

STARTERS

前菜

1.

Shanghai style "Four joy" roasted wheat gluten

€ 12.00

本帮四喜烤麸

soy, gluten, peanut, nuts

2.

Cold mixed bamboo shoots and edamame

€ 12.00

with spring onion sauce

葱油春笋拌毛豆

soy

3.

Sweet & sour Iberic pork spare ribs

€ 12.50

with dried plums and apricots

霜雪糖醋梅子小排

soy, gluten

4.

Scallion flavor Tofu

€ 14.00

with light spicy green pepper sauce

烧椒小葱豆腐

soy

5.

Hangzhou Style marinated duck breast

€ 22.00

with sweet soy reduction

杭州酱鸭

soy

6.

Poached scallops in jelly of hot & sour chicken broth

€ 20.00

with baby lotus roots and green pepper sauce

酸辣低温带子冻

crustaceans, mollusks

7.

Steak tartar Mongolian style

€ 12.00

with crispy couscous, apple & avocado

中式牛肉塔塔

eggs, soy, nuts

DIM SUM

蒸点

8.

Xiao Long Bao (2 pieces)

€ 8.00

soup dumplings

上海小笼包

soy, gluten

9.

Siu Mai (2 pieces)

€ 8.00

filling of Iberic pork and shiitake mushroom

鲜肉香菇烧卖

soy, gluten

10.

Har Gow (2 pieces)

€ 8.00

steamed crystal shrimp dumplings

水晶虾饺

shellfish

11.

Shanghai style pork wonton

€ 15.00

in clear chicken broth

上海鸡汤小馄饨

soy, gluten

12.

Jiang Rou Bao (1 piece)

€ 8.00

fluffy steamed bun filled with tender pork belly

酱肉大包

soy, gluten

13.

Deep fried Vegetarian spring roll (1 piece)

€ 15.00

什锦素春卷

gluten

SIGNATURE DISHES

招牌菜

14.

Black Angus boneless short ribs

€ 35.00

in sweet soy reduction with mashed potatoes and mushrooms

江南文火澳洲安格斯牛肋排

soy, gluten, eggs

15.

Shanghai style braised Iberic Pork belly

€ 26.00

in sweet soy reduction

海派红烧肉

soy, gluten, eggs

16.

“Gong Bao” chicken

€ 22.00

stir fired diced chicken with peanut and dried chili

上海本帮宫保鸡

soy, peanuts

17.

Wasabi black tiger prawns

€ 27.00

topped with seasonal fresh fruits

鲜果芥辣奇妙虾球

gluten, shellfish, eggs

18.

Pan fried scallops with homemade XO paste

€ 25.00

and fresh seasonal vegetables

XO酱爆中式带子

crustacean, fish, mollusks

19.

Stewed eggplant

€ 14.00

in a sweet and savory “Yu Xiang” sauce

千里鱼香茄子煲

V - gluten, soy

20.

Sliced Seabass fillet, in a broth of Chinese fermented sauerkraut with mushroom and coriander

€ 31.00

能喝汤的酸菜鱼

gluten, fish, soy

21.

Braised mixed seasonal mushroom

€ 23.00

with black pepper sauce in a hot stone pot

黑椒什锦珍菌煲

soy

RICE & NOODLE

主食

18.

Fried rice with shrimp & vegetables

€ 8.00

扬州炒饭

soy, gluten, eggs, crustaceans

19.

Shanghai style scallion flavored noodle

€ 7.00

上海葱油拌面

soy, gluten, eggs

20.

Jasmine rice

€ 2.00

白米饭

21.

Stir-fried bok choy

€ 8.00

清炒上海青

SWEET

甜点

23.

Glutinous rice dim sum

€ 8.00

black sesame paste

黑芝麻汤圆

sesame

22.

Lychee jelly and sorbet

€ 10.00

coconut foam, raspberry crumble

荔枝冰沙布丁

milk

25.

Mango sago Pomelo

€ 10.00

white chocolate, pomelo, meringue

白巧克力杨枝甘露

eggs

25.

Mango Calamansi Pearls

€ 12.00

crunchy white chocolate pearl, mango and calamansi heart,

crispy banana granola

芒果&卡曼橘

eggs