







嘗  
申  
滙

One of four standalone concepts within Forty-Five Landmark atop Gloucester Tower, The Merchants serves traditional dishes from Shanghai and its surrounding regions of Jiangsu and Zhejiang, offering delicate seasonal flavors with a touch of modernity.

中國茗茶  
GOURMET TEA

胎菊  
Chrysanthemum

鐵觀音  
Tie Guan Yin

普洱  
Pu Er

桂花烏龍  
Osmanthus Oolong

西湖龍井  
Longjing

碧螺春  
Bi Luo Chun

陳皮白茶  
Tangerine Peel White Tea

每位 38 per person

鳳凰單叢  
Phoenix Dancong

蘭妃  
Lan Fei

峨眉雪芽  
Jasmine Snow

每壺 280 per pot



如有特殊飲食要求或對某些食物過敏，請聯繫餐廳經理。價格以港幣計算，另加一服務費。  
Should you have specific allergies or intolerances, please inform the manager who can offer advice.  
Prices are in Hong Kong dollars and subject to 10% service charge.



涼菜  
APPETIZER



魚子醬茶燻蛋

Jasmine Snow Tea-Smoked Duck Egg with Caviar

每隻 58 per piece

佛門素鵝

Shitake Mushrooms Rolled with Bean Curd Sheets

128

四喜手撕烤麩

Four Joys Braised Wheat Gluten with Black Fungus Shiitake & Enoki Mushrooms

128

烏魚子蔥油筍筍

Celtuce Drizzled with Scallion Oil & Bottarga

128

水晶肴肉

Crystal-Clear Pork Terrine with Aged Vinegar

138

麻辣牛腩肚

Mala Beef Shank & Tripe Marinated in Five-Spice Soy Sauce

138

時令油燻筍

Seasonal Braised Bamboo Shoots in Rich Soy Reduction

158

上海燻魚

Jasmine Snow Tea Leaf Smoked Pomfret

158

梁溪脆鱈

Liangxi Crispy Eel in Sweet Vinegar Glaze

168

油爆河蝦

Wok-Seared Tender Freshwater River Prawns

168



涼菜  
APPETIZER

蔥香鮮百合羊肚菌

Morel Mushrooms with Fresh Lily Bulbs & Fragrant Scallions

188

涼拌舟山紅蜆頭

Chilled Jellyfish Tossed in Aged Vinegar from Zhoushan

188

紹興醉雞

Shaoxing Wine-Infused Drunken Chicken

188

酒香醉乳鴿

Aromatic Drunken Pigeon Marinated in Chilled Chinese Rice Wine

每隻 198 per piece



樟茶乳鴿

Jasmine Snow Tea-Smoked Pigeon  
(48 小時前預訂 pre-order 48 hours in advance)

每隻 218 per piece

鮮花椒香拌海參

Sea Cucumber Tossed with Fragrant Sichuan Peppercorn & Sesame Oil

238

撈汁花甲皇

Clams in Savory Soy-Vinegar Dressing Served Chilled

238

椒香鮑魚

Abalone Infused with Fragrant Rattan Peppercorn

328



廿五年花雕醉膏蟹

Drunken Raw Crab Marinated in 25-Year Aged Hua Diao Wine

市價 Seasonal Price



湯品  
SOUP

上海醃篤鮮

Shanghai Salted Pork & Bamboo Shoot Broth with Silken Bean Curd

每位 128 per person

海皇酸辣湯

Imperial Hot & Sour Seafood Soup

每位 148 per person

宋嫂魚羹

Song Sao Classic Fish Chowder

每位 168 per person

生拆蟹肉羹

Rich Braised Crab Meat Soup

每位 188 per person

花膠薺菜黃魚羹

Yellow Croaker Soup with Shepherd's Purse & Premium Fish Maw

每位 198 per person

蟲草花炖鷓鴣

Double-boiled Partridge Soup with Cordyceps Flower

每位 328 per person

羊肚菌豬展燉螺頭

Double-boiled Pork Shank, Morel Mushrooms and Sea Conch Soup

每位 328 per person

高湯燕窩

Nourishing Double-Boiled Bird's Nest in Chicken Broth

每位 428 per person

西湖蕪菜花膠雲吞雞

West Lake Chicken Soup with Fish Maw & Homemade Wontons

半份 688 half portion

一份 1,288 full portion



海味  
DRIED SEAFOOD

火瞳雞燉大排翅

Double-Boiled Shark's Fin Soup with Jinhua Ham

半份 3,888 half portion

一份 6,888 full portion

紅燒排翅

Braised Superior Shark's Fin in Consommé

每位 588 per person

清湯排翅

Double-boiled Shark's Fin in Clear Chicken Consommé

每位 588 per person

酸辣排翅

Hot & Sour Shark's Fin Soup

每位 588 per person

鮑汁花膠扒

Fish Maw Braised in Premium Abalone Sauce

每位 528 per person

松茸上湯燉北海道刺參

Hokkaido Sea Cucumber with Matsutake Mushrooms in Consommé

每位 588 per person

南非吉品25頭鮑魚

25-Head South African Abalone in Signature Sauce

每位 588 per person

日本吉品25頭鮑魚

25-Head Yoshihama Abalone in Signature Sauce

每位 1,688 per person

蔥燒關東遼參

Kanto Sea Cucumber with Roasted Scallion

每位 528 per person

蝦籽蔥燒海參

Clay Pot Sea Cucumber with Dried Shrimp Roe & Scallion

588

開洋蔥燒蝦籽大烏參

Premium Jumbo Sea Cucumber with Dried Shrimp Roe & Scallion

每份 2,888 per portion



海鮮  
SEAFOOD

### 本地花龍

Fresh Local Tropical Rock Lobster

市價 Seasonal Price

宮保 / 雪裡紅 / 醬炒 / 乾燒

*Spicy Kung Pao / Preserved Potherb Mustard / Stir-fried with Seafood Sauce / Pan-broiled*



### 新鮮大肉蟹

Fresh Mangrove Crab

(預訂 pre-order in advance)

市價 Seasonal Price

醬炒年糕 / 雞油花雕蛋白 / 金衣

*Stir-fried Rice Cakes / Chicken Schmmaltz, Hua Diao & Egg White / Salted Egg Yolk*

### 乾燒脆皮元貝 (兩件起)

Crispy Scallops Tossed in Tomato-Garlic Sauce (Minimum 2 Pieces)

每粒 128 per piece

### 乾燒明蝦

Tiger Prawns Stir-Fried in Tomato-Garlic Sauce

每隻 268 per piece

### 北海道元貝賽螃蟹

Silky Scrambled Egg White with Hokkaido Scallops

298

### 清炒河蝦仁

Wok-Tossed Fresh River Prawns

298

### 金衣大蝦球 (六件)

Fried Jumbo Prawns in Golden Salted Egg Yolk (6 Pieces)

318

### 漁香大蝦球

Jumbo Prawns Sautéed with Spicy Garlic Sauce

328

### 甜豆河蝦仁

River Prawns Stir-Fried with Sweet Snap Peas

338

### 金瑤蟹肉炒桂花

Scrambled Egg with Fresh Crab Meat & Golden Conpoy

428



魚類  
FISH



### 家燒深海大黃魚年糕

Deep-Sea Yellow Croaker with Rice Cake

2,688

#### 深海大黃魚

Wild-Caught Yellow Croaker

每條 2,688 per piece

#### 桂魚

Delicate Mandarin Fish

每條 728 per piece

#### 東星斑

Premium Spotted Garoupa

每兩 98 per tael

#### 紅瓜子

Red-Flag Garoupa

每兩 108 per tael

清蒸 / 松鼠 / 紅燒 / 陳年花雕酒蒸 / 糟溜 / 雪裡紅 / 藤椒 / 燒椒生焗

*Steamed with Premium Soy Sauce / Deep-fried with Sweet & Sour Sauce /  
Braised with Sweet Soy Sauce / Steamed with Aged Shaoxing Wine / Sautéed with Rice Wine Sauce /  
Preserved Potherb Mustard / Rattan Peppercorns / Baked with Charred Peppers*



#### 椒鹽無骨小黃魚 (兩條起)

Deep-Fried Boneless Baby Yellow Croakers with Savory Spiced Salt (Minimum 2 pieces)

每條 158 per piece

#### 糟溜桂魚

Mandarin Fish Braised in Fragrant Rice Wine Sauce

298

#### 響油鱔糊

Braised Yellow Eel Strips in Soy Sauce with Ginger & Scallion

328

#### 豆酥鱈魚

Crispy Soybean Crumble Cod Fish

438

#### 藤椒冰川鱈魚

Steamed Antarctic Cod with Sichuan Rattan Peppercorns

438

#### 龍鬚桂魚絲

Stir-fried Shredded Mandarin Fish

788

#### 花膠拆骨大魚頭

Braised Silver Carp Head with Fish Maw

1,388

#### 陳年花雕酒蒸鱈魚

Steamed Herring Fish with Sliced Jinhua Ham in Aged Shaoxing Wine

一扇 1,788 per piece



家禽  
POULTRY

蒜香鹽酥辣子雞

Deep-Fried Chicken with Crispy Garlic & Chili Peppers

298

本幫手撕蔥油白斬雞

Shanghai-Style Hand-Shredded Chicken with Fragrant Scallion Oil

半份 328 half portion

一份 628 full portion

金蒜風沙雞

Crispy Chicken with Golden Garlic

半份 328 half portion

一份 628 full portion

上海油淋雞

Shanghainese Crispy Chicken with Signature Soy Glaze

半份 328 half portion

一份 628 full portion



樟茶鴨

Jasmine Snow Tea-Smoked Duck

半份 328 half portion

一份 628 full portion



八寶葫蘆鴨

Gourd Duck Stuffed with Eight Delicacies

(48 小時前預訂 pre-order 48 hours in advance)

椒鹽 / 紅燒

Deep-fried with Spiced Salt / Braised in Sweet Soy Sauce

798



牛肉和豬肉  
BEEF & PORK

 桂花蜜汁火方 (兩件起)

Osmanthus Honey-Glazed Jinhua Ham with Crispy Bean Curd Sheet (Minimum 2 pieces)  
每件 78 per piece

紅燒獅子頭

Braised Lion's Head Meatball in a Rich Sweet Soy Reduction  
228

回鍋西班牙豬頸肉

Twice-Cooked Spanish Pork Jowl & Cabbage with Sautéed Chili Sauce  
268

傳統豬大排

Traditional Shanghainese Fried Shirakaba Pork Chop  
268

牛肝菌辣炒牛肉

Stir-Fried Beef with Porcini Mushrooms & Chili  
368

本灣墨魚百頁結紅燒肉

Braised Pork Belly & Local Squid with Bean Curd Knot in Sweet Soy Sauce  
368

 金湯椒麻牛舌

Sichuan Beef Tongue with Spicy & Sour Golden Soup  
388

川麻燒鹿筋

Spicy Sichuan Braised Venison Tendon  
428

本幫黑椒牛柳粒

Sautéed Angus Beef Tenderloin in Shanghainese Black Pepper Sauce  
498

水煮牛肉

Sichuan-Style Poached Beef in Spicy Chili Broth  
498

紅燒元蹄

Slow-Braised Pork Knuckle in Caramelized Sweet Soy Sauce  
628



菜類  
VEGETABLE



花膠刺參川麻豆腐

Mapo Silken Tofu with Sea Cucumber & Fish Maw

388

雪菜毛豆百頁

Preserved Mustard Greens with Braised Bean Curd Knots & Green Soy Bean

168

奶油津白

White Cabbage in a Creamy Butter Sauce

188

鮮百合露筍炒黃金耳

Golden Fungus Stir-Fry with Fresh Lily Bulbs & Asparagus

188

砂鍋扁尖豆腐煲

Bamboo Shoots with Tofu in Clay Pot

188

揚州大煮乾絲

Slow-Braised Dried Tofu with Seasonal Greens in Chicken Consommé

188

上湯腿絲娃娃菜

Baby Cabbage Braised with Jinhua Ham in Chicken Consommé

198

雞汁燴百靈菇

Abalone Mushrooms Braised in a Delicate Chicken Sauce

198

揚州雞火拌豆乾絲

Shredded Chicken and Dried Tofu with Jinhua Ham

218



菜類  
VEGETABLE

乾燒開洋四季豆

Sautéed String Beans with Dried Shrimps in Light Garlic Sauce

198

雙冬燒素雞

Braised Bean Curd with Mushrooms and Bamboo Shoots

198

鮮筍時蔬

Sautéed Bamboo Shoot with Seasonal Vegetables

208

頭抽百靈菇脯

Braised Abalone Mushrooms Glazed in Premium Soy Sauce

228

雲腿津白

White Cabbage Braised with Aromatic Jinhua Ham

228

薺菜鮮筍

Stir-Fried Bamboo Shoots with Fragrant Shepherd's Purse

268

八寶辣醬

Eight-Delicacy Wok-Fry in Spicy Tomato Garlic Sauce

268

海珍燒麻婆豆腐

Silken Mapo Tofu with Sea Cucumber & Premium Seafood

288



飯麵  
RICE & NOODLE

嘗申滙炒飯

"THE MERCHANTS" Fried Rice  
Abalone, Sea Cucumber, Bottarga & Shrimps

298

開洋蔥油拌麵

Noodles in Scallion Oil with Fragrant Dried Shrimps

108

鮮雞煨麵

Slow-Simmered Shanghainese Noodles with Shredded Chicken

128

上海魚湯年糕

Rice Cake Soup in a Delicate Fresh Fish Consommé

128

黃魚煨麵

Shanghainese Noodles Simmered with Tender Yellow Croaker

168

炒年糕

Traditional Stir-fried Rice Cakes

雪裡紅 / 薺菜

*Preserved Mustard Greens / Stir-Fried Shepherd's Purse*

228

上海炒拉麵

Traditional Sautéed Noodles in Shanghainese Style

228

羊肚菌鹽泥肉焗上海菜飯

Morel Mushroom & Cured Pork Claypot Rice with Vegetables

268



點心  
DIM SUM

生煎包

Signature Pan-Seared Pork Buns

88

金網鍋貼

Golden Pan-Seared Pork Dumplings

88

蘿蔔絲酥餅

Flaky Spiral Daikon Radish Pastry

88

灌湯牛肉餅

Juicy Beef Stuffed Pies

88

生煎韭菜餅

Pan-Fried Green Chive Dumpling

88

薺菜鮮蝦春卷

Crispy Spring Rolls with Minced Shrimp & Fresh Shepherd's Purse

88

蟲草花素菜餃

Vegetarian Mixed Green Dumplings with Cordyceps Flower

88

 鮮肉小籠包

Classic Steamed Xiao Long Bao

118

紅油抄手

Wontons in Spicy Chili Oil

128



甜點  
DESSERT

桂花酒釀丸子

Glutinous Rice Dumplings in Osmanthus-Scented Sweet Rice Wine Soup

58

楊枝甘露

Mango, Pomelo & Sago Dessert with Sweet Cream

58

流沙芝麻湯圓

Molten Sesame Glutinous Rice Dumplings

88

流沙黃金湯圓

Golden Salted Egg Yolk Custard Sesame Balls (Deep-Fried)

88

香蕉高力豆沙

Soufflé Fritters filled with Red Bean Paste & Banana

88

老年陳皮紅豆餅

Traditional Red Bean Paste with Aged Tangerine Peel Pancake

88

金絲南瓜餅

Baked Golden Silk Pumpkin Pastry

88

蟹殼黃

Flaky Baked Red Date Cake

88

香煎八寶飯

Pan-Seared Eight Treasure Glutinous Rice

138

冰花官燕

Rock Sugar Double-Boiled Bird's Nest

428



嘗  
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