



華亭
HUA
TING

華亭 Hua Ting

華亭傳承老上海經典風味及淮揚特色，演繹不可多得的華東滋味。貫徹可持續發展餐飲的綠色理念，特意採用具備海洋管理委員會、水產養殖管理委員會及有機產品認證的食材烹調菜餚，務求讓賓客放心享用。華亭糅合1920年代老上海流傳至今的中式裝飾藝術風格，巧妙調和西方藝術與上海傳統元素，引領賓客一探浪漫優雅的上海里弄。華亭匯聚正宗的烹調手法及傳統風味，搜羅頂級時令食材，根據時節推出應季佳餚。薈萃珍饈百味的江滬菜更可搭配多款精選黃酒佳釀、馥郁香茗、招牌雞尾酒、無酒精特調，以及環保種植釀造而成的優質葡萄酒，享受加倍愉悅。

Sit back and enjoy authentic Shanghainese and Huaiyang cuisines as Hua Ting celebrates the culinary traditions of Eastern China, experienced through the lens of new ideas and inspirations. The restaurant implements a green concept of sustainable catering while ensuring a selection of ingredients are certified by the Marine Stewardship Council (MSC), the Aquaculture Stewardship Council (ASC) and are organic products. Both the space and the food represent a balance between the delicate, the raw and the vibrant; fusing the artistic heritage of 1920s Shanghai in the form of “Chinese Art Deco”, where Western art meets Chinese customs. A vibrant retro ambience for your gastronomic journey, Hua Ting delivers legendary delicacies based on traditional recipes and cooking methods through selecting the best seasonal ingredients and rotationally changing the menu based on seasonality. Complete your exceptional experience with a selection of yellow and organic wines, premium teas, or signature Hua Ting cocktails and mocktails if you so desire.

餐前小食

Appetiser

十五年花雕醉奄仔蟹

Drunken Amber Crab in 15-years-aged Huadiao wine

時價/Market Price



生拆蟹肉陳醋凍

Crabmeat Terrine with aged Black Vinegar

138

傳統脆爆鱈

Crispy shredded Eel in Traditional style

138

醉撈花螺

Drunken Sea Whelk in Spicy Sauce

138

五香醬牛腩

Five Spices marinated Beef Shank

138



江南酒醉雞

Drunken Chicken in Jiangnan style

128

手撕香辣牛肉

Hand shredded Beef tossed in Homemade Chilli Sauce

128



醋椒海蜇頭

Marinated Jellyfish Head in Chilli Vinaigrette

118



五香熏鱸魚

Smoked Seabass with Five Spices

118



可持續發展食材 Sustainable Ingredients



廚師推薦 Chef recommendation



素食 Vegetarian



果仁類 Nut

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餐前小食 Appetiser

糟香鴨舌

Marinated Duck Tongue in Wine Brine

108

椒汁去骨鴨掌

Marinated Boneless Duck Web in Sichuan Peppercorn Sauce

98

水晶肴肉

Chilled Pork Terrine

98

鹹蛋黃耳卷

Pork Ear and Salted Egg Yolk Roll served with Garlic Soy Sauce

98

蜜汁有機櫻桃番茄

Sour Plum marinated Organic Cherry Tomato with Honey

88

淮揚什香菜

Bean Curd Sheet julienne with Mushroom, Peanut and pickled Vegetables

88

四喜烤麩

Marinated Wheat Gluten in Sweet Soy Sauce with Peanut

68

泡洋花蘿蔔

Marinated Red Radish in Vinaigrette Dressing

58

脆瓜小皮蛋

Marinated Century Egg and Cucumber in Supreme Soy Sauce

48

 可持續發展食材 Sustainable Ingredients

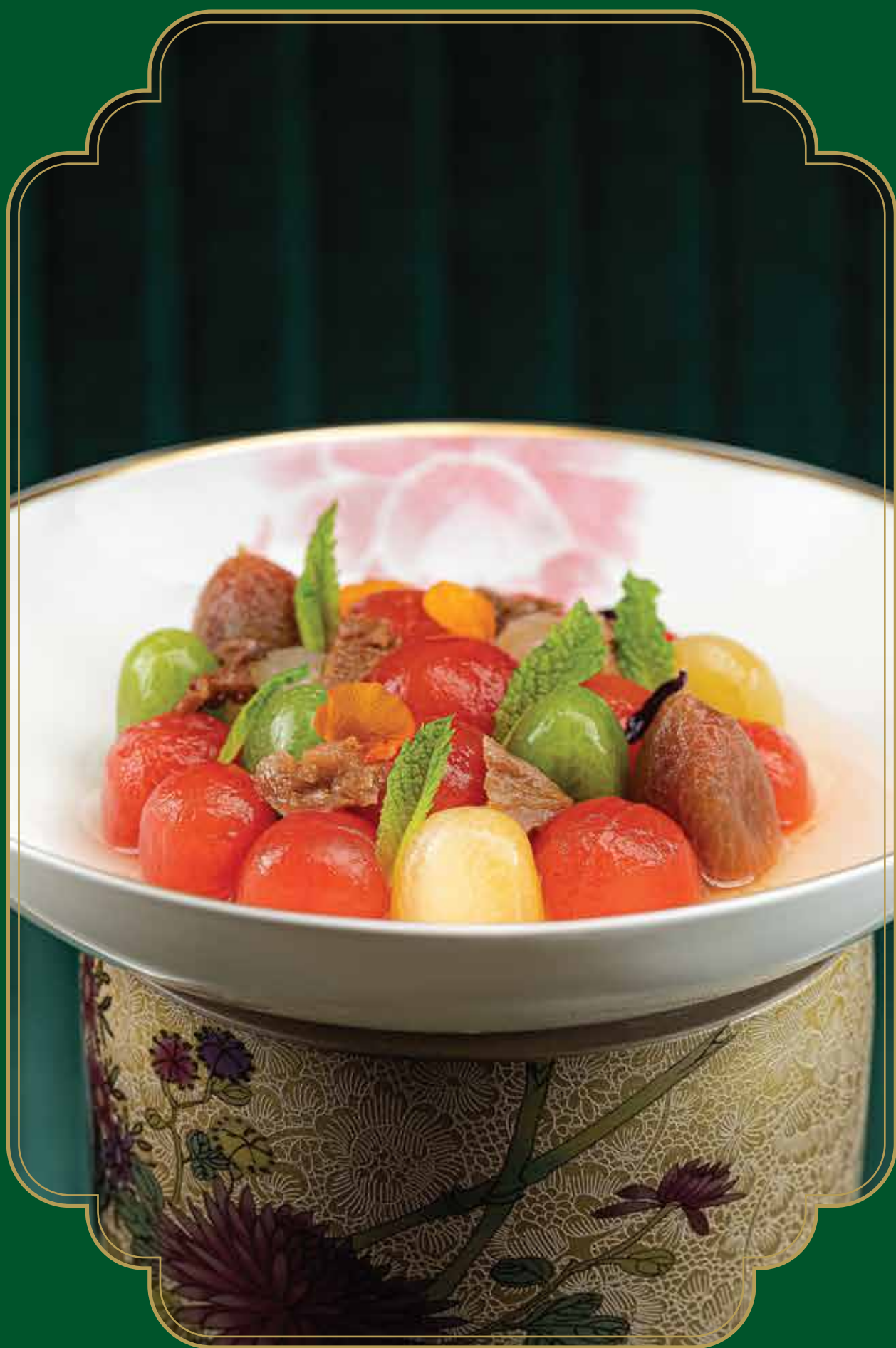
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蜜汁有機櫻桃番茄

Sour Plum marinated Organic Cherry Tomato with Honey

湯・羹
Soup

 花膠海鮮酸辣湯

Hot and Sour Seafood Soup with Fish Maw

118
每位/per person

手工水餃老雞湯

Double boiled Chicken and Cordyceps Flower Soup with Vegetarian Dumpling

98
每位/per person

 銀菊瑤柱水鴨湯

Double boiled Teal Soup with Conpoy and Turnip

98
每位/per person

文思豆腐羹

Bean Curd julienne and Vegetables Soup

88
每位/per person

 清燉獅子頭

Double boiled minced Pork Ball in Superior Broth

88
每位/per person

腌篤鮮

Double boiled salted Pork Soup with Dried Bean Curd and Bamboo Shoot

88
每位/per person

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清燉獅子頭

Double boiled minced Pork Ball in Superior Broth

海鮮
Seafood

 法國藍龍蝦

French Blue Lobster

上海醬油焗

Dry braised with Premium Soy Sauce

蒜蓉粉絲蒸

Steamed with Garlic and Vermicelli

三蔥爆炒

Wok fried with Leek, Shallot and Spring Onion

時價/Market Price

肉蟹

Mud Crab

上海醬油焗

Dry braised with Premium Soy Sauce

花雕肉碎蒸

Steamed with minced Pork and Huadiao Wine

時價/Market Price

桂花魚

Mandarin Fish

糖醋松鼠魚

Deep fried and glazed with Sweet and Sour Sauce

上海雪菜蒸

Steamed with preserved Vegetables

時價/Market Price

 黃魚

Yellow Croaker

 年糕燒

Dry braised with Glutinous Rice Cake with Spring Onion

上海雪菜蒸

Steamed with preserved Vegetables

時價/Market Price

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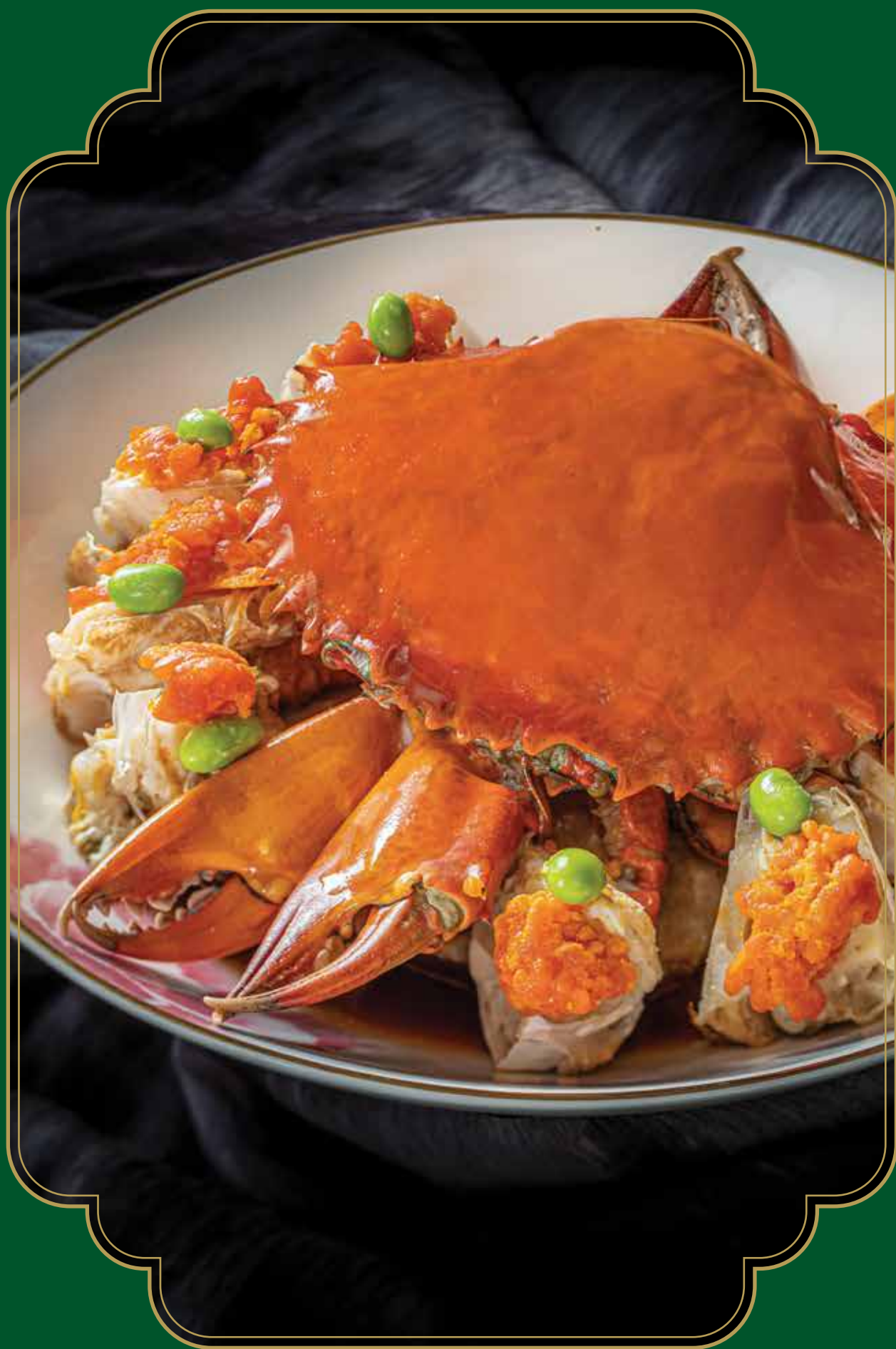
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花雕肉碎蒸蟹

Mud Crab steamed with minced Pork and Huadiao Wine

海鮮 Seafood

鮮筍花膠

Stewed Fish Maw with Bamboo Shoot in Superior Broth

888

花蟹骨醬年糕

Sautéed Blue Crab with Glutinous Rice Cake

688

酸湯筍殼魚片

Stewed Marble Goby with Vegetables in Tomato Sour Broth

498

蔥燒蝦籽關東遼參

Dry braised Kanto Sea Cucumber with River Shrimp Roe

458

每位/per person

蔥燻龍脷魚

Braised dried Sole with Spring Onion in Soy Sauce

298

蜜豆河蝦仁

Sautéed River Shrimp with Snow Pea

298

響油鱈糊配卷餅

Braised shredded Eel served with Pancake

268

海參小炒肉

Sautéed Sea Cucumber with Pork and Chilli

268

蝦蟹炒粉皮

Stewed Crabmeat and River Shrimp with Green Bean Flat Noodles

268

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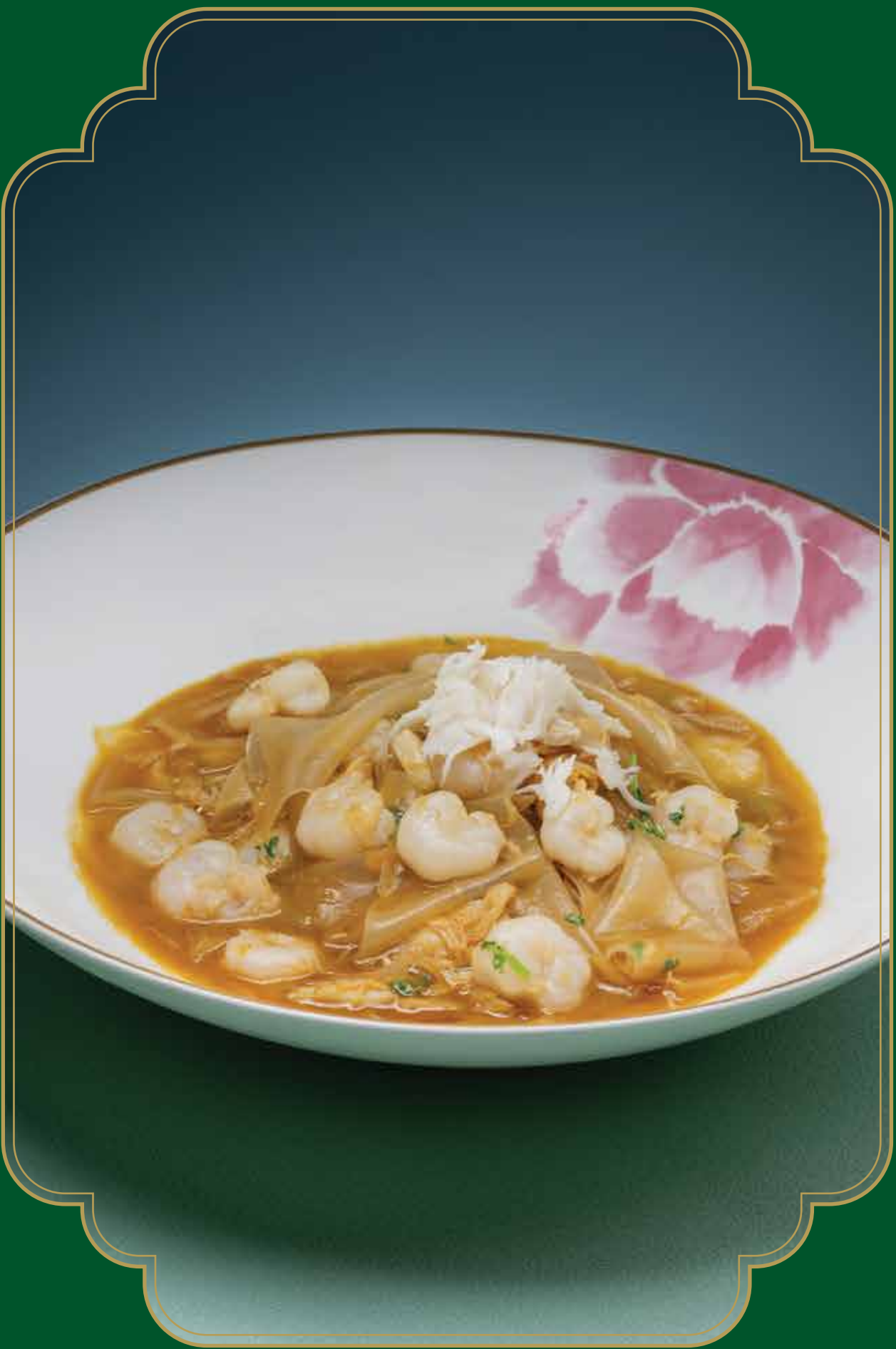
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蝦蟹炒粉皮

Stewed Crabmeat and River Shrimp with Green Bean Flat Noodles

海鮮 Seafood

本幫元寶蝦

Crispy Prawn with Sweet Soy Sauce

238

明蝦麻婆豆腐

Spicy Ma Po Tofu with Prawn

228

酒釀乾燒大明蝦

Sautéed King Prawn with fermented Glutinous Rice Wine

198

每位/per person

砂鍋海味茄子煲

Stewed Eggplant with Assorted Seafood and minced Pork in Clay Pot

188

傳統三鮮燴肉皮

Braised Pork Skin with Shrimp Ball, Fish Ball and Quail Egg in Superior Broth

168

醋溜小黃魚

Deep fried and Sugar glazed Yellow Croaker with Vinegar Sauce

128

每條/each

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醋溜小黄鱼

Deep fried and Sugar glazed Yellow Croaker with Vinegar Sauce

家禽・肉
Poultry • Meat

 蔥香八寶葫蘆鴨

Braised Baby Duck with mixed Grains in Traditional Shanghai style

738

每隻/each

(需預訂 Reserve in Advance)

 鮑魚東坡肉

Braised Pork Belly with Abalone

488

江南醬汁小牛肉

Stewed Beef in Jiangnan style

298

 紅燒一品獅子頭

Braised Giant minced Pork Ball in Superior Brown Sauce

288

小炒芹香雪花牛

Wok fried Beef with Celery, Dried Bean Curd and Chilli

198

黃豆豬腳圈

Braised Pork Knuckle Ring with Yellow Bean

168

梅乾菜燒排骨

Dry braised Pork Rib with preserved Vegetables in Sweet Soy Sauce

168

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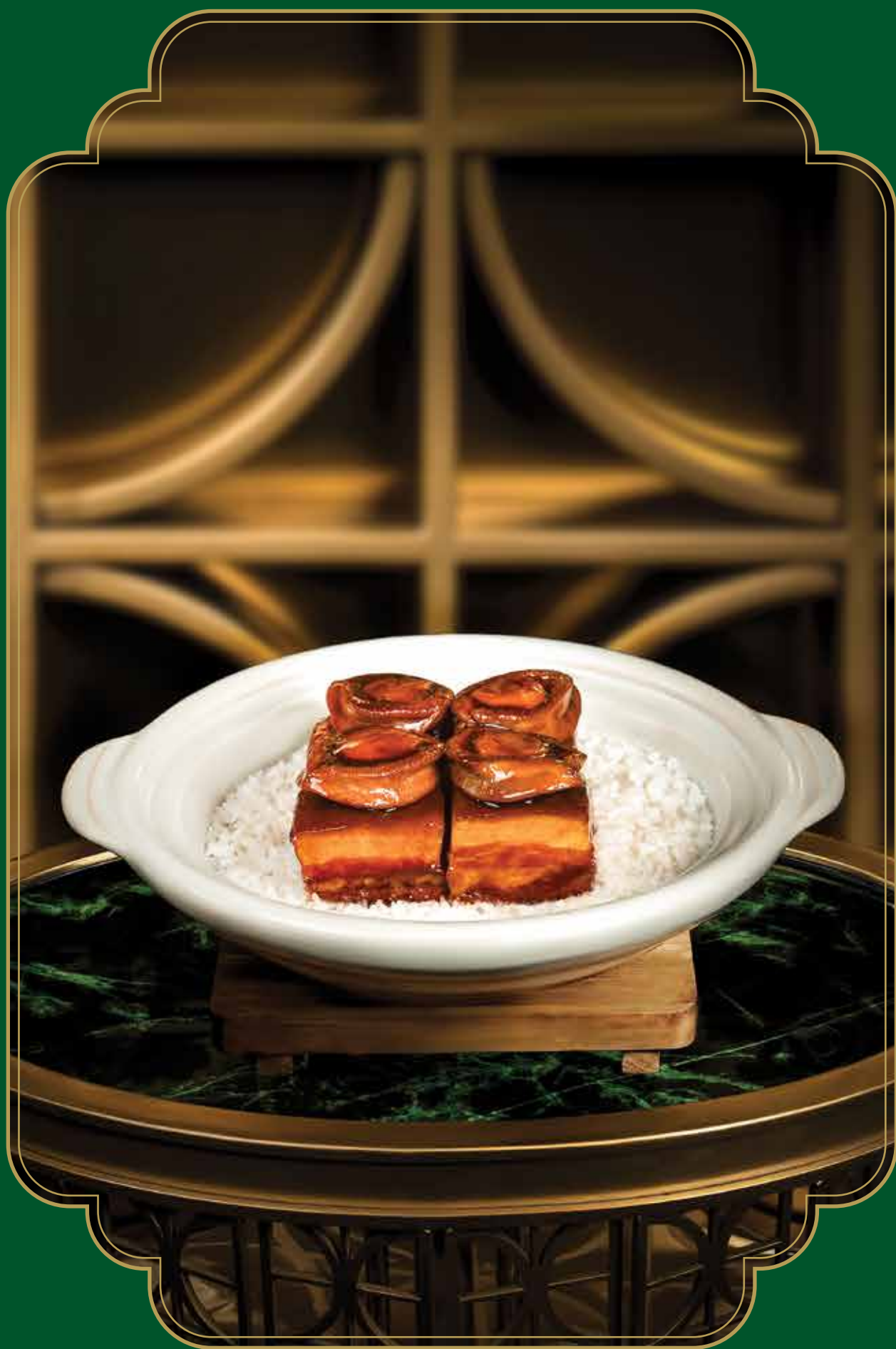
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鮑魚東坡肉
Braised Pork Belly with Abalone

家禽・肉
Poultry • Meat

老上海排骨年糕

Pork Chop Cutlet with Glutinous Rice Cake

138

 香蔥燻乳鴿

Slow braised Pigeon with Chef's Special Sauce

138

每隻/each

椒香粒粒雞

Wok fried Chicken Dice with Pepper and Vegetables

138

肉沫笋乾菜炒涼瓜

Wok fried Bitter Melon with minced Pork, Bamboo Shoot and preserved Vegetables

128

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香蔥燻乳鴿

Slow braised Pigeon with Chef's Special Sauce

蔬菜・豆腐 Vegetables • Bean Curd

濃湯雞火煮乾絲

Stewed shredded Bean Curd Sheet and Jinhua Ham with Superior Chicken Broth

188

櫻花蝦薺菜炒年糕

Stir fried Glutinous Rice Cake, Sakura Shrimp and Shepherd's Purse

128

松茸湯浸綉球菌蘭州九年百合

Poached 9-year-old Lanzhou Lily Bulb and Cauliflower Fungus in Matsutake Broth

118

香燒荔浦芋頭

Dry braised Taro with Garlic and Shallot

118

砂鍋油浸南瓜

Dry braised Pumpkin with Garlic, Shallot and Ginger

98

有機時令鮮蔬

Organic Seasonal Vegetables

上湯浸 / 清炒 / 薑汁炒 / 蒜茸炒

Poached with Superior Broth / Stir fried / Stir fried with Ginger Extract /
Stir fried with minced Garlic

98

炸老上海香豆腐

Deep fried Homemade Egg Tofu served with Spring Onion Dressing

78

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濃湯雞火煮乾絲

Stewed shredded Bean Curd Sheet and Jinhua Ham with Superior Chicken Broth

滬式主食 Rice • Noodles

韭香鱈魚燴飯

Braised shredded Eel with Chive and glazed on top of steamed Rice in Huaiyang style

228

揚州碎金炒飯

Fried Rice with Sea Cucumber, Conpoy and Shrimp in Yangzhou style

148

上海鹹肉菜飯

Fried Rice with salted Pork and Organic Vegetables

138

上海粗炒麵

Wok fried Noodles with Pork julienne and Yellow Chive

138

豬油渣開洋韭菜炒飯

Fried Rice with Chive, Shrimp and Crispy Pork Lard

118

蝦籽陽春湯麵

White Noodles in Shrimp Roe Soy Broth

88

每位/per person

「華亭」辛香蝦乾蔥油拌麵

White Noodles tossed with “Hua Ting” Spicy dried Shrimp and Spring Onion Sauce

88

每位/per person

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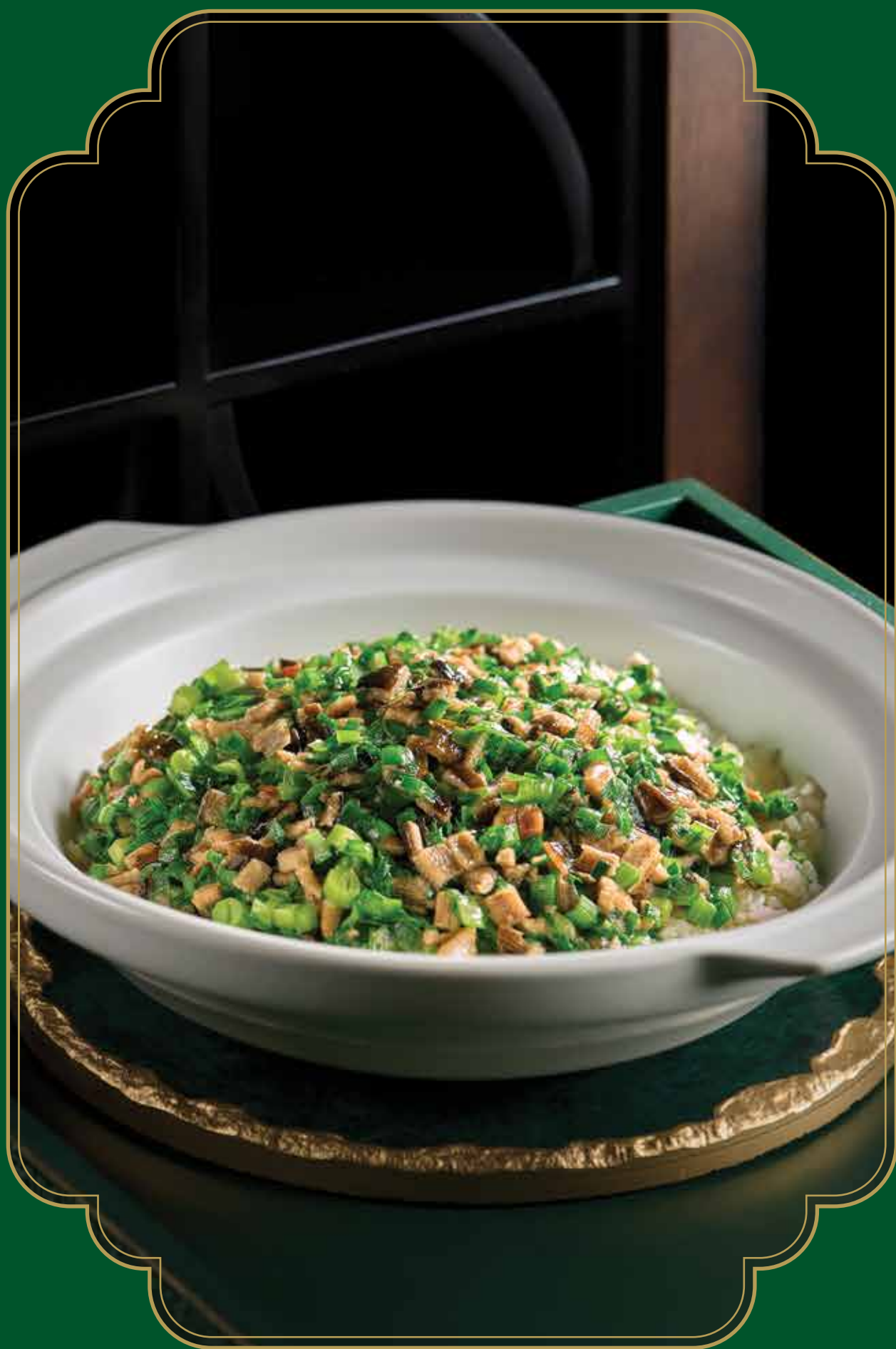
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韭香鱔魚燴飯

Braised shredded Eel with Chive and glazed on top of steamed Rice in Huaiyang style

滬式點心

Dim Sum

雞汁大湯包

Giant Pork Dumpling filled with Chicken Broth

88

每位/per person

手工素三鮮水餃

Handmade Celery, Mushroom and Egg Dumpling

78

上海小籠包

Steamed Pork Dumpling

78

生煎包

Pan fried Pork Bun

68

生煎鮮蝦筍丁鍋貼

Pan fried Pork, Shrimp and Bamboo Shoot Dumpling

68

薺菜鮮肉雲吞

Shepherd's Purse and Pork Wonton in Soup

68

香炸鳳梨南瓜餅

Deep fried Pumpkin Glutinous Rice Cake with Pineapple Fillings

58

黃橋燒餅

Minced Pork and Sesame Puff

48

生煎蔥花豆腐卷

Pan fried Bun filled with Tofu, preserved Radish and Spring Onion

48

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上海小籠包 • 黃橋燒餅 • 生煎鮮蝦筍丁鍋貼
Steamed Pork Dumpling • Minced Pork and Sesame Puff •
Pan fried Pork, Shrimp and Bamboo Shoot Dumpling

甜品

Dessert

百蓮琥珀燉官燕

Double boiled Bird's Nest Sweet Soup with Red Date and Longan

388

每位/per person

鮮百合銀耳金瓜露

Fresh Lily Bulb and White Fungus Soup in Mini Pumpkin

88

每位/per person

川貝燉雪梨

Double boiled White Pear with Fritillary Bulb

68

每位/per person

核桃鮮奶露

Walnut Cream Soup

68

每位/per person

桂花酒釀丸子

Glutinous Rice Ball in fermented Rice Wine and Osmanthus Honey

48

每位/per person

薑汁紅糖芋苗籽

Baby Taro Sweet Soup with Ginger Extract

48

每位/per person

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鮮百合銀耳金瓜露

Fresh Lily Bulb and White Fungus Soup in Mini Pumpkin