



## Starters

### 上海熏鱼

Shanghai Smoked Sea Bass

Lightly smoked, gently braised,  
served at room temperature

### 上海醉鸡

Drunken Chicken

Poached chicken marinated in  
aromatic Shaoxing-style seasoning

### 油焖春笋

Braised Spring Bamboo Shoots

Tender spring shoots  
in a glossy soy-based reduction

### 葱油莴笋

Scallion Oil Celctuce

Crisp celctuce dressed with fragrant scallion oil

## Main Course

### 铁板葱姜牛眼肉

Sizzling Rib-Eye

Wok-seared rib-eye presented  
on a hot plate with scallion and ginger

### 上海酱鸭

Soy-Braised Duck

Slow-braised duck with  
a deep, savoury soy aroma

### 算你上海青

Scallion Oil Celctuce

Celctuce salad dressed with fragrant scallion oil

### 油焖茄子

Braised Eggplant Pot

Silky eggplant in a rich, sweet-savory sauce

### 粉丝蒸龙虾

Steamed Lobster with Glass Noodles

Lobster steamed over delicate vermicelli

## Dessert

### 八宝饭

Eight-Treasure Rice

Sticky rice with assorted fruits and nuts,  
Shanghai festive classic.

### 枸杞银耳羹

Snow Fungus & Goji Berry

Light, elegant sweet soup  
with tremella and goji berries.

请告知我们是否有任何食物过敏。价格以瑞士法郎计，含增值税。

Please kindly inform us of any food allergies.

Menu for 4, 120CHF p.p. - VAT included