



a contemporary legend  
海派 美膳 傳奇



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，品嘗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 ear of old Shanghai.

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SHANGHAI • HONG KONG • KOWLOON

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an elite concept 精英集團



**花雕酒醉雞** Huadiao wine marinated  
“drunken” chicken



**棒棒雞** Chicken with bean jelly in peanut sauce

★ 本店特色菜 Signature dishes      另加一服務費 Subject to 10% service charge      所有相片只作參考 All photos are for reference only

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## 冷菜

## STARTERS

HKD\$

★	燻蛋	Tea leaf smoked egg	20 / 隻 each
	燻魚	Smoked fish	52
	烤麩	Wheat gluten with bamboo shoots and ginko nuts	52
	十八鮮	Potpourri of eighteen vegetables	52
	雪菜毛豆	Soy beans with snow cabbage	52
	皮蛋酸薑	Thousand year eggs with pickled ginger	52
	拌馬蘭頭	Minced bean curd with Shanghainese wild vegetables	52
★	皮蛋拌豆腐	Thousand year eggs with bean curd	52
	蒜茸脆青瓜	Garlic cucumber	52
	龍華寺素鴨	Pressed bean curd skin rolls	52
	香芹醋木耳	fungus with preserved vinegar	52
★	煙燻小黃魚	Smoked yellow fish	52 / 條 each
★	花雕酒醉雞	Huadiao wine marinated “drunken” chicken	75
	青瓜拌粉皮	Bean jelly with cucumber	52
	燻鴨	Camphor smoked duck	55
	怪味雞	Chicken in peppered chili oil	55
	棒棒雞	Chicken with bean jelly in peanut sauce	55
	蒜泥白肉	Sliced pork served with garlic	55
★	鎮江肴肉	Sliced pork terrine served with Zhenjiang black vinegar	55
	蘿蔔絲海蜇皮	Shredded jelly fish with turnip ribbons	55
★	脆皮素鵝	Crispy bean curd skin rolls with vegetables	58
★	無錫脆鱔	Wuxi crispy eel	65
★	涼拌海參	Sea cucumber with mild chili sauce	75
★	蔥油海蜇頭	Jelly fish in spring onion oil and cucumber	88
	醉鵪	Shaoxing wine marinated “drunken” pigeon	110

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**乾燒蝦球** Braised prawns with onion in sweet chili sauce

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## 海鮮

## SEAFOOD

HKD\$

✱	清蒸鱈魚	Steamed freshwater herring	時價 market price
✱	崧子魚	Deep-fried sweet and sour yellow fish with pine nuts	時價 market price
	椒鹽小黃魚	Deep –fried baby yellow fish with salt and pepper	120 / 2 條 pcs
	乾燒魚片	Braised sliced mandarin fish in soy chili sauce	148
	糖醋魚片	Deep-fried mandarin fish glazed with sugar and vinegar	148
	糟炒魚片	Wok-fried fish slices in huadiao wine	148
✱	龍鬚魚絲	Sautéed shredded mandarin fish	320
✱	清炒蝦仁	Stir-fried river shrimps	168
	鹹香蝦仁	Sautéed shrimps with salted egg yolk paste	168
	龍井蝦仁	Stir-fried river shrimps with longjing tea	178
✱	乾燒蝦球	Braised prawns with onion in sweet chili sauce	180
	宮保蝦球	Sautéed prawns with cashew and dried chili	180
	XO 豆板醬爆帶子	Sautéed scallops with XO chili sauce	200
	XO 豆板醬煎原隻明蝦	Fried whole prawn with XO chili sauce	100 / 隻 pc
✱	蟹粉釀蟹蓋	Baked stuffed crab shell	128 / 2 隻 pcs
	夜上海炒蟹	Braised crab with onions in five-pepper sauce	480
	鹹香炒蟹	Sautéed crab with salted egg yolks	480
	芙蓉炒蟹	Braised crabs with ginger and spring onion laced with egg white	480
	花雕蒸蟹	Steamed crab in huadiao wine	480
✱	毛豆年糕醬炒蟹	Braised crabs with rice cakes in bean paste	580

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**蠔皇原隻鮑魚**

**Braised whole abalone in oyster sauce**



**高湯火腩雞燉排翅 Double-boiled superior shark's fin consommé**

**★ 本店特色菜** Signature dishes      另加一服務費 Subject to 10% service charge      所有相片只作參考 All photos are for reference only

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## 鮑參翅肚

## PREMIUM SUNDRIED FOOD

HKD\$

原盅雞燉包翅	Double boiled shark's fin with chicken	330 / 位 person
紅燒菜膽包翅	Braised shark's fin with vegetables in brown sauce	330 / 位 person
紅燒排翅	Braised superior shark's fin in brown sauce	480 / 位 person
* 高湯火腩雞燉排翅	Double-boiled superior shark's fin consommé	480 / 位 person 2,800 / 6 位 person 5,200 / 12 位 person
蔥燒海參	Braised sea cucumber with scallion	280
* 蔥燒遼參	Braised Guangdong sea cucumber with scallion	420
蝦子大烏參	Braised whole sea cucumber with shrimp roe	380
花膠扣海參	Braised sea cucumber with fish maw	480
蔥燒原條遼參	Braised whole Guangdong sea cucumber with scallion	298 / 位 person
* 花膠原條遼參	Braised whole Guangdong sea cucumber with fish maw	480 / 位 person
蠔皇原隻鮑魚	Braised whole abalone in oyster sauce	280 / 隻 each

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## 家禽

## POULTRY

HKD\$

樟茶鴨

Camphor tea leaf smoked duck

148 / 半隻 half



片皮烤鴨 (兩食)

Whole roasted duck (2 courses)

480

(一) 香脆鴨皮連薄餅

1. Crispy skin served with pancakes

(二) 銀芽炒鴨絲

2. Sautéed shredded duck meat with bean sprouts

醬爆雞丁

Sautéed diced chicken in dark soy sauce

98

青紅椒雞丁

Sautéed diced chicken with chili peppers

98



崧子雞米配叉子燒餅

Sautéed minced chicken with pine nuts served with sesame pastry pockets

148

油淋雞

Deep-fried chicken topped with scallion soy sauce

168 / 半隻 half

香酥雞

Deep-fried chicken

168 / 半隻 half

脆皮炸子雞

Crispy chicken

168 / 半隻 half

富貴雞

Beggar's chicken

480

(一天前預定)

(1 day advanced order)



崧子雞米配叉子燒餅 Sautéed minced chicken with pine nuts served with sesame pastry pockets



片皮烤鴨 Whole roasted duck



本店特色菜 Signature dishes

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## 豬牛

## PORK & BEEF

HKD\$

★ 稻草扎肉	Steamed pork belly wrapped with fragrant leaves	30 / 件 pc
蜜汁火方	Steamed ham with honey sauce	70/2 件 pcs
紅燒獅子頭	Braised "lion's head" meatballs with vegetables	98
回鍋肉	Sautéed sliced pork with cabbage and green pepper	98
菠蘿咕嚕肉	Sweet and sour pork with pineapple	98
無錫排骨	Braised spare ribs, Wuxi style	98
蔥爆牛肉	Stir-fried beef with scallions	98
紅燒元蹄	Braised pork knuckle in dark soy	108
★ 寧波肋骨	baby ribs glazed with Zhenjiang black vinegar	108
炸菜肉末配叉子燒餅	Sautéed minced pork with sichuan pickles served with sesame pockets	148
鮮筍烤肉	Sautéed pork with bamboo shoots	168
紅燒原條牛肋骨	braised beef ribs with brown sauce	320



稻草扎肉 Steamed pork belly wrapped with fragrant leaves

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**乾煸鮮筍四季豆 Sautéed string  
beans and bamboo shoots**



**百頁棠菜 Braised shanghai cabbage with bean curd sheets**

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## 蔬菜豆腐乾絲 VEGETABLES AND BEAN CURD HKD\$

	魚香茄子	Sautéed eggplants with shredded pork in sweet chili vinegar	98
	奶油津白	Braised Tianjin cabbage in cream sauce	98
✳	火腿津白	Braised Tianjin cabbage with ham	98
	北菇棠菜	Sautéed mushrooms with tender greens	98
	乾煸四季豆	Sautéed string beans	108
✳	乾煸鮮筍四季豆	Sautéed string beans and bamboo shoots	148
	百頁棠菜	Braised shanghai cabbage with bean curd sheets	98
	雪菜毛豆百頁	Snow cabbage with soy beans and bean curd sheets	98
	砂鍋扁尖豆腐	Braised bean curd with bamboo shoots and soy beans in casserole	98
	鹹肉豆腐煮津白	Braised Tianjin cabbage with bean curd and salted pork	98
✳	家常豆腐	Braised bean curd with sliced pork and mushrooms in spicy sauce	98
	麻婆豆腐	Braised spicy bean curd with minced pork and mushrooms	98
	炒黃豆乾絲	Stir-fried bean curd with cashew and red chili	98
	雞火煮乾絲	Boiled shredded bean curd with chicken and ham	98
	炒黃豆乾絲	Stir-fried shredded bean curd with pork and chili	98
	鮑魚炒乾絲	Fried shredded bean curd with abalone	288

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

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**飯麵、鍋巴****RICE, NOODLE & CRISPY RICE****HKD\$**

	陽春麵	Plain noodles in soup	48
✳	蔥油開洋拌麵	Noodles with spring onions and soy	50
	青菜煨麵	Stewed soft noodles with vegetables	50
	嫩雞煨麵	Stewed soft noodles with chicken	52
	擔擔麵	Dan dan noodles in peanut sauce	52
	上海粗炒麵	Sautéed Shanghai thick noodles in dark soy	120
	肉絲兩面黃	Crispy noodles with shredded pork	120
	鹹肉菜飯	steamed rice with vegetables and salted pork, Shanghai style	120
	揚州炒飯	fried rice, Yangzhou style	120
	上海炒年糕	Stir-fried rice cakes with pork and vegetables	120
	三鮮鍋巴	Crispy rice with shrimps, chicken and ham in light sauce	148
	茄汁蝦仁鍋巴	Crispy rice with shrimps in tomato sauce	148
✳	牛柳粒鍋巴卷	Crispy rice cones filled with diced beef	78 / 2 件 pcs
	雞粒鍋巴卷	Crispy rice cones filled with diced chicken	78 / 2 件 pcs

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## 點心

蒸炸銀絲卷

菜肉雲吞

蘿蔔絲酥餅

★ 上海春卷

素菜蒸餃

生煎鍋貼

生煎包

素菜包

★ 鮮肉小籠包

★ 蔥油餅

## DIM SUM

steamed or deep-fried flour bun

Shanghainese wonton

Crispy turnip cakes

Shanghainese spring rolls

Steamed vegetable dumplings

Pan-fried pork dumplings

Pan-fried pork buns

Steamed vegetable buns

Steamed pork dumplings

Spring onion pancakes

HKD\$

30 each

60

40 / 2 件 pcs

52 / 3 件 pcs

52 / 4 件 pcs

52 / 4 件 pcs

52 / 4 件 pcs

52 / 4 件 pcs

52 / 4 件 pcs

52 / 2 件 pcs



生煎包 Pan fried pork buns

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## 湯、羹類

## SOUPS

HKD\$

陽澄湖海鮮湯

yè shanghai seafood bisque

98 / 位 person



酸辣湯

Hot and sour soup

55/ 位 person

160 / 例 standard

薺菜豆腐羹

Bean curd and qi choy soup

50 / 位 person

150 / 例 standard

上海鮮魚羹

Fish broth with ham and fresh mushrooms

55 / 位 person

160 / 例 standard

蟹肉粟米羹

Crabmeat and sweet corn soup

68 / 位 person

200 / 例 standard

砂鍋雲吞雞

Wonton and chicken soup

60 / 位 person

180 / 例 standard

醃篤鮮

Bamboo shoots, salted pork and bean curd soup

60 / 位 person

180 / 例 standard



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## 固定收費

## FIXED CHARGE

HKD\$

泡菜

side dish

每碟 25 per plate

中國茗茶/熱開水

Chinese tea/hot water

每位 20 per person

## 其他收費

## OTHER CHARGE

切餅費

cake cutting fee

每個 68 per cake

開瓶費

corkage

每瓶 200 per bottle

烈酒開瓶費

corkage for spirit

每瓶 500 per bottle

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## yè shanghai Gifts

### 陳年太雕酒

始源於浙江省有超過二百年歷史的咸亨酒店，以其專有配方釀製而成。此酒富含人體所需的多種營養，有生津活血、促進新陳代謝的功效。而太雕王，乃是年份較陳的太雕酒。

#### Vintage Tai Diao Wine

Endowed with favourable natural conditions and abundant mineral resources from Shaoxing, Tai Diao Wine is highly appreciated for its crystal golden color, fragrant aromas and mellow taste. Tai Diao, chosen for its high quality, is the preferred wine throughout Chinese history at state banquets and celebrations. At yè shanghai, we bottle our own Tai Diao, aged 8 years and 20 years respectively. Each bottle comes with its own exquisite pine gift box.

八年陳太雕 8-year Vintage Tai Diao (500ml) HK\$380

廿年陳太雕王 20-year Vintage Supreme Tai Diao (500ml) HK\$480

### 夜上海特製醬料

夜上海獨特配方製成的 XO 豆板醬，是送禮或自用的佳選。烹飪時只需加上一點點，便能為魚類、肉類、蔬菜豆腐類以至粉麵等菜式更添香辣惹味。

#### yè shanghai Chili Sauce Selection

Our selection of homemade chili sauces makes excellent gifts for passionate home cooks. Just a hint of our chili sauce enhances the flavor of any fish, meat, vegetable, tofu or noodles dishes.

### XO 豆板醬

以頂級乾瑤柱、蝦乾及金華火腿，再加入辣椒、乾蔥、蒜蓉及豆板醬製成。

#### Homemade XO Broad Bean Chili Sauce

Broad beans and superior seafood (dried scallops, shrimps and Jinhua ham) cooked with chili, onion and garlic.

HK\$100



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## 豆板醬

以辣椒、乾葱、蒜蓉及豆板醬製成。

### Broad Bean Chili Sauce

Broad beans cooked with chili, onion and garlic.

HK\$40

## 蜜糖桂花醬

清香的蜜糖桂花醬，以黃金色的純正鮮蜜糖，配以芳香的桂花，誠然是炮製甜品的佳品。無論中式湯圓或西式甜品，更添清甜芳香。在家炮製蜜汁火腿，夜上海的蜜糖桂花醬更是不可缺少。

### Sweet Osmanthus Sauce

Try our versatile golden honey sauce made from osmanthus flowers: the perfect dessert topper.

Traditionally used in flavouring Chinese sweet soup *tang yuan* Chinese dumplings, Sweet Osmanthus Sauce also adds a nice touch to your favourite ice-cream, pies or tarts, and is an excellent glaze for roasted ham.

HK\$40