

# TALE *of* TRADITION

Immerse yourself in imperial culture and savour exquisite flavours from both Northern and Southern China at Shanghai Red.

Shanghai Red captivated the elegance of bygone eras in contemporary style. Discover the legend of Shanghai Red Xiao Long Bao as we pay tribute to this time-honored delicacy with six variety of fusion Xiao Long Bao.

Be enthralled by the experience, taste exclusively delectable delicacies and the unimpeachable interior of Shanghai Red!

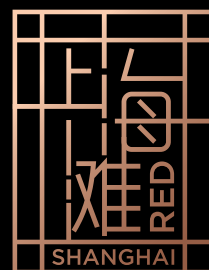
Tale of Tradition—Shanghai Red is proud to present legendary Xiao Long Bao in our exquisite flavor, a tribute to Chinese delicacy and a tantalising experience for all. Xiao Long Bao is a famous Jiang Nan delicacy originating from Nan Xiang, Shanghai which also known as soup dumpling, is traditionally steamed and served in small bamboo baskets, hence the name (Xiaolong which literally means "small steaming basket"). Relished for the delicious sweetness of the soup broth and the freshness of pork filling within, Xiao Long Bao is widely considered a fine piece of art in Chinese culinary!

“上海灘”是一間以上海本幫菜為主要菜系的中餐廳，以現代演繹手法將本幫菜發揮的淋漓盡致，讓食客在博采眾長中体味不失大氣的柔媚矜貴，細膩優雅的海派風情。

從原料食材的篩選處理、烹飪的嚴謹調味到上桌的品質服務，“上海灘”希望能將最道地的上海美食呈現於饕客的盤碗中。

開胃的點心涼菜如上海燻魚、四喜烤麩，匠心的熱菜私宴如松鼠盲曹、香辣蟹年糕、油爆蝦，精美點心如上海生煎包、蘿蔔絲酥餅，徹底滿足您的本幫胃。皮薄透明、肉餡鮮嫩、汁水濃郁的小籠包更是本幫菜必點佳餚。“上海灘”除了有傳統原味小籠包以外，更有麻辣、人蔘、素菜、蟹黃、黑松露和大蝦絲瓜等多款口味，任君選擇！

“上海灘”重現二三十年代的老上海，讓您品嚐中國的經典美食以及感受念念不忘的人情味。





# ENTRÉES.

## 头盘

### A1 绍兴醉鸡

#### Drunken Chicken

Free-range chicken  
marinated in Chinese wine

15.8



### A2 麻辣脆螺片

#### Surf Clams with Chilli Vinaigrette

13.8



### A4 桂花糖藕

#### Lotus Root stuffed with Sweet Rice & Osmanthus Glace

14.8



### A3 口水鸡

#### Chilled Poached Chicken in Szechuan Style Dressing

14.8



### A5 皮蛋豆腐

#### Chilled Tofu with Century Egg

12.8





**A6 凉拌秋葵**  
Okra Salad in  
Vinaigrette  
9.8



**A9 毛豆结**  
Steamed  
Edamame  
with Sea Salt  
9.8



**A7 凉拌海蜇**  
Chilled  
Jellyfish  
13.8



**A10 四喜烤麸**  
Braised  
Gluten with  
Black Fungus  
10.8 🥜



**A8 凉拌黑木耳**  
Chilled Black  
Fungus tossed  
in Aged Vinegar  
& Chilli Dressing  
9.8



**A11 蒜泥黄瓜**  
Smashed  
Cucumber with  
Garlic Dressing  
9.8



**A12 上海熏鱼**  
Shanghainese  
Smoked Fish with  
Spiced Soy Sauce  
15.8





# *XIAO LONG BAO.*

## 小笼包

**B1 上海小笼包**  
Steamed Original  
Xiao Long Bao (8pcs)  
14.8



**B2 黑松露小笼包**  
Steamed Black Truffle  
Xiao Long Bao (8pcs)  
15.8



**B3 蟹黄小笼包**  
Steamed Crab & Pork  
Xiao Long Bao (8pcs)  
15.8





**B4 麻辣小笼包**  
Steamed Szechuan  
Xiao Long Bao  
(8pcs)  
14.8 🌶️

**B5 大虾丝瓜小笼包**  
Steamed Prawn & Loofah  
Xiao Long Bao (8pcs)  
16.8

**B6 蟹黄大汤包**  
King Size Crab & Pork  
Xiao Long Bao  
(Consommé Dumpling)  
10.8



# *DIM SUM.*

## 小點



**C1 帶子餃**  
Steamed Scallop & Prawn  
Dumplings (3pcs)  
10.8



**C2 叉燒包**  
BBQ Pork Buns  
(2pcs)  
8.8



**C3 蝦餃**  
Steamed Prawn  
Dumplings (3pcs)  
11.5



**C4 翡翠鮮蝦帶子燒賣**  
Crystal Prawn & Scallop  
Shaomai (3pcs)  
10.8



**C5 鮮蝦蟹肉餃**  
Steamed Prawn & Crab  
Dumplings (3pcs)  
11.8



**C6 韭菜蝦餃**  
Steamed Chives & Prawn  
Dumplings (3pcs)  
9.8



**C7 素菜柳葉包**  
Steamed Vegetable  
Buns (3pcs)  
8.8



**C8 燒賣**  
Steamed Pork & Prawn  
Shaomai (3pcs)  
9.8



**C9 奶黃包**  
Custard Buns  
(3pcs)  
8.8





**C10 金银小馒头**  
**Steamed Buns & Fried Buns**  
Best of both worlds!  
**11.8**

**C11 萝卜丝酥饼**  
**Shanghai Crispy Turnip Cakes**  
**13.8**

**C12 三丝春卷**  
**Deep-fried Spring Rolls (3pcs)**  
**8.5**

**C13 葱油饼**  
**Scallion Pancakes**  
**8.8**

**C14 虾多司**  
**Prawn Toast (4pcs)**  
**10.8**

**C15 春成纸包虾**  
**Prawn Twister Rolls (4pcs)**  
**17.8**

Dishes may contain traces of nuts, gluten and seafood products. Management holds no responsibility to allergy issues.



# SHANGHAI PAN-FRIED DUMPLINGS.

## 上海锅贴

**D1 上海韭菜鲜肉锅贴**  
Pan-Fried Pork & Chives  
Dumplings (10pcs)  
15.8



**D2 鸡虾锅贴**  
Pan-Fried Chicken & Prawn Dumplings (10pcs)  
17.8



**D3 和牛锅贴**  
Pan-Fried Wagyu Dumplings (10pcs)  
17.8



**D4 素锅贴**  
Pan-Fried Vegetable Dumplings (10pcs)  
16.8



**D5 海鲜锅贴**  
Pan-Fried Seafood Dumplings (10pcs)  
17.8



# *DUMPLINGS.*

## 水餃



### **E1** 白菜鲜肉水餃

Poached Pork &  
Chinese Cabbage  
Dumplings (10pcs)  
15.8

### **E2** 和牛水餃

Poached Wagyu Beef  
Dumplings (10pcs)  
15.8

### **E3** 鸡肉香菇水餃

Poached Chicken &  
Shiitake Mushroom  
Dumplings (10pcs)  
15.8

### **E4** 韭菜鲜虾水餃

Poached Prawn  
& Chives Dumplings  
(10pcs)  
17.8





# *SHANGHAI PAN-FRIED PORK BUNS.*

## 上海生煎包

### **F1** 鮮肉生煎包

Pan-Fried Original Pork Buns (5pcs)  
14.8

### **F2** 鸡虾生煎包

Pan-Fried Chicken  
& Prawn Buns  
(5pcs)  
14.8





# WONTONS. 馄饨



G1 三鲜鸡虾馄饨

Chicken & Prawn Wontons  
in Soup (6pcs)  
10.8



G2 荠菜大馄饨

Shepherd's Purse & Pork  
Jumbo Wonton in Soup (6pcs)  
11.8



G3 鲜肉小馄饨

Shanghainese Mini Pork Wontons  
in Soup (10pcs)  
11.8



G4 紅油抄手

Chicken Wonton with  
Hot Chilli Vinaigrette  
(6pcs)  
11.8 🌶️🥄



# SOUP.

## 湯羹

**H2** 鸡肉粟米羹  
Chicken &  
Sweet Corn Soup  
8.8



**H3** 海鲜豆腐羹  
Seafood &  
Beancurd Soup  
9.8



**H5** 虫草花猪展汤  
Double Boiled  
Cordyceps Flower  
& Pork Soup  
9.8



**H1** 原盅清蒸鸡汤  
Double Boiled  
Chicken Soup  
9.8



**H4** 酸辣汤  
Hot & Sour Soup with  
Shredded Pork & Tofu  
8.8



**H6** 原盅鸡汤小馄饨  
Mini Pork Wontons  
in Double Boiled  
Chicken Soup  
13.8





# FRIED RICE.

## 炒饭



**11 上素炒饭**  
Vegetable Fried Rice  
16.5



**12 上海咸肉炒饭**  
Salted-Cured Pork  
with Green Vegetables  
Fried Rice  
16.5



**16 石锅蟹黄鱼籽饭**  
Sizzling Crab Meat  
Fried Rice in  
Stone Pot  
28.8



**17 石锅牛舌饭**  
Sizzling Ox  
Tongue on Rice  
in Stone Pot  
22.8

**13 XO 虾球炒饭**  
XO Prawn Fried Rice  
18.8



**14 扬州炒饭**  
Yangzhou Fried Rice  
Classic combination fried rice  
17.5



**15 黑松露野菌炒饭**  
Truffle & Forest  
Mushrooms  
Fried Rice  
26.8



**18 花开富贵鲍鱼饭**  
Baby Abalone with Abalone  
Sauce on Black Truffle Rice  
14.8



# NOODLES.

## 面类

### J1 红烧牛肉面

Special Braised Beef  
Noodle Soup

17.5



### J2 上海馄饨汤面

Chicken Wonton  
Noodle Soup

17.5



### J3 狮子头汤面

Shanghainese Braised Pork  
Meatballs on Noodle Soup

17.5



### J4 老上海素汤面

Stir-fried Asian Greens  
on Noodle Soup

16.8



### J5 酸辣汤面

Szechuan Hot & Sour Noodle Soup  
with Shredded Pork

16.5 🌶️



### J6 四川担担面

Dan Dan Spicy  
Pork Mince Noodles

14.8 🌶️ 🍲





**J7 蟹黄干拌面**

Dry Noodles with Crab Roe  
& Ginger Vinegar Sauce  
18.8

**J9 葱油拌面**

Shanghai Style Dry Noodles  
with Shallot Oil  
12.5

**J8 口水鸡面**

Szechuan Style Poached Chilled Chicken  
with Noodles  
17.5 🌶️ 🍲

**J10 炸酱面**

Zha Jiang Noodles with Chinese Pork  
Bolognese in Sweet Bean Sauce  
17.5



# NOODLES.

## 面类

### J12 上海荠菜炒年糕

Stir-fried Rice Cakes  
with Shepherd's Purse  
Greens & Shredded Pork  
17.8



### J11 XO炒年糕

Stir-fried Rice Cakes  
with Pork & XO Sauce  
17.8



### J14 干炒牛河

Stir-fried Beef  
Rice Noodles  
17.8



### J13 上海粗炒面

Shanghainese Style  
Fried Noodles with Pork  
17.5



### J15 干炒米线

Stir-fried Vermicelli  
with Shredded Pork  
17.8



### J16 海鲜双面黄

Seafood Combination  
Crispy Noodles  
19.8





# SEAFOOD.

## 海鲜



**K1 松鼠盲曹**  
Shanghai Style  
Sweet & Sour Barramundi  
with Pine Nuts  
37.8



**K2 水煮鱼**  
Szechuan Style  
Poached Fish Fillets  
in Spicy Chilli Oil  
33.8 ))

**19 白饭**  
Steamed Rice  
3.0



# SEAFOOD.

## 海鲜

### K4 避风塘软壳蟹

Typhoon Shelter  
Soft Shell Crab  
32.8



### K3 XO炒蚬 配油条

Sautéed Pipsis in XO Sauce  
with Chinese Donut  
28.8



### K5 椒盐虾球

Salt & Pepper Prawns  
28.8

### K6 水晶虾仁

Stir-fried Crystal Prawns  
25.8







**K7 响油鳝糊**  
Shanghainese Style  
Stir-fried Fresh Water Eel  
with Garlic & Ginger  
28.8



**K8 蟹黄豆腐**  
Crab & Roe  
Tofu Stew  
27.8



**K9 老上海香煎黄鱼**  
Deep Fried Salt & Pepper  
Yellow Croaker  
28.8



**K10 椒盐鱿鱼**  
Salt & Pepper  
Calamari  
24.8

**I9 白饭**  
Steamed Rice  
3.0



# MEAT & POULTRY.

## 肉类

### L1 三水姜蓉鸡

#### White Cut Chicken

Poached boneless Chicken  
with Homemade Ginger Sauce

28.8



### L2 红烧元蹄

Slow-braised  
Pork Hock with  
Soya Sauce  
& Star Anise

32.8



### L4 京酱肉丝配荷叶夹包

Beijing Shredded Pork  
in Sweet Bean Sauce  
with Steamed Buns

30.8



### L3 香炒黑松露和牛

Sautéed Wagyu Beef  
in Black Truffle Sauce

39.8



### I9 白饭

Steamed Rice

3.0





**L5 野菌牛肉**  
**Stir-fried Beef with Mixed Mushrooms**  
25.8



**L6 麻婆豆腐**  
**Ma Po Tofu**  
(Pork or Vegetarian option)  
22.8 🌶️



**L7 干煸牛柳丝**  
**Crispy Shredded Beef in Sweet & Sour Sauce**  
26.8



**L8 宫保鸡丁**  
**Kung Pao Chicken**  
25.8 🌶️🥜



**L9 贝勒爷烤羊肉**  
**Teppanyaki Cumin Lamb**  
29.8 🌶️

**I9 白饭**  
**Steamed Rice**  
3.0



# MEAT & POULTRY.

## 肉类

### L10 辣子鸡排

Fragrant Crispy Chicken Ribs  
with Szechuan Dry Chilli  
26.8 🌶️🌶️



### L11 干煸四季豆

Sautéed French Beans with  
Dried Shrimp & Ground Pork  
24.8 🌶️



### 19 白饭

Steamed Rice  
3.0



### L12 糖醋排骨炸年糕

Sweet & Sour Pork Ribs  
on Rice Cakes  
26.8



### L13 红烧肉

Slow Cooked  
Braised Pork Belly  
27.8





**L14 四喜狮子头**  
Shanghainese Braised Pork Meatballs  
24.8



**L15 腌笃鲜**  
Smoked Pork & Bamboo Shoots Soup  
29.8



**L16 咕嚕肉**  
Sweet & Sour Pork  
24.8



**L17 梅菜扣肉**  
Braised Pork with Preserved  
Vegetables in Soy Sauce  
29.8



**L18 豆腐干鲜椒小炒肉**  
Stir-fried Hometown Style Pork  
with Dried Tofu & Fresh Chilli  
26.8



**L19 蜜糖鸡**  
Honey Chicken  
25.8



# VEGETABLES & TOFU.

## 素菜

### M1 时鲜蔬菜 (蚝油/清炒/蒜蓉)

Seasonal Asian Greens  
(POACHED / STIR-FRIED / GARLIC)

Choice of Choy Sum, Chinese Broccoli or Bok Choy  
可选菜心, 芥兰, 上海小白菜

19.8



### M2 鲜菇菇豆苗

Stir-Fried Snow Pea Sprouts  
with Mushrooms

25.8



### M3 丝瓜蒸粉丝

Steamed Loofah Melon  
with Glass Noodles

25.8







**M4 鱼香茄子**  
Twice Cooked Eggplant  
with Chilli Vinaigrette  
22.8



**M5 丝瓜烩毛豆**  
Stir-Fried Loofah Melon  
with Edamame Beans  
23.8



**M6 面筋烩金针菇**  
Braised Gluten Puffs  
with Enoki Mushroom  
23.8

**19 白饭**  
Steamed Rice  
3.0



# DESSERT.

## 甜品

**N1 流沙包**  
Egg Custard Buns  
(2pcs)  
9.8



**N2 流沙芝麻球**  
Egg Yolk Custard  
Sesame Balls (3pcs)  
10.8



**N4 炸冰淇淋**  
Deep Fried Ice Cream Ball  
with Maple Syrup  
9.8



**N3 杞子桂花糕**  
Goji Berries and Osmanthus Jelly (5pcs)  
10.8



**N5 绿茶 / 黑芝麻 冰淇淋**  
Green Tea or Black Sesame  
Ice Cream  
5.8





**N6 椰汁香芒西米露**  
Mango Sago with  
Coconut Milk  
9.8



**N7 酒酿丸子**  
Glutinous Rice Dumplings  
in Fermented Rice Wine  
8.8



**N8 豆沙锅饼**  
Pan-Fried Red Bean  
Pancake  
9.8



**N9 雪媚娘**  
Strawberries  
& Cream Mochi  
(3pcs)  
12.5



# DESSERT.

## 甜品

N10 卡通猪豆沙包  
Cartoon Mini  
Red Bean Buns (2pcs)  
8.8



N11 香煎桂花糕  
Pan Fried  
Osmanthus Cake (3pcs)  
9.8



N12 杏仁地瓜球  
Deep Fried Sweet Potato  
Balls wrapped with  
Almond Flakes (6pcs)  
13.8

