

# 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