

# 家上海廚師推介

## Chef's Recommendations



### 滬式紅油抄手

Pork Dumplings in Chili Oil

\$58

### 淮安腐竹拌鮮冬菇

Bean Curd Sheet with Fresh Mushroom

\$68

### 雙筍鹹肉炆冬瓜

Braised Winter Melon with Dried and Fresh Bamboo Shoots

\$88

### 濃雞汁炆蘿蔔

Turnip in Supreme Chicken Soup

\$88

### 香茜薺菜魚羹 (例)

Fish Potage with Coriander and Shepherd's Purse (Regular)

\$98

### 濃蝦湯墨魚浸勝瓜

Braised Cuttlefish and Loofah in Shrimp Bisque

\$148

### 酸湯春筍牛腩

Stewed Beef Brisket with Pickled Cabbage and Bamboo Shoots

\$158

### 滬江蔥油淋子雞 (半隻)

Brined Chicken with Spring Onion Oil (Half)

\$188

### 淮安五味醬拼盆

Huai'an Appetizer Platter

\$238

### 白汁濃湯年糕筍殼魚

Braised Marble Goby and Glutinous Rice Cake in Chicken Consommé

\$238

### 桃膠燉雪梨

Double-boiled Pear with Peach Resin

\$38

另收加一服務費 Subject to 10% service charge