

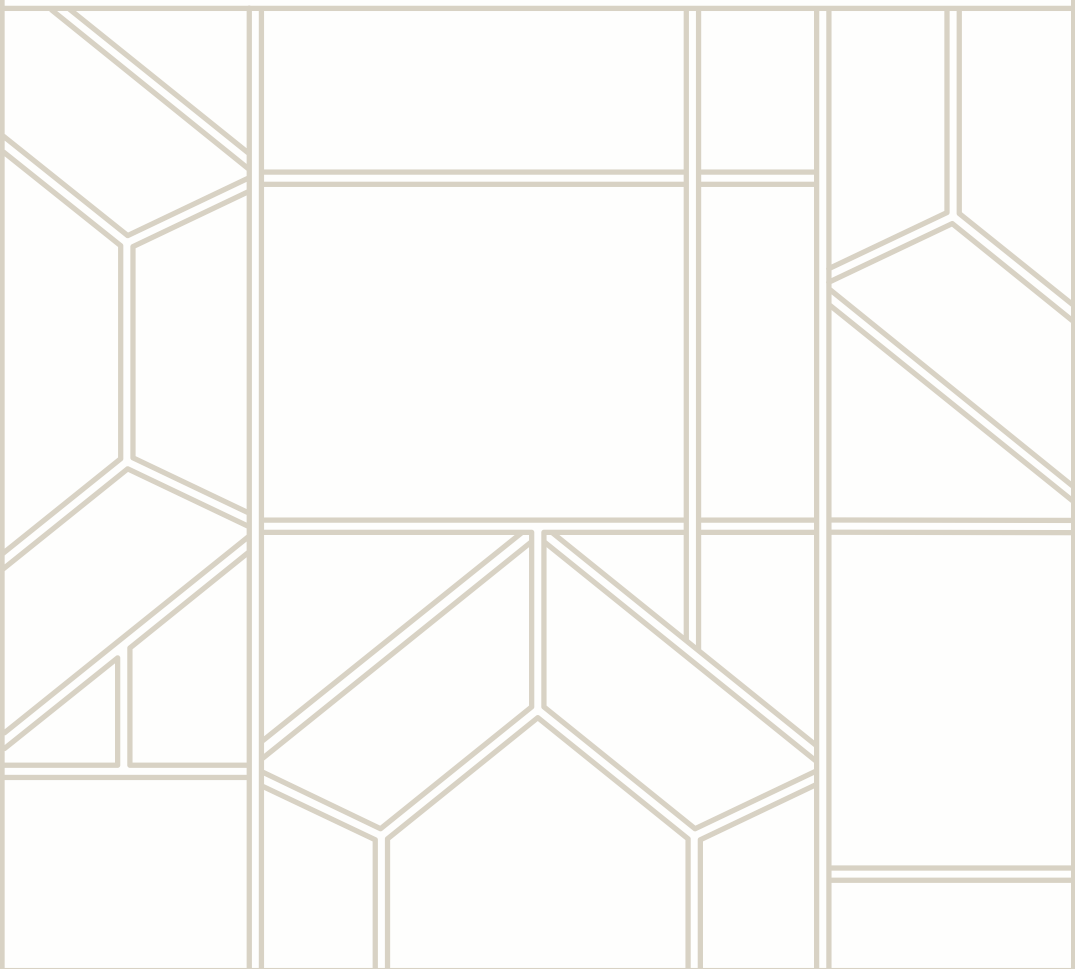
家上海
MODERN SHANGHAI





熟悉的味道 家的感覺

於家上海, 您可品嚐到最經典的家常滬菜
味蕾慢味上海懷舊風華與創意拼發出的熱情
心頭起伏溫暖與窩心的感動



開味前菜

APPETIZERS



家傳丁香雞



陳醋紅蜆頭



清滋小排骨



花雕醉乳鴿



揚州鹽水鵝



水晶肴肉

HK\$

家 揚州鹽水鵝	98
Yangzhou Style Brined Goose	
家 花雕醉乳鴿	98
Huadiao-brined Squab	
家 家傳丁香雞	88
Braised Chicken with Clove	
女兒紅醉雞	82
Aged Shaoxing Huadiao-brined Chicken	
麻香雞絲粉皮	62
Green Bean Sheet Jelly with Shredded Chicken, Cucumber & Sesame Paste	
水晶肴肉	78
Jiangsu Style Pork Trotter Aspic	
手切蒜泥白肉	68
Hand-sliced Pork Belly with Mashed Garlic	
清滋小排骨	65
Sweet & Sour Baby Back Ribs	
私房醬香牛肉	68
Braised Beef in Chef's Own Brown Sauce	
陳醋紅蜆頭	98
Marinated Rosy Jellyfish Head with Aged Vinegar	
舟山蔥油海蜆	68
Marinated Jellyfish with Spring Onion & Sesame Oil	

家 推介菜式 Signature Dishes

All prices subject to 10% service charge

開味前菜

APPETIZERS



蘇式燻魚



蜜汁脆鱈



淮鹽糖心燻蛋



茶香油爆蝦



雞汁燙乾絲

HK\$

家 蜜汁脆鱈	88
Honey-glazed Crispy Eel	
茶香油爆蝦	78
Sautéed Prawns with Scallion and Crispy Tea Leaves	
家 蘇式燻魚	72
Jiangsu Style Smoked Fish	
煙燻素鵝	68
Vegetarian Bean Curd Skin Rolls in Roasted Goose Flavour	
雞汁燙乾絲	58
Boiled Shredded Bean Curd in Chicken Broth	
四喜烤麩	58
Roasted Bran Dough with Peanuts & Black Fungus	
皮蛋拌豆腐	58
Silky Tofu with Preserved Eggs	
蒜拍黃瓜	48
Crunchy Cucumber with Crushed Garlic	
油炆筍	48
Braised Spring Bamboo Shoots	
醬蘿蔔	38
Shanghai Style Pickled Radish	
淮鹽糖心燻蛋 (兩隻)	32
Smoked Soft-boiled Eggs with Spiced Salt (2 pcs)	

家 推介菜式 Signature Dishes

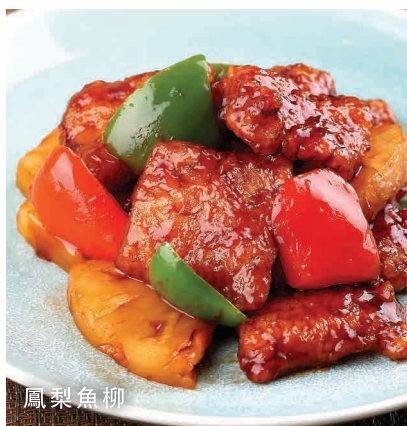
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家常風味

SPECIALTY DISHES



紅燒小元蹄



鳳梨魚柳



蘿蔔爠肉



賽螃蟹



八寶辣醬



蝦子蔥燒海參



蜜餞火方響鈴夾

HK\$

家 紅燒小元蹄	198
Signature Braised Pork Knuckle	
蜜餞火方響鈴夾 (四件)	128
Honey-glazed Jinhua Ham with Steamed Buns (4 pcs)	
家 蘿蔔炆肉	108
Braised Pork with Turnip	
紅燒獅子頭	88
Braised Meatballs with Brown Sauce	
回鍋肉	82
Sautéed Sliced Pork Loin with Assorted Bell Peppers	
棗香東坡肉	78
Dongpo Braised Pork Belly	
鐵板蔥爆牛肉 / 羊肉	108
Sizzling Shredded Beef or Lamb with Leek	
杭椒牛肉	108
Sautéed Beef with Hangzhou Chili	
家常炆老鵝	118
Home-style Braised Goose	
蝦子蔥燒海參	168
Braised Wild Sea Cucumber with Shrimp Roe	
八寶辣醬	88
Eight-Preciousness Hot Sauce with Diced Chicken, Chicken Gizzard, Shrimp, Dried Mushroom & Dried Bean Curd	
賽螃蟹	98
Scrambled Egg White with Diced Fish Fillet	
鳳梨魚柳	88
Sweet & Sour Fish Fillet with Pineapple	
酥炸臭豆腐	68
Deep-fried Fermented Bean Curd	

家 推介菜式 Signature Dishes

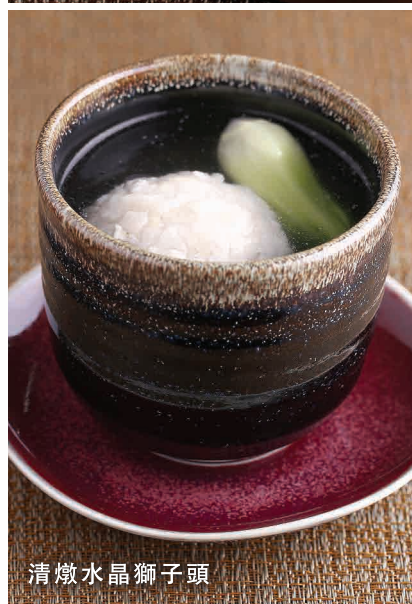
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湯羹燉品

SOUPS



濃湯砂鍋餛飩雞



清燉水晶獅子頭



文思豆腐羹



上海酸辣湯



上海腌篤鮮

HK\$

家 火燻雞燉排翅 (半份 / 一份)	2388 / 4776
Double-boiled Premium Shark's Fin (Half / Whole) (需預訂 Pre-order is required)	
家 砂鍋雞煲翅 (半份 / 一份)	1940 / 3880
Braised Shark's Fin in Chicken Broth (Half / Whole)	
城皇廟蟹皇翅 (每位)	198
Braised Shark's Fin with Creamy Crab Roe (Per Person)	
家 濃湯砂鍋餛飩雞 (半份 / 一份)	198 / 380
Braised Chicken & Shrimp Dumplings in Chicken Consommé (Half / Whole)	
蘿蔔絲鯽魚湯	118
Crucian & Shredded Turnip Soup	
家 上海腌篤鮮	98
Pot-au-feu Jinhua Ham Broth with Dried Bean Curd & Spring Bamboo Shoots	
清燉水晶獅子頭 (每位)	68
Double-boiled Fishball in Chicken Consommé (Per Person)	
文思豆腐羹 (每位)	48
Shredded Tofu Soup (Per Person)	
上海酸辣湯 (每位)	48
Shanghai Style Hot & Sour Soup (Per Person)	

家 推介菜式 Signature Dishes

All prices subject to 10% service charge

江河海鮮

SEAFOOD



炒蝦蟹



椒鹽小黃魚



淮揚軟兜(鱧)



酒釀乾燒明蝦



麵醬毛豆肉蟹炒年糕

	HK\$
家 麵醬毛豆肉蟹炒年糕 Sautéed Mud Crab & Glutinous Rice Cake with Brown Bean Sauce & Edamame	388
女兒紅花雕蛋白蒸蟹 Steamed Mud Crab with Egg White & Aged Shaoxing Huadiao	388
家 炒蝦蟹 Sautéed River Shrimps with Crab Meat & Crab Roe	198
清炒蝦仁 Sautéed Unshelled Shrimps	168
龍井蝦仁 Sautéed Shrimps with Longjing Tea Leaves	168
酒釀乾燒明蝦 (六隻) Dry-braised Prawns with Fermented Rice Wine (6 pcs)	158
清蒸鱒魚 (需預訂 Pre-order is required) Steamed Hilsa Herring	時價 Market Price
松子桂花魚 Sweet & Sour Mandarin Fish	198
雪裡紅白汁蒸黃花魚 Steamed King Fish with Preserved Potherb Mustard	188
雪裡紅炒黃魚柳 Stir-fried King Fish Fillet with Pine Nuts & Preserved Potherb Mustard	168
家 砂鍋粉皮千島大魚頭 Braised Qiandao Lake Fish Head & Green Bean Sheet Jelly in Clay Pot	168
三鮮窩巴 Sizzling Rice Cracker with Prawns, Scallops & Sea Cucumber	168
淮揚軟兜 (鱧) Huaiyang Style Stewed Eel	138
香酥牙帶魚 Crisp Fried Hairtail	138
家 椒鹽小黃魚 (兩條) Salt & Pepper Baby Yellow Croaker (2 pcs)	98

家 推介菜式 Signature Dishes

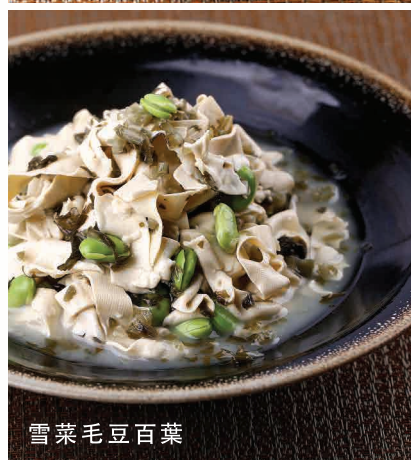
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郊園時菜

VEGETABLES



乾煸四季豆



雪菜毛豆百葉



鍋塌豆腐



咸肉火腿津白

HK\$

家 乾煸四季豆	82
Sautéed String Beans with Minced Pork & Chili	
咸肉火腿津白	82
Braised White Cabbage with Sliced Salt Cured Pork & Jinhua Ham	
腐皮雞毛菜	78
Baby Brassica with Dried Bean Curd Skin	
奶油津白	78
Braised White Cabbage in Cream Sauce	
手撕高麗菜	78
Wok-fried White Cabbage with Spicy Pork	
百葉小棠菜	68
Young Chinese Cabbage with Bean Curd Sheet	
清炒時蔬	68
Stir-fried Seasonal Vegetables	
鍋塌豆腐	82
Pan-fried Bean Curd	
雪菜火腿老豆腐	68
Sautéed Tofu with Jinhua Ham & Pickled Cabbage	
雪菜毛豆百葉	68
Sautéed Bean Curd Sheet with Pickled Cabbage	
江南素齋	68
Shanghai Style Bean Curd Sheet Roll with Tomato, Chinese Squash & Black Fungus	

家 推介菜式 Signature Dishes

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巧手點心

DIM SUM



金牌小籠包



脆煎灌湯小籠包



蟹黃大湯包



鮮肉鍋貼



鐵板灌湯生煎包

HK\$

- | | |
|--|----|
| 家 脆煎灌湯小籠包 (五件) | 54 |
| Chef's Special Pan-fried Xiao Long Bao
(5 pcs) | |
| 家 金牌小籠包 (六件) | 54 |
| Signature Xiao Long Bao (6 pcs) | |
| 家 鐵板灌湯生煎包 (四件) | 52 |
| Sizzling Steam-fried Shanghai Pork Buns
(4 pcs) | |
| 家 蟹黃大湯包 (一件) | 38 |
| Steamed Jumbo Pork &
Crab Roe Dumpling (1 pc) | |
| 鮮肉鍋貼 (五件) | 62 |
| Pan-fried Pork Dumplings (5 pcs) | |
| 手工水餃 (八件) | 58 |
| Handcrafted Pork Dumplings (8 pcs) | |
| 金牌蒸餃 (四件) | 48 |
| Steamed Pork Dumplings (4 pcs) | |
| 香菇素餃 (四件) | 48 |
| Steamed Mushroom & Vegetable
Dumplings (4 pcs) | |

家 推介菜式 Signature Dishes

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巧手點心

DIM SUM



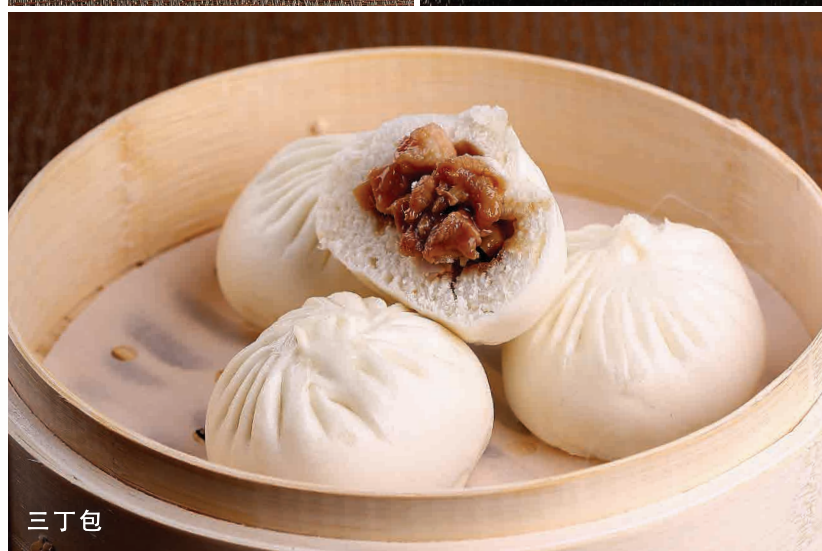
上海菜肉餛飩



蓮蓉壽包



手抓餅



三丁包

	HK\$
<p>上海菜肉餛飩 (八件) Shanghai Style Pork & Vegetable Wontons (8 pcs)</p>	58
<p>三丁包 (三件) Steamed Buns Stuffed with Diced Chicken, Pork & Bamboo Shoots (3 pcs)</p>	48
<p>豆沙包 (三件) Steamed Buns with Red Bean Paste (3 pcs)</p>	48
<p>蓮蓉壽包 (三件) Steamed Birthday Buns with Lotus Seed Paste (3 pcs)</p>	48
<p>手抓餅 Chinese Scallion Pancakes</p>	38
<p>黃橋燒餅 (三件) Huangqiao Clay Oven Rolls (3 pcs)</p>	38
<p>銀絲卷 (蒸 / 炸) Silver-thread Buns (Steamed / Deep-fried)</p>	28

All prices subject to 10% service charge

米飯麵食

RICE & NOODLES



上海肉絲兩面黃



八寶辣醬麵



大排湯麵



上海粗炒

	HK\$
上海肉絲兩面黃 Deep-fried Noodles Topped with Shredded Pork	82
上海粗炒 Shanghai Style Stir-fried Noodles	82
雪菜黃魚煨麵 Stewed Noodles with Yellow Croaker & Pickled Cabbage	78
嫩雞煨麵 Stewed Noodles with Chicken	68
菜肉餛飩拉麵 Hand-pulled Noodles with Pork & Vegetable Wontons	68
炸醬拉麵 Hand-pulled Noodles with Minced Pork & Cucumber	58
家 大排湯麵 Shanghainese Noodle Soup with Crispy Pork Chop	68
紅燒牛肉麵 Shanghainese Noodle Soup with Braised Beef in Brown Sauce	68
八寶辣醬麵 Shanghainese Noodle Soup with Eight-Preciousness Hot Sauce	68
上海擔擔麵 Shanghainese Noodles with Minced Pork & Spicy Peanut Sauce	58
酸辣湯麵 Hot & Sour Noodle Soup	58
陽春麵 Plain Noodle Soup	48

家 推介菜式 Signature Dishes

All prices subject to 10% service charge

米飯麵食

RICE & NOODLES



家上海蝦蟹炒飯



齋菜肉絲炒年糕



上海炒年糕



揚州炒飯



原煲菜飯

	HK\$
<p>薺菜肉絲炒年糕 Stir-fried Glutinous Rice Cake with Shredded Pork & Shepherd's Purse</p>	82
<p>上海炒年糕 Stir-fried Glutinous Rice Cake with Shredded Pork & Pak Choi</p>	82
<p>上海湯年糕 Glutinous Rice Cake in Soup with Shredded Pork & Pak Choi</p>	68
<p>家 家上海蝦蟹炒飯 Signature Shrimp & Crab Meat Fried Rice</p>	118
<p>排骨蛋炒飯 Egg Fried Rice with Spare Ribs</p>	82
<p>家 揚州炒飯 Yangzhou Fried Rice</p>	82
<p>中芹肉碎泡飯 Rice in Superior Broth with Minced Pork & Chinese Celery</p>	68
<p>家 原煲菜飯 Shredded Young Chinese Cabbage Rice in Clay Pot</p>	88
<p>加大排 (每件) Add Crispy Pork Chop (1 pc)</p>	28
<p>珍珠米飯 Steamed Pearl Rice</p>	13

家 推介菜式 Signature Dishes

All prices subject to 10% service charge

甜品糕點

DESSERTS



原桶黑豆腐花



夠薑湯丸



高力香芋雪糕



芒果布甸



桂花拉糕



豆沙鍋餅

HK\$

家 原桶黑豆腐花	68
Black Soybean Tofu Pudding in Wooden Bucket	
家 高力香芋雪糕 (四件)	68
Deep-fried Soufflé with Taro Ice Cream (4 pcs)	
高力豆沙香蕉 (四件)	56
Deep-fried Soufflé with Banana & Red Bean Paste (4 pcs)	
家 千層奶皇酥餅 (四件)	48
Puff Pastry with Salted Egg Yolk & Custard Filling (4 pcs)	
豆沙鍋餅	48
Pancake Roll with Red Bean Paste	
桂花拉糕 (四件)	38
Osmanthus Pudding (4 pcs)	
芒果布甸	28
Mango Pudding	
夠薑湯丸	28
Glutinous Rice Balls in Sweet Ginger Soup	
酒釀丸子	28
Glutinous Rice Balls in Fermented Rice Soup	

茗茶	Tea (Per Person)	\$11
餐前小食	Small Dish	\$12
切餅費	Cake-cutting	\$50
開瓶費	Corkage	
葡萄酒 / 清酒	Wine / Sake	\$100
烈酒 / 大瓶	Hard Liquor / Magnum	\$300

家 推介菜式 Signature Dishes

All prices subject to 10% service charge

飲品 BEVERAGES



上海百合



綠茶沙冰



薄荷茶莫吉托



芒果茶桑格利亞

SIGNATURE TEA MOCKTAIL HK\$

- 上海百合** 42
Shanghai Lily
An oriental mix of lychee, grapefruit honey, mango juice, chrysanthemum tea and 7 Up, garnished with fresh mint
- 薄荷茶莫吉托** 42
Mint Tea Mojito
Fresh pineapple muddled with mint leaves and fresh lime, topped with ginger ale and ceylon tea
- 芒果茶桑格利亞** 42
Mango Tea Sangria
A unique mix of fresh mango, strawberry, lemon, orange juice, 7 Up and Snapple mango tea
- 百香果檸檬** 42
Passion Fruit Lemonade
Passion fruit doused in jasmine tea with pink guava, lime juice, soda and Snapple pink lemonade
- 綠茶沙冰** 42
Green Tea Smoothie
Coconut milk blended with Snapple green tea, served with tapioca pearls and sweeten red beans

JUICE

- 蘋果汁 / 西瓜汁 / 鮮橙汁 / 芒果汁 / 菠蘿汁** 32
Apple Juice, Watermelon Juice, Orange Juice, Mango Juice, Pineapple Juice

SOFT DRINK

- 豆漿 / 黑豆漿** 18
Soy Milk / Black Soy Milk
- 可樂 / 無糖可樂 / 雪碧** 28
Coke / Coke Zero / Sprite
- 斐濟水 / 巴黎有氣礦泉水** 32
Fiji Water / Perrier

All prices subject to 10% service charge

SPECIAL DRINK

HK\$

芒果沙冰 / 香橙沙冰

38

Mango Smoothie / Orange Smoothie

龍眼冰

38

Longan Ice

椰汁紅豆冰

38

Coconut Red Bean Ice

薄荷青檸冰

38

Mint & Lime Ice

BEER

喜力 / 嘉士伯 / 青島

38

Heineken / Carlsberg / Tsing Tao

健力士黑啤

42

Guinness Stout

Chinese Liquor

古越龍山 (五年)

238

Gu Yue Long Shan Shaoxing (5 years)

古越龍山 (十年)

438

Gu Yue Long Shan Shaoxing (10 years)

水井坊 (52度)

1288

Shui Jing Fang

貴州茅台 (53度)

3288

Kweichow Moutai

All prices subject to 10% service charge

	Bottle HK\$	Glass HK\$
WINE		
Champagne/Sparkling Rose		
Moet & Chandon Imperial Brut N.V. (France)	598	148
Boschendal Brut Rose N.V. (South Africa)	428	98
White Wine		
Vina Errazuriz Estate Series Sauvignon Blanc (Chile)	208	48
Laroche Viognier'de la Grand Cuvee (France)	268	58
Cape Mentelle Sauvignon Blanc Semillon (Australia)	398	
Terrazas Reserva Chardonnay (Argentina)	418	
Laroche Chablis (France)	468	
Red Wine		
Vina Errazuriz Estate Series Cabernet Sauvignon (Chile)	208	48
Laroche Merlot Grenache'de la Chevaliere (France)	268	58
Cape Mentelle Shiraz (Australia)	398	
Terrezas Reserva Malbec (Argentina)	418	
McHenry Hohnen Amigos Red (Australia)	438	
Chateau Coutet Saint-Emilion Grand Cru (France)	568	
Chateau Cantemerle Haut-Medoc Grand Cru (France)	688	

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THE HEARTY MEAL FROM HOME

Stemmed from Shanghai's most original home-cooked recipes, Modern Shanghai offers nothing but the warmth and inexplicable bonding that oozes from the bottom of your heart while your taste buds are tingled with a creative palate of the good old days.





