



上海菜又稱滬菜，以其獨特的歷史風格和個性風味名揚四海，通常會呈現赤紅色和富光澤，鹹淡適中並保持原味，上海美食傳統上稱為本邦美食，起源於明清兩代，源遠流長，獨具特色及後融會其他菜系和飲食文化而發揚光大。特色是濃油赤醬，因烹調過程經常以酒和醬油醃製，使用各種方法烹飪以提升鮮味，包括烤、糖醋、蒸和油炸。

龍門客棧把上海菜飲食文化表現得出神入化，同時糅合其他省份菜系之韻味，用心烹調多款令人叫絕的佳餚美饌。

China has long been renowned for her diverse and refined culinary culture. Shanghai dishes also known as Hu cuisine usually appear red and shiny because they are often pickled in sauce and wine, emphasizes the use of ingredients and the importance of retaining the original flavours. They are cooked using a variety of methods including stewing, braising, steaming and deep-frying.

Shanghai cuisine traditionally called Benbang cuisine, it originated in the Ming and Qing dynasties and after generations underwent some substantial changes, adopting influences from other cuisines which added to its complexity.

Dragon Inn presents acclaimed Shanghai creations with a touch of provincial gastronomy, with masterful skills that conjure up an enchanting dining experience!



相片只供參考
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龍井河蝦仁 Stir-fried River Shrimps with Tea Leaves

龍門客棧招牌菜式

Dragon Inn Signature Dishes

港幣 HK\$

蝦籽蔥燒大烏參 Braised Sea Cucumber with Shrimp Roes	\$988 (每碟 dish)
砂鍋火燻鮮雞燉花膠 Double-boiled Chicken Broth with Fish Maw and Pork Knuckle	\$688 (半隻 half)
北京烤填鴨 Roasted Beijing Duck	\$488 (每隻 each)
黃金明蝦球 Pan-fried Prawns with Salty Egg Yolk	\$308 (八件 8 pieces)
松子大黃魚 Deep-fried Yellow Croaker with Sweet and Sour Sauce	\$328
砂鍋菜膽餛飩雞 Chicken Broth with Pork Dumplings and Vegetables	\$268 (半隻 half)
龍井河蝦仁 Stir-fried River Shrimps with Tea Leaves	\$268
清炖甲魚文昌雞 (須一天前預訂) Double-boiled Soft-shelled Turtle and Chicken (subject to advance order)	\$688
上海滷肉排 Braised Pork Ribs with Vegetables in Black Vinegar	\$228
外婆紅燒肉百頁結 Braised Pork Belly with Egg and Bean Curd Sheets	\$168
宮保雞丁 Stir-fried Diced Chicken with Cashew Nuts in Spicy Sauce	\$168
鐵板京蔥爆牛肉 Sautéed Sliced Beef with Spring Onions	\$188
南翔小籠包 Steamed Pork Dumplings (Xiao Long Bao)	\$78 (四件 4 pieces) \$148 (八件 8 pieces)
雪菜肉絲炒年糕 Wok-fried Rice Pudding with Shredded Pork and Preserved Vegetables	\$158
清燉獅子頭 Double-boiled Meatballs in Soup	\$78 (每位 per person)

另收茶芥及加一服務費

Prices are subject to tea, condiment and 10% service charges



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涼菜小食

Starters

	港幣 HK\$
無錫脆鱈 Crispy Eel Fillets	\$158
花雕醉雞 Shanghainese Drunken Chicken	\$128
鎮江餡肉 Pork Terrine and Vinegar Jelly	\$118
美味燻魚 Smoked Fish in Sweet Soy Sauce	\$118
蔥油海蜇頭 Jellyfish with Scallion Oil	\$168
龍井茶煙燻蛋 Smoked Egg with Tea Leaves	\$48 (每隻 each)
三寶烤麩 Wheat Gluten with Black Mushrooms, Black Fungus and Bamboo Shoots	\$88
脆皮素鵝 Crispy Bean Curd Rolls	\$88
雞絲拌粉皮 Shredded Chicken with Mung Bean Noodles and Peanut Sauce	\$108
滬醬鴨舌 Marinated Duck's Tongue in Shanghainese Sauce	\$158
蔥油萵筍絲 Marinated Celtnce and Lettuce in Scallion Oil	\$88
香乾馬蘭頭 Shanghainese Malan Tofu Salad	\$98
麻香鉢鉢雞 Marinated Chicken in Chili Oil	\$128

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宋嫂桂魚羹 Fish Broth with Shredded Mandarin Fish

湯羹 Soup

	港幣 HK\$
火腩燉津白心 Double-boiled Tianjin Cabbage Soup with Pork Knuckle	\$268 (四至六位 4-6 persons)
上海醃篤鮮 Salty Pork Soup with Bamboo Shoots and Vegetables	\$188 (四位 4 persons)
雪菜黃魚羹 Braised Chopped Yellow Croaker Broth with Preserved Vegetables	\$198 (四位 4 persons) \$78 (每位 per person)
薺菜肉絲豆腐羹 Braised Bean Curd Broth with Shredded Pork and Shanghai Vegetables	\$168 (四位 4 persons) \$58 (每位 per person)
上海酸辣湯 Hot and Sour Soup	\$188 (四位 4 persons) \$68 (每位 per person)
宋嫂桂魚羹 Fish Broth with Shredded Mandarin Fish	\$198 (四位 4 persons) \$78 (每位 per person)
天白花菇小耳菜膽湯 Vegetables Soup with Black Mushrooms and White Fungus	\$78 (每位 per person)

鮑魚·海味 Abalone • Dried Seafood

老上海燒三頭鮑魚* Braised Abalone (3-head) with Minced Pork and Asparagus	\$688 (每隻 each)
三蔥蝦子燒海參 Stewed Sea Cucumber with Shrimp Roe and Spring Onion	\$528
京蔥明珠鮑* Braised Abalone with Spring Onions	\$188 (每位 per person)
三鮮海參鍋巴 Stewed Crispy Rice with Sea Cucumber and Seafood	\$288

* 所有優惠、折扣及現金券均不適用於此等菜式

* All promotion offers, discounts and cash vouchers are not applicable to these dishes

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松子大桂魚 Deep-fried Mandarin Fish with Sweet and Sour Sauce

海鮮 Seafood

	港幣 HK\$
砂鍋紅燒粉皮大魚頭 Braised Fish Head with Mung Bean Noodles	\$238
乾燒原隻大明蝦 Braised King Prawn with Black Mushrooms and Bamboo Shoots	\$158 (每隻 each) (兩隻起 Minimum 2 pieces)
金銀炒鱸糊 Sautéed Eel Fillet with Bean Sprouts and Chives	\$208
煙燻大黃魚 Smoked Yellow Croaker	\$328 (每條 each)
松子大桂魚 Deep-fried Mandarin Fish with Sweet and Sour Sauce	\$398 (每條 each)
香煎小黃魚 Pan-fried Yellow Croaker Fish	\$88 (每條 each)
黃金香煎牙帶魚 Pan-fried Hairtail	\$228 (每條 each)

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樟茶鴨 Smoked Duck

家禽 Poultry

	港幣 HK\$
陳皮荷香富貴雞 (須兩天前預訂) Steamed Chicken with Pork and Dried Tangerine Peel in Lotus Leaves (2 day's advance order is required)	\$528 (每隻 each)
香蔥油淋雞 Deep-fried Chicken Topped with Scallion and Chili Sauce	\$428 (每隻 each) \$218 (半隻 half)
風沙炸子雞 Deep-fried Chicken with Garlic	\$428 (每隻 each) \$218 (半隻 half)
農家香妃雞 Shanghaiese Poached Chicken	\$428 (每隻 each) \$218 (半隻 half)
樟茶鴨 Smoked Duck	\$398 (每隻 each) \$198 (半隻 half)
上海香酥鴨 Shanghaiese Crispy Duck	\$398 (每隻 each) \$198 (半隻 half)
魚香雞米香窩頭 Sauteed Minced Chicken with Buns	\$158

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紅燒小元蹄 Braised Pork Knuckle with Soy Sauce

豬 · 牛 · 羊

Pork · Beef · Mutton

	港幣 HK\$
原條三椒牛肋肉 Braised Beef Flanks with Bell Peppers	\$398
紅燒小元蹄 Braised Pork Knuckle with Soy Sauce	\$298
蜜汁烤火方 Stewed Yunnan Ham and Lotus Seeds with Honey Sauce	\$178
京蔥爆羊肉 Sautéed Sliced Lamb with Spring Onions	\$168
松子雞米配薄餅 Minced Chicken with Pine Nuts (Served with Pan Cake)	\$148
土匪爆羊肉 Sautéed Sliced Lamb with Cumin	\$168
椒鹽元蹄 Deep-fried Pork Knuckle with Salt and Pepper	\$298
京醬肉絲伴薄餅 Sautéed Shredded Pork in Chili Sauce (Served with Pan Cake)	\$138
回鍋肉爆鮮鮑魚 Sautéed Sliced Pork with Fresh Abalone	\$288 (四件 4 pieces)

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金華火腿扒津白 Braised Tianjin Cabbages with Yunnan Ham

健康 · 素食

Healthy · Vegetarian Dishes

	港幣 HK\$
南瓜仙子 Braised Pumpkin with Assorted Mushrooms and Fungus in Oyster Sauce	\$198
鮮竹福果毛豆時蔬 Stewed Bean Curd Sheets with Ginkgo, Beans and Vegetables	\$138
醬爆雙豆 Sautéed String Bean and Potatoes	\$128
木耳淮山炒秋葵 Sautéed Okra, Black Fungus and Yam	\$128
花菇百頁小棠菜 Braised Shanghai Cabbages with Black Mushrooms and Bean Curd Skin	\$128
金華火腿扒津白 Stewed Tianjin Cabbages with Yunnan Ham	\$158
鮮茄扁尖勝瓜 Braised Tomatoes, Bamboo Shoots and Loofah	\$138
糖醋地三鮮 Sweet and Sour Potato, Eggplant and Green Pepper	\$138

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馳名擔擔麵 Tan Tan Spicy Noodles in Soup

飯 · 麵 · 年糕

Rice · Noodles · Rice Cake

	港幣 HK\$
砂鍋鮑魚粒鹹肉炒菜飯 Fried Rice with Diced Abalone, Salty Pork and Diced Vegetables	\$218
上海佬炒飯 Fried Rice with Yunnan Ham and Salty Egg Yolk	\$158
寧式苔條炒飯 Fried Rice with Shanghai Seaweed	\$158
雪菜黃魚粒炒飯 Fried Rice with Diced Yellow Croaker and Preserved Vegetables	\$178
蔥爆牛肉炒拉麵 Fried Noodles with Sliced Beef	\$158
上海粗炒麵 Fried Shanghai Noodles with Shredded Pork and Vegetables	\$148
三鮮炒年糕 Fried Rice Cake with Shrimps, Sliced Chicken and Yunnan Ham	\$148
京都炸醬麵 Noodles with Shredded Pork in Sweet Bean Sauce	\$68 (每位 per person)
蔥油開洋拌麵 Noodles with Scallion and Dried Shrimps	\$68 (每位 per person)
馳名擔擔麵 Tan Tan Spicy Noodles in Soup	\$78 (每位 per person)

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鮮肉煎鍋貼 Pan-fried Pork Dumplings (Guo Tei)

上海風味點心

Shanghainese Dim Sum

港幣 HK\$

鮮肉煎鍋貼

Pan-fried Pork Dumplings (Guo Tei)

\$78 (四件 4 pieces)

\$148 (八件 8 pieces)

上海生煎包

Pan-fried Pork Buns

\$68 (三件 3 pieces)

上海雞絲春卷

Deep-fried Shredded Chicken Spring Rolls

\$68 (三件 3 pieces)

龍門蔥油餅

Deep-fried Spring Onion Cake

\$68

黃金芝麻餅

Crispy Sesame Bun Stuffed with Pork Floss

\$68

菜肉大餛飩

Pork Wonton in Soup

\$78 (六件 6 pieces)

蘿蔔絲酥餅

Deep-fried Radish Cake

\$68 (三件 3 pieces)

如來素菜包

Steamed Vegetables Buns

\$58 (三件 3 pieces)

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茗茶每位	<i>Tea Per Person</i>	\$20
芥醬及小食	<i>Condiment and Welcome Snack Per Portion</i>	\$18
開瓶費每瓶	<i>Corkage Per Bottle</i>	\$200

此餐牌中列出的食物可能含有食物過敏原，如穀麥、蝦、蛋、大豆、魚、
甲殼類動物、花生、堅果和奶類成分，可能會對某些人引起過敏反應。
*Food products listed in this menu may contain food allergens such as cereal, shrimp, egg,
soybean, fish, crustacean, peanut, tree nut and milk which could cause allergy reaction to certain population.*