



### **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,  
furikake

CHEF'S CHOICE

### CHICKEN & PEANUTS WONTON

17  
4pcs

花样云吞 **NFA**

satay sauce, white sesame,  
pickled red onion, coriander

### PULLED BEEF CHEEK | 15 SPRING ROLL

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.

All beef | chicken | lamb | duck are Halal.

**EDAMAME**  | 12  
**五香毛豆** **GF** **VG**

Shanghai style pickle liquor.  
served cold

**DEEP FRIED** | 16  
**SQUID**

**椒盐鱿鱼** **GFA**  
Sichuan salt & pepper, Shanghai  
style mayo, aosa seaweed

**DUCK & HOISIN** | 18  
**DUMPLING** 4pcs

**烧鸭饺**  
roast duck, daikon, chives

**POTSTICKER** | 28  
**DUMPLING PLATTER** 12pcs

**四拼煎饺**  
pork & chive, pork & prawn,  
chicken & coriander, vegan

**STEAMED VEGAN** | 14  
**DUMPLING** 4pcs

**营养素煎饺** **VG**  
edamame, mushroom

**SALT & PEPPER** | 14  
**FRIES**

**黑蒜酱** **VGA**  
Sichuan salt & pepper,  
black garlic mayo

**HONG KONG** | 12  
**EGG TART** 2pcs

**港式蛋挞**  
please allow 10-20 minutes  
*contains dairy*

## BAOS

**TEMPURA** | 17  
**CAULIFLOWER**

**天妇罗刈包** **VG**  
gochujang mayo, garlic panko,  
micro herbs

**MAPLE SRIRACHA** | 18  
**CHICKEN** 

**枫糖甜辣炸鸡刈包**  
crispy shallot, micro coriander

**SATAY** | 18  
**CHICKEN**

**沙爹酱香刈包**  
crushed peanuts, satay sauce,  
micro coriander  
*contains sesame & peanuts*

**ROAST** | 19.5  
**DUCK**

**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

金沙蒂花球 VG

pickled red onion,  
gochujang mayo, micro herbs

### BBQ PORK RIBS 25

香酥小排

green salad, pickled red onion

### MAPO TOFU 30

CHOICE OF:  
TOFU OR GROUND PORK

麻辣豆腐 VGA

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

CHEF'S CHOICE

### EGGPLANT FRIES 23

香炸茄条 VG

panko fried eggplant, sweet  
chilli sauce, pickled cucumber

### WOK FRIED MARKET GREENS 27

蒜炒时蔬 GFA VG

seasonal vegetables, wood ear  
mushroom, ginger & garlic

### SHANGHAI FRIED NOODLE 26

上海粗炒 (可素) VGA

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

### 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

### SICHUAN SPICY DAN DAN NOODLES 25

四川担担面

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

contains sesame & peanuts

### SHANGHAI STYLE PORK BELLY FRIED RICE 28

上海猪油炒饭 GFA

bok choy, light soy sauce,  
fried egg

### X.O FRIED RICE 26

X.O. 酱炒饭

combination of prawn cutlets,  
Chinese lap chong (sausage),  
BBQ pork, fried egg

### VEGETARIAN FRIED RICE 26

素炒饭 GFA VGA

tofu & seasonal vegetables,  
fried egg (optional)

## 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 GF

### HOUSE ROAST DUCK 46

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

烤鸭

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## 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

### 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

### 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

## SIDES

### STEAMED RICE | M 6 L 9

米饭 **VG**

### 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

12

港式蛋挞

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

contains dairy

### BAKED CHEESCAKE

14

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

13

提拉米苏

mascarpone cream, dutch cocoa  
espresso, marsala liqueur

contains gelatin

## DESSERT COCKTAILS

### APPLE CRUMBLE

19

苹果甜心鸡尾酒

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

### CHERRY BLOSSOM

21

樱花鸡尾酒

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

### LEMON CHEESCAKE

19

柠檬塔鸡尾酒

vodka, limoncello, lemon juice,  
egg white

### BILL SPLITTING POLICY

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

SINGLE MAT WHISKEY

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

WHISKEY LIQUEUR

Drambuie	14
Finish your evening off with a smooth, spicy, sweet treat.	

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	S	L
Jasmine Green		
Earl Grey	6	8
Peppermint		
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



### EMPEROR'S MISTRESS

Rose Rabbit Quince, Honey  
Tequila, Pineapple, Lime  
22



### MIDNIGHT SHANGHAI

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



### DRAGON SUMMER SIP

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



### CHEEKY MAI-TIGER

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

### 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, Grape Fruit, Mint

### SOURCE CARDRONA

Fever Tree Mediterranean Tonic, Orange, Mint

### LADY H GINCELLO

Fever Tree Wild Raspberry Tonic, Lemon, Mint

## WINE

### BUBBLY

	S	L	B
Frexinet Prosecco	13		75
Frexinet Sparkling Rose	13		75
Drappier Brut Champagne	20		120
Drappier 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- TAIGER

Orange, Pineapple,  
Orgeat (Almond), Lime  
14