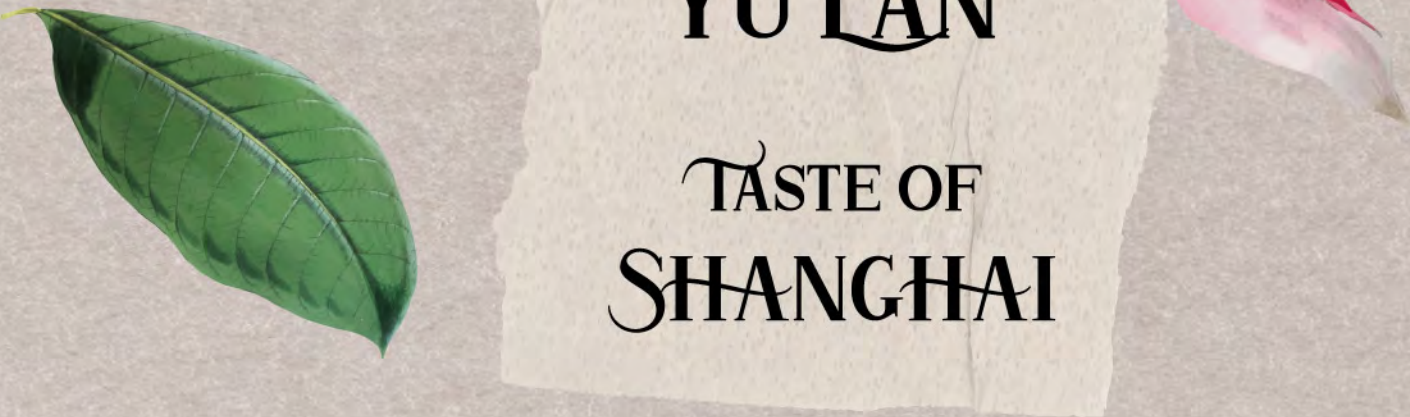


海
王
蘭

TASTE OF
SHANGHAI

YU LAN





YU LAN

TASTE OF SHANGHAI

Shanghainese Cuisine or Hu Cuisine (滬菜) has its roots in what is known as Benbang cuisine (本幫菜) by local Chinese, referring to a traditional Chinese Han food culture branch in the Jiangnan region (which includes Zhejiang, Jiangsu and Shanghai).

This historical root is characterized by Shanghainese dishes use of soya sauce. Dark soy sauce creates a dark amber color in dishes, while regular soy sauce enhances the flavor. The four classic words used to describe Shanghai food are "濃油赤醬", which means that Shanghai food uses a considerable amount of oil and soy sauce. Dishes are prepared using various methods, such as baking, stewing, braising, steaming, and deep-frying. Hong Shao Rou(紅燒肉) and Lions Head Meatballs (獅子頭), Xiao Long Bao (小籠包) are the most well known dishes

滬菜



上海菜或滬菜（滬菜）起源於當地中國人所謂的本幫菜，指的是江南地區（包括浙江、江蘇和上海）的中國傳統漢族飲食文化分支。

這種歷史根源的特點是上海菜餚使用醬油。深色醬油在菜餚中營造出深琥珀色，而普通醬油則增強了味道。用來描述上海食品的四個經典詞是“濃油赤醬”，這意味著上海食品使用大量的油和醬油。菜餚使用各種方法準備，如烘焙、燉、燉、蒸和油炸。紅燒肉和獅子頭肉丸（獅子頭）、小籠包（小籠包）是最著名的菜餚。

King Parrot Group

🌶️ 辛辣 Spicy

🌿 素 Vegetarian

以港幣計算及另加一服務費
Prices Are In Hong Kong Dollars And Subject To 10% Service Charge

相片只供參考
Photos Are For Reference Only



前菜



家鄉燻魚
\$98

Braised Fish
with Five Star Spices Soya



陳醋肴肉
\$95

Pork Terrine served
with Special Vinaigrette Peking Style



醉鴨肝

\$218

Duck Liver in Chinese Wine



甜梅醉乳鴿

\$168

Pigeon marinated
with Chinese Yellow Wine and Preserved Plum



醉鴨舌

\$118

Duck Tongue in Chinese Wine



上海醬鴨
\$98

Shanghai Style
Marinated Goose

Appetizer



◆ 醉豬手
◆ 醉鴨肝
◆ 醉蝦
糟三寶
\$256

Trio in Chinese Wine
(Shrimp, Duck Liver, Pork Knuckle)



香露醉雞
\$98

Chicken with House Special Chinese Wine



川香口水雞
\$98

Chilled Chicken in Chili Peppercorn Sauce

Appetizer



上海醬蘿蔔
\$88

Shanghai Style
Marinated White Radish



桂花糖蓮藕
\$88



Deep Fried Lotus Roots
with "Guai Hua" Syrup



- ◆ 上海醬鴨
- ◆ 鎮江排骨
- ◆ 甜蜜小南瓜
- ◆ 蔥油海蜇皮

四合院
\$220

Quadrangle
Jelly Fish with Spring Onion Oil,
Honey Pumpkin, Deep Fried Spare Ribs
with Sweet and Sour Sauce and
Preserved Duck in Shanghai Style

雞絲粉皮
\$88



Shredded Chicken
with Green Bean Noodles

SHREDDED CHICKEN

Appetizer



🌶️ 麻辣鳳尾魚 \$98

Crispy Fung Mei Fish with Chili Sauce



Jelly Fish with Spring Onion Oil

蔥油海蜇皮 \$98



Jelly Fish with House Special Vinaigrette

陳醋海蜇頭 \$128



鎮江排骨 \$98

Deep Fried Pork Spare Ribs with Black Vinaigrette

Appetizer

蜜汁杞子鐵棍山藥
\$78



Premium Chinese Yam
with Honey and Wolfberry



Smoked Veggie Goose
with Rose Flavour

玫瑰香燻素鵝
\$98



蒜香秋葵、青瓜
\$88



Okra and Cucumber
with Garlic



蒜泥白肉
\$98



Sliced Pork
with Garlic Chili Sauce

Appetizer

青檸陳醋
小雲耳伴蓮藕
\$78

Baby Black Fungus
with Lime and Lotus Root



Preserved Egg
with Bean Curd

皮蛋豆腐
\$88



上海烤麩
\$78



Braised Wheat Gluten
with Mushrooms



家鄉油醬全肘手
\$215

Whole Pork Knuckle in Garlic Soya

手拍小青瓜
\$78



Hand Blow Baby Cucumber
with Wasabi Sauce



Appetizer

北京填鴨



Roast Crispy
Peking Duck



全隻 Whole
\$520

半隻 Half
\$300

填鴨配料(一份) \$60
Roasted Peking Duck Ingredients (1 set)

青瓜 \$25
Cucumber

山楂條 \$25
Hawthorn Stick

京蔥 \$25
Scallions

鴨醬 \$25
Peking Duck Sauce

填鴨薄餅 \$40
Roast Duck Pan Cakes

蟹粉



蟹粉粉皮 \$218
Hairy Crab Meat with Fresh Green Bean Noodle

蟹粉大鮑翅

Hairy Crab Paste with Shark's Fin and Abalone
\$530 / 位 per person



蟹粉石鍋海鮮飯 \$218
Hairy Crab Paste and Assorted Seafood with Rice in Clay Pot



Hairy Crab

蟹粉豆腐 \$268
Hairy Crab Paste and Bean Curd



蟹粉拌麵 \$188
Hairy Crab Paste with Noodle



Chef Recommendation
廚師
推介



Chef Recommendation
廚師
推介

蟹粉小籠包 \$45 / 隻 each
Steamed Hairy Crab Meat Dumpling
二隻起 Min 2pc

Hairy Crab



鮑、參、翅



金湯海皇翅
\$338 / 位 per person

Shark's Fin with Seafood in Pumpkin Soup

位上 Individually Served

蔥燒原條蝦籽遼參 \$368 / 位 per person

Braised Whole Premier Sea Cucumber with Shrimp Roe

位上 Individually Served

Abalone,
Sea Cucumber & Shark's Fin

紅燒大鮑翅 \$430 / 位 per person

Shark's Fin Thick Soup

位上 Individually Served



鮮蟹肉魚翅

\$338 / 位 per person

Shark's Fin Thick Soup with Fresh Crab Meat

位上 Individually Served

Abalone.

Sea Cucumber & Shark's Fin

御品火腫雞燉翅

Double Boiled Shark's Fin with
Chicken and Yunnan Smoked Ham

需預訂 Reserve in Advance

六位用 for Six \$2580

十二位用 for Twelve \$5160

廚師
推介



湯類



鮮番茄魚頭湯 \$208
Fish Head with Tomato in Soup

翡翠鮮魚羹

Fresh Fish and Vegetables Thick Soup

位上 Individually Served \$68
例 Bowl \$158



四川酸辣湯
Hot and Sour Soup Si Chuen Style
位上 Individually Served \$68
例 Bowl \$158

Soup

砂鍋雲吞雞

Chicken and Won Ton Soup in Casserole

全隻 Whole \$368
半隻 Half \$208



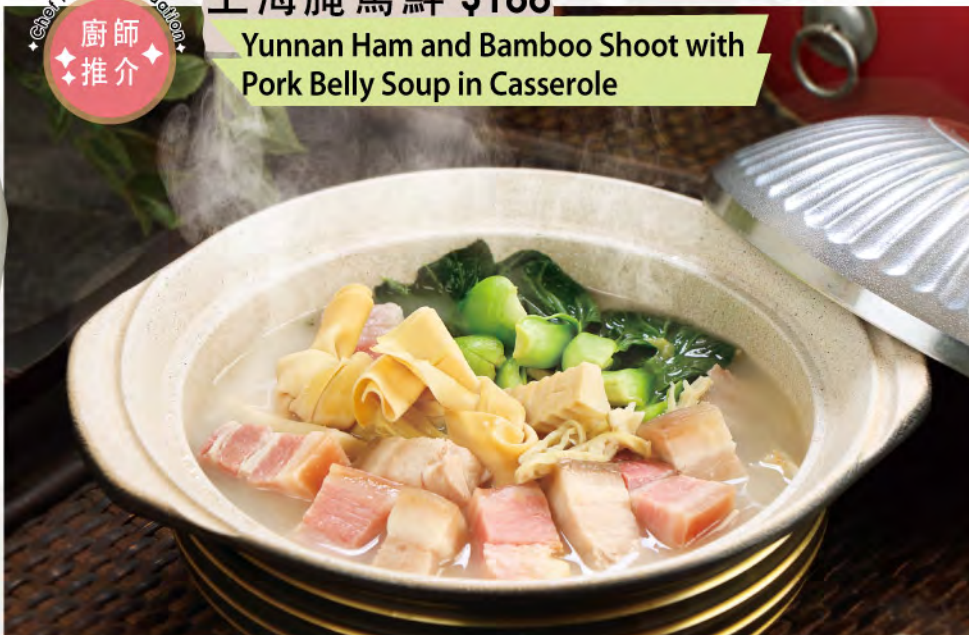
萬壽果川鰻魚湯 \$208

Talapila with Papaya Soup

Soup

上海腌篤鮮 \$188

Yunnan Ham and Bamboo Shoot with Pork Belly Soup in Casserole



海

鮮

響油本幫鱧絲 \$208

Sautéed Eel and Yellow Chives with Garlic



清蒸鱈魚 時價 Marketing Price
Steamed Shad in Shanghai Style

需預訂 Reserve in Advance



雜果糖醋魚 / 黑醋松子魚

Braised Whole Premier Sea Cucumber with Shrimp Roe

全條 Whole \$438

半條 Half \$238



剝椒大魚頭 \$338

Steamed Fish Head topped with Pickled Chili in Light Broth

Seafood



四川水煮魚片 \$238
Simmered Sliced Fish with Hot Chili Broth



上海苔條小黃魚 \$98
Fried Yellow Croaker with Seaweed



老家糟溜魚片 \$188
Sliced Fish with Chinese Wine



清炒河蝦仁 \$258
Wok Fried River Shrimps

Seafood

紅燒 / 乾燒黃花全魚 \$288

Braised Whole Yellow Crocker Traditional Style /
with Spicy Garlic and Ginger Sauce



酸菜魚片 \$238

Braised Sliced Fish with Pickled Cabbages in Broth



上海大湯黃魚 \$288

Yellow Crocker in Supreme Broth in Shanghai Style

Seafood

黃金大蝦 (4隻) \$238

Crispy Prawns with Salty Egg Yolk (4 Pcs)



宮保大蝦 (4隻) \$238

Kung Po King Prawns with
Sweet and Chili Sauce (4 Pcs)



紅燒 / 蔥烤雅片魚頭 \$728

Braised Fish Head Shanghai Style /

Roasted Fish Head with Green Onion



Seafood



黃金青蟹 時價 Marketing Price

Fried Crab with Salty Egg Yolk

需預訂 Reserve in Advance

毛豆年糕青蟹 時價 Marketing Price

Fried Crab with Rice Cakes in Bean Sauce

需預訂 Reserve in Advance

Seafood

家 禽



四川樟茶鴨
Smoked Duck with Tea Leaves
Si Chuen Style

全隻 Whole \$408
半隻 Half \$208

八寶全鴨 全隻 Whole \$520
Whole Duck with Eight Treasures

加咸蛋黃 with Salty Egg \$15/隻pc

需預訂 Reserve in Advance



Poultry

鴨菘 / 雞菘配叉子燒餅 \$168

Minced Duck / Chicken with Pickled Vegetables
and Pinenuts (with Sesame Puff)



四川宮保雞丁 \$148

Kung Po Diced Chicken Si Chuen Style



蔥油淋雞

Deep Fried Chicken with Spring Onion Sauce

全隻 Whole \$398

半隻 Half \$208

Poultry

肉類

川味回鍋肉 \$128

Sauteed Pork Belly with Cabbage in Chili Sauce



Chef Recommendation

廚師
推介

目魚大烤 \$188

Braised Pork Belly with
Cuttle Fish in Soya



黑醋排骨 \$148

Marinated Sweet and Sour Spare Ribs
in Dark Vinaigrette Sauce



Chef Recommendation

廚師
推介

御廚牛肋骨 \$450

Braised Beef Rib in Soya

Meat





水烹豬肉/牛肉/羊肉 \$228
Simmered Sliced Pork/Beef/Mutton
with Hot Chili Broth



醬燒年糕牛柳粒 \$198
Wok Fried Beef Fillet
with Rice Cake



Chef Recommendation
廚師
推介

鮑魚山藥炆豬手 \$188
Braised Abalone, Pork Knuckle and Chinese Yam




Chef Recommendation
廚師
推介

紅燒蹄膀 \$488
Braised Pork Hock



Meat



極品蜜汁火腩 \$268

Air Dried Yunnan Ham with
Crispy Bean Curd Sheet and Cucumber

蔥爆牛肉/羊肉配薄餅 \$168

Stir Fried Beef/Mutton and
Leek with Pancake

京味燒羊肉 \$258

Roast Mutton Traditional Peking Style

Meat



蔬 菜

紅燒雪菜香菇豆腐 \$118
Braised Bean Curd with Snow
Cabbage and Mushroom



海參麻婆豆腐 \$128
Braised Bean Curd with Sea Cucumber
in Garlic Chili Sauce



宮廷上素 \$128
Stir Fried Asparagus, Lotus Roots, Cherry Tomato
with Black Fungus and Ginkgo



南瓜白雪 \$118
Fried Egg White with Pumpkin



香辣臘肉茶樹菇花菜 \$138
Fried Preserved Sausage, Califlower and
Tree Mushroom with Chili Sauce



臭豆腐 \$98
Fermented Bean Curd



Vegetables



Chef Recommendation
廚師
推介

干煸豆豉炒涼瓜 \$108
Sauteed Bitter Melon with Black Bean
and Fresh Pepper



楊洲金腿煮干絲 \$168
Shredded Meat with Yunnan Ham in
Yeung Chau Style



西芹百合雞頭米 \$128
Fried Celery and Lily Bulbs
with Fox Nut



蝦子鍋塌豆腐 \$128
Fried Bean Curds with Shrimp Roe



咸蛋鍋粿 (6件) \$88
Crispy Rice Cake with Salty Egg (6 Pcs)



上海咸肉青菜面筋煲 \$138
Shanghai Style Fried Salty Pork with
Vegetable and Wheat Gluten

Vegetables

麵、飯

上海炒年糕 \$128

Stir Fried Rice Cakes with Soya Shanghai Style



上海炒粗麵 \$128

Fried Thick Noodles with Pak Choi and Shredded Pork in Soya Sauce

雪菜肉絲炒年糕 \$128

Stir Fried Rice Cakes with Snow Cabbage and Shredded Pork



韭黃肉絲炒拉麵 \$128

Fried Ramen with Shredded Pork and Yellow Chives



野菌炒年糕 \$138

Stir Fried Rice Cake with Wild Mushrooms



Noodle and Rice



瑤柱蝦仁蛋白炒飯 \$138

Fried Rice with Shrimp, Dried Scallops and Egg White



🌶️ 老佛爺炒飯 \$128

Fried Rice with Shrimp, Preserved Meat and Diced Vegetables



上海砂鍋咸肉菜飯 \$120

Salty Pork and Vegetables Rice in Casserole



三鮮兩麵黃 \$148

Deep Fried Noodle with Assorted Seafood



Noodle and Rice

蔥油一口拌麵 \$48

Noodle with Scallion Oil

位上 Individually Served



老北京炸醬拌麵 \$118

炸醬、蔥粒、青瓜絲、花生、芽菜、芹菜粒

Noodles Peking Style with Condiments

擔擔麵 \$78

Noodles in Soup with Spicy Sauce



雪菜黃魚湯麵 \$128

Yellow Croaker and Snow Cabbage

with Noodle in Soup



Noodle and Rice

青菜/嫩雞煨麵 \$88

Stewed Noodles with Chicken / Vegetable

上海菜飯 \$28

Vegetable Rice

只限午市 Lunch Period only

絲苗白飯 \$20

Steamed Rice

齊菜蝦肉雲吞 (6隻) \$88

Shrimps and Vegetables Won Ton in Soup (6 Pcs)

上海菜肉雲吞 (6隻) \$78

Pork and Vegetables Won Ton in Soup (6 Pcs)

Chef Recommendation
廚師
推介

排骨湯麵 \$98

Pork Spare Ribs with Noodles in Soup



Noodle and Rice

點

心

花素蒸餃 (4件) \$68

Steamed Vegetarian Dumplings (4 pcs)

家常餅 \$68

Onion Pan Cakes Home Style

煎韭菜餅 (3件) \$60

Pan-fried Chive Cake (3pcs)

北京水餃 (5件) \$60

Dumplings Peking Style (5 pcs)

上海芝麻大餅 \$68

Giant Sesame Pan Cake

Dim Sim

牛肉餅配柚子醋 \$78

Minced Beef Pan Cake
with Yuzu Sauce

Chef Recommendation
廚師
推介



南翔小籠包 (4件) \$68

Steamed Pork Dumplings with
Supreme Broth (4 Pcs)



紅油抄手 \$68

Won Ton in Garlic and Chili Soya Sauce



鮮肉鍋貼 (5件) \$80

Pan Fried Pork Dumplings (5 pcs)



京式蔥油餅 (2件) \$70

Onion Pan Cakes Peking Style (2 Pcs)

Dim Sim



上海素菜包 (3件) \$60
Steamed Vegetarian Bun (3 Pcs)



蒸/炸銀絲卷 (1件) \$35
Steamed/Fried SliverThread Rolls (1pc)



招牌生煎包 (4件) \$80
Pan Fried Pork Buns (4 pcs)



Dim Sim

甜

品



豆沙 / 棗泥窩餅 \$78

Red Bean Puree / Red Date Pan Cakes



桂花酒釀七彩丸子

Rainbow Glutinous Dumpling

with Fermented Wine Soup

位上 Individually Served \$48

例牌 Bowl \$188



薑茶寧波缸鴨狗芝麻湯丸

Sesame Paste Dumplings in Ginger Tea Soup

位上 Individually Served \$48

例牌 Bowl \$188



Dessert

高力豆沙香蕉 (4 隻) \$78

Deep Fried Souffle Balls with Red Bean
and Banana Puree (4pcs)

黑糖仙果冰粉(位上) \$68

Shanghai Jelly with Strawberry and Black Sugar

Chef Recommendation
廚師
推介

高力豆沙 (4 隻) \$68

Deep Fried Souffle Balls
with Red Bean Puree (4pcs)



棗泥拉糕 \$65

Red Date Pudding



Dessert

豆沙壽桃

Longevity Bun with Red Bean Paste

一打 12 Pcs \$220

半打 6 Pcs \$120



Chef Recommendation
廚師
推介

原隻蛋黃壽桃

Longevity Bun stuffed with Salted Egg Yolk

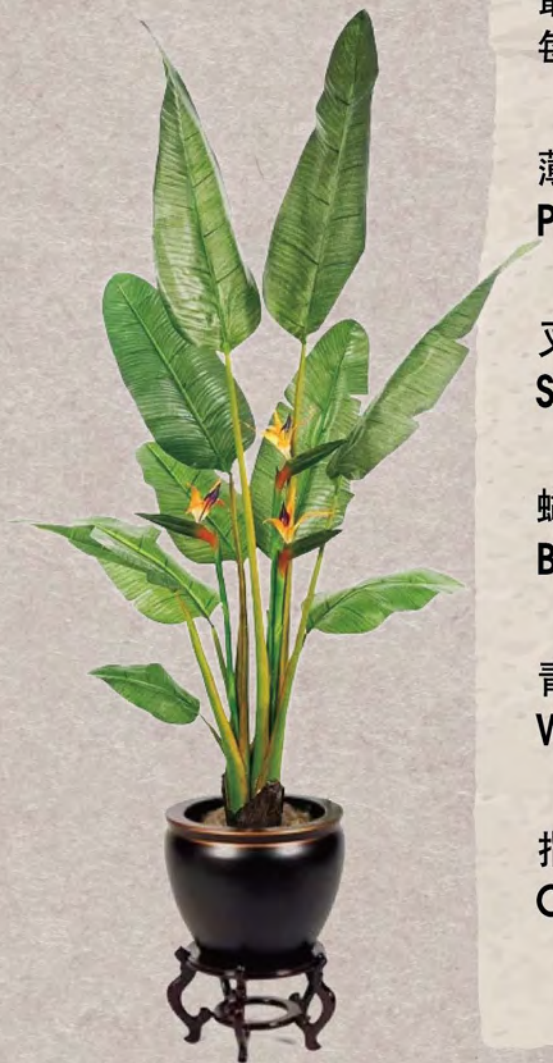
需預訂 Reserve in Advance

一打 12 Pcs \$336

半打 6 Pcs \$168



Dessert



自攜蛋糕

Bring your own cake

最高收費 Max Charge \$60

每位 per person \$10

薄餅

\$36 / 6塊 pcs

Pan Cakes

叉子燒餅

\$40 / 4件 pcs

Sesame Puff

蝴蝶包

\$40 / 4件 pcs

Butterfly Bun

青芥末

\$20

Wasabi

指天椒醬油

\$30

Cone Pepper Sauce



KING PARROT  GROUP
皇樂集團