



BILL SPLITTING POLICY

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we appreciate your understanding and cooperation

夜上海

MIDNIGHT SHANGHAI

Modern yum cha bar serving bold Shanghai
flavours with a twist.

Share plates, signature cocktails, and desserts.
Where tradition meets today.



FROM 5PM

TRUST THE CHEF

主厨套餐推荐

*Whole table participation required. Min 2 people to share.
No discount applies.*

Experience Midnight Shanghai, banquet style, with
iconic Shanghainese dishes, featuring fresh produce from
the market to the table.

\$65

PER PERSON

*Please advise of any dietary
requirements or allergies*

KARAOKE

K歌之王

Let the good times roll! Unleash your fa-la-la's and get ready
to sing your heart out with your close mates in our private
dining & karaoke rooms upstairs

\$45

PER HOUR

\$50 MIN. SPEND PER ROOM

YUM CHA

早茶

Small bites, big flavours.
Enjoy this Chinese dining
tradition all day with our teas or
crafted cocktails.



CHEF'S CHOICE

PORK XIAO LONG BAO | 16
4pcs

上海小笼汤包

Shanghai style,
pork soup dumpling

PORK & PRAWN SHUMAI | 16
4pcs

三鲜烧卖

Tobiko flying fish roe

SIGNATURE BBQ BUNS | 14
2pcs

蜜汁叉烧包

steamed bun, sticky
BBQ pork filling

CRYSTAL PRAWNS | 16
3pcs

水晶虾饺

chive oil, scallop roe powder,
furiwake

CHICKEN & PEANUTS WONTON | 17
4pcs

花样云吞 NFA

satay sauce, white sesame,
pickled red onion, coriander

PULLED BEEF CHEEK SPRING ROLL | 15
2pcs

牛油春卷

Shanghai style mayo, charred
beef fat powder, pickled red onion

CRISPY PRAWNS | 18
4pcs

香脆虾球 GFA

Shanghai style mayo, fried
kumara crisps, chives

SICHUAN CHILLI OIL WONTONS | 18
4 pcs

红油抄手

pork, prawn & mushroom, soy
vinaigrette, house made chilli oil

V vegetarian **VA** vegetarian available
VG vegan **VGA** vegan available
GF gluten free **GFA** gluten free available
NFA nut free available

While we take every precaution
to ensure our dishes are allergen-free,
we cannot guarantee the complete
absence of allergens.

EDAMAME **五香毛豆** **GF** **VG***Shanghai style pickle liquor.
served cold***12****DEEP FRIED
SQUID****椒盐鱿鱼** **GFA***Sichuan salt & pepper, Shanghai
style mayo, aosa seaweed***16****DUCK & HOISIN
DUMPLING****18**

4pcs

烧鸭饺*roast duck, daikon, chives***STEAMED VEGAN
DUMPLING****14**

4pcs

营养素煎饺 **VG***edamame, mushroom***POTSTICKER
DUMPLING PLATTER****28**

12pcs

四拼煎饺*pork & chive, pork & prawn,
chicken & coriander, vegan***SALT & PEPPER
FRIES****14****黑蒜酱** **VGA***Sichuan salt & pepper,
black garlic mayo***HONG KONG
EGG TART****12**

2pcs

港式蛋挞*please allow 10-20 minutes**contains dairy***BAOS****TEMPURA
CAULIFLOWER****17****天妇罗刈包** **VG***gochujang mayo, garlic panko,
micro herbs***MAPLE SRIRACHA
CHICKEN****18****枫糖甜辣炸鸡刈包***crispy shallot, micro coriander***SATAY
CHICKEN****18****沙爹酱香刈包***crushed peanuts, satay sauce,
micro coriander**contains sesame & peanuts***ROAST
DUCK****19.5****烧鸭刈包***house made plum sauce, pickled
cucumber, chives*

MEDIUM SHARED PLATES

MAPLE SRIRACHA CHICKEN | 25

枫糖甜辣炸鸡 **GFA**

seven spices, white sesame, pickled red onion

GOLDEN SAND CAULIFLOWER | 23

金沙荔花球 **VG**

pickled red onion, gochujang mayo, micro herbs

BBQ PORK RIBS | 25

香酥小排

green salad, pickled red onion

CHEF'S CHOICE

EGGPLANT FRIES | 23

香炸茄条 **VG**

panko fried eggplant, sweet chilli sauce, pickled cucumber

MAPO TOFU | 30

CHOICE OF:

TOFU OR GROUND PORK

麻婆豆腐 **VGA**

signature Sichuan bean paste, ground peppercorn, served with scallion pancake

SHANGHAI FRIED NOODLE | 26

上海粗炒 (可素) **VGA**

house made noodles, with choice of: BBQ pork, chicken or tofu & seasonal vegetables

WOK FRIED MARKET GREENS | 27

蒜炒时蔬 **GFA VG**

seasonal vegetables, wood ear mushroom, ginger & garlic

SICHUAN SPICY DAN DAN NOODLES | 25

四川担担面 **VG**

spicy ground pork, bok choy, fried shallots, crushed peanuts, house made chilli oil

contains sesame & peanuts

FLAT RICE NOODLES CHOW FUN | 25

干炒牛河 **GFA VA**

classic HK style fried noodle, onion, bean sprout, garlic chives, with choice of: beef, BBQ pork, chicken or tofu & seasonal vegetables

SHANGHAI STYLE PORK BELLY FRIED RICE | 28

上海猪油炒饭 **GFA**

bok choy, light soy sauce, fried egg

CHINESE ROAST

港式烧味

HONEY GLAZED BBQ CHAR SIU PORK | 35

蜜汁叉烧

CRISPY PORK BELLY WITH PLUM SAUCE | 36

脆皮烤肉

HOUSE ROAST DUCK | 46

served with pancakes, hoisin sauce, cucumber pickles & green salad

烤鸭

VEGETARIAN FRIED RICE | 26

素炒饭 **GFA VGA**

tofu & seasonal vegetables, fried egg (optional)

LARGE SHARED PLATES

BLACK PEPPER BEEF HOT PLATE | 34

黑椒牛柳

beef with oyster sauce, mixed vegetables, garlic chips

contains dairy

KONG PAO CHICKEN | 32

宫保鸡丁 NFA

Sichuan bean paste, candied cashew nuts, white sesame

MIDNIGHT MANDARIN CHICKEN | 34

酸甜柳橙鸡 GFA

white sesame, citrus zest

TWICE COOKED PORK BELLY | 34

香辣回锅肉 GFA

thinly sliced pork belly with three-bean paste, garlic & leek, mixed vegetables, spicy & savoury

GARLIC PRAWNS | 36

黑蒜油焖虾 GFA NFA

king prawn cutlets, broccoli, sliced almond, black garlic oil

MIDNIGHT SHANGHAI MEAT PLATTER | 72

夜上海三拼

sticky beef short ribs, honey roasted BBQ pork, house roast duck, served with scallion pancake, plum sauce, pickles & green salad

STICKY BEEF SHORT RIBS | 35

酱汁牛仔骨

braised short ribs, sticky hoisin sauce, chilli & coriander

SPICY POPCORN CHICKEN | 33

麻辣干锅鸡

mixed vegetables, Sichuan peppercorn

NIGHT MARKET LAMB | 33

爆炒孜然羊肉 NFA

smoky wok fried with cumin & spices, peanuts, & sesame seed crunch, coriander

SWEET SOUR PORK | 35

酸甜咕老肉 GF VGA

pork ribeye, pineapple, sweet & sour sauce

tofu option available

BEER BATTERED FISH | 34

椒盐鱼

house blend of salt & pepper, garlic, green peppercorn, aosa seaweed

SIDES

STEAMED RICE | M 6 L 9

BAO BUN | 6

荷叶包 VG

PANCAKE WRAPPER | 5

卷饼 6pcs VG

SCALLION PANCAKE | 7

葱油饼 VG

DESSERTS

HONK KONG EGG TART

港式蛋挞

*creamy egg custard baked in a
flaky tart casing/ (please allow 10-20 minutes)*
contains dairy

BAKED CHEESECAKE

芝士蛋糕 GF

*New York style baked cheesecake with vanilla
& lemon, on a coarse almond base.*
Served with ice cream

contains almonds

TIRAMISU

提拉米苏

*mascarpone cream, dutch cocoa
espresso, marsala liqueur*

contains gelatin

DESSERT COCKTAILS

APPLE CRUMBLE

苹果甜心鸡尾酒

*fireball, apple sour, lemon juice,
apple juice, cinnamon syrup, egg white*

CHERRY BLOSSOM

樱花鸡尾酒

*vanilla vodka, chambord,
creme de cacao, frangelico, cream*

LEMON CHEESECAKE

柠檬塔鸡尾酒

*vodka, limoncello, lemon juice,
egg white*

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HIGH TEA & COCKTAIL

FRIDAY TO SUNDAY 1-5PM

\$50

PER PERSON

Made in house pastry of three savoury items, one scone, five sweets, bottomless Noble & Sunday tea or \$15 for a cocktail upgrade.



Minimum 2 people per booking with at least 48 hours notice,
GF options available upon request.
DF and vegan not available.

BEER & CIDER

TAP

Asahi Super Dry Lager 5%	12	14
Cassels Nectron IPA 6.1%	12	14
Sawmill Midnight Hazy 5%	12	14
Zeffer Hazy Lemonade 2.5%	12	14

BOTTLE | CANS

Asahi Zero 0%	10
Three Boys Local Session IPA 2.5%	12
Tsingtao Chinese Lager 4.7%	12
Sawmill ultra low carb lager 4.2%	13
Sawmill Doctor smooth Dark lager 6.5%	13
Zeffer Hazy Ginger Beer 5%	13
Morning Cider Strawberry Rose 4.9%	13
Zeffer Dry Apple Cider 5%	13

GIN

Rogue Society	12
Tanqueray	12
NDC Meow Lucky	13
<i>Best enjoyed with our full-flavoured sichuan dishes!</i>	
NDC Native	13
<i>Award-winning gin with NZ native botanicals</i>	
NDC Verdigris	13
The Botanist	15
Scapegrace	14
Scapegrace Black	15
<i>Bartender's Choice</i>	
Scapegrace Blood Orange	15
<i>Scapegrace's twist on a pink gin, delicious & refreshing!</i>	
Scapegrace Gold	17
<i>Strong & oozing attitude. Best enjoyed on ice</i>	
Ukiyo Yuzu	14
Ukiyo Blossom	14
<i>Bringing Japanese Gin to the heart of New Zealand</i>	
Ukiyo Tokyo	14
Dancing Sands Lychee	14
<i>Sweet and fruity</i>	
Gine Mare	13
<i>Mediterranean gin evoking blue skies and warm rosemary</i>	

SINGLE MAT WHISKEY

Scapegrace Anthem	15
Scapegrace Vanguard	15
<i>Made in New Zealand, not to be missed!</i>	
Scapegrace Dimension	15
Tamnavulin Double Cask	16
<i>Finished in a sherry cask for a smooth & mellow taste</i>	
Benriach 10 years	16
Laphroaig 10 years	16
Glendronach 12 years	17
<i>Bartender's Choice</i>	
Fettercairn 16 years	19
Bruichladdich Classic	19
<i>A smooth sipper</i>	
The Macallan A Night on Earth	21
<i>Best enjoyed with dessert</i>	

WHISKEY LIQUEUR

Drambuie	14
<i>Finish your evening off with a smooth, spicy, sweet treat.</i>	

HAPPY HOUR EVERYDAY 3PM-5PM

\$11 Beers & House Wines
\$15 Selected Cocktails
\$10 Low Alc Beers, No Alc

FIZZY

Kombucha	9
Coca Cola Classic / Zero	6
Sprite	6
Lemon Lime & Bitters	6.5
Ginger Beer	6.5
Sparkling Water 500ml	8
Tonic Lime	6

NOBLE AND SUNDAY TEA

English Breakfast	
Jasmine Green	S
Earl Grey	6
Peppermint	L
Orange Ginger & Lemongrass	
Chai of Ghana	
Strawberry & Plum	

DRINKS



HAPPY HOUR EVERYDAY 3PM - 5PM

夜上海

MIDNIGHT SHANGHAI

COCKTAILS



PO'S PARADISE PUNCH

Malibu Coconut, Pineapple, Lime, Coconut Sugar
23



ROYALTY

Haymans Peach & Rose Gin, Grapefruit, Ginger, Lime
21



MIDNIGHT SHANGHAI

Home-brewed spiced vanilla Vodka, Passion fruit, Pineapple, Lime, Ito Togarashi
21



EMPEROR'S MISTRESS

Rose Rabbit Quince, Honey Tequila, Pineapple, Lime
22



CHEEKY MAI-TIGER

Tequila, Orgeat (Almond), Orange, Lime, Pineapple
23

DRAGON SUMMER SIP

Raspberry Infused Rum, Lime, Pineapple, Grenadine, Fomo
20

MAGIC POTION of the week

Want A Surprise? Ask Our Crew For The Flavour Of The Week
19

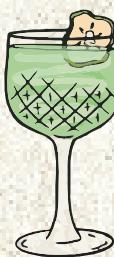


IMPERIAL TEA POT

Gold flaked plum wine, Oolong tea, Lemon, Apple juice
24

SUMMER GIN SPRITZ

18



HAYMAN'S PEACH & ROSE

Fever Tree Indian Tonic, Grapefruit, Mint

SOURCE CARDRONA

Fever Tree Mediterranean Tonic, Orange, Mint

LADY H GINCELLO

Fever Tree Wild Raspberry Tonic, Lemon, Mint

WINE

S **L** **B**

BUBBLY

Freixenet Prosecco	13	23	75
Freixenet Sparkling Rose	13	23	75
Drapier Brut Champagne	20	26	120
Drapier Rose de Saignee Champagne			160
Piper Heidsieck Champagne			150

ROSE

Jules Taylor Rose/ Marlborough	14	23	70
Rockburn Stolen Kiss Rose/ Central Otago	16	26	80
Mahi Rose/ Marlborough	16	26	80

WHITE

Jules Taylor Sauvignon Blanc/ Marlborough	14	23	70
Dog Point Sauvignon Blanc/ Marlborough	16	26	80
Trinity Hill Pinot Gris/ Hawkes Bay	15	25	75
Amisfield Pinot Gris/ Central Otago	18	30	90
Greystone Riesling/ Waipara Canterbury	15	25	75
Jackson Estate Riesling/ Marlborough	17	28	85
Matawhero Chardonnay/ Gisbourne	14	23	70
Mahi Chardonnay/ Hawkes bay	17	28	85

RED

Devil's Staircase Pinot Noir/ Central Otago	14	23	70
Akarua Pinot Noir/ Central Otago	17	28	85
Rockburn Pinot Noir/ Central Otago	20	33	100
Stone Paddock Bordeaux Blend/ Hawkes Bay			80
Stone Paddock Merlot/ Hawkes Bay	15	25	75
Red Metal Syrah/ Hawkes Bay	15	24	70
Chapel Hill Shiraz/ McLaren Vale	16	26	80
Chapel Hill Cabernet Sauvignon/ McLaren Valley			80
Two Hands Cabernet Sauvignon/ McLaren Valley			90
Te Mata Coleraine/ Hawkes Bay			150

MOCKTAILS

PEACH LEMONADE

Peach, Lime, Lemonade, Mint
13

LUCKY LANTERN

Grenadine, Ginger Beer, Lime, Mint
13

SOBER MAI-TIGER

Orange, Pineapple, Orgeat (Almond), Lime
14