



冷菜

Cold Dishes

	HK\$
花雕醉雞 Drunken Chicken Marinated with Huadiao Wine	130
五喜烤麩 Braised Wheat Gluten with Bamboo Shoot and Mushroom	80
無錫脆鱧 Deep-fried Eel 'Wuxi' Style	88
油爆蝦 Crispy River Shrimp	108
蘇式燻魚 Smoked Fish in Brown Sauce	80
舟山頂級海蜇頭 Jelly Fish with Spring Onion Oil	130
鎮江肴肉 Pork Terrine with Ginger and Vinegar Sauce	82
巒巒千層 (素菜) Smoked Bean Curd Skin Roll (Vegetarian)	70
馬蘭頭百頁卷 (素菜) Bean Curd Skin and Shanghainese Wild Vegetables Roll (Vegetarian)	80
醬香脆蘿蔔 (素菜、同營膳菜單) Marinated Turnip with Bean Sauce (Vegetarian, "Table For Two" dish)	70
脆皮素鵝 Fried Bean Curd Skin with Vegetables Juliennes	80
油燜小竹筍 Stewed Spring Bamboo Shoot	74
涼拌海參 (微辣) Sliced Sea Cucumber with Light Chilli Sauce (Spicy level: Mild)	130
陳醋排骨 Sautéed Spare Rib with Dark Vinegar Sauce	110
五香牛腱 Marinated Beef Shank	110
南京鹽水鴨 Chilled Salty Duck	110



湯、羹

Soup & Broth

		HK\$
酸辣湯 (微辣)	每位	
Hot and Sour Soup (Spicy level: Mild)	Per person	56
宋嫂魚羹	每位	
Shredded Fish Thick Soup	Per person	56
花膠齊菜豆腐羹	每位	
Bean Curd Soup with Fish Maw and Vegetables	Per person	58
雲吞雞湯	每位	
Chicken and Wonton Soup	Per person	64
砂鍋腌篤鮮(烹調時間約 25 分鐘)	二至四位用	
Salted Pork and Bamboo Shoot Soup with Beancurd Served in a Casserole (Cooking time: approximately 25 minutes)	For 2 to 4 persons	220
蘿蔔絲鯽魚湯(烹調時間約 25 分鐘)	二至四位用	
Whole River Fish with Shredded Turnip (Cooking time: approximately 25 minutes)	For 2 to 4 persons	220
蘇武魚羊鍋(烹調時間約 25 分鐘)	二至四位用	
Hot Pot with Mutton and Whole River Fish in Casserole (Cooking time: approximately 25 minutes)	For 2 to 4 persons	268

鍋巴

Crispy Rice

三鮮海參鍋巴		
Crispy Rice with Shrimp, Ham and Chicken		218
茄汁蝦仁鍋巴		
Crispy Rice with Shrimp and Tomato Sauce		188



鮑、參、燕窩、花膠

Abalone, Sea Cucumber, Bird's Nest and Fish Maw

		HK\$
蔥燒遼參		時價
Braised Sea Cucumber with Scallion and Sliced Pork		Market Price
蝦籽大烏參	每位	
Braised Sea Cucumber with Shrimp Roe	Per Person	658
蠔皇原隻南非鮑魚(四頭)	每隻	
Braised Whole South African Abalone in Oyster Sauce (Four Heads)	Per piece	388
日本吉品鮑魚 (歡迎預訂)		時價
Braised Yoshihama Abalone (Order in Advance)		Market Price
金湯燕液	每位	
Braised Bird's Nest in Pumpkin Soup	Per Person	358
高湯燕液	每位	
Double-boiled Bird's Nest in Supreme Soup	Per Person	358
紅燒燕液	每位	
Braised Bird's Nest in Brown Sauce	Per Person	358
蠔皇花膠	每位	
Braised Fish Maw in Oyster Sauce	Per Person	338
鮑甫花膠	每位	
Sliced Abalone and Braised Fish Maw with Oyster Sauce	Per Person	358
花膠烏參	每位	
Braised Fish Maw and Sea Cucumber in Oyster Sauce	Per Person	358
花膠遼參		時價
Braised Fish Maw and Sea Cucumber in Oyster Sauce		Market Price

(烹調時間約 25 分鐘)

(Cooking time: approximately 25 minutes)



家禽 Poultry

		HK\$
江南八寶鴨 (歡迎預訂) Braised Duck Stuffed with Glutinous Rice (Order in Advance)	全隻 Whole	448
浦江荷香雞 (歡迎預訂) Steamed Chicken Wrapped with Lotus Leaf (Order in Advance)	全隻 Whole	408
宮庭富貴雞 (歡迎預訂) Baked Beggar Chicken (Order in Advance)	全隻 Whole	498
油淋雞 Deep-fried Chicken Topped with Scallion Soya Sauce	全隻 Whole 半隻 Half	358 198
樟茶鴨 (配 6 件蝴蝶餅) Smoked Duck with Camphor Tea Leaf (Served with 6 pieces of Pancakes)	全隻 Whole 半隻 Half	358 198
大千雞 (辣) Sautéed Chicken with Spicy Chilli (Spicy level: Hot)		148
羅勒醬香雞 Sautéed Chicken with Italian Basil		168
崧子雞米 (配 6 件叉子燒餅) Minced Chicken with Pine Nuts (Served with 6 pieces of Sesame Cakes)		180
醬爆雞丁 Sautéed Diced Chicken with Dried Bean Curd		148
油雞釐麵筋燒鴨 (微辣) Braised Duck with Cantharellus and Gluten (Spicy level: Mild)		148



豬、牛、羊

Pork、Beef、Mutton

		HK\$
蜜汁火方	每位	
Honey Ham Served with Steamed Bun	Per Person	56
紅燒小圓蹄		
Braised Pork Knuckle in Dark Soya Sauce		208
椒鹽圓蹄(歡迎預訂)		
Deep-fried Pork Knuckle in Spicy Salt (Order in Advance)		268
東坡肉		
Braised Pork Belly with Dark Soya Sauce		198
寧波一字骨		
Braised Spare Ribs 'Ning Po' Style		168
百頁結烤肉		
Braised Pork with Bean Gluten		168
水煮黑豚肉(微辣)		
Boiled Pork with Chilli Paste Sauce (Spicy level: Mild)		208
醬燒汁牛肋骨		
Braised Beef Spare Rib in Rich Soya Sauce		268
蔥爆羊肉/牛肉		
Sautéed Mutton/ Beef with Scallion		168
水煮羊肉/牛肉(微辣)		
Boiled Mutton/Beef with Chilli Paste Sauce (Spicy level: Mild)		168
油雞欖千頭菇炒牛肉(微辣)		
Sautéed Beef with Cantharellus and Mushroom (Spicy level: Mild)		238
京蔥孜然爆羊肉		
Stir-fried Mutton with Chinese Chive and Spicy		168



海鮮

Seafood

		HK\$
花雕蒸肉蟹 Steamed Crab with Huadiao Wine		時價 Market Price
醬皇糯米炒肉蟹 Crab with Glutinous Rice in Soya Bean Paste		時價 Market Price
清蒸鱔魚 (歡迎預訂) Steamed Freshwater Shad (Order in Advance)		時價 Market Price
崧子黃魚 Sweet and Sour Yellow Croaker Topped with Pine Nuts		時價 Market Price
清炒河蝦仁 (同營養菜單) Sautéed River Shrimp ("Table For Two" dish)		208
花雕酒釀大明蝦 Steamed King Prawn with Huadiao Wine		380
宮保蝦球 (微辣) Sautéed Prawn with Spicy Sauce (Spicy level: Mild)		288
龍鬚鮮魚絲 Sautéed Fish Fillet		306
糟溜魚片 Poached Mandarin Fish with Chinese Wine Sauce		168
糖醋魚塊 Sweet and Sour Fish Fillet		168
椒鹽小黃魚 Deep-fried Baby Yellow Croaker in Spicy Salt	兩條 2 Pieces	118
紅燒大魚頭 (微辣) Braised Fish Head with Mushroom and Vegetables Served with Bean Noodle (Spicy level: Mild)	半份 Half Portion	258
剝椒魚頭 (微辣) Steamed Fish Head with Chopped Chilli (Spicy level: Mild)	半份 Half Portion	258



素食篇 (素菜)

Vegetarian Menu

		HK\$
蟲草花百豆湯 Thousands Bean Soup with Chinese Herb	每位 Per Person	100
醇菜素三鮮湯 Mushroom and Vegetables Soup	每位 Per Person	54
素雜錦鮮菌鍋巴 Crispy Rice with Assorted Mushroom and Fungus		168
南瓜彩椒雞頭米 Stir-fried Fresh Barley with Diced Pumpkin		168
龍井杞子脆豆腐 Deep-fried Bean Curd with Osmanthus Sauce		138
紅燒豆腐 Braised Bean Curd with Brown Sauce		98
雪菜毛豆百頁 Preserved Vegetables and Pea with Bean Curd Skin		98
青菜煨麵 (同營膳菜單) Stewed Noodles with Vegetables ("Table For Two" dish)		68
油雞橫湯拉麵 (微辣) Home-made Noodles Soup Served with Cantharellus (Spicy level: Mild)		68
上素蒸餃 (同營膳菜單) Steamed Dumpling with Vegetables ("Table For Two" dish)		56
迷你素菜包 (同營膳菜單) Steamed Mini Vegetables Bun ("Table For Two" dish)		52



時蔬

Vegetables

	HK\$
豐年藏珍寶 Stir-fried Fresh Barley, Chilli and Dried Meat Stuffed in Rice Cracker Cone	208
三鮮煮豆乾絲 Sautéed Vegetables with Ham, Chicken, Shrimp and Sliced Bean Curd	106
玫瑰酒香龍鬚苗 Stir-fried Turnip Sprouts with Chinese Wine	106
雲腿津白 Braised Tianjin Cabbage with Yunnan Ham	108
鹹肉百頁煮棠菜 Braised Shanghainese Cabbage with Salty Pork and Bean Curd Skin	108
醬燒茄子 Braised Eggplant with Sliced Pork in Bean Sauce	98
奶油津白 Braised Tianjin Cabbage with Cream Sauce	98
乾煸四季豆 Sautéed String Bean	98
魚湯時蔬 Poached Vegetables Served in Fish Soup	98
雲耳炒時蔬 Stir-fried Black Fungus with Seasonal Vegetables	108



飯、麵

Rice、Noodles

	HK\$
擔擔湯拉麵 (微辣) Home-made Noodles Soup with Minced Pork and Spicy Chilli (Spicy level: Mild)	66
雪菜肉絲湯拉麵 Home-made Noodles Soup with Preserved Vegetables and Shredded Pork	66
排骨湯拉麵 Home-made Noodles Soup with Deep-fried Pork Chop	68
香芹牛肉湯拉麵 Home-made Noodles Soup with Celery and Beef	68
紅燒牛肉手擀/刀削麵 Shougan /Shaved Noodles Soup with Marinated Beef	78
嫩雞煨麵 Stewed Noodles with Diced Chicken	76
雞絲拌冷麵 Cold Noodles Tossed with Shredded Chicken	118
上海炒年糕/麵 Fried Glutinous Rice Cake/Noodle with Sliced Pork	118
三鮮炒年糕/麵 Fried Glutinous Rice Cake/Noodle with Ham, Chicken and Shrimp	118
鹹肉菜飯 Fried Rice with Salty Pork and Vegetables	118
雞火炒飯 Fried Rice with Diced Chicken and Yunnan Ham	118
寧波炒飯 Fried Rice with Dried Conpoy and Egg White	130

新滬坊全力支持惜食，特設有少飯及少麵選擇，減少浪費。

Eat Wise. Order less rice or noodle to reduce food waste.



點心

Dim Sum

	HK\$
高湯小籠包 Steamed Pork Dumpling	58
生煎包 Pan-fried Pork Bun	58
生煎窩貼 Pan-fried Pork Dumpling	58
銀絲卷(蒸/炸) Rice Flour Roll (Steamed / Deep-fried)	30
江南春卷 Crispy Spring Roll	50
蔥油餅 (烹調時間約 20 分鐘) Deep-fried Scallion Pastry (Cooking time: approximately 20 minutes)	兩件起 Min. 2 pieces 72
菜肉餛飩 Vegetables and Pork Wonton	64
龍抄手 (微辣) Pork Dumpling with Chilli Sauce (Spicy level: Mild)	68
韭菜餃子 Chive and Pork Dumpling in Soup	62
小蔥手抓餅 Pan-fried Spring Onion & Parsley Pastry	兩件起 Min. 2 pieces 54
家鄉燒賣 Steamed Glutinous Rice Dumpling	52