

## 老上海本邦菜 Old Shanghai Cuisine

| <b>香糟缽鬥</b><br>蝦、豬肚、毛豆、豬手及雞  | \$128                   |
|--|-------------------------|
| Shrimp, Pork Belly, Edamame, Pork Knuckle and Chicken in Distiller's Grains    |                         |
| 酒香蒸鰣魚<br>Steamed Shad with Yunnan Ham, Ginger and Distiller's Gra              | 時價<br>ins               |
| 蝦籽大鳥參<br>Braised Sea Cucumber with Shrimp Roe                                  | \$988                   |
| 滬式八寶鴨<br>Shanghainese Duck Stuffed with Eight Delicacies                       | \$588                   |
| <b>紅燒劃水</b> (鯇魚尾)<br>Braised Grass Carp Tail in Brown Sauce                    | \$188                   |
| <b>紅燒肚檔</b> (鯇魚肚)<br>Braised Grass Carp Belly in Brown Sauce                   | \$188                   |
| <b>懷舊紅燒禿肺</b> (鯇魚內臟)<br>Braised Grass Carp Liver in Brown Sauce                | \$208                   |
| <b>時蔬圈子</b> (豬大腸)<br>Stir-fried Pork Intestine with Vegetables                 | \$138                   |
| 沙窩糟香鮮魚頭<br>Stewed Fish Head with Distiller's Grains                            | \$328                   |
| 八寶辣醬<br>Braised Dried Bean Curd, Dried Shrimp, Bamboo Shoot and<br>Chili Sauce | \$128<br>Minced Pork in |
| 油爆蝦<br>Shanghainese Deep-fried Shrimp  | \$98                    |
| 油醬青蟹<br>Stir-fried Crab in Sweet Bean Sauce                                    | \$308                   |

另收加一服務費及茶芥收費 此菜譜不可享有任何折扣優惠

