

尚海薈是上海菜豐富的文化傳統與粵菜風味的完美交匯之地, 為賓客呈現獨特而精緻的餐飲體驗。餐廳由香港土生土長的 行政總廚葉振文師傅掌舵,以創新手法重現經典與現代美饌, 呈獻其本真之味。葉師傅擁有近二十年的豐富經驗,曾任職 於多間知名餐廳。他的匠心獨運使每道菜品兼具傳統魅力 和現代風格,引領客人探索中國多元風味的美食世界。

Welcome to Shanghai Plus, where the rich cultural traditions of Shanghai converge with Cantonese inspirations. Under the culinary direction of Hong Kong-born chef Edmond Ip, our menu takes you on a gastronomic journey, tantalising your taste buds with classic delicacies and innovative creations. With nearly two decades of experience in renowned kitchens, Chef Edmond crafts each dish masterfully to honour its roots, while offering a fresh and contemporary exploration of China's vibrant regional flavours.



## 巧手點心

### DIM SUM

	銀絲卷 (炸或蒸) Chinese bun (choice of deep-fried or steamed)	每件 per piece \$45
	灌湯生煎包 Pan-fried soup buns with pork	三件 3 pieces \$68
	生煎鮮肉鍋貼 Pan-fried pork dumplings	三件 3 pieces \$68
	脆皮蝦春卷 Deep-fried shrimp spring rolls	三件 3 pieces \$78
	香煎韭菜餡餅 Pan-fried Chinese chives dumplings	三件 3 pieces \$78
	招牌小籠包 Steamed soup dumplings with pork	四件 4 pieces \$88
	蘿蔔千絲酥餅 Baked shredded turnip pastries	三件 3 pieces \$88
Ŋ	紅油抄手 Spicy wontons in chilli oil	六件 6 pieces \$88











# 精選前菜

### APPETISERS

素菜 Vegetarian

Ø	陳醋黑木耳 Chilled black fungus in black vinegar sauce	例	regular \$68
	四喜烤麩 Baked bran with black fungus, shiitake, enoki mushrooms and bamboo shoots	例	regular \$88
	醬燒茄子 Braised eggplant in soy bean paste	例	regular \$88
	水晶肴肉 Chilled crystal ham	例	regular \$88
	香菜皮蛋豆腐 Chilled century eggs with tofu and coriander	例	regular \$98
	雞絲粉皮 Chilled shredded chicken with green bean noodles in sesame sauce	例	regular \$98
	酥炸臭豆腐 Fermented crispy tofu	例	regular \$108
	油烟筍 Braised bamboo shoots	例	regular \$108
	和智慧性		



## 精選前菜

### APPETISERS

	蔥油海蜇花 Chilled jellyfish in spring onion oil	例 regular \$108
Ŋ	蒜泥白肉 Sliced pork belly with garlic sauce	例 regular \$108
	花雕醉雞 Drunken chicken in Hua Diao wine	例 regular \$138
	糖醋小排骨 Sweet and sour pork ribs	例 regular \$138
	無錫脆鱔 Crispy eels	例 regular \$178
	桂花煙燻鯧魚 Smoked pomfret with osmanthus	例 regular \$188
	話梅醉鴿 Drunken pigeon with dried plums	每隻 per piece \$238





### **SOUP**



薺菜豆腐羹

Tofu soup with mustard greens

每位 per person

\$88



酸辣羹

Hot and sour soup

每位 per person

\$88

蟹肉粟米羹

Sweet corn soup with crab meat

每位 per person

\$108

蟲草花螺頭燉雞湯

Double-boiled chicken soup with cordyceps flowers and sea whelk

每位 per person

\$168

松茸花膠螺頭湯

Double-boiled chicken soup with matsutake mushroom, fish maw and sea whelk

每位 per person

\$328

醃篤鮮

Double-boiled pork broth with bamboo shoots

例 regular

\$268

砂鍋雲吞雞

Chicken consommé with wontons in casserole

半隻 half \$368

一隻 whole \$698



Vegetarian



Spicy



Recommendation



## 海鮮、海味

### SEAFOOD & DRIED SEAFOOD

	薺菜蝦仁豆腐 Sautéed shrimps with tofu and mustard greens	例:	regular \$178
	賽螃蟹 Scrambled egg white with conpoy and green peas	例:	regular \$188
	糖醋桂魚片 Sweet and sour mandarin fish fillets	例:	regular \$208
	黃金軟殼蝦 Deep-fried soft shell prawns with salted egg yolk	例:	regular \$208
	芙蓉三鮮 Sautéed scallops, shredded fish and shrimps with egg white	例:	regular \$238
\frac{1}{2}	韭黃銀芽炒鱔糊 Sautéed yellow eels with yellow chives and bean sprouts	例:	regular \$368
	清炒河蝦仁 Stir-fried fresh river shrimps	例:	regular \$388
\frac{1}{2}	龍井河蝦仁 Stir-fried fresh river shrimps with Long Jing tea leaves	例:	regular \$398



#### 乾燒明帳

Braised prawn in chilli bean sauce with sweet rice wine

每隻 per piece \$298

#### 蝦籽蔥燒關東遼參

Braised Kanto sea cucumber with dried shrimp roe and spring onion

每位 per person \$388

#### 松子桂花魚

Sweet and sour mandarin fish with pine nuts

每條 per piece \$588



香辣 Spicy



推薦 Recommendation



## 豬肉、牛肉

### PORK & BEEF

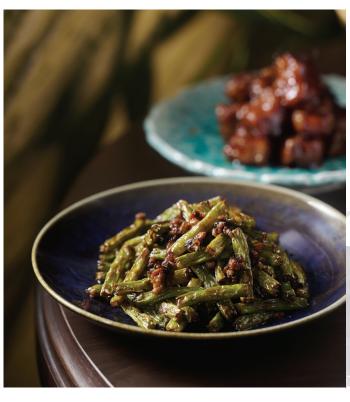
	紅燒獅子頭 Braised meatballs	兩件 2 pieces \$168
Ŋ	回鍋肉 Sautéed pork belly slices with bean curd and cabbage in chilli sauce	例 regular \$168
	椒鹽排骨 Deep-fried pork ribs in spicy salt and pepper	例 regular \$188
	咕嚕肉 Sweet and sour pork	例 regular \$238
	紅燒肉 Braised pork belly	例 regular \$248
	京蔥爆安格斯牛肉 Stir-fried Angus beef with leeks	例 regular \$328
١	老干媽鮮菌炒安格斯牛柳粒 Stir-fried Angus beef tenderloin with fresh mushrooms in black bean chilli sauce	例 regular \$368



## 田園蔬菜

### **VEGETABLES**

Ø	時蔬 (上湯、清炒或蒜茸炒) Seasonal vegetables (choice of simmered in superior soup, stir-fried or with garlic)	例 regular \$128
Ø	津白 (上湯或奶油) Chinese cabbage (choice of simmered in superior soup or cream sauce)	例 regular \$128
<b>E</b>	雪菜毛豆百頁 Sautéed green peas with snow cabbage and bean curd sheets	例 regular \$128
	欖菜肉碎乾煸四季豆 Sautéed string beans with minced pork and pickled olives	例 regular \$158
	鹹肉百頁小棠菜 Simmered Chinese cabbage with salted pork and bean curd sheets	例 regular \$168









## 手打拉麵

### HANDMADE NOODLES

陽春麵

Plain noodles in soup

每碗 per bowl \$88

蔥油拌麵

Noodles mixed with spring onion oil

每碗 per bowl

排骨湯拉麵

Noodles in soup with pork ribs

每碗 per bowl \$148

鱔糊湯拉麵

Noodles in soup with yellow eels

每碗 per bowl \$208





## 飯麵主食

### NOODLES & RICE

上海炒年糕	例 regular
Shanghai stir-fried rice cake	\$168
雪菜肉絲炒年糕	例 regular
Stir-fried rice cake with shredded pork and snow cabbage	\$168
上海手拉粗炒	例 regular
Shanghai stir-fried handmade thick noodles	\$168
上海鹹肉菜飯	例 regular
Shanghai fried rice with vegetables and salted pork	\$168
瑶柱蛋白炒飯	例 regular
Fried rice with conpoy and egg white	\$168
雪菜蝦仁炒飯	例 regular
Fried rice with shrimps and snow cabbage	\$188







## 甜點

### DESSERTS

酒釀湯丸 Black sesame rice dumplings in sweet rice wine with osmanthus	每碗 per bowl
black sesame free dumplings in sweet free wife with osmantitus	\$48
高力豆沙	兩件 2 pieces
Deep-fried egg white stuffed with red bean paste	\$48
豆沙鍋餅	例 regular
Pan-fried red bean paste pancakes	\$88
冰糖燉燕窩 Stewed bird's nest with rock candy	每位 per person \$288
椰汁燉燕窩 Stewed bird's nest in coconut milk	每位 per person \$288
	Ψ200



