



Old Shanghai - the coming together of East and West, the epicentre of high fashion, the pinnacle of glamour and unapologetic extravagance.

Join us on a journey through Shanghai's golden age, where iconic art deco design, eclectic entertainment and authentic Shanghainese cuisine converge in an elegantly modern setting. Experience sophisticated dining with impeccable service as enchanting live music and a selection of gourmet delights transport you back to this unique period in history.

Welcome to Shanghai's belle époque,  
welcome to Grand Shanghai.

老上海 - 是东西方文化的结晶，高端时尚的中心，  
也是那个年代极致魅力和无限奢侈的代名词。

步入优雅而具现代感的餐厅，老上海代表性的艺术装饰、  
兼收并蓄的演出和正宗的本帮菜、带您开启上海黄金时代的  
穿越之旅。在这段旅程中，让精致的用餐体验、无可挑剔的服务、  
令人迷醉的现场音乐和各色老上海美味带您化身时光旅人、  
回到那个传奇而又独特的上海滩。

欢迎来到上海的黄金时代，欢迎来到大上海餐厅。

阁下如若对任何食物产生过敏或不良反应，请提前告知我们的酒店从业人员，谢谢您的合作  
Please inform our servers if you have any food allergies upon placing your order

标价需另加10%服务费及政府消费税

All prices are quoted in Singapore Dollars and subjected to service charge and prevailing government taxes

折扣不适用于部分菜式

Regular discount is not applicable to all items with \*



*The taste of individual elements does not hold immense importance in a dish. Great taste can only be achieved when all ingredients are in complete balance and harmony.*

This was the belief of renowned philosopher Confucius. The balance of four flavours - sour, sweet, bitter, spicy - is central to traditional Chinese cooking, with the phrase 酸甜苦辣 also used to describe a complete appreciation for all of life's experiences, good or bad.

Savour all of life's flavourful moments with your loved ones at Grand Shanghai and experience our dedication to presenting the highest standard of authentic Shanghainese cuisine with our signature hospitality and heart.

Embark on an exploration of various tastes and textures in perfect balance, starting with our selection of appetisers - our interpretation of the four key flavour pillars of sour, sweet, bitter and spicy - that are a celebration of fresh produce and unique elements that come together in complete harmony.

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食不厌精，脍不厌细 — 食材的口感无法成就上佳菜肴。  
唯有精心调配各项食材，令其和谐共生，  
才能让美味在舌尖迸放。

这是著名哲学家孔子对美食的信仰。中华烹饪的核心是酸，甜，苦，辣的平衡。而生活的奥义，只有在经历了人生的酸甜苦辣后，  
放能细细品味。

邀请所爱之人在大上海餐厅借食材之四味追忆生活的酸甜苦辣。在这里，  
我们会以热忱之心为您展示上海本帮菜的最高标准。

以开胃菜为始，我们用多种新鲜食材和独特调味的完美融合诠释  
酸，甜，苦，辣的四味真谛，使您得以在多种味道与质地之间  
探索美食的均衡之道。

- 酸 (Sour) - 话梅车厘茄 (Cherry Tomato • Preserved Plum)
- 甜 (Sweet) - 桂花糖番薯 (Sweet Potato • Osmanthus)
- 苦 (Bitter) - 百香果苦瓜 (Bitter Gourd • Passionfruit)
- 辣 (Spicy) - 辣子白萝卜 (White Turnip • Chili)



灯影脆鸭片

"Light and Shadow" Crispy Duck

# 冷菜

COLD DISH

 灯影脆鸭片\*

"Light and Shadow" Crispy Duck

 开胃拍黄瓜

Baby Cucumber • Garlic • Aged Vinegar

 桂花酿山药

Chinese Yam • Osmanthus • Fermented Chinese Rice Wine

 花雕酒醉鸡

Drunken Chicken • Chinese Wine

招牌口水鸡

Signature Spicy Chicken • Crushed Peanut • Chili Oil

 葱油莴笋丝

Chilled Lettuce • Spring Onion

 百合拌云耳

Lily Bud • Black Fungus • Sesame Soy Sauce

葱香干层脆

Sliced Marinated Pig's Ear • Spring Onion

老醋海蜇头

Jelly Fish Head • Aged Vinegar



花雕酒醉鸡

Drunken Chicken • Chinese Wine

# 冷菜

COLD DISH

## 上海冻肴肉

Shanghainese Chilled Crystal Pork

## 黑蒜泥白肉

Sliced Pork • Fermented Garlic • Chili

## 👑 老上海熏鱼

Shanghainese Style Smoked Fish

## 🌿 无锡素脆鳝

Crispy Vegetarian Mushroom

## 🌿 四喜素烤夫

Wheat Gluten • Mushroom • Bamboo Shoot

## 🌿 上海熏素鹅

Vegetarian Beancurd Sheet • Mushroom • Carrot

## 👑 柚子醋鲜鲍\*

Fresh Sliced Abalone • Pomelo Vinegar • Sake Jelly

## 花雕醉熏蛋

Marinated Smoked Egg • Chinese Wine Jelly



孜然香烤羊腩

Spiced Crispy Lamb • Pancake • Cumin  
Paparika



# 明炉烧烤

BARBECUE

南乳起骨猪\* (一只)

Golden Roasted Boneless Suckling Pig (Whole)

(敬请预定 • Order 24 hours in-advance)

脆皮烧腩肉

Roasted Crispy Pork • Mustard

蜜汁烤叉烧

Barbecued Pork • Glazed Honey

盐酥脆皮鸡 (半只)

Crispy Roasted Chicken • Salt • Spice (Half)

北京片皮鸭\* (一只)

Peking Duck (Whole)

珊瑚鱈鱼羹

Cod Fish Soup • Egg White  
Carrot Purée



砂锅云吞鸡汤

Shanghainese Chicken Soup in Claypot  
Pork Wonton



# 汤羹

SOUP

 珍菌冬蓉羹

Winter Melon Soup • Fresh Mushroom • Bamboo Shoot

 蟹肉酸辣汤

Hot and Sour Soup • Fresh Crab Meat

粟米鱼鳔羹

Sweet Corn Soup • Fish Maw

珊瑚鳕鱼羹

Cod Fish Soup • Egg White • Carrot Purée

鲍参瑶柱羹

Braised Conpoy Soup • Shredded Abalone • Sea Cucumber

鲨鱼骨花胶\*

Double-Boiled Shark's Cartilage • Fish Maw • Bamboo Pith

招牌佛跳墙\*

Buddha Jump Over the Wall

老上海腌笃鲜

Braised Beancurd Soup in Claypot • Bamboo Shoot • Salted Pork

砂锅云吞鸡汤\*

Shanghainese Chicken Soup in Claypot • Pork Wonton

银罗丝鱼头汤\*

Fish Head Soup in Claypot • White Turnip • Mushroom



脆皮煎酿辽参  
Crispy Stuffed Whole  
Hokkaido Sea Cucumber  
Abalone Sauce

铁板鲍汁花胶

Braised Fish Maw • Hot Stone  
Abalone Sauce



古法扣三头鲍

Braised 3 Head Abalone • Yunnan Ham • Mushroom



# 海味珍饈

★ABALONE • FISH MAW  
SEA CUCUMBER • BIRD'S NEST

## 葱香爆花胶条

Wok-Fried Fish Maw • Spring Onion

## 鲍汁双冬海参

Braised Sea Cucumber • Chinese Mushroom • Bamboo Shoot  
Abalone Sauce • Claypot

## 虾籽葱烧海参

Braised Sea Cucumber • Shrimp Roe • Spring Onion

## 红烧原条辽参

Braised Whole Hokkaido Sea Cucumber • Brown Sauce

## 👑 脆皮煎酿辽参

Crispy Stuffed Whole Hokkaido Sea Cucumber • Abalone Sauce

## 六头鲍伴锅巴

Braised 6 Head Abalone • Crispy Rice

## 👑 古法扣三头鲍

Braised 3 Head Abalone • Yunnan Ham • Mushroom

## 👑 铁板鲍汁花胶

Braised Fish Maw • Hot Stone • Abalone Sauce

## 高汤炖官燕


Double-Boiled Bird's Nest • Superior Broth

## 鸡蓉烩官燕

Braised Bird's Nest • Minced Chicken

## 蟹粉烩官燕

Braised Bird's Nest • Fresh Crab Meat • Crab Roe



清炒河虾仁

Stir-Fried River Shrimp • Green Pea

松子菊花鳕鱼

Deep-Fried Cod • Pine Nut • Sweet and Sour Sauce

# 海鲜热炒

SEAFOOD SPECIALTIES

## 👑 清炒河虾仁

Stir-Fried River Shrimp • Green Pea

## 龙井河虾仁

Stir-Fried River Shrimp • 'Long-Jin' Tea Leaf

## 咸香明虾球

Sautéed Prawn • Salted Egg Yolk

## 山葵明虾球

Crispy Prawn • Wasabi • Mayonnaise

## 松香赛螃蟹

Scrambled Egg White • Fresh Crabmeat • Carrot Purée • Truffle Oil

## 上海炒鳝糊

Shanghainese Shredded Eel • Pancake • Scallion • Garlic

## 四川酸菜鱼

Sichuan Style Poached Fish • Pickled Vegetable • Chili

## 糟溜滑鱼片

Stewed Sliced Fish • Chinese Rice Wine

## 👑 蟹粉芝麻煎堆 (4位起)

Deep-Fried Glutinous Dumpling • Fresh Crab Meat • Crab Roe  
(Min 4 Persons)

## 👑 松子菊花鳕鱼

Deep-Fried Cod • Pine Nut • Sweet and Sour Sauce

## 花雕芹香鳕鱼

Steamed Cod • Celery • Chinese Rice Wine

## 珊瑚赛螃蟹鳕鱼

Steamed Silver Cod • Egg White • Carrot Purée

## 干煎焗小黄鱼

Deep-Fried • Yellow Croaker Fish • Roselle Sauce





# 游水海鲜

\*LIVE FISH • SEAFOOD

## 鱼 FISH

东星斑

Eastern Star Garoupa

蘇鼠斑

Su See Garoupa

多宝鱼

Turbot

笋壳鱼

Soon Hock

## 龙虾 LOBSTER

澳洲龙虾

Australian Lobster

本地龙虾

Local Lobster

波士顿龙虾

Boston Lobster

## 煮法

COOKING METHOD

双冬鲍汁焖

Braised Mushroom • Bamboo Sheet  
Abalone Sauce

松子糖醋

Sweet and Sour Sauce

油浸

Deep-Fried • Soy Sauce

水煮

Poached • Chilli • Peppercorn

剁椒蒸

Steamed • Diced Chili

清蒸

Steamed • Superior Soy Sauce

酒酿花雕蒸

Steamed • Chinese Wine

## 煮法

COOKING METHOD

刺身

Sashimi

花雕蒸蛋白

Steamed Egg White • Chinese Wine

避风塘炒

Sautéed • Garlic • Dried Chili  
Fermented Black Bean

赛螃蟹炒

Sautéed Egg White • Carrot Purée

姜葱焗

Stewed • Ginger • Spring Onion

姜葱焖面卜

Braised • Noodle • Ginger  
Spring Onion



松香賽螃蟹

Scrambled Egg White • Fresh Crabmeat  
Carrot Purée • Truffle Oil

# 游水海鲜

\*LIVE FISH • SEAFOOD

## 虾 PRAWN

生虾

Live Prawn

## 螃蟹 CRAB

螃蟹

Crab

### 煮法

#### COOKING METHOD

火焰醉虾

Flame • Chinese Wine

花雕蛋白蒸

Steamed Egg White • Chinese Wine

黑椒粉丝煮

Stewed Vermicelli • Black Pepper

咸香炒

Wok-Fried • Salted Egg Yolk

豉油皇煎

Fried • Superior Soy Sauce

白灼

Poached • Spring Onion • Soy Sauce

### 煮法

#### COOKING METHOD

花雕蛋白蒸

Steamed Egg White • Chinese Wine

雪菜年糕炒

Wok-Fried Rice Cake • Snow Cabbage

星洲辣酱煮

Singapore Style Chili Sauce

避风塘炒

Sautéed Garlic • Dried Chili

黑胡椒焗

Stewed • Black Pepper

姜葱焗

Stewed • Ginger • Spring Onion

米粉焗

Braised • Mee Hoon



柚子醋鲜鲍

Fresh Sliced Abalone • Pomelo Vinegar

Sake Jelly

# 游水海鲜

\*LIVE FISH • SEAFOOD

## 蚌 CLAM

象拔蚌  
Geoduck

竹蚌  
Bamboo Clam

## 鲍鱼 ABALONE

鲍鱼  
Abalone

## 煮法 COOKING METHOD

刺身  
Sashimi

蒜蓉粉丝蒸  
Steamed • Glass Vermicelli • Minced  
Garlic

陈皮蒸  
Steamed • Dried Tangerine Peel

珍菌炒  
Wok-Fried • Assorted Mushroom

堂灼  
Poached • Superior Broth

## 白鳝 EEL

白鳝  
Eel

## 煮法 COOKING METHOD

滬式蒸  
Steamed • Chinese Wine • Yunnan Ham  
Mushroom

豉汁蒸  
Minced Garlic • Chili • Fermented Black  
Bean

双冬焖  
Braised • Mushroom • Bamboo Shoot

烟燻樟茶鸭

Grand Shanghai Crispy Smoked Duck

Steamed Bun



# 家禽

POULTRY

## 👑 烟燻樟茶鸭 (半只)

Grand Shanghai Crispy Smoked Duck • Steamed Bun (Half)

## 椒麻香酥鸭 (半只)

Crispy Duck • Peppercorn • Spice (Half)

## 八宝糯米鸭\* (一只)

Stuffed Crispy Duck • Glutinous Rice • Cured Sausage  
Mushroom • Dried Shrimp (Whole)

(敬请预定 • Order 24 hours in-advance)

## 黑蒜大干鸡

Wok-Fried Chicken • Black Garlic • Spring Onion • Capsicum

## 宫保爆鸡丁

Sautéed Diced Chicken • Dried Chilli • Cashew Nut  
Aged Vinegar

## 重庆辣子鸡

"Chong Qing" Style Chicken • Dried Chili • Peppercorn

## 松子炒鸡米 (烧饼)

Minced Chicken • Pine Nut • Bamboo Shoot • Mushroom  
Sesame Puff

## 酒酿煮田鸡

Poached Frog Leg • Black Fungus • Chinese White Wine

## 姜片炸田鸡

Deep-Fried Frog Leg • Ginger

## 碧绿扣鹅掌

Braised Goose Web • Vegetable • Brown Sauce

鲍鱼东坡肉

Braised Pork Belly • Baby Abalone  
Brown Sauce



椒烤牛肋骨

B.B.Q. Beef Rib • Capsicum • Peppercorn





# 肉集

MEAT

## 醋香镇江骨

Braised Spare Rib • Aged Vinegar

## 👑 鲍鱼东坡肉

Braised Pork Belly • Baby Abalone • Brown Sauce

## 特色回锅肉

Sautéed Sliced Pork • Cabbage • Assorted Capsicum

## 外婆红烧肉

Shanghainese Braised Pork Belly • Vegetable

## 👑 松香狮子头

Braised Minced Pork Dumpling • Vegetable • Truffle

## 糖醋里脊肉

Sweet and Sour Pork • Pineapple • Capsicum

## 红烧大元蹄 ( 每只 )

Braised Pig Trotter • Vegetable • Brown Sauce (Whole)

## 水煮嫩牛肉

Poached Sliced Beef • White Turnip • Peppercorn • Chili

## 平遥牛肉丝

Crispy Shredded Beef • Leek • Specialty Sauce

## 👑 椒烤牛肋骨

B.B.Q. Beef Rib • Capsicum • Peppercorn



岩米玉液四宝

Braised Assorted Vegetable  
Rock Rice

石锅蟹粉豆腐

Braised Beancurd • Fresh Crabmeat  
Crab Roe • Hot Stone



# 蔬菜豆腐

SEASONAL VEGETABLE • BEANCURD



雪菜毛豆百页

Snow Cabbage • Beancurd Skin • Broad Bean



岩米玉液四宝

Braised Assorted Vegetable • Rock Rice



百合莴笋云耳

Fried Lettuce • Black Fungus • Lily Bud



姜汁酒炒芥兰

Sautéed Hong Kong Kai Lan • Ginger • Chinese Wine

砂煲鱼香茄子

Braised Egg Plant • Minced Pork • Garlic • Chilli • Claypot



上海清炒素菜

Shanghainese Stir-Fried • Assorted Vegetable



樱花虾四季豆

Fried String Bean • Minced Pork • Sakura Shrimp

火腿片炒津白

Wok-Fried Cabbage • Yunnan Ham

砂锅海鲜豆腐

Braised Beancurd • Seafood • Claypot



海参麻婆豆腐

Braised Sea Cucumber • Beancurd • Minced Pork • Chili

珊瑚蟹肉芦笋

Stir-Fried Asparagus • Egg White • Crabmeat • Crab Roe

石锅蟹粉豆腐

Braised Beancurd • Fresh Crabmeat • Crab Roe • Hot Stone



Signature



Vegetarian



龙虾鸳鸯泡饭

Assorted Seafood • Steamed Rice  
Crispy Rice • Lobster Bisque

# 飯面

RICE • NOODLE

## 上海炒年糕

Shanghainese Style Fried Rice Cake • Pork • Vegetable

## 上海炒粗面

Stir-Fried Noodle • Pork • Vegetable • Mushroom

## 👑 雪菜鲜虾粉皮

Fried Green Bean Noodle • Prawn • Minced Pork • Snow Cabbage

## 蟹肉干烧伊面

Braised Ee-Fu Noodle • Fresh Crabmeat

## 干炒海鲜面线

Wok-Fried 'Mee Sua' • Mixed Seafood

## 👑 鲍汁花胶面卜

Braised Egg Noodle • Fish Maw • Abalone Sauce

## 特色扬州炒饭

Yang Zhou Fried Rice

## 上海咸肉菜饭

Shanghainese Fried Rice • Yunnan Ham • Greens

## 碧绿蟹肉炒饭

Fried Rice • Fresh Crabmeat • Spinach

## 👑 龙虾鸳鸯泡饭

Assorted Seafood • Steamed Rice • Crispy Rice • Lobster Bisque

## 开洋葱油拌面

Shanghainese Noodle • Dried Shrimp • Spring Onion • Scallion Oil

## 四川担担拉面

Tan Tan Noodle • Sichuan Style

## 特色炸酱拉面

Zha Jiang Noodle

## 高汤嫩鸡燴面

Braised Noodle Soup • Shredded Chicken • Supreme Broth



Signature



Vegetarian



南翔小龙包

Steamed Shanghainese Pork Dumpling

# 点心

DIM SUM

👑 南翔小笼包 ( 4 件 )  
Steamed Shanghainese Pork Dumpling (4 pieces)

蟹粉小笼包 ( 4 件 )  
Steamed Shanghainese Dumpling • Fresh Crabmeat  
Crab Roe (4 pieces)

👑 上海生煎包 ( 3 件 )  
Pan-Fried Pork Bun (3 pieces)

上海煎锅贴 ( 3 件 )  
Pan-Fried Pork Dumpling (3 pieces)

🌿 上海素菜饺 ( 3 件 )  
Steamed Vegetable Dumpling (3 pieces)

🌿 萝卜丝酥饼 ( 3 件 )  
Deep-Fried Puff • White Turnip (3 pieces)

🌿 家乡葱油饼 ( 2 件 )  
Shanghainese Fried Pancake • Spring Onion • Scallion Oil  
(2 pieces)

红油捞抽手 ( 6 件 )  
Pork Wonton • Chili Oil • Black Vinegar (6 pieces)

芹香煮水饺 ( 6 件 )  
Pork Dumpling • Chinese Celery (6 pieces)

🌿 蒸，炸馒头 ( 1 件 )  
Silver Thread Flour Roll (Steamed • Deep-Fried) (1 piece)



燕液酒酿丸子

Glutinous Dumpling • Xue Yan  
Osmanthus • Fermented Rice Wine



高丽豆沙香蕉

Souffle Egg White • Red Bean Paste • Banana



# 甜品

DESSERT

## 金箔杞子桂花糕 ( 4 件 )

Osmanthus Pudding • Gold Vark • Wolfberry (4 pieces)

## 👑 高丽豆沙香蕉 ( 4 件 )

Souffle Egg White • Red Bean Paste • Banana (4 pieces)

## 拔丝佳果

Caramelized Mixed Fruit

## 👑 芝麻豆沙煎锅饼

Stuffed Crispy Pancake • Red Bean Paste

## 时令水果拼盘

Mixed Fruit Platter

## 香煎八宝甜饭

Pan-Fried • Sweetened Glutinous Rice • Mixed Fruit

## 芦荟果冻

Chilled Aloe Vera • Crystal Jelly • Sour Plum

## 芒果布丁

Mango Pudding

## 蜂蜜龟苓膏

Chilled Herbal Jelly • Honey

## 杨枝甘露雪糕

Chilled Mango Soup • Pomelo • Sago • Coconut Ice Cream

## 👑 燕液酒酿丸子

Glutinous Dumpling • Xue Yan • Osmanthus  
Fermented Rice Wine

## 红莲炖雪蛤

Double-Boiled Hashima • Red Date • Lotus Seed

## 冰花炖燕窝

Double-Boiled Bird's Nest • Rock Sugar

