

海派

海胆汁白玉虾 (每位)
干邑红烧肉, 溏心蛋 (每位)
香葱油炆望潮
荷叶松露粉蒸牛肋
栗子烧酿凤翼
椒盐金丝田鸡腿
酒酿花雕蒸鲥鱼
糟溜芙蓉桂花鱼
酸菜龙虾煨豆面
八宝辣酱炒年糕
镇江糖醋荔枝肉
龙井茶熏乳鸽 (每只)

SPECIALITIES

Poached crystal king prawn with supreme sea urchin sauce (per person) 288
Soy braised pork belly with cognac and soft egg (per person) 98
Boiled baby octopus with scallion oil and soy 268
Steamed boneless beef rib with mashed rice and truffle oil wrapped in lotus leaf 268
Braised chicken wings filled with chestnuts in soy sauce 188
Crispy frogs's legs with spiced salt 268
Steamed hilsa herring with ShaoXing wine and fermented glutinous rice 528
Braised sliced mandarin fish and black fungus in rice wine brine with steamed egg white 328
Braised Boston lobster with pickled cabbage and mung bean noodle 880
Traditional eight treasures spicy sauce with diced rice cake 158
Deep-fried pork fat filled with water chestnut in ZhenJiang vinegar sauce 158
Tea smoked crispy pigeon (each) 88

招牌菜-Mandarin Oriental's Signature Dishes







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江南美馔

J I A N G N A N S P E C I A L I T I E S

冷盘

A P P E T I Z E R

茉莉花茶熏鲳鱼	Deep-fried sliced pomfret in sweet soy sauce with jasmine tea 	168
水晶盐水鹅肉冻	Chilled boneless brine goose jelly	118
酒酿鹅肝拼酸瓜	Marinated foie gras with fermented glutinous rice and pickled cucumber 	188
干巴菌肉卤豆腐	Braised bean curd with minced pork and Ganba wild mushrooms	88
梅子花雕醉龙虾	Drunken lobster with ShaoXing wine and plum 	268
桂花香醋猪软骨	Marinated pork ribs with vinegar 	128
银芽手撕丁香鸡	Blended shredded chicken with clove dressing and bean sprouts	128
萝卜玉带鱼子酱	Sous vide scallop with pickled turnip and caviar 	188
芦笋蒜椒白肉卷	Pork roll with asparagus and mashed garlic and chili	118
小香菇宁波烤菜	Braised choy sum with black mushroom in soy sauce 	88
冰镇鲜鲍鸡头米	Chilled fresh abalone with gorgon fruit in vintage ShaoXing wine shaved ice	288
柚子辣酱煎鱼饼	Pan-fried fish cake with pomelo and spicy dressing	118
鲜花椒汁浸螺肉	Marinated conch meat in SiChuan pepper dressing	168
冰糖莲子糯米藕	Stewed lotus seed and lotus roots stuffed with glutinous rice	88
香糟青瓜红花蚌	Marinated red clam in rice wine brine with cucumber	188
江南卤味鸭三宝	Marinated duck palm, duck gizzard, duck tongue in spiced soy brine	128
五香牛舌罗勒酱	Soy braised ox tongue with basil dressing	128
椒麻山野罗汉笋	Chilled bamboo shoot with spicy sour dressing	88

 招牌菜-Mandarin Oriental's Signature Dishes



 素食-Vegetable

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汤 (每位)

鱼圆笋干老鸭汤
火腩菜胆炖辽参
鲜鲍清炖响螺汤
竹笙松茸上素汤



S O U P (P E R P E R S O N)

Double-boiled duck soup with fish ball and dried bamboo shoot  128
Double-boiled sea cucumber with JinHua ham and brassica 268
Double-boiled sea conch with fresh abalone 268
Double-boiled bamboo pith consomme with wild matsutake mushroom  98

羹 (每位)

花胶宋嫂鱼蓉羹
油渣奉化芋艿羹
瑶柱文思豆腐羹
番茄扁尖土豆汤
芥菜蟹肉豆腐羹
海鲜馄饨酸辣羹

B O U I L L O N (P E R P E R S O N)

Braised fish broth with shredded fish maw and vegetables  168
Braised mashed taro with crispy pork fat and soy  98
Slender bean curd soup with dried scallop 98
Tomato broth with dried bamboo shoot and potatoes 88
Bean curd soup with minced shepherd's purse and crab meat 128
Hot sour soup with seafood wontons 108

珍 馐

A I R - D R I E D S E A F O O D

蠔皇八头南非鲍鱼 (每只)	Braised whole South African abalone, supreme oyster sauce (each)	880
鲍汁鹅肝伴十六头南非鲍鱼 (每位)	Steamed foie gras with whole South African abalone in supreme oyster sauce (per person) 🍽️	388
鲍汁花胶伴十六头南非鲍鱼 (每位)	Braised fish maw with whole South African abalone in supreme oyster sauce (per person)	528
鲍汁扣辽参 (每位)	Braised sea cucumber in supreme abalone sauce (per person)	388
皇汤麦仁扣辽参 (每位)	Braised sea cucumber with barley in supreme chicken pottage (per person)	368
本帮虾子大乌参	Shanghai-style soy braised sea cucumber with dried shrimp roe	880
皇汤藜麦扣花胶 (每位)	Braised fish maw with quinoa in supreme chicken pottage (per person)	368
五谷皇汤花胶粒 (每位)	Braised diced fish maw with assorted grains in supreme chicken pottage (per person)	328
红烧官燕球 (每位)	Braised superior bird's nest in broth (per person)	368
花胶丝烩官燕 (每位)	Braised superior bird's nest with shredded fish maw (per person)	388
羊肚菌高汤炖官燕 (每位)	Double-boiled superior bird's nest with morel mushrooms (per person)	398
燕窝双色鸡粥 (每位)	Braised bird's nest with minced chicken and greens (per person) 🍽️	268

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游水海鲜

L I V E S E A F O O D

以下海鲜售价以实际重量为准。

东星斑 (50克)

Red Spotted Garoupa

(per 50g)

128

清蒸

Steamed, premium soy

双冬红焖

Braised with bamboo shoots and mushrooms in a casserole

鲜椒蒸

Steamed with fresh chili

香煎

Pan-fried

兰花百合炒

Sautéed spotted garoupa fillet with broccoli and lily bulb

老虎斑 (50克)

Tiger Garoupa

(per 50g)

88

古法蒸

Sliced, steamed with black fungus

雪菜蒸

Steamed with pickled vegetables

油松茸蒸

Steamed with matsutake paste

笋壳鱼 (50克)

Marble Goby

(per 50g)

58

清蒸

Steamed, premium soy

干菜蒸

Steamed, preserved cabbage

豉香剁椒蒸

Steamed, pickled chili & black beans

鲜椒蒸/油浸

Steamed, fresh chili/deep-fried

游水海鲜

L I V E S E A F O O D

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东海白鲳 (50克)	White Pomfret	(per 50g)	58
煎封	Pan-fried		
川式干烧	Braised, sichuan style		
家常烧	Braised, soy sauce		
葱油蒸	Steamed, scallion oil		
澳洲龙虾 (50克)	Australian Lobster	(per 50g)	88
花雕蒸	Steamed, "Hua Diao" rice wine		
上汤焗	Baked, bouillon		
金蒜辣炒	Fried, chili and minced garlic		
松露煎炒	Pan-fried, black truffle sauce		
(请提前一天预订)	(please reserve 24 hours in advance)		
波士顿龙虾 (50克)	Boston Lobster	(per 50g)	38
黑蒜大千爆	Wok-fried, black garlic		
干烧配黄金豆腐	Braised, bean curd		
金蒜辣炒	Fried, chili and minced garlic		
小葱蒸	Steamed, scallion		
煎炒	Pan-fried		
乳龙虾 (50克)	Spiny Lobster	(per 50g)	88
蒜蓉粉丝蒸	Steamed, minced garlic and vermicelli		
开边上汤焗	Braised, bouillon		
金蒜辣炒	Fried, chili and minced garlic		
小葱蒸	Steamed, scallion		

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游水海鲜 LIVE SEAFOOD

以下海鲜售价以实际重量为准。

阿拉斯加蟹（每只）	Alaskan King Crab	(per 50g)	88
花雕蒸	Steamed, "Hua Diao" rice wine		
咸蛋黄焗	Baked, salted egg yolk		
金蒜辣炒	Fried, chili and minced garlic		
小葱蒸	Steamed, scallion		
砂锅辣酱焗	Stewed, chili sauce in clay pot		
（请提前一天预订）	（please reserve 24 hours in advance）		
注：可任选两种烹饪方法	Remark: can choose two kinds of cooking methods		
三门蟹（50克）	Green Crab	(per 50g)	58
鸡油花雕蒸	Steamed, "Hua Diao" rice wine and chicken oil		
稻香炒	Sautéed, rice and supreme hoisin sauce		
白胡椒炒年糕	Sautéed, white pepper and Shanghainese rice cake		
砂锅粉丝焗	Braised, glass noodles in clay pot		
金蒜辣炒	Fried, chili and minced garlic		
舟山梅子鱼（50克）	Plum Fish	(per 50g)	38
雪菜笋丝蒸	Steamed, salted mustard leaf, bamboo shoots		
花雕酒炖	Stewed, "Hua Diao" rice wine		
椒盐	Deep-fried, spicy salt		
葱油蒸	Steamed, scallion oil		

海 鲜 河 鲜

S E A F O O D & R I V E R F I S H

清溜太湖虾仁	Wok-fried TaiHu lake fresh shrimps	528
桂花醋油爆虾	Deep-fried prawns with osmanthus vinegar sauce	288
小葱蒸龙虾, 蟹粉两面黄 (每位)	Crispy noodle with hairy crab meat topped steamed lobster in scallion sauce (per person)	228
花雕玉液蒸鲜蟹钳 (每位)	Steamed fresh crab claw with egg white and ShaoXing wine (per person)	268
黑蒜大千爆龙虾	Wok-fried lobster with black garlic and chili in casserole	880
红烧钱江鳗筒	Braised diced river eel with garlic in soy sauce	328
韭黄炒鳝糊	Wok-fried eel strips with hotbed chives and grated ginger	218
鸽蛋炖鳝酥	Stewed sliced eel with garlic and pigeon eggs in soy sauce	268
干烧鳕鱼片, 油墩子	Braised sliced cod fillet with chili sauce and crispy wheat straws	368
松鼠桂鱼	Deep-fried boneless mandarin fish with tomato sauce and pine nuts	368
龙须桂鱼	Wok-fried shredded mandarin fish with pickled cucumber in spicy sauce	328
尖椒韭香炒宁波沙鳗	Wok-fried dried white eel with leek and chili	188
雪菜肉碎爆膏鱿	Wok-fried squid with minced pork and preserved vegetables	328
酸辣蟹粉水晶粉	Hot and sour vermicelli with crab roe	388

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肉 品

P O R K & B E E F

无锡排骨	Braised pork ribs in clay-pot, WuXi style	188
清炖蟹粉狮子头 (每件)	Stewed pork ball filled with hairy crab meat in broth (per pieces)	98
云上东坡醉千层	Pyramid braised soy pork with dried bamboo shoot served with pancakes	328
酱油肉饼炖蛋	Steamed fresh chopped pork patty with egg and soy	118
江南山核桃小牛肉	Braised boneless beef short rib in soy sauce with hickory	398
杭椒芦笋炒牛柳	Wok-fried Australian beef tenderloin with green pepper and asparagus	188
黑椒蒜片葱爆澳洲牛柳粒	Wok-fried Australian beef tenderloin with scallion and garlic in black pepper sauce	228
麻辣牛筋烩豆腐	Braised bean curd with soft beef tendons in spicy sauce	168
绍兴干菜焖牛颊肉 (每位)	Stewed Australian wagyu beef cheek with ShaoXing preserved vegetables (per person)	128
黑松露和牛松锅巴卷	Stir-fried minced beef and assorted vegetables with black truffle sauce in crispy rice cones	268
牛肝菌葱爆澳洲和牛	Wok-fried Australian wagyu beef with porcini	680

家 禽

P O U L T R Y

花胶鲍鱼坛子鸡 (每位)	Stewed chicken with fish maw and abalone in pot (per person)	398
松子鸡米配叉子烧饼	Wok-fried minced chicken and pine nuts served with baked sesame pockets	188
玉兰鲜莲鸡丁	Wok-fried diced chicken with lotus seed and chicory	168
南乳香酥鸡	Deep-fried diced chicken coated with fermented red bean curd paste	168
雪梨醋椒鸡	Wok-fried sliced chicken in sour chili sauce served with pear	168
八宝葫芦鸭 (每只) (提前 24 小时预订)	Braised boneless duck shaped as a gourd stuffed with glutinous rice and assorted meat (each) (please reserve 24 hours in advance)	880
子姜绍酒焖稻田鸭	Soy braised duck with pickled ginger and ShaoXing wine	288
糯米鸭方	Deep-fried sliced duck with glutinous rice	168

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蔬菜 豆腐

VEGETABLE & BEAN CURD

笋荚菜干煸四季豆	Wok-fried string beans with preserved vegetables and minced pork	118
蟹肉蛋松盐酥豆腐	Deep-fried diced bean curd with crab meat egg floss 🍽️	128
双味茨菰 (椒盐炸, 青蒜炒)	Arrowhead two ways-fried with spiced salt, wok-fried with leeks	128
野菌煎酿莲藕饼	Pan-fried lotus root patties with minced wild mushrooms	128
番茄木耳浸菜苗	Poached greens sprouts with black fungus and diced tomato in broth 🌿	128
贝丝冬瓜盒	Steamed white gourd stuffed with shredded dried scallop	158
桂柳干丝	Stewed shredded dried tofu and mandarin fish with greens in broth	158
绍兴干菜蒸南瓜	Steamed pumpkin with preserved vegetables and soy sauce	138
素烧面筋	Braised wild mushrooms and fungus with gluten puff	128
宫保山药素丁	Wok-fried diced yam with assorted vegetables and peanuts, KungPao style 🌿	128
咸酥豆腐蒸蛋羹	Steamed egg custard topped with diced tofu and salted egg yolk 🍽️	138
时令田园蔬菜	Your choice of greens from our daily market selection 🌿	118
清炒	Plain sauteed	
上汤浸	Poached with broth	
豉油皇白灼	Poached with soy sauce	

饭 面	R I C E & N O O D L E	
砂锅香肠菜饭	Clay-pot rice with minced greens and sausage	98
三虾炒饭	Fried rice with shrimps, shrimp roe and shrimp paste	158
翡翠野鸭炒饭	Fried rice with minced duck and greens	158
虾蟹面疙瘩 (每位)	Stewed gnocchi with crab meat and vegetables in shrimp pottage(per person)	68
荠菜肉煎馄饨 (六件)	Pan-fried wontons filled with minced pork and shepherd's purse (6 pieces)	68
开洋葱油拌面 (每位)	Blended noodles with scallion oil and dried shrimp(per person)	68
香菇肉丝上海粗炒	Fried noodles with shredded pork and black mushrooms	128
传统扬州炒饭	Fried rice with assorted seafood and JinHua ham,YangZhou style	128
酱油熏笋牛松炒饭	Fried rice with minced beef and smoked bamboo shoots in soy sauce	158
干巴菌蛋白红米炒饭	Fried wild rice with egg white and GanBa mushroom paste	128
樱花虾海鲜汤米面 (每位)	Braised rice vermicelli with dried shrimps in seafood pottage (per person)	68
蟹肉西施泡饭	Braised crab meat in seafood soup with puffed rice	128
米饭 (125 克)	Steamed rice (125g)	8

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