

上海 — 這片融會文化及時尚品味的都市，  
以蘇、浙、滬名菜譽滿天下，  
其經典菜式早已馳名中外。  
夜上海以鮮美材料，精巧的烹飪廚藝，  
重新演繹一系列上海名菜。

夜上海師傅們更搜羅中國大江南北的精選材料，  
為你呈獻多款極具風味的菜式。  
誠邀閣下光臨夜上海，  
品嚐與眾不同的人間美食。

The Metropolis of Shanghai, a jewel of style and culture,  
is renowned for the cuisines of its surrounding provinces,  
Jiangsu and Zhejiang, each representing a famous  
regional cooking of China. Hearty and diverse  
cooking techniques that emphasize braising, roasting,  
quick-frying and steaming result in dishes that are  
well-developed and balanced in flavor notes.

At yè shanghai, our chefs recreate the tastes of the  
celebrated dishes that will always be Shanghai.

Every dish is prepared with a touch of innovation for  
your pleasure, while dining in the intimate setting inspired  
by the chic era of old Shanghai.



風味  
前菜

STARTERS

江南脆鱔 88  
Crispy eel



## 風味醬蘿蔔 65

Turnip in sweet soy



此菜是將新鮮白蘿蔔切條，用綿白糖、醬油、蠔油、美極鮮等調味，經醃12小時、浸12小時，使之達到色澤醬紅、質感爽脆、口味香濃、盡顯質樸健康的田園風味。



## 古法煙鴨蛋 25 (1隻 Piece)

Tea leaf smoked egg

## 醋椒野生木耳 65

Black fungus in vinegar sauce



## 牛油果素鴨卷 80

Bean curd skin rolls with avocado

# 風味 前菜

STARTERS

糖醋排骨是地道傳統風味冷菜，也是最受食客喜愛的上海冷菜代表之一。本店在傳統技藝基礎上，增加了九製陳皮，使出品色澤紅潤，酸甜適中。陳皮的融入大大提升了此菜的口感和價值。

陳皮糖醋排骨 68

Sweet and sour spare ribs



香蔥雞髀菇 65

King oyster mushrooms with spring onion sauce





蒜泥白肉 70

Sliced pork served with garlic

棒棒雞 65

Chicken with bean jelly in peanut sauce



鎮江肴肉 70

Sliced pork terrine served with Zhenjiang black vinegar



蒜茸拌脆瓜 65

Garlic cucumber





### 花雕醉雞 88

Huadiao wine marinated "drunken" chicken

醉雞是江浙滬地區傳統的名菜，酒香濃郁的花雕酒，浸着滑嫩的雞肉。醉雞以花雕酒作為調料，不但能去腥、解膩、添香、增鮮，而且還俱備了容易消化吸收的特點。因此，花雕雞成了獨具風味的本店特色冷菜之一。

### 老上海燻魚 88

Smoked fish



凉拌海參 88

Sea cucumber with mild chili sauce



雙筍素雞 70

Bean curd gluten with shoots

香菜和牛脷 88

Wagyu beef tongue with coriander



蔥油海蜇頭 88

Jelly fish in spring onion oil and cucumber



海  
珍  
河  
饌

SEAFOOD

乾燒明蝦球 200

Braised prawns in sweet chili sauce





此菜是上海傳統風味名菜之一，要做出蝦仁潔白透亮、彈性脆爽、滑嫩潤口的口感，必須是有技術功底的大廚才可駕馭。本店選用正宗江蘇手剝河蝦仁滑炒而成，是本店特色明星菜之一。

### 蔥香泡椒脆蝦球 200

Crispy prawns with chili & spring onion



### 清炒河蝦仁 188

Stir-fried river shrimps

### 海參鱔糊 298

Braised sea cucumber and eel



### 野山蒜油爆蝦 188

Deep-fried prawns with wild garlic

油爆蝦是上海本幫名菜之一，如今在傳統基礎上增加了安徽的野山蒜，用200度的油溫，迅速的操作手勢烹製而成。成品殼脆裡嫩、鹹中微甜、香氣四溢、風味獨特。



海  
珍  
河  
饌

SEAFOOD

特式崧子魚 時價 (Market Price)  
Deep-fried sweet and sour fish with pine nut

崧子魚是一道江南傳統名菜。此菜將魚去骨，經醃、炸、溜烹調技法而成。色澤紅亮、外層酥脆、魚肉鮮嫩、酸甜適中。





糖醋魚片 188

Deep-fried sliced fish glazed with sugar and vinegar

水煮魚片 188

Spicy fish, Sichuan style



椒鹽小黃魚 140 ( 2條 Pieces )

Deep-fried baby yellow fish with salt and pepper



糟炒魚片 178

Wok-fried sliced fish in yellow wine



海  
珍  
河  
饌  
SEAFOOD

蔥香鮑魚撈麵 360 (4隻 Pieces)

Abalone and noodles in spring onion oil

這道菜是將老上海傳統風味小吃“蔥油開洋拌麵”和活鮮鮑相結合。用夜上海秘製醬汁烹製而成，用石器來盛裝上菜。上菜吱吱作響，肉質鮮嫩、醬香味濃、香氣四溢。



花雕蒸鱚魚 時價 (Market Price)  
Steamed fresh water herring



魚香蘆筍帶子 280  
Braised scallops with Yu Xiang sauce



龍鬚魚絲 320  
Sautéed shredded mandarin fish



酒釀蒸銀雪魚 320  
Steamed cod with Huadiao wine & fermented rice



海珍  
SEAFOOD  
河饌

SEAFOOD

太雕蒸肉蟹 680  
Steamed crab in Tai Diao wine





### 毛豆年糕醬炒蟹 680

Braised crab with rice cakes in bean paste

清水大閘蟹味道鮮美，吃起來剝殼剔肉。雖然富有食趣，但是雙手染有腥味，又比較複雜麻煩，不大盡人意。本店大廚由此創製大閘蟹蒸後拆蟹肉，配上雞蛋清分別炒制，既便於食用，又帶有蟹形。此菜蟹粉鮮香、蛋清滑嫩、入口滋潤鮮美。



### 蟹粉釀蟹蓋 140 (2隻 Pieces)

Baked stuffed crab shell

鮑  
參  
翅  
燕

PREMIUM  
SUN-DRIED  
SEAFOOD



蔥燒遼參 480  
Braised Guandong sea cucumber with scallion



花膠原條遼參 480 (1位 Person)  
Braised whole Guandong sea cucumber  
with fish maw

蔥燒原條遼參 298 (1位 Person)  
Braised whole Guandong sea cucumber with scallion





### 魚香花膠筒 238

Braised fish maw with minced pork & Yu Xiang sauce



### 高湯火腫翅

Double-boiled superior shark's fin  
consomme with chicken and ham

600 (1位 Person)

3200 (6位 Persons)

5800 (12位 Persons)

### 紅燒排翅 600 (1位 Person)

Braised superior shark's fin in brown sauce

在品種繁多的魚翅菜中，紅燒排翅堪稱一味珍貴經典名菜。本店這一款菜餚經大廚精心烹製，具有翅糯、湯鮮、味美的特點。讓人心滿意足。

### 蠔皇原隻鮑魚 300 (1隻 Piece)

Braised whole abalone in oyster sauce



# 雞鴨珍味

POULTRY

片皮鴨是一道漢族傳統名菜。用夜上海秘製佐料塗與生鴨上後掛爐烤製而成。色呈棗紅、鮮豔油亮、皮脆肉嫩、老少皆宜。

片皮烤鴨 550 (兩食 2 courses)

Whole roasted duck

- 香脆鴨皮 14-16 片連薄餅 (不連肉)  
crispy skin (14-16pcs) served with pancakes
- 銀芽炒鴨絲 sauteed shredded duck meat with bean sprouts





八寶鴨 600 (一隻 Whole)需預訂 Advance order  
Eight treasures duck

蝶餅樟茶鴨 200 (半隻 Half)  
Camphor tea leaf smoked duck

醬爆雞丁 148  
Sauteed diced chicken in dark sauce



崧子雞米叉子餅 188  
Sauteed minced chicken  
with pine nuts served with sesame pockets



脆皮炸子雞 250 (半隻 Half)  
Crispy chicken



# 豬 牛 佳 餚

PORK & BEEF

## 紅燒原條牛肋排 340

Braised beef ribs with brown sauce

本店選用優質牛肋排，用傳統中式的烹調技法，小火慢燉加各種香料製作而成。具有色澤醬紅、酥爛軟糯、原汁原味的特點。是廣大食客喜愛的一款美味佳餚。



牛柳粒鍋巴卷 78 (2件 Pieces)  
Crispy rice cones filling with diced beef



三鮮鍋巴 168  
Crispy rice with shrimps,  
chicken and ham in light sauce

寧波肋骨 168  
Baby ribs glazed with Zhengjiang black vinegar



蜜汁火方 90 (2件 Pieces)  
Yunnan ham with honey sauce



蔥爆牛肉片 148  
Stir-fried beef with scallions



# 豬牛 佳餚

PORK & BEEF



紅腐乳燜肋排 260

Braised pork ribs with fermented bean curd

獨蒜紅燒肉 160

Braised pork belly and garlic in dark soy



鱈魚蒸肉墩 220

Steamed minced pork with cod fish





稻草扎肉 60 (2件 Pieces)

Steamed pork belly wrapped with fragrant leaves

濃雞湯單檔 168

Bean curd sheet rolls with pork stewed in chicken broth



舌尖一把手 148

Deep fried pork knuckle with herbal flavor



醉香咕嚕肉 168

Sweet & sour pork with osmanthus



時蔬  
豆腐

VEGETABLE  
& BEAN CURD

干戈菜花 148

Wok fried cauliflower and salted pork



橄欖油秋葵 148

Poached Okra in olive oil and sweet soy





### 奶油津白 148

Braised Tianjin cabbage with cream sauce

### 火腿津白 168

Braised Tianjin cabbage with ham



### 野山菌小炒皇 168

Sauteed assorted mushrooms in soy

這道菜餚是由幾種不同的野山菌原料配製，經爆炒而成，具有色澤醬紅、鮮嫩香醇、營養豐富等特點。



### 雞火煮乾絲 148

Boiled shredded bean curd with chicken and ham



# 時蔬 豆腐

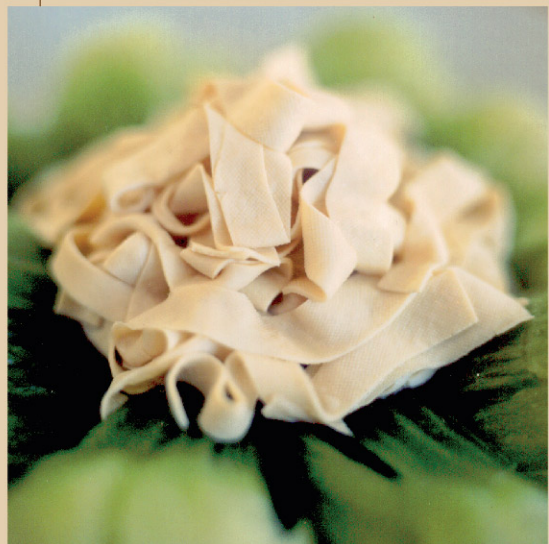
VEGETABLE  
& BEAN CURD

乾煸竹筍四季豆 168  
Sautéed string bean and bamboo shoot



麻婆豆腐 148  
Braised spicy bean curd with minced pork & mushrooms

百頁棠菜 148  
Braised Shanghai cabbage  
with bean curd sheets





紅燒百頁 155

Braised bean curd sheets with mushrooms



家常豆腐 148

Braised bean curd with sliced pork & mushrooms in spicy sauce



魚香茄子 155

Sauteed eggplant with sliced pork

# 砂鍋 SOUP 湯羹

泉水珊瑚魚頭 328 (半個 half)

Fish head soup

此菜在上海傳統菜——砂鍋大魚頭的基礎上改良提高的一款半湯半菜的創意菜。選用鮮活“胖頭魚”。魚頭煎透加泉水，魚身去皮去骨製成魚茸，加入芹菜、薑末做成珊瑚狀與魚頭用中火滾燒，湯濃汁醇，口味鮮美、讓人食慾大增。





### 上海腌篤鮮

Bamboo shoots,  
salted pork and bean curd soup

65 (1位 Person)  
220 (例 Standard)



### 酸辣湯

60 (1位 Person)  
Hot and sour soup 220 (例 Standard)



### 砂鍋雲吞雞

Chicken and wonton soup

68 (1位 Person)  
248 (例 Standard)

松茸燉響螺 105 (1位 Person)  
Double-boiled matsutake and conch soup



# 主食 麵飯

## RICE & NOODLES



上海炒年糕 160

Stir-fried rice cakes  
with pork and vegetables

肉絲兩面黃 160

Crispy noodles with shredded pork

海鮮兩面黃 190

Crispy noodles with assorted seafood



八寶辣醬年糕 220

Shanghainese rice cake  
with our chef's special sauce



上海粗炒麵 160

Sauteed Shanghai thick noodles in dark soy



砂鍋鹹肉菜飯 160

Steamed rice with vegetables and salted pork,  
Shanghai style



嫩雞煨麵 60 (1位 Person)

Stewed soft noodles with chicken

擔擔麵 60 (1位 Person)

Dan dan noodles in peanut sauce



蔥油開洋拌麵 60 (1位 Person)

Noodles with spring onion and soy



上海  
點心

DIM SUM

鮮肉小籠包 68 (4件 Pieces)  
Steamed pork dumplings



菜肉大餛飩 68 (1碗 Bowl)  
Shanghainese wonton



素菜包 64 (4件 Pieces)  
Steamed vegetable buns

花素蒸餃 64 (4件 Pieces)  
Steamed vegetable dumplings



上海  
點心  
DIM SUM

上海生煎包 68 (4件 Pieces)  
Pan-fried pork buns





蘿蔔絲酥餅 50 (2件 Pieces)  
Crispy turnip cakes

蔥油餅 72 (2件 Pieces)  
Spring onion pancakes



鮮肉鍋貼 68 (4件 Pieces)  
Pan-fried pork dumplings



上海春卷 66 (3件 Pieces)  
Shanghainese spring rolls





#### 固定收費 FIXED CHARGE

泡菜	side dish	\$25 1碟 plate
中國茗茶/熱開水	chinese tea / hot water	\$20 1位 person

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#### 其他收費 OTHERS CHARGE

切餅費	cut cake fee	\$18 1位 person
餐酒開瓶費	corkage of wine	\$200 1瓶 bottle
烈酒開瓶費	corkage of spirit	\$500 1瓶 bottle