

夜上海

MIDNIGHT SHANGHAI

**\$50
PER PERSON**

Sharing style meal

ENTREE

**PORK
XIAO LONG BAO**

上海小笼汤包


Shanghai style
pork soup dumplings

**WAGYU
SPRING ROLL**

香酥和牛卷

beef powder, pickled chilli & garlic
chive emulsion

Canterbury wagyu from Black Origin

**GOLDEN SAND 
CAULIFLOWER**

金沙蒂花球

pickled chilli,
gochujang mayo

MAINS

Served with steamed jasmine rice

SPICED BEEF RIBS

五香牛仔骨


NZ beef short ribs,
salted cucumber, coriander

MAPLE

SRIRACHA CHICKEN ▲

枫糖炸鸡

pickled lotus root, 7 spices

WOK FRIED  

MARKET GREEN

爆炒时令蔬菜

bok choy, baby carrots,
radish, cauliflower, peas

DRINK RECOMMENDATIONS

Asahi - \$12 pints

Pandas Right Hook cocktail - \$18

夜上海

MIDNIGHT SHANGHAI

\$65

PER PERSON

Sharing style meal

ENTREE

PORK

XIAO LONG BAO

上海小笼汤包

Shanghai style
pork soup dumplings

WAGYU

SPRING ROLL

香酥和牛卷

beef powder, pickled chilli & garlic
chive emulsion

Canterbury wagyu from Black Origin

GOLDEN SAND (V)

CAULIFLOWER

金沙蒂花球

pickled chilli,
gochujang mayo

MAINS

Served with steamed jasmine rice

SPICED BEEF RIBS

五香牛仔骨

NZ beef short ribs,
salted cucumber, coriander

MAPLE

SRIRACHA CHICKEN ▲

枫糖炸鸡

pickled lotus root, 7 spices

WOK FRIED (V) (GFA)

MARKET GREEN

爆炒时令蔬菜

bok choy, baby carrots,
radish, cauliflower, peas

SHANGHAI PORK

MEATBALLS

糖醋狮子头

bamboo, pickled lotus root, veges,
black sweet & sour, 7 spices

DESSERT

PORTUGUESE EGG TART

酥烤千层蛋挞

crushed berries

DRINK RECOMMENDATIONS: Asahi - \$12 pints | Pandas Right Hook cocktail - \$18

VEGAN (V) VEGAN AVAILABLE (VA) GLUTEN FREE AVAILABLE (GFA) SPICY ▲