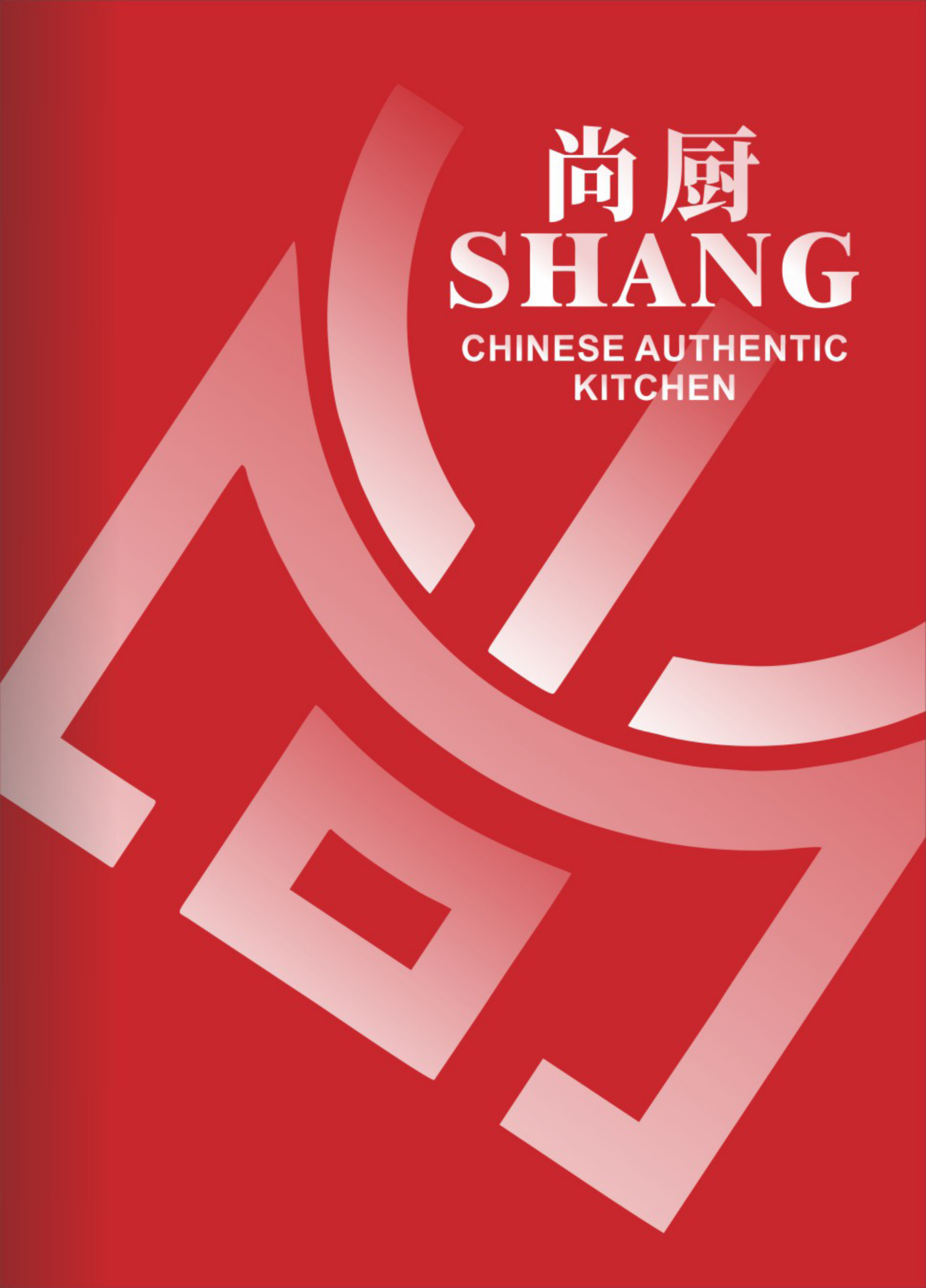


The background is a solid red color. Overlaid on this are several large, abstract geometric shapes in a lighter shade of red. These shapes include a large circle, a large square, and various angular, wedge-like forms that interlock and overlap, creating a dynamic, architectural feel.

尚厨

SHANG

CHINESE AUTHENTIC
KITCHEN

WHAT THE THIN SKIN CAN'T HOLD IS THAT HOT AND FRESH SOUP

薄皮兜不住的,是那口滚烫的鲜汤

全家福小笼包
Assorted Steam Bun

\$(6) 15.95



鲜肉
小笼包
Soup Dumpling
with Pork



蟹肉
小笼包
Soup Dumpling
with Crabmeat



鲜虾
小笼包
Soup Dumpling
with Shrimp & Pork



黑松露
小笼包
Truffle Steamed
Buns



鸡肉
小笼包
Soup Dumpling
with Chicken



小龙虾
小笼包
Soup Dumpling
with Crayfish

本菜谱图片仅供参考, 出品以实物为准! The pictures of the menu are only for your reference, To prevail in kind!



鲜肉小笼包
Soup Dumpling with Pork
\$(3) 5.95 (6) 12.95



蟹肉小笼包
Soup Dumpling with Crabmeat
\$(3) 6.95 (6) 13.95



鸡肉小笼包
Soup Dumpling with Chicken
\$(3) 5.95 (6) 12.95



小龙虾小笼包
Soup Dumpling with Crayfish
\$(3) 6.95 (6) 12.95



鲜虾小笼包
Soup Dumpling with Shrimp & Pork
\$(3) 6.95 (6) 13.95



黑松露小笼包
Truffle Steamed Buns
\$(3) 7.95 (6) 17.95

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SOUP 汤

云吞汤
Wonton Soup
\$6.95



酸辣汤
Hot Sour Soup
\$6.95



秋葵汤配云吞
Gumbo Soup w. Dumplings
\$9.95



TAPAS 前菜

COOL ON THE FIRST BITE,
WARM ON THE AFTERTASTE.
入口是凉的, 回味是热的

黄瓜拍裂, 是为了让味道住进去。牛肉卤透, 是为了让时间住进来。木耳泡发, 是为了让口感住下来。
凉菜这件事, 表面是调味, 底层是对食材的理解。懂的人, 一口就知道。
The cucumber is cracked open so the flavor can move in. The beef is slow-braised so the time can settle in. The wood ear is soaked so the texture can stay put. Cold dishes — on the surface, it's about seasoning. Underneath, it's about understanding the ingredients. Those who know, will tell with one bite.



① 西芹拌豆干
Celery And Beancurd
salad
\$8.95

② 凉拌小黄瓜
Spicy Cucumber Salad
\$8.95

③ 红油抄手
Shanghai Chili Wontons
\$9.95

TAPAS 前菜

海盐毛豆
Edamame w. Seasalt
\$6.95



凉拌海带丝
Seaweed Salad
\$6.95



香糟牛肉
Zonchow Beef
\$13.95



上海春卷
Spring Roll (Veg) (3)
\$6.95



香卤牛肉包
Braised Beef Bun
\$12.95



红烧五花肉包
Braised Pork Belly Bun
\$12.95





香茅草炸虾
Fried shrimp with
lemongrass
\$17.95

椰汁脆皮虾
Coconut Shrimp
\$16.95



豉椒汁虾球
Gulf shrimp w black bean
sauce
\$18.50/5pcs

糖醋排骨
Sweet and Sour Pork Ribs
\$12.95



PAN - FRIED DUMPLING 煎饺

THE FRESHNESS OF THE PAN,
ALL IN ONE BITE.

一锅煎出来的鲜, 全藏在这口牛肉锅贴里

铁板滋滋响, 热气裹着牛肉香往上蹿。金黄的底壳咬开一层脆, 再往里是满满的牛肉馅, 汁水丰盈, 咸香带甜。

Sizzling on the iron, the aroma of beef rises with every wisp of steam.
Crack the golden crust to reveal a lavish beef filling —
bursting with juice, savory with a whisper of sweetness.



拇指生煎包
Pan-Fried Buns
\$12.95/6pcs 19.95/10pcs



牛肉锅贴
Beef Pan Fried
Dumpling (6)
\$12.95

上海锅贴
Shanghai Dumpling (6)
\$11.95

鲜虾煎饺
Shrimp Pork Dumpling (6)
\$13.95

STEAM DUMPLING 蒸饺

白菜猪肉蒸饺 \$10.5
Steam Pork Cabbage Dumpling (6)

鸡肉蒸饺 \$10.5
Steam Chicken Dumpling (6)



NOODLES & RICE 面类/饭

担担面 🌶️
Dan Dan Noodle
\$12.95



炸酱面 🌶️
Zhajiang Noodle
\$12.95



铁板黑椒牛柳乌冬
Sizzling Beef Udon
\$17.95

铁板鲜虾乌冬
Sizzling Shrimp Udon
\$17.95



NOODLES & RICE 面类/饭



肉丝蟹粉两面黄
Shredded Pork & Crab
Roe Crispy Noodles
\$15.95

WHEN THE NOODLES ARE PAN-
FRIED, THE OIL SIZZLES
煎面时油滋作响
浇头淋下时嘶嘶作响

香煎瑶柱焗饭
Baker Rice w Scallop
\$19.95



新加坡炒米粉
Singapore Noodles
\$15.95

虾或牛肉炒饭
Shrimp or Beef Fried Rice
\$14.95

NOODLES & RICE

面类/饭



扣肉汤面
Braised Pork Belly
Noodle Soup
\$15.95



红烧牛肉面
Braised Beef
Noodle Soup
\$18.95

**THE NOODLES TUMBLE THROUGH
RAGING FLAMES.**
面条在烈焰中翻滚, 每一根都裹满焦香。

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CHEF'S RECOMMENDATION

厨师推荐



水煮牛肉
Boiled Beef in Hot Chili Oil
\$21.95



虾球辣子鸡
Spicy Chicken with
Prawn Balls
\$18.95



香茅椰香鸡
Lemongrass Coconut Chicken
\$16.95

左宗棠鸡
General Tso's Chicken
\$15.95

芝麻鸡
Sesame Chicken
\$15.95

芥兰牛
Beef with Broccoli
\$17.95

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「饕餮盛宴」· Grand Banquet

厨师推荐

CHEF'S RECOMMENDATION



西班牙黑叉烧
Spanish-style Char Siu
\$17.95

表面焦黑发亮, 切开是粉嫩的肉芯。
甜的、咸的、焦的、嫩的, 一层叠一层。
The surface is charred black and shiny, and when cut open, it reveals a pink and tender meat core.
Sweet, salty, crispy, tender, layer by layer.



芝士炸猪排
Cheese Stuffed Pork Chop
\$15.95

外层面包糠炸得嘎嘣脆,
里面芝士受热半融, 拉出一条金黄色的线。
The outer breadcrumbs were fried until crispy,
while the cheese inside was half melted by heat
and pulled out a golden line.



砂锅滑鸡片
Clay Pot Braised Chicken
\$17.95

不翻不炒, 盖盖焖透。
揭盖那一下, 热气裹着鸡香直接糊脸。
Do not flip or stir fry, cover and simmer until fully cooked.
Uncovering it, the hot air wrapped in chicken fragrance
directly burned my face.

● CHEF'S RECOMMENDATION

厨师推荐



菠萝咕咾肉
Sweet and Sour
Pork with Pineapple
\$15.95



椒盐炸大虾
Gulf Shrimp with
Salt & Pepper Seasoning
\$19.95



蒜香黑椒排骨
Garlic Salt Pepper
Spare Ribs
\$15.95

CHEF'S RECOMMENDATION

厨师推荐



麻婆豆腐 
Mapo Tofu
\$13.95



迷你小火锅
Mini Hot Pot
\$25.95

厨师推荐 CHEF'S RECOMMENDATION

黑椒牛仔骨
Black Pepper Beef
Short Ribs
\$20.95



铁板黑椒牛柳
Sizzling Beef Fillet with
Black Pepper Sauce
\$20.95

小炒牛松配球生菜
Sautéed Minced Beef
with Ball Lettuce
\$18.95



GREEN 时蔬



XO酱焗生菜
Baked Lettuce
with XO Sauce
\$12.95

干锅包心菜
Taiwanese Cabbage
in Dry Pot
\$15.95

蒜蓉小白菜
Garlic Baby Bok Choy
\$13.95

干煸四季豆
Strip Bean w. Garlic Sauce
\$12.95

蒜蓉豆苗
Garlic Pea Sprouts
\$14.95

DESSERT 甜品



鲜奶冻
Silky Milk Pudding Swirled with
Black Sesame Ice Cream
\$9.95



杨枝甘露
Chilled Mango & Pomelo Sago Cream
\$10.95