

## 夢上海新春團年套餐 A Lunar New Year's Set Menu

上海五小碟：花雕醉雞 脆皮素鵝 鎮江肴肉 蒜香小青瓜 五香牛肉  
Chicken Poached with "Hua Diao" Wine, Crispy Beancurd Sheets with Shredded Mushroom,  
Braised Pork's Knuckle in "Zhen Jiang" Vinegar, Cucumber with Garlic, Beef Marinated with Oriental Spices

錦繡鳳凰翅  
Braised Shark's Fin with Tomato

西施河蝦仁  
Sautéed Fresh Water Shrimps with Egg White

原條崧子桂魚  
Deep-fried Mandarin Fish in Sweet and Sour Sauce

巧製千層肉  
Braised Pork Belly in Sweet Soy Sauce

蜀都香酥鴨  
Deep-fried Duck in "Sichuan" Style

清炒上海塔菜  
Sautéed Chinese Flat Cabbage

豫園小籠包  
Steamed Minced Pork Dumplings

菜肉雲吞  
Shanghainese Wontons in Soup

酒釀湯丸  
Sesame Seed Glutinous Dumplings in Wine Flavoured Soup

六位用 **\$2180** for 6 persons    八位用 **\$2980** for 8 persons  
十位用 **\$3680** for 10 persons    十二位用 **\$4380** for 12 persons

## 夢上海新春團年套餐 B Lunar New Year's Set Menu

上海四小碟：花雕醉雞 脆皮素鵝 蔥油海蜇 美味燻魚  
Chicken Poached with "Hua Diao" Wine, Crispy Beancurd Sheets Rolled with Shredded Mushroom,  
Shredded Jelly Fish with Scallion Sauce, Smoked Fish Glazed with Honey

濃湯花膠餛飩雞  
Double-boiled Chicken and Fish Maw Milky Soup with Shanghainese Wontons

龍井河蝦仁  
Sautéed Fresh Water Shrimps in "Long Jien" Tea Leaves

干燒北海道帶子皇  
Sautéed Hokkaido King Scallop in Chili Sauce

七彩炒桂魚絲  
Sautéed Shredded Mandarin Fish with Assorted Vegetables

蜀都香酥鴨  
Deep-fried Duck in "Sichuan" Style

干貝小棠菜  
Sautéed Shanghainese Cabbage with Conpoy

齋菜肉絲炒年糕  
Stir-fried Shanghainese Rice Pudding with Shredded Pork and Wild Vegetables

豫園小籠包  
Steamed Minced Pork Dumplings

酒釀湯丸  
Sesame Seed Glutinous Dumplings in Wine Flavoured Soup

六位用 **\$1380** for 6 persons    八位用 **\$1780** for 8 persons  
十位用 **\$2280** for 10 persons    十二位用 **\$2680** for 12 persons

## 主廚賀年推介 Chef Recommendations

鳳 凰 展 翅  
【 鳳 凰 翅 】  
Braised Shark's Fin Soup with Tomatoes    \$168  
每位 per person

金 銀 滿 屋  
【 金 衣 蝦 蟹 】  
Sautéed Fresh Water Shrimps and Crab with Salted Egg Yolk    \$288

笑 口 常 開  
【 龍 井 河 蝦 仁 】  
Sautéed Fresh Water Shrimps with "Long-Jien" Tea Leaves    \$168

如 意 吉 祥  
【 干 燒 北 海 道 帶 子 皇 (4 隻) 】  
Sautéed Hokkaido King Scallops in Chilli Sauce (4pcs)    \$138

五 福 臨 門  
【 紅 燒 雞 火 海 參 蛋 餃 蝦 仁 】  
Braised Sea Cucumbers, Ham, Chicken, Egg Dumplings & Shrimps    \$138

年 年 有 餘  
【 七 彩 炒 桂 魚 絲 】  
Sautéed Shredded Mandarin Fish with Assorted Vegetables    \$98

喜 鵲 迎 福  
【 煙 燻 乳 鴿 皇 】  
Smoked Pigeon with Secret Recipe    \$98

家 肥 屋 潤  
【 巧 製 千 層 肉 】  
Braised Pork Belly in Sweet Soy Sauce    \$78

喜 氣 洋 洋  
【 開 洋 扁 尖 百 頁 】  
Braised Diced Beancurd with Bamboo Shoots and Dried Shrimps    \$78

青 春 美 麗  
【 素 扒 三 樣 】  
Braised Black Mushrooms and Gluten with Vegetables    \$78

鴻 運 當 頭  
【 乳 汁 素 燴 】  
Sautéed Assorted Vegetables with Red Taro Curd    \$78

鳳 舞 呈 祥  
【 山 東 手 撕 雞 】  
Shredded Roast Chicken "Shandong" Style    半隻 \$120  
Half Chicken

一隻 \$240  
One Chicken