

风味冷菜

Local Flavor Cold Dishes

油爆鲜河虾	Quick-fried shrimps with oil	45 元
香脆烤籽鱼	Deep-fried baby yellow croaker	48 元
上海熏青鱼	Fried fish in soy sauce Shanghai style	35 元
家乡咸土鸡	Salted chicken Noble House style	35 元
舟山海蜇头	Jelly fish head with sesame sauce	55 元
蟹柳白玉菇	Tossed crab leg meat with mushroom	58 元
水晶鳕鱼冻	Crystalized cod fish jelly	30 元
糖醋小排骨	Braised spareribs with sweet and sour sauce	35 元
芥末拌凤筋	Chicken foot tendon with mustard	34 元
尖椒拌皮蛋	Tossed green pepper with preserved egg	28 元
鲍汁小素鹅	Chicken-like vegetarian bean curd in abalone sauce	35 元
宁波火靠菜心	Green vegetables Ningbo style in sweet soy sauce	25 元
四鲜烧烤麸	Bran dough with black fungus	28 元
杭椒萝卜条	Spiced green pepper and radish with soy sauce	32 元
田园三色蔬	Tossed shredded cucumber with golden melon and mushroom	48 元

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东瀛小鲜鲍	Tossed fresh abalone Japanese style	(只)	38 元
麻辣关东参	Cold sea cucumber with spicy sauce		58 元
香芒鲜果虾	Salad with fresh mango and shrimps		38 元
翡翠海蜇丝	Tossed shredded jellyfish with melon		42 元
清酒花枝片	Pickled sliced cuttlefish with sake		58 元
绍酒醉鸽子	Pickled young pigeon with Chinese wine	(只)	48 元
本帮烧酱鸭	Duck with soy sauce Shanghai style		42 元
酱汁卤鸭舌	Spiced duck tongue with soy sauce		58 元
椒汁拌牛月展	Tossed tender beef with spicy sauce		38 元
枫林扎香蹄	Sliced jelly pork shank		38 元
油焖茶树菇	Braised tea mushrooms with oil		45 元
芥兰拌豆瓣	Tossed kale and beans		32 元
凉拌黑木耳	Cold black tree mushroom		24 元
锦绣蔬菜卷	Rolls filled with assorted vegetables		38 元
蛋皮沙拉卷	Rolls filled with egg skin and salad		30 元

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特别介绍 Chef's Recommendations

东瀛扣四宝	Braised abalone, sea cucumber and dried scallops with mushroom and abalone sauce	(位)	398 元
堂煎雪花牛	Pan-fried snow beef steak	(位)	388 元
鸡汤关东参	Braised sea cucumber in chicken soup	(位)	198 元
鲍汁关东参	Braised sea cucumber with abalone sauce	(位)	160 元
和味关东参	Fresh sea cucumber Japanese style	(位)	138 元
法式煎鹅肝	Pan-fried goose liver French style	(位)	128 元
金牌烤鳕鱼	Superior baked cod fish	(位)	58 元
补肾功夫汤	Nourishing soup(Invigorating the kidney)	(位)	328 元
养颜功夫汤	Nourishing soup(Beauty)	(位)	280 元
虫草炖甲鱼	Stewed wild turtle with aweto	(4-6 位用)	3800 元
		(8-12 位用)	5800 元

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鲍鱼

Abalone

蚝皇吉滨鲍 (16头)	Iwate abalone with abalone sauce 16 heads	(只)	1380 元
溏心干网鲍 (6头)	Superior dried abalone 6 heads	(只)	880 元
溏心干网鲍 (8头)	Superior dried abalone 8 heads	(只)	780 元
溏心干网鲍 (10头)	Superior dried abalone 10 heads	(只)	680 元
溏心干网鲍 (12头)	Superior dried abalone 12 heads	(只)	498 元

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鱼翅

Shark's Fin

至尊天九翅 (红烧、黄焖、高汤)	Tianjiu shark's fin(in brown sauce, in chicken soup, in thick soup)	(位)	980 元
极品海虎翅 (红烧、黄焖、高汤)	Haihu shark's fin(in brown sauce, in chicken soup, in thick soup)	(位)	550 元
精选大群翅 (红烧、黄焖、高汤)	Shark's fin(in brown sauce, in chicken soup, in thick soup)	(位)	450 元
海珍大排翅 (红烧、黄焖、高汤)	Large shark's fin(in brown sauce, in chicken soup, in thick soup)	(位)	420 元
海珍中排翅 (红烧、黄焖、高汤)	Medium shark's fin(in brown sauce, in chicken soup, in thick soup)	(位)	320 元
金牌干捞翅	Braised shark's fin with dried scallops and crab meat	(位)	550 元
金汤蟹黄翅	Braised shark's fin with crab roe in gold soup	(位)	450 元
虫草鸽吞翅	Stewed shark's fin with aweto in pigeon	(位)	680 元
火腩鸡炖翅	Stewed shark's fin with chicken	(5-6 位用)	1680 元
		(10-12 位用)	3000 元

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燕窝

Bird's Nest

鸡汁炖官燕	Braised white bird's nest with chicken soup	(位)	480 元
红烧血燕盏	Braised red bird's nest in brown sauce	(位)	520 元
彩虹鸳鸯燕	Supreme braised double bird's nest in cup	(位)	550 元
七彩官燕盏	Braised white bird's nest in cup	(位)	500 元
原只木瓜炖官燕	Braised white bird's nest in papaya	(位)	520 元
原只木瓜炖血燕	Braised red bird's nest in papaya	(位)	550 元
冰橙燕窝	Cold bird's nest in orange	(位)	280 元

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蟹宴

Fresh Crab Banquet

招牌蟹粉鱼翅	Superior braised shark's fin with crab meat and roe	(位)	280 元
清炒蟹粉	Sautéed crab meat and roe		380 元
		(位)	88 元
蟹柳炒芦笋	Sautéed crab leg meat with asparagus		180 元
蟹膏炒银皮	Braised crab cream with sheets of starch		380 元
青苹果蟹膏 (蟹粉)	Sautéed crab meat and roe in green apple	(位)	88 元
小南瓜蟹膏 (蟹粉)	Sautéed crab meat and roe and sheets of starch in pumpkin	(位)	88 元
清蒸蟹钳	Steamed crab claw		380 元
		(位)	88 元
蟹粉狮子头	Braised meatballs with crab meat and roe	(位)	38 元
松茸蟹粉盏	Baked crab meat and roe in Japanese mushroom with cheese	(位)	68 元
蟹肉炒蜜豆	Sautéed crab meat with sugar peas	(位)	42 元
蟹粉豆腐	Braised bean curd with crab meat and roe		128 元
蟹粉炒虾仁	Sautéed river shrimps with crab meat and roe		320 元

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经典江浙沪菜

Shanghai Style Dishes

清炒河虾仁	Sautéed river shrimps		168 元
瑶柱凤尾虾	Braised shrimp with dried scallop	(位)	108 元
干烧大明虾 (茄汁、芝士焗、蒜茸蒸)	Braised prawn with glutinous rice wine and spicy sauce (with tomato sauce or baked with cheese or steamed with garlic)	(只)	88 元
京葱关东辽参	Braised sea cucumber with scallion	(位)	168 元
虾籽大乌参	Braised sea cucumber with shrimps roe	(条)	480 元
金豆鳕鱼盏	Sautéed cod fish with beans	(位)	58 元
苔条拖黄鱼	Deep-fried yellow croaker with dried sea moss		78 元
三鲜烩鱼唇	Braised fish lips with seafoods		138 元
清炒鳝糊	Sautéed shredded eel		68 元
虾爆鳝	Quick-fried shrimps and shredded eel		68 元
鲍粒八宝辣酱	Sautéed diced abalone and eight treasures with chili paste		108 元
家常红烧肉	Braised pork with soy sauce		68 元

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Shanghai Style Dishes

鸡火煮干丝	Boiled dried shredded bean curd in chicken soup	(位)	18 元
虾干浓汤百叶	Steamed dried shrimps and bean curd sheets in thick soup		88 元
香酥鸭	Deep-fried boneless duck	(半只)	88 元
椒盐蹄膀	Deep-fried pork shank with salt and pepper	(只)	118 元
丝瓜炒面筋	Sautéed sponge cucumber with gluten		58 元
芹香淮山木耳	Sautéed Chinese yam and black fungus with celery		58 元
翡翠烩白玉	Sautéed sponge cucumber with bamboo pith and Chinese yam		78 元
彩椒炒群菇	Sautéed bell peppers with assorted mushrooms		88 元
火丁炒豆瓣	Braised ham with bean		58 元
时令蔬菜	Sautéed seasonal vegetable		55 元
野生大黄鱼 (红烧、雪菜蒸、大汤烧)	Wild large yellow croaker (braised with soy sauce or in soup or steamed with preserved vegetables)	(斤)	880 元
野生鲶鱼 (红烧、白汁)	Longsnout catfish (braised with soy sauce or white sauce)	(斤)	250 元
野生河鳗 (红烧、清蒸、豉汁蒸)	Wild river eel (braised with soy sauce or steamed or with black bean sauce)	(斤)	160 元
酒糟蒸鲥鱼	Steamed hilsa herring fish with rice wine sauce	(盆)	380 元
		(位)	68 元

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精美小菜

Specialty Dishes

鲍鱼海中宝	Braised diced abalone and other seafood	168 元
泰椒炒双脆	Sautéed shrimps and scallops with pepper	138 元
花枝片炒蝴蝶贝	Sautéed sliced squid with ark shell	128 元
XO 酱炒响螺片	Sautéed conch meat with XO sauce	138 元
鹅肝粒爆鲜鲍菇	Quick-fried diced goose liver and mushrooms	128 元
烧汁牛肉粒	Sautéed diced beef in sweet sauce	118 元
飘香牛仔骨	Sautéed beef ribs with spices (位)	48 元
红酒牛尾煲	Braised oxtail in red wine	88 元
姜葱鱼头煲	Braised seafood with vermicelli and vegetables in casserole	88 元
大明虾煮白菜	Boiled prawn with chinese cabbage	188 元
西柠煎软鸡	Soft-fried chicken fillet with lemon sauce	68 元
竹荪扒野山菌	Sautéed bamboo pith with wild mushrooms	128 元
瑶柱娃娃菜	Braised baby cabbage with dried scallop in chicken soup (位)	38 元
韭菜鲍鱼裙边	Sautéed abalone and chive	168 元
干锅娃娃菜	Braised baby cabbage in clay pot	58 元
燕麦禾牛盏	Sautéed diced Japanese beef with groats (位)	58 元
顺德煎鱼嘴	Pan-fried fish lips Shunde style	88 元

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点心

Dim-sum

蟹粉生煎包	Pan-fried bun filled with crab meat and roe	(只)	15 元
蟹粉小笼包	Steamed bun filled with crab meat and roe	(4只)	25 元
蟹粉锅贴	Pan-fried crab meat dumplings	(3只)	25 元
蟹粉小馄饨	Crab meat and roe wonton soup	(8只)	18 元
蟹粉炒年糕	Fried crab meat with rice cake	(位)	68 元
蟹粉拌面	Noodles with crab meat and roe	(位)	68 元
葱油开洋拌面	Noodles with scallion oil	(位)	18 元
香菇青菜煨面	Noodles with mushrooms and greens	(位)	20 元
鲍汁鲜虾炒饭	Fried rice and shrimps with abalone sauce		88 元
三宝腊味饭	Rice with preserved pork in casserole	(二位起) (位)	38 元
瑶柱白米粥	Dried scallop congee	(碗)	25 元
蓝莓芋泥	Mashed taro blueberry style	(位)	18 元
清香奶黄糍	Fried fresh milk	(只)	10 元
鱼翅叉烧酥	Cake with shark's fin and barbecued pork	(只)	18 元
香芒布丁	Mango pudding	(位)	18 元
酒酿圆子	Glutinous rice dumpling in sweet rice wine	(位)	12 元
椰杏西米露	Sweet sago with coconut and almond	(位)	12 元

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Set Menu

488 元/位 per person

锦绣三拼盆	Three style cold dishes
蟹粉鸳鸯翅	Braised crab meat and roe with shark's fin and fish lips
鲍脯灵芝菇	Braised mushroom with sliced abalone
清炒河虾仁	Sautéed river shrimps
玉环瑶柱脯	Braised white gourd and dried scallop in chicken soup
蟹粉拌面	Noodles with crab meat and roe
香芒布丁	Mango pudding

888 元/位 per person

蟹柳拌海蜇	Tossed crab leg meat with shredded jellyfish
蟹黄大鲍翅	Braised shark's fin with crab roe
鲍鱼扣花胶	Braised abalone with fish maw
蟹膏南瓜盅	Sautéed crab roe and sheets of starch in pumpkin
红烧大明虾	Braised prawn in brown sauce
蟹粉小笼包	Steamed bun filled with crab meat and roe
冰花炖双雪	Braised snow pear and white fungus with crystal sugar

688 元/位 per person

香芒蟹肉色拉	Salad with fresh mango and crab meat
金牌蟹粉翅	Superior braised shark's fin with crab meat and roe
蟹膏南瓜盅	Sautéed crab roe and sheets of starch in pumpkin
清炒河蟹粉	Sautéed crab meat and roe
清蒸大明虾	Steamed prawn
蟹粉炒年糕	Fried crab meat with rice cake

1480 元/位 per person

法式煎鹅肝	Pan-fried goose liver French style
黄焖海虎翅	Braised Haihu shark's fin in chicken soup
鲍鱼扣辽参	Braised abalone with sea cucumber
清蒸蟹钳肉	Steamed crab claw
蒜香大明虾	Steamed king prawn with garlic
瑶柱娃娃菜	Braised Chinese cabbage with dried scallop in chicken soup

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蓝莓芋泥

Mashed taro blueberry style

木瓜炖血燕

Braised red bird's nest in
papaya

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