



Starters

上海熏鱼

Shanghai Smoked Sea Bass

Lightly smoked, gently braised,
served at room temperature

油焖春笋

Braised Spring Bamboo Shoots

Tender spring shoots
in a glossy soy-based reduction

上海醉鸡

Drunken Chicken

Poached chicken marinated in
aromatic Shaoxing-style seasoning

葱油莴笋

Scallion Oil Celtuce

Crisp celtuce 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 Celtuce

Celtuce 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

外滩 39 • BUND 39