

HOMES

上海本帮菜



十里洋场 家味本帮

PRESENTING TRADITIONAL SHANGHAI CUISINES WITH HOME FLAVORS.

温馨提示:

自带酒水，本店将收取清洗服务费，收费标准：100元/瓶；
茶位费每位5元，毛巾每位3元；米饭7元/碗；
菜单明码标价，未标明为例盘。

Restaurant charges for clearing fee of your own beverages is RMB: 100/bottle.
Charge for tea and boiled water is RMB: 5/person, charge for towel is
RMB: 3/person. Charge for rice is RMB: 7/bowl.
Prices listed in the menu are for regular portions unless otherwise specified.

HOMES IN SHANGHAI

Cold Dish
冷菜

雅致精巧 荟萃冷盘

VARIOUS COLD DISHES ARE ELEGANT AND EXQUISITE.

漫步在美味的殿堂，

冷菜是不可少的餐前小趣，

简约而入流，精致而开胃，

一道道看似简单清淡的菜品，激起舌尖的层层起伏跌宕，一举打通食欲的任督二脉。

观之润泽清丽，品之柔润嫩滑，让您的视觉、味觉都大觉愉悦，身心由内而外地轻松下来！

Strolling through this temple of flavors,

cold dishes are an indispensable pre meal snack, simple, exquisite and appetizing. The seemingly simple and light dishes stir up the ups and downs of the tongue. Visually fresh and refined, texturally tender and smooth – a delight to both the eyes and the taste buds, bringing ease and pleasure from the inside out.



XO 熟醉大闸蟹

XO-Saturated Hairy Crab

主辅料：大闸蟹

68 元/只



酒香缠绵
鲜甜在舌尖久久不散

THE LIQUOR'S KISS LINGERS, A SWEET WHISPER THAT WON'T FADE.

熟醉大虾

Liquor-Saturated Prawns

主辅料：大头虾

168 元/例



糖醋排骨

Sweet and Sour Spare Ribs

主辅料: 肋排骨

118 元/例



传统素鸭

Rolled Bean Curd with Mushrooms, Traditional Style

主辅料: 豆腐衣, 菌菇

38 元/例

鹅肝裹着酒香 泛起丝绸般涟漪

FOIE GRAS CLOAKED IN SAKE RIPPLES LIKE LIQUID SILK.

清酒鹅肝

Foie Gras in Sake

主辅料：鹅肝

228 元 / 例



本帮酱鸭

Marinated Duck, Shanghai Style

主辅料：草鸭

98 元 / 例



桂花糖藕

Steamed Lotus Root Stuffed with Glutinous Rice

主辅料：糖藕

42 元 / 例



糟拼

Marinated Delicacies Platter

主辅料：肚尖，鸡肉，虾，鸭舌，毛豆节

98 元 / 例





鲜鲍滑嫩，咸草鸡醇香，山海相逢

TENDER ABALONE MEETS SALTED CHICKEN—A HARMONY OF LAND AND SEA.

鲜鲍咸草鸡

Salted Chicken with Abalone Slices

主辅料：草鸡，鲜鲍

98 元 / 例



芥味素鲍鱼

Vegetarian Abalone with Mustard Dressing

主辅料：素鲍

58 元 / 例



香辣牛三宝

Spicy Beef Tendon, Tripe and Tongue

主辅料：牛筋，牛肚，牛舌

88 元 / 例



沙姜肚尖
Tossed Pig Tripe with Galangal
主辅料: 肚尖
88 元 / 例



线椒炆鲜鲍
Mixed Fresh Abalone with Hot Pepper
主辅料: 8 头鲍鱼, 线椒
138 元 / 例



龙豆拌海蜇
Tossed Jellyfish with Winged Bean
主辅料: 海蜇, 龙豆
78 元 / 例



白切农场鸡
Chicken Slices with Dipping Sauce
主辅料: 二黄鸡
168 元 / 例



烧椒皮蛋

Preserved Egg with Charred Chili
主辅料: 皮蛋

48 元/例



老上海土豆色拉

Potato Salad, Traditional Shanghai Style
主辅料: 土豆, 黄瓜, 方腿, 培根, 冰淇淋

56 元/例

油醋汁小木耳

Mixed Black Fungus with Vinaigrette
主辅料: 小木耳

58 元/例



蔬菜色拉

Vegetables Salad
主辅料: 鲜蔬

48 元/例



糯米红枣

Red Dates Stuffed with Glutinous Rice
主辅料: 红枣, 糯米粉

36 元/例



本帮酱萝卜

Marinated Radish, Shanghai Style
主辅料: 白萝卜

36 元/例



HOMES IN SHANGHAI

Signature Dish
招牌推荐

乘兴而来 载兴而归

COME ON AN IMPULSE, RETURN AFTER THOROUGHLY ENJOYING YOURSELF.

食物的美妙之处在于，

它能连接起厨师和食客的真心，

这一道道饕餮美食就是厨师交给食客的真心。

每一道都是经过大厨们精心烹制，每一道都凝聚了大厨们的心血，在美食背后，蕴藏着他们的百味人生。

融入了每位厨师的精雕细琢，最终呈现这一份美食在您桌前。

The beauty of food lies in its power to connect the hearts of the chef and the diner.

Each dish is a heartfelt offering, meticulously crafted by skilled hands and infused with dedication.

Behind every flavor lies the chef's story – a journey of passion, perseverance, and the many tastes of life.

Through their artistry and attention to detail, these dishes are brought to life and presented before you,

rich with meaning and care.



醉将军

Soaked Mud Crab in Rice Wine

主辅料：膏蟹

428 元/只

建议：5 人



咸甜酥香，满口的香味在齿间徘徊

SAVORY-SWEET CRISPNESS LINGERS BETWEEN TEETH, AROMA DANCING.

本帮熏鲳鱼

Smoked Pomfret, Shanghai Style

主辅料：鲳鱼

98 元/例



原味土鸡汤

Stewed Aged Chicken (Bamboo Fungus, Matsutake)

主辅料: 土鸡

298 元/例

另加竹笙: 68 元/份
松茸: 以当日价计算

鲜笋明虾段

Braised Prawns with Bamboo Shoots (Fish Maw)

主辅料: 大明虾, 鲜笋, 木耳

298 元/例

另加花胶: 128 元/份





松鼠大黃魚



葱油蒸大黃魚



咸菜笋丝蒸大黃魚



家烧大黃魚

一鱼多味，大黃魚的 N 种鲜美可能

ONE FISH, ENDLESS FLAVORS—MULTIPLE WAYS TO SAVOR YELLOW CROAKER.

深海大黃魚

Large Yellow Croaker

主辅料：深海大黃魚

498 元 / 例

建议：8-10 人

做法：松鼠，葱油蒸，椒汁蒸，咸菜笋丝蒸，家烧

清炒河虾仁

Sautéed Shelled River Shrimp

主辅料：河虾仁

198 元 / 例



软兜以鲜嫩著称于世，贵在软嫩

SOFT EEL REIGNS SUPREME-TENDERLY LEGENDARY.

HOMES 炒软兜

HOMES Sautéed Eel with Hotbed Chives

主辅料：鳝丝

128 元 / 例



二十年匠心红烧肉 肥瘦相宜，沪上经典

20-YEARS PERFECTED PORK: SHANGHAI'S LEGENDARY DELIGHT.

HOMES 红烧肉

HOMES Braised Pork with Brown Sauce (Spiced Egg, Squid, Fish Maw)

主辅料：五花肉

118 元 / 例

另加酱蛋：5 元 / 只
目鱼：60 元 / 份
花胶：128 元 / 份



HOMES 牛仔粒

HOMES Braised Beef Dices with Brown Sauce

主辅料：牛菲力

188 元/例



清炒蟹粉

Sautéed Crab Meat

主辅料：蟹粉，红柚，芥兰

398 元/例

建议：8-10 人

用蟹肉和蟹黄炒制的蟹粉，橙黄香亮，齿颊留香。清炒制法保留了蟹粉原本的鲜美味道，整道菜美味可口，每一口都是鲜香滋味。
The cooking method preserves the original delicious taste of crab meat, and the dish is delicacy, with each bite having a fresh and fragrant taste.

HOMES IN SHANGHAI

River & Sea Food
海味河鲜

自然馈赠 鲜味蔓延

GIFTS ARE FROM NATURE AND THEIR UMAMI SPREADS.

波光粼粼下，

水中美味正在酝酿。

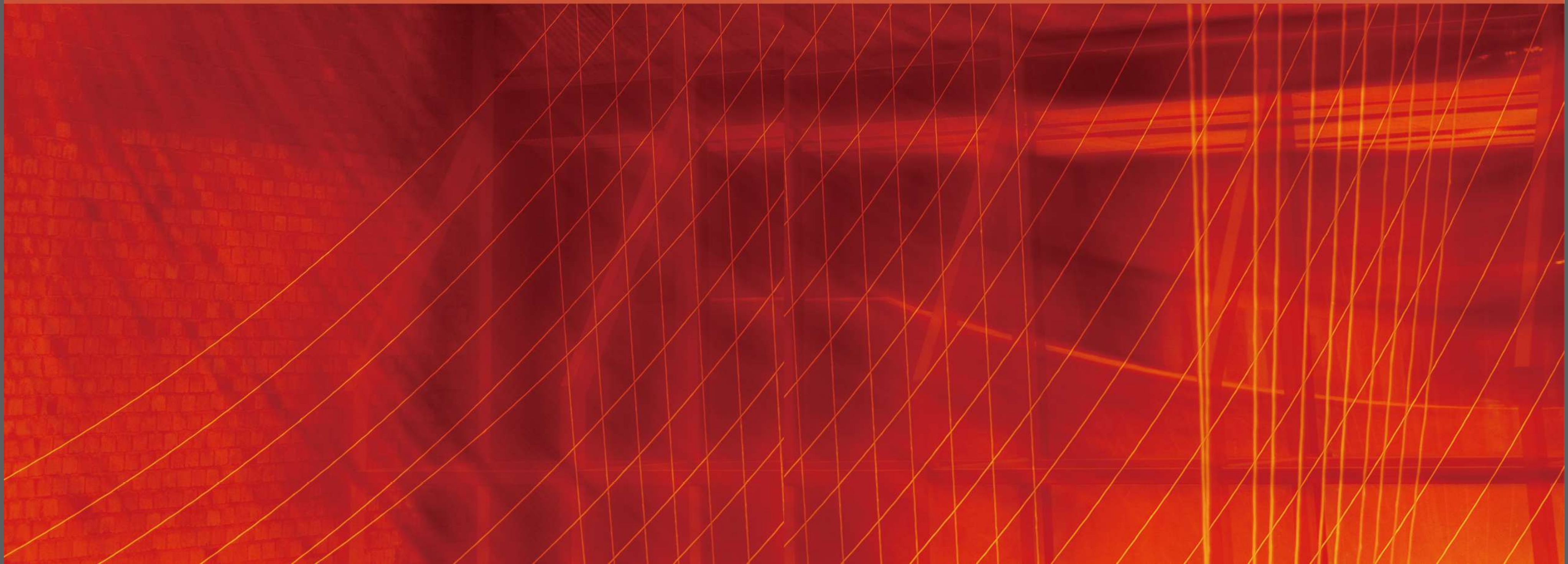
丰富的海味经巧手烹调后成为盘中美食，

将新鲜送至餐桌，尽享清鲜之味，用味蕾感受浪涛的韵律。

大海小鲜，滋味万千，寻找舌尖上的美味，开启一场如梦如幻的鲜味之旅！

Beneath the shimmering waves, the treasures of the sea are quietly taking shape.

Fresh seafood, expertly prepared, is transformed into exquisite dishes that bring the ocean's bounty straight to your table. Savor the pure, refreshing flavors and let your taste buds ride the rhythm of the tides. From ocean to plate, every bite is a celebration of nature's richness – a dreamlike journey through the many tastes of the sea.





膏满肉肥，丰腴和肥美在舌尖流淌

RICH ROE, PLUMP FLESH—LUSCIOUSNESS FLOWS ON THE TONGUE.

膏蟹

Mud Crab

做法：鸡油花雕蒸，姜葱炒

428 元/斤

建议：8-10 人



东星斑
Coral Grouper

498 元/斤

建议：8-10 人



笋壳鱼肉多而厚
洁白细嫩，味道鲜香

THICK, SNOW-WHITE, TENDER, WITH OCEANIC SWEETNESS.

笋壳鱼
Marble Goby

258 元/斤



波士顿龙虾

Boston Lobster

做法：芝士牛油焗，姜葱炒

428 元/斤

建议：8-10 人



东海鲳鱼

Pomfret

做法：家烧，葱油

598 元/条

建议：8-10 人



鹰爪虾

White-Hair Rough Shrimp

做法：家烧，油爆

198 元/例



甲鱼

Soft-Shelled Turtle

做法：黄焖，冰糖

368 元/例

建议：8-10 人

HOMES IN SHANGHAI

Delicacies
鲍参翅

众鲜齐聚 风味各异

GATHERED MANY KINDS OF FRESH FOOD WITH DIFFERENT FLAVORS.

浩瀚的海洋深处，
蕴藏着美味的珍馐与无尽的丰饶。
汇聚海之味，食之鲜，

鲜美食材唤醒味蕾，肆意迸发的深海滋味，在这里，品鉴风味灵感！
精心烹调每一道食材，愉悦的不止是味蕾，更是视觉与灵魂的双重惊艳。

In the depths of the vast ocean lie treasures of flavor and boundless abundance.
Here, the essence of the sea is gathered and transformed – each fresh ingredient awakening the senses,
each bite bursting with the untamed taste of the deep. Savor the inspiration drawn from the sea's richness.
Every dish is carefully crafted, delivering not only delight to the palate, but also a stunning experience for
the eyes and soul.





葱烤海参

Braised Sea Cucumber with Scallion

主辅料：京葱，海参，鸡头米

498 元 / 半例

建议：5 人



丰富食材层层叠叠 令人大有渐入佳景之快

LAYERS OF INGREDIENTS UNFOLD LIKE A DELICIOUS JOURNEY.

HOMES 盆菜

HOMES Stewed Assorted Delicacies

主辅料：鱼翅，花胶，鲍鱼，鹅掌，辽参，蹄筋，花菇，虾

498 元 / 半例

建议：5 人



肉汁烧花胶

Braised Fish Maw with Meat Sauce

主辅料: 花胶, 五花肉

128 元/份



佛跳墙

Buddha Jumps Over the Wall

主辅料: 辽参, 瑶柱, 鱼翅, 鲍鱼, 花胶

288 元/份



蟹肉干捞翅

Braised Shark's Fin with Crab Meat

主辅料: 蟹粉, 鱼翅

358 元/份



红烧大排翅

Braised Shark's Fin with Brown Sauce

主辅料: 鱼翅

298 元/份



翅针整而不散、酥而不烂，并微有弹性；鸡汤浓郁金黄。富有光泽的浓汤鸡煲翅金光灿灿，尝上一口更是浓香滑口、妙不可言。
The shark's fin is crispy but not rotten. Chicken soup is golden in color. The glossy thick soup is shiny, and tasting fragrant and amazing.

一盅浓鲜，翅滑汤醇似琼浆

A POT OF INTENSE RICHNESS—SHARK FIN SILKY, BROTH NECTAR-THICK.

浓汤鸡煲翅

Stewed Chicken and Shark's Fin in Broth

主辅料：土鸡，鱼翅

898 元/半例

建议：5-6 人

胶质凝香，干捞逼出深海精华

SILKY COLLAGEN UNLEASHED, A TASTE OF THE OCEAN'S SOUL.

干捞花胶筒

Sautéed Fish Maw with Sauce

主辅料：花胶筒，蹄筋

398 元 / 例

建议：8~10 人



蚝皇鸡头米辽参

Braised Sea Cucumber with Gorgon Fruit in Oyster Sauce

主辅料：辽参，鸡头米

178 元 / 份



燕麦小米烩海参

Stewed Sea Cucumber with Oatmeal and Millet

主辅料：猪婆参，小米

98 元 / 份



花胶扣鹅掌

Braised Fish Maw with Goose Web

主辅料：厚花胶，鹅掌

168 元 / 份



蟹粉虾仁豆面

Braised Crab Meat with Shrimp and Bean Vermicelli

主辅料：蟹粉，虾仁，豆面

258 元/例



一勺蟹粉一勺虾，鲜味层层绽放

EACH SPOONFUL BURSTS: SHRIMP'S SNAP MEETS CRAB'S CREAMY DEPTH.

蟹粉河虾仁

Braised Shrimp with Crab Meat

主辅料：河虾仁，蟹粉

288 元/例



虾球弹润，蟹粉浓醇，海味双重奏

BOUNCY PRAWN MEETS MELLOW CRAB ESSENCE-UMAMI SQUARED.

蟹粉明虾球

Braised Prawn Ball with Crab Meat

主辅料：蟹粉，大明虾

328 元 / 例



六年百合烩蟹粉

Braised Crab Meat with Lily

主辅料：蟹粉，六年百合

138 元 / 例



蟹粉豆腐

Braised Tofu with Crab Meat

主辅料：豆腐，蟹粉

128 元 / 例



蟹粉蹄筋

Braised Tendon with Crab Meat

主辅料：蟹粉，蹄筋，鲜笋

168 元/例



蟹粉虾干土鸡蛋

Scrambled Egg with Crab Meat and Dried Shrimps

主辅料：蟹粉，虾干，土鸡蛋

128 元/例

HOMES IN SHANGHAI

Hot Dish
热菜

五味调和 飨味舌尖

FLAVORS ARE IN HARMONY WITH CLEVER COLLOCATION, ENJOYING THE TASTES.

食，不只果腹；味，馥郁温情。

没有了烟火气，

人生就一段孤独的旅程。

在食物的香气里，和袅袅暖意间，一出出故事被娓娓道来，人生百味，尽在这四方食堂里。

风吹炉火，青烟之上，蜿蜒荡漾。不觉扬起的，是这久久寻觅的味道，人间烟火味。

Food is more than sustenance; flavor carries warmth and emotion.

Without the aroma of cooking, life becomes a lonely journey. But in the rising steam and comforting scents, stories quietly unfold – each dish telling of life's joys and sorrows. Here in this humble kitchen, the essence of life simmers. As wind stirs the fire and wisps of smoke curl skyward, what rises is not just the fragrance of a meal, but the long-sought taste of home – the soulful warmth of everyday life.





未刮鳞的鲟鱼，酒香沁透每一丝肉

UNSCALED REEVES SHAD STEEPS IN LIQUOR, PERFUMING EVERY FIBER.

酒香蒸鲟鱼

Steamed Reeves Shad with Wine

主辅料：鲟鱼

458 元/例

建议：8~10 人

老上海八宝鸭

Braised Duck Stuffed with Delicacies,
Traditional Shanghai Style

主辅料: 樱花鸭

268 元/只



羊排与辣椒共舞，塞北豪情迸发

LAMB CHOPS WALTZ WITH CHILIES, UNLEASHING NORTHERN BOLDNES

辣子蒙古羊排

Sautéed Mongolian Lamb Chops with Dry Chili

主辅料: 蒙古羊排

258 元/例



铁棍山药烧鹅掌

Braised Goose Web with Iron Yam

主辅料：山药，鹅掌

198 元/例



千岛湖鱼头新派演绎，鲜不设限

REINVENTING TRADITION: QIANDAO LAKE FISH HEAD UNBOUNDED.

千岛湖鱼头

Qiandao Lake Fish Head

主辅料：千岛湖鱼头

368 元/例

做法：剁椒蒸，红烧

建议：8-10 人



花菇凤爪煲

Simmered Chicken Feet with Mushroom

主辅料：凤爪，小花菇

128 元 / 例



花菇子鸡炖鲜鲍

Stewed Abalone and Chicken with Mushroom

主辅料：花菇，童子鸡，8 头鲍鱼

238 元 / 例



干煎东海带鱼

Pan-Fried Hairtail

主辅料：东海带鱼

188 元 / 例

做法：清蒸，萝卜丝烧



浓汤煮干丝
Stewed Dried Bean Curd Shreds in Broth
主辅料: 大白干
88 元/例



杭椒咸菜炒墨鱼须
Stir-Fried Cuttlefish with Hang Pepper and Salted Vegetable
主辅料: 杭椒, 咸菜, 墨鱼须
98 元/例

虾干浓汤滚豆腐
Stewed Tofu and Dried Shrimp in Broth
主辅料: 虾干, 咸肉, 台州豆腐
88 元/例



椒麻辣子鸡
Deep-Fried Chicken with Dry Chili
主辅料: 童子鸡
98 元/例



苔条小黄鱼
Deep-Fried Small Yellow Croaker with Nori
主辅料: 小黄鱼
98 元/例





泉水原味牛肋骨

Original Boiled Beef Ribs

主辅料：牛肋排

358 元/例

建议：8~10 人



不施浓妆的鲜味，白水鱼本真之美

NO MAKEUP NEEDED—THIS BEAUTY SHINES IN NATURAL BRINE.

白水鱼

White Fish

主辅料：白水鱼

458 元/例

做法：清蒸，椒汁蒸

建议：8~10 人



三鲜肉皮

Braised Fried Pork Skin with Ham, Bamboo Shoots and Pork Ball
主辅料: 肉皮, 火腿, 笋片, 肉圆

88 元 / 例



八宝辣酱

Sautéed Eight-Treasure with Spicy Sauce
主辅料: 虾仁, 鸭肫, 鸡肉, 猪肚, 年糕, 香菇, 笋丁, 肉丁

98 元 / 例

海鲜毛血旺

Stewed Seafood and Duck Blood in Chili Oil

主辅料: 鱼片, 黄喉, 牛百叶, 鸭血, 午餐肉, 基围虾, 黄鳝

188 元 / 例



三虾炒茭白

Sautéed Three Shrimp Delicacies with Cane Shoots

主辅料: 虾仁, 虾籽, 樱花虾, 茭白

98 元 / 例



藏木耳炒土鸡蛋

Scrambled Egg with Black Fungus

主辅料: 藏木耳, 土鸡蛋

88 元 / 例





特色干煎臭豆腐

Pan-Fried Fermented Tofu
主辅料: 臭豆腐

48 元/例



胡椒猪肚鸡

Braised Pork Tripe and Chicken with Pepper
主辅料: 猪肚, 草鸡

138 元/例



麻辣馋嘴蛙

Stewed Bullfrog in Numbing and Spicy Soup
主辅料: 牛蛙, 莴笋

98 元/例



蚝油素什锦

Braised Assorted Vegetarian Delicacies
主辅料: 蘑菇, 香菇, 鸡枞菌, 面筋, 山药

68 元/例

HOMES IN SHANGHAI

Vegetable
田园时蔬

翠育生机 时食之美

THE GREEN BRINGS VITALITY, FEEL THE BEAUTIES OF SEASONAL FOOD.

跨越四季，寻觅自然的奥义。

不时不食，

是对季节轮换的尊重。

跟随食物感知季节流转、气候起伏，

将四季时鲜呈现于餐桌，素而不俗，简而不寡，蔬食的各种美感在舌尖依次绽放。

Through the changing seasons, we seek the essence of nature.

To eat with the rhythm of time is to honor the turning of the year. By following the flavors of each season, we feel the flow of time and the subtle shifts in climate. Seasonal produce is brought to the table – pure yet refined, simple yet full of character. Each vegetable dish unfolds on the palate, revealing the quiet beauty of nature, one bite at a time.





生啫六年百合

Braised 6-Year Lily in Casserole

主辅料: 六年百合

98 元/例



松露溜八仙

Sautéed Eight Delicacies with Truffle

主辅料: 荷兰豆, 百合, 茭白, 鸡头米, 莲子, 蜜豆, 白果, 莲藕

128 元/例



白灼芥兰

Poached Chinese Kale

主辅料: 芥兰

58 元/例



干煸广东菜心

Stir-Fried Cantonese Choy Sum

主辅料: 广东菜心

58 元/例



虾酱时蔬

Seasonal Vegetable with Shrimp Paste
主辅料: 时蔬

58 元/例



清炒豆苗

Sautéed Pea Sprouts
主辅料: 高山豆苗

68 元/例



荠菜花菜烩蘑菇

Braised Shepherd's Purse, Cauliflower
and Mushroom
主辅料: 荠菜, 花菜, 蘑菇

58 元/例



丝瓜烧蛋

Braised Towel Gourd with Egg
主辅料: 丝瓜, 土鸡蛋

68 元/例



花菜煮番茄

Braised Cauliflower with Tomatoes
主辅料: 番茄, 花菜

68 元/例



腌笃鲜

Stewed Fresh and Preserved Pork with Bamboo Shoots in Broth

主辅料：排骨，五花肉，咸肉，百叶结，鲜笋

188 元 / 例



筒骨熬出胶质，裹着番茄的鲜甜

BONE COLLAGEN MELTS INTO TOMATO'S SWEETNESS.

番茄筒骨汤

Stewed Pork Bone with Tomato Soup

主辅料：猪筒骨，番茄

168 元 / 例

西施骨炖西洋菜

Stewed Pork Shoulder Ribs with Watercress

主辅料：西施骨，西洋菜

288 元 / 例



清汤松茸炖竹笙

Stewed Matsutake and Bamboo Fungus in Clear Soup

主辅料：松茸，竹笙

98 元 / 份



酸辣黄鱼羹

Hot and Sour Yellow Croaker Broth

主辅料：小黄鱼，鸭血，豆腐，笋丝，香菇丝

288 元 / 例 38 元 / 位

HOMES IN SHANGHAI

Staple Food & Dessert
主食甜点

滋味丰富 饱食果腹

NOT ONLY SATISFY YOUR HUNGER, BUT ALSO TO ENJOY THE TASTES.

纵然万物璀璨诱人，

总有一些味道能穿越时光，悄然留存。

它们或温润饱满，或甜美轻盈，

像是久伴左右的老友，或是生活中的小确幸。

它们不喧哗，却能抚慰人心，承载着日常的情感与记忆，在平凡中，绽放动人光彩。

Though the world dazzles with countless delights,

some flavors quietly endure through time. They may be warm and hearty, or sweet and light – like a longtime friend by your side, or a small joy in everyday life. Unassuming yet comforting, they carry the emotions and memories of daily moments, shining with a gentle glow in the ordinary.





咸肉菜泡饭

Soaked Rice with Preserved Meat and Vegetable

主辅料: 米饭, 咸肉, 笋丝, 青菜

48 元/例



虾干葱油拌面

Mixed Noodle with Spring Onion Oil and Dried Shrimps

主辅料: 面条, 虾干

38 元/例



HOMES 炒饭

HOMES Fried Rice

主辅料: 大米, 洋葱, 香肠, 鸡蛋, 甜豆

48 元/例



油煎馄饨

Pan-Fried Wonton
主辅料: 青菜, 荠菜, 鲜肉

28 元 / 例 (6 件)

上海生煎包

Pan-Fried Bun, Shanghai Style
主辅料: 鲜肉, 面粉

26 元 / 例 (3 件)



三丝炸春卷

Spring Rolls Stuffed with Three
Kinds of Delicacies Shreds
主辅料: 笋丝, 白菜丝, 肉丝

18 元 / 例 (3 件)

萝卜丝酥

Radish Shreds Pastry
主辅料: 萝卜丝, 面粉

28 元 / 例 (3 件)



特色粢饭糕

Deep-Fried Glutinous Rice Cake
主辅料: 糯米, 火腿, 开洋, 瑶柱

36 元 / 例 (6 件)

鲜肉酥饼

Meat Pastry
主辅料: 鲜肉, 面粉

36 元 / 例 (3 件)





玫瑰定胜糕

Rose-Flavor Cake

主辅料：米粉，玫瑰花，猪油

22 元 / 例 (3 件)



特色大油条

Special Deep-Fried Dough Stick

主辅料：面粉

22 元 / 根

杨枝甘露

Chilled Mango Sago Cream with Pomelo

主辅料：芒果汁，西柚肉粒，芒果肉，西米

36 元 / 位



丹桂鸡头米

Boiled Gorgon Fruit with Osmanthus

主辅料：鸡头米，百合，桂花蜜

36 元 / 位



葛仙米杂粮燕窝粥

Bird's Nest and Cereals with Nostoc Congee

主辅料：葛仙米，燕窝，燕麦，厚椰乳，白糯米，藜麦，银耳，野米

38 元 / 位



中国白酒 | CHINESE LIQUOR

剑南春 758 元/瓶 500ml
Jiannanchun

泸州老窖 488 元/瓶 500ml
Luzhoulaojiao Liquor

中国黄酒 | CHINESE YELLOW WINE

乌毡帽雪酿 10 年陈 98 元/瓶 375ml
Wuzhanmao Xueniang 10 Years

石库门锦绣 12 年 280 元/瓶 500ml
Shanghai Hi-story Jinxiu 12 Years

石库门锦绣 20 年 480 元/瓶 500ml
Shanghai Hi-story Jinxiu 20 Years

饮料 | DRINK

可口可乐 10 元/罐 330ml
Coca Cola

可口可乐 - 无糖 10 元/罐 330ml
Coca Cola (Sugar Free)

苏打水 18 元/罐 320ml
Soda Water

王老吉 12 元/罐 310ml
Wong Lo Kat Herbal Tea

雪碧 10 元/罐 330ml
Sprite

椰树椰奶 10 元/罐 245ml
Coconut Milk

澜可丽气泡水 28 元/瓶 330ml
Lanlyr Sparkling Water

澜可丽天然水 28 元/瓶 330ml
Lanlyr Still Water

威士忌 | WHISKY

波摩 12 年单一麦芽苏格兰威士忌中文版 888 元/瓶 700ml
Bowmore Single Malt Scotch Whisky Aged 12 Years

三得利梅子配制酒 198 元/瓶 720ml
Suntory Plum Wine

啤酒 | BEER

青岛全麦白啤 28 元/瓶 330ml
Tsingtao Wholewheat Weissbier

青岛原产逸品纯生 28 元/瓶 450ml
Tsingtao Original Yipin Draft

保拉纳小麦浓色啤酒 (黑啤) 30 元/瓶 500ml
Paulaner Weissbier Dunkel

保拉纳小麦啤酒 (白啤) 30 元/瓶 500ml
Paulaner Weissbier

鲜榨果汁 | FRESH JUICE

鲜榨橙汁 108 元/扎 1200ml 38 元/杯 380ml
Fresh Orange Juice

鲜榨青瓜雪梨汁 108 元/扎 1200ml 38 元/杯 380ml
Fresh Cucumber and Pear Juice

鲜榨玉米汁 108 元/扎 1200ml 38 元/杯 380ml
Fresh Corn Juice

鲜榨西瓜汁 108 元/扎 1200ml 38 元/杯 380ml
Fresh Watermelon Juice