



其它收費
OTHER CHARGE

開瓶費 corkage	每瓶 per bottle	500
烈酒開瓶費 corkage for spirit	每瓶 per bottle	1000

上海 — 這片融會文化及時尚品味的都市，
以蘇、浙、滬名菜譽滿天下，
其經典菜式早已馳名中外。
夜上海以鮮美材料，精巧的烹飪廚藝，
重新演繹一系列上海名菜。
夜上海師傅們更蒐羅中國大江南北的精選材料，
為你呈獻多款極具風味的菜式。
誠邀閣下光臨夜上海，
品嚐與眾不同的人間美食。

The Metropolis of Shanghai, a jewel of style and culture, is renowned for the cuisines of its surrounding provinces, Jiangsu and Zhejiang, each representing a famous regional cooking of China. Hearty and diverse cooking techniques that emphasize braising, roasting, quick-frying and steaming result in dishes that are well-developed and balanced in flavor notes.

At yè shanghai, our chefs recreate the tastes of the celebrated dishes that will always be Shanghai. Every dish is prepared with a touch of innovation for your pleasure, while dining in the intimate setting inspired by the chic era of old Shanghai.



風味前菜

STARTERS

燻魚是上百年歷史的一款經典上海冷菜，自古至今都是屈指可數的冷菜首選。夜上海將傳統的原料青魚用高溫油鍋將其炸酥，趁熱倒入事先兌好的秘制燻魚鹵汁中，使滋味迅速滲入其中，并趁熱裝盤食用。菜品外酥里嫩、咸甜鮮香、風味獨特。

老上海燻魚 420

Smoked fish



蒜茸拌脆瓜 200

Garlic cucumber



梅汁小番茄 200

Cherry tomato in plum sauce

此菜是將新鮮白蘿蔔切條，用綿白糖、醬油、蠔油、美極鮮等調味，經醃12小時、浸12小時，使之達到色澤醬紅、質感爽脆、口味香濃、盡顯質樸健康的田園風味。

風味醬蘿蔔 220

Braised dried turnip in sweet soy



十八鮮 220

Potpourri of eighteen vegetables



古法煙鴨蛋 60 (1隻 Piece)

Tea leaf smoked egg



醋椒野生木耳 220

Black fungus in vinegar sauce



風味
STARTERS
前菜



皮蛋酸薑 200

Thousand year eggs
with pickled ginger



江南脆鱧 320

Crispy eel

桂花糯米糖藕 320

Stuffed lotus root with sticky rice
in osmanthus syrup



梅子酒香蝦 420

Plum wine marinated shrimps

椒麻鵝掌 420

Braised goose web in hot and spicy sauce



棠菜牛舌 580

Sliced beef tongue with crispy bean curd



煙燻小黃魚 280 (1條 Piece)

Smoked yellow fish



風味 前菜

STARTERS

蔥油海蜇頭 380

Jelly fish
in spring onion oil and cucumber



四喜烤麩 220

Wheat gluten
with bamboo shoot & ginkgo nuts



陳皮糖醋排骨 380

Sweet & sour spare ribs



鎮江肴肉 320

Pork terrine
served with Zhenjiang vinegar

醉雞是江浙滬地區傳統的名菜，酒香濃郁的花雕酒，浸著滑嫩的雞肉。醉雞它以花雕酒作為調料，不但能去腥、解膩、添香、增鮮，而且還具備了容易消化吸收的特點。因此，花雕雞成了獨具風味的本店特色冷菜之一。

花雕醉雞 460

Drunken chicken



素燒鵝是仿葷素食的代表菜之一。本店選用浙江富陽的傳統特產——水鄉豆腐衣和東北的冬菇，烹製獨特，經燻、蒸、晾、炸、切等一系列工藝製作而成。突破了傳統素鴨的口感，表皮酥脆、咸中微甜、口味鮮香，提升了素燒鵝的檔次和口感。

脆皮素燒鵝 220

Crispy bean curd skin rolls
with vegetable



海珍
SEAFOOD
河饌



此菜是上海傳統風味名菜之一，要做出蝦仁潔白透亮、彈性脆爽、滑嫩潤口的口感，必須是有技術功底的大廚才可駕馭。本店選用正宗江蘇手剝河蝦仁清炒而成，是本店特色明星菜之一。

清炒河蝦仁 880
Stir-fried river shrimps

毛豆年糕醬炒蟹 時價 market price

Braised crab with rice cakes in bean paste



糖醋魚片 680

Deep-fried fish slices with sweet and sour sauce



油浸筍殼魚 時價 market price

Deep-fried marble goby fish with scallion soy



海珍
SEAFOOD
河饌

椒鹽小黃魚

Pan-fried yellow fish with spicy salt
560 (2條 Pieces)



香烤銀鱈魚 480 (1件 Piece)

Baked silver cod with scallion



花雕蒸鱒魚 3280 (半條 Half)

Steamed fresh water herring



清水大閘蟹味道鮮美，吃起來剝殼剔肉。雖然富有食趣，但是雙手染有腥味，又比較複雜麻煩，不大盡人意。本店大廚由此創制大閘蟹蒸後拆蟹肉，配上雞蛋清分別炒制，既便於食用，又帶有蟹形。此菜蟹粉鮮香、蛋清滑嫩、入口滋潤鮮美。

蟹粉釀蟹蓋

Baked stuffed crab shell
760 (2隻 Pieces)

海珍
河饌

SEAFOOD

上湯焗波士頓龍蝦 時價 market price
(加伊麵+200)

Baked Boston lobster in superior soup
(with noodles +200)



糟溜魚片 680

Wok-fried sliced fish
in yellow wine sauce



太雕蒸肉蟹 時價 market price

Steamed green crab with egg
in tai diao sauce

這道菜是將老上海傳統風味小吃“蔥油開洋拌面”和活鮮鮑相結合。用夜上海秘制醬汁烹製而成，用石器來盛裝上菜。上菜吱吱作響，肉質鮮嫩、醬香味濃、香氣四溢。

蔥香鮑魚撈麵 2280 (4隻 Pieces)

Abalone and noodle in spring onion oil



海珍
SEAFOOD
河饌



崧子魚是一道江南傳統名菜。此菜將魚去骨，經醃、炸、溜烹調技法而成。色澤紅亮、外層酥脆、魚肉鮮嫩、酸甜適中。

特式崧子魚 1880

Deep-fried fish with sweet and sour sauce

龍鬚滑魚絲 980

Sauteed shredded mandarin fish served with vinegar



水煮魚片 980

Spicy fish slices "Sichuan" style

水煮牛 1080

Spicy beef slices "Sichuan" style



油爆蝦是上海本幫名菜之一，如今在傳統基礎上增加了安徽的野山蒜，用200度的油溫，迅速的操作手勢烹製而成。成品殼脆里嫩、咸中微甜、香氣四溢、風味獨特。

野山蒜油爆蝦 780

Deep-fried prawns with wild garlic



鮑
參
翅
燕

PREMIUM
SUN-DRIED
SEAFOOD



蔥燒原條遼參 1680 (1位 Person)

Braised whole guandong sea cucumber



蠔皇原隻鮑魚 1680 (1只 Piece)

Braised whole abalone in oyster sauce



高湯火腫翅 2280 (1位 Person)

Double-boiled superior shark's fin consommé



原條蝦粉大烏參 1880

Braised whole sea cucumber with shrimp roe

蠔皇南非24頭乾鮑 2880

Braised dried abalone in oyster sauce

在品種繁多的魚翅菜中，紅燒排翅堪稱一味珍貴經典名菜。本店這一款菜經大廚精心烹製，具有翅糯、湯鮮、味美的特點。讓人心滿意足。

紅燒官燕 1580 (1位 Person)

Braised bird's nest in brown sauce

紅燒排翅 2080 (1位 Person)

Braised superior shark's fin in brown sauce



蔥燒海參 1580

Braised sea cucumber with scallion



雞鴨珍味

POULTRY



片皮鴨是一道漢族傳統名菜。用夜上海秘製佐料塗於生鴨上後掛爐烤制而成。色呈棗紅，鮮豔油亮，皮脆肉嫩，老少皆宜。

片皮烤鴨 (二吃) 2880

Roasted duck (2 courses)

片皮烤鵝 (二吃) 4880

Roasted goose (2 courses)

一吃 片皮鴨/鵝捲餅
1st course Duck/goose skin wrapped with pancake

二吃 鴨/鵝皮帶肉配生菜葉
2nd course Duck/goose skin with meat served with lettuce

三吃可選

① 蘿蔔鴨架湯 680
Duck broth with turnip soup
② 鹹香炒鴨架 580
Sauteed duck bone with pepper salt

② 功夫鴨粥 680
Duck congee
五彩炒鴨絲 580
Sauteed shredded duck with vegetables

③ 菜飯糕 (預定) 580
Deep-fried rice cake

* 請提前3天預訂
Please order 3 days in advance

松仁雞米叉子餅 660

Sauteed minced chicken with pine nuts served with sesame pockets



香酥鴨 820

配捲餅或荷葉餅 (半隻 Half)

Crispy duck served with pancake or bun



香酥辣子雞 580

Sauteed diced chicken with dried chili and peanuts



富貴雞 2680 (1隻 Piece)

Bagger's chicken

脆皮蒜香雞 880 (半隻 Half)

Crispy garlic chicken



* 請提前3天預訂
Please order 3 days in advance

豬牛 佳肴

PORK & BEEF



紅燒原條美國牛肋排 2480 (5片 Pieces)

Braised US beef ribs with brown sauce

本店選用優質牛肋排，用傳統中式的烹調技法，小火慢燉加各種香料製作而成。具有色澤醬紅、酥爛軟糯、原汁原味的特點。是廣大食客喜愛的一款美味佳餚。



蔥爆美國牛肉 880

Stir-fried US beef with scallion

黑椒珍菌美國牛肉粒 1080

Sauteed US beef cubes and mushrooms with black pepper sauce



風味豬肋排 640 (4件 Pieces)

Baby ribs glazed with zhengjiang black vinegar

蒜香焗骨 640 (4件 Pieces)

Deep-fried pork rib with garlic



豬牛
PORK & BEEF
佳肴



外婆紅燒肉 620

Braised pork with bamboo shoots

回鍋肉捲餅 560

Sauteed sliced pork with cabbage and green pepper served with pancakes



此菜是在上海本幫菜紅燒肉的基礎上改良提升。取用優良五花肉切塊，用粽葉包裹，加大量花雕酒及調味慢火燜至入味，此菜肉質酥爛、上口不膩、粽香濃郁，是一道很受食客喜愛的美食。

粽葉扎肉 200 (1件 Piece)

Steamed pork belly wrapped with fragrant leaves



樓外樓東坡肉 380 (1件 Piece)

Braised pork belly in dark soy "Dong Po" style



揚州清燉蟹粉獅子頭 420

Braised pork ball with crabmeat



時蔬
豆腐

VEGETABLE
& BEAN CURD

銀杏百合炒蘆筍 480

Sauteed ginkgo & lily bulb with asparagus



魚香茄子 420

Sauteed eggplant
with minced pork
in sweet chili vinegar



雞火煮干絲 480

Boiled shredded bean curd
with chicken and ham



火腿津白 460

Braised tianjin cabbage
with ham



清炒時蔬 360

Sauteed seasonal vegetable

這款菜餚是由幾種不同的野山菌原料配製，
經爆炒而成，具有色澤醬紅、鮮嫩香醇、營
養豐富等特點。

野山菌小炒皇 480

Sauteed assorted mushroom in soy



時蔬
豆腐

VEGETABLE
& BEAN CURD

蛤蜊絲瓜炒木耳 480

Sauteed clams, luffa and black fungus



家常豆腐 460

Braised bean curd
with sliced pork & mushrooms
in spicy sauce



清炒大豆苗 460

Sauteed bean sprouts

青青時蔬豆腐衣 480

Sauteed green vegetable with bean curd skin



唐菜炒雙菇 420

Sauteed seasonal vegetable
with mushrooms

麻婆豆腐 460

Braised spicy bean curd
with minced pork and mushrooms



干煸竹筍四季豆 420

Sauteed string bean and bamboo shoot



砂鍋湯羹

SOUP

腌篤鮮是一款地道道的上海風味湯菜。“腌”指咸豬肉，“鮮”指新鮮豬肉，“篤”指用小火滾燒豬肉時所發出的聲音，故名。此菜咸肉與鮮肉同燒，春筍清香嫩脆、湯味鮮美異常，讓人食後久久難忘。

上海腌篤鮮 800 (例 Standard)
220 (1位 Person)

Bamboo shoots, salted pork and bean curd soup



此菜在上海傳統菜——砂鍋大魚頭的基礎上改良提高的一款半湯半菜的創意菜。選用鮮活“胖頭魚”。魚頭煎透加泉水，魚身去皮去骨製成魚茸，加入芹菜、薑末做成珊瑚狀與魚頭用中火滾燒，湯濃汁醇，口味鮮美、讓人食慾大增。

泉水珊瑚魚頭

Fish head soup
1280 (半個 Half)



火腫津白燉土雞

Double-boiled chicken soup with Tianjin cabbage
2280 (1隻 Piece)
1280 (半隻 Half)



鮮魚羹

Fish broth with ham & fresh mushrooms
780 (例 Standard)
220 (1位 Person)



淮杞雞燉響螺

Double-boiled conch with chicken & lycium chinese
480 (1位 Person)



火腫雞花膠燉鮑魚

Double-boiled chicken soup with fish maw and abalone
1280 (1位 Person)

主
食
麵
飯
RICE
& NOODLES

揚州炒飯 620

Fried rice, yangzhou style



海鮮湯泡鴛鴦米飯 1280

Crispy and steamed rice served in seafood consomme



蔥油開洋拌麵 180 (1位 Person)

Noodle in spring onion oil

雪菜黃魚麵 260 (1位 Person)

Noodles with yellow fish and salted vegetables

嫩雞煨麵 180 (1位 Person)

Stewed soft noodle with chicken

砂鍋鹹肉菜飯 420

Steamed rice with vegetables and salted pork, Shanghai style



上海炒年糕 480

Stir-fried rice cakes with pork and vegetables

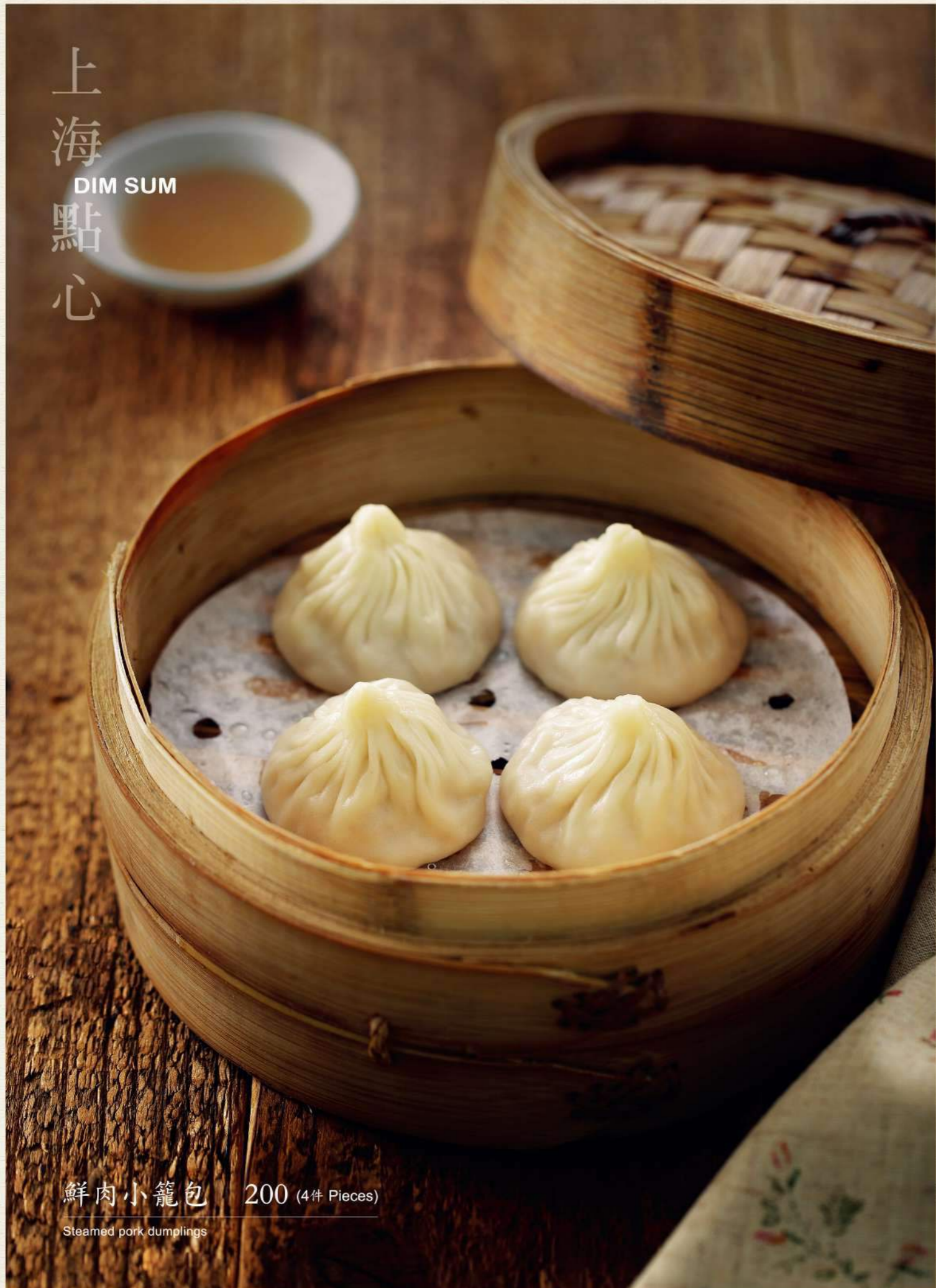


上海粗炒麵 420

Sauteed shanghai thick noodles in dark soy



上海
點心
DIM SUM



鮮肉小籠包 200 (4件 Pieces)
Steamed pork dumplings

香菌素菜包
Steamed vegetable buns
200 (4件 Pieces)



紅油抄手
Poached wonton in hot and spicy sauce
280 (6件 Pieces)



花素蒸餃
Steamed vegetable dumplings
200 (4件 Pieces)



菜肉大餛飩
Shanghainese wonton
280 (6件 Pieces)



上海
點心
DIM SUM



黃橋燒餅 280 (4件 Pieces)
Baked pork pastries

上海生煎包 320 (4件 Pieces)
Pan-fried pork buns



蘿蔔絲酥餅 200 (2件 Pieces)
Crispy turnip cakes



蔥油餅 160 (1件 Piece)
Spring onion pancake

鮮肉鍋貼 220 (4件 Pieces)
Pan-fried pork dumplings



時蔬春卷 210 (3件 Pieces)
Shanghai spring rolls