	<i>Angus Beef Slices</i> wok-fried with fungus & wild mushroom.....	\$14.00
上海小炒皇	<i>Supreme Shanghainese Delicacy</i>	\$14.00
干煸牛柳絲	<i>Wok-Seared Spicy Julienne of Beef fillet</i>	\$16.00
蝦蟹豆腐	<i>Tofu "Neptune"</i> braised with shrimps & crabmeat.....	\$12.00

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