







# 嘗 申 滙

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

## 中國茗茶 GOURMET TEA

胎菊 Chrysanthemum	鐵觀音 Tie Guan Yin	香片 Jasmine Tea
龍井 Longjing	桂花烏龍 Osmanthus Oolong	普洱 Pu Er

每位 38 per person

高級銀花單叢 Oolong Tea Dancong	特級雨前龍井 Green Tea West Lake Yue Chin Lung Ching	陳年宮廷普洱 Aged Pu Er
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每位 68 per person



嘗申滙精選  
Signature Dish

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**

Tea Smoked Duck Egg Topped with Caviar  
每隻 58 per piece

**佛門素鵝**

Bean Curd Sheet Rolled with Mushrooms  
128

**四喜手撕烤麩**

Braised Wheat Gluten with Black Fungus and Mushrooms  
128

**水晶肴肉**

Crystal Pork Terrine Served with Vinegar  
138

**麻辣牛腱肚**

Marinated Beef Shank and Tripe with Five-spice Spicy Soy Sauce  
138

**時令油燻筍**

Braised Bamboo Shoot in Soy Sauce  
158

**上海燻魚**

Traditional Deep-fried Pomfret in Sweet Soy Sauce  
158

**蔥香鮮百合羊肚菌**

Sautéed Morel Mushrooms with Fresh Lily Bulbs and Scallion  
188

**五香鴨舌**

Five-Spiced Duck Tongue  
228



涼菜  
APPETIZER

油爆河蝦

Stir-Fried Shrimps  
168

梁溪脆鱈

Crispy Eel with Sweet Vinegar  
168

涼拌舟山紅蜆頭

Tossed Jellyfish with Aged Vinegar  
188



紹興醉雞

Drunken Chicken in Shaoxing Wine  
188

紅滷煙鴿 (48小時前預訂)

Smoked Pigeon with Soy Sauce and Spices  
(pre-order 48 hours in advance)  
每隻 188 per piece

酒香醉乳鴿

Chilled Drunken Pigeon Marinated in Chinese Rice Wine  
每隻 188 per piece

鮮花椒香拌海參

Tossed Sea Cucumber with Sichuan Peppercorn and Sesame Oil  
238

女兒紅糟鮑魚

Chilled Abalone Marinated with Nu Er Hong Shaoxing Wine  
298



廿五年花雕醉膏蟹

Drunken Crab with 25-year Hua Diao Wine  
市價 Market Price



湯品  
SOUP





### 上海醃篤鮮

Salted Pork Broth with Bean Curd and Bamboo Shoot

每位 128 per person

### 海皇酸辣湯

Hot and Sour Soup with Assorted Seafoods

每位 148 per person

### 冬茸蟹肉羹

Braised Crabmeat Soup with Dried Scallop and Minced Winter Melon

每位 188 per person

### 花膠薺菜黃魚羹

Yellow Croaker Soup with Shepherd's Purse and Fish Maw

每位 198 per person

### 蘿白絲鯽魚湯

Crucian Carp and Shredded Turnip Soup

一份 398 full portion

### 鮮螺頭燉鹿筋

Double-boiled Deer Tendon Soup with Conch

每位 268 per person

### 蟲草花燉鷓鴣

Double-boiled Partridge Soup with Cordyceps Flower

每位 268 per person

### 西湖蕪菜花膠雲吞雞

Double-Boiled Chicken Soup with Wontons and Fish Maw

半份 528 half portion

一份 928 full portion

### 高湯燕窩

Bird's Nest in Double-boiled Chicken Soup

每位 428 per person



海味  
DRIED SEAFOOD

**火瞳雞燉大排翅**

Double-boiled Shark's Fin with Jinhua Ham in Chicken Soup

半份 3,688 half portion

一份 6,688 full portion

**紅燒排翅**

Braised Shark's Fin in Supreme Pottage

每位 568 per person

**清湯排翅**

Double-boiled Shark's Fin in Chicken Soup

每位 568 per person

**酸辣排翅**

Braised Shark's Fin in Hot and Sour Soup

每位 568 per person

**鮑汁花膠扒**

Braised Fish Maw in Abalone Sauce

每件 528 per piece

**澳洲鮑魚**

Braised Australian Abalone in Abalone Sauce

每隻 428 per piece

**南非吉品25頭鮑魚**

Braised 25-head South African Abalone in Abalone Sauce

每位 688 per person

**日本吉品25頭鮑魚**

Braised 25-head Yoshihama Abalone in Abalone Sauce

每位 1,688 per person

**蔥燒關東遼參**

Braised Kanto Sea Cucumber with Scallion

每位 528 per person

**蝦籽燒鹿筋婆參**

White Teat Sea Cucumber with Deer Tendon and Dried Shrimp Roe

每位 628 per person

**蝦籽蔥燒大烏參**

Braised Jumbo Sea Cucumber with Dried Shrimp Roe and Scallion

每條 2,888 per piece



海鮮  
SEAFOOD

本地花龍

Local Lobster

市價 Market Price

宮保 | 雪裡紅 | 醬炒 | 乾燒

*Kung Pao | Preserved Potherb Mustard | Stir-fried with Seafood Sauce | Sauteed*



新鮮大肉蟹 (先訂)

Mangrove Crab

市價 Market Price

醬炒年糕 | 雞油花雕蛋白 | 金衣

*Stir-fried Rice Cakes | Chicken Oil Hua Diao and Egg White | Salted Egg Yolk*

北海道元貝賽螃蟹

Scrambled Egg White with Hokkaido Premium Dried Scallops

298

乾燒明蝦

Stir-fried Tiger Prawns with Mild Spicy Sauce

每隻 268 per piece

清炒河蝦仁

Wok-fried River Shrimps

298

金衣大蝦球 (六件)

Wok-fried Prawns with Salted Egg Yolk Paste (6 pcs)

318

甜豆河蝦仁

Wok-fried River Shrimps with Snap Peas

328

黑松露雞樅菌炒蝦球

Wok-fried Prawns with Wild Mushrooms in Truffle Sauce

368



魚類  
FISH

桂魚  
Mandarin Fish  
每條 728 per piece

東星斑  
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

*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*



椒鹽無骨小黃魚 (兩條起)

Deep-fried Boneless Baby Yellow Croakers with Spiced Salt

每條 158 per piece (min 2 pcs)

糟溜桂魚

Stewed Mandarin Fish in Rice Wine Sauce

298

響油鱧糊

Braised Yellow Eel Strips in Soy Sauce with Ginger and Scallion

328

豆酥鱈魚

Steamed Cod with Savoury Crisbean

398

藤椒冰川鱈魚

Steamed Antarctic Cod with Rattan Peppercorns

398

拆骨大魚頭

Braised Silver Carp Head

678

龍鬚桂魚絲

Stir-fried Shredded Mandarin Fish

788

陳年花雕酒蒸鱈魚

Steamed Herring Fish with Sliced Jinhua Ham in Aged Shaoxing Wine

1,788



家禽  
POULTRY



蒜香鹽酥辣子雞

Deep-fried Spicy and Salted Chicken with Garlic  
298

手撕上海蔥油白斬雞

Shanghainese Chicken with Scallion Oil  
半份 328 half portion  
一份 628 full portion

上海油淋雞

Crispy Chicken in Shanghai Style  
半份 328 half portion  
一份 628 full portion



樟茶鴨

Jasmine Tea Smoked Duck  
半份 328 half portion  
一份 628 full portion



八寶鴨 (48小時前預訂)

Duck Stuffed with Eight Delicacies  
(pre-order 48 hours in advance)  
798

椒鹽 | 紅燒

*Deep-fried with Spiced Salt | Braised in Soy Sauce*



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  
每件 78 per piece (min 2 pcs)

紅燒獅子頭

Braised Meatball in Sweet Soy Sauce  
228

回鍋西班牙豬頸肉

Wok-Fried Spanish Pork Jowl with Cabbage in Chili Sauce  
268

百頁結紅燒肉

Braised Pork Belly and Bean Curd Knot in Sweet Soy Sauce  
298

紅燒元蹄

Braised Pork Knuckle in Sweet Soy Sauce  
598

蔥爆牛肉

Stir-fried Beef with Scallion and Leek  
328

本幫黑椒安格斯

Shanghainese Angus Beef in Black Pepper Sauce  
428

水煮牛肉

Sichuan Boiled Beef  
498



菜類  
VEGETABLE

雪菜毛豆百頁

Stir-fried Preserved Vegetable  
with Bean Curd Knot and Green Soy Bean

168

鮮百合露筍炒黃金耳

Stir-fried Fresh Lily Bulbs and Asparagus with Golden Fungus

188

砂鍋扁尖豆腐煲

Bamboo Shoots with Tofu in Casserole

188

揚州大煮乾絲

Slow-cooked Dried Tofu with Seasonal Greens in Chicken Consommé

188

上湯腿絲娃娃菜

Braised White Cabbage with Jinhua Ham in Chicken Consommé

198

乾煸娃娃菜

Braised Baby Cabbage in Sichuan Style

198

蝦籽薺菜冬筍

Stir-fried Bamboo Shoots and Shepherd's Purse with Shrimp Roe

268



菜類  
VEGETABLE

**雞汁燴百靈菇**

Braised Abalone Mushrooms in Chicken Sauce  
198

**乾燒開洋四季豆**

Sautéed String Beans with Dried Shrimps  
198

**頭抽百靈菇脯**

Braised Abalone Mushrooms in Soy Sauce  
228

**八寶辣醬**

Braised Pork, Chicken and Shrimps in "Ba Bao" Spicy Sauce  
238

**雲腿津白**

Braised White Cabbage with Jinhua Ham  
238

**黃油野菌炒露筍**

Stir-fried Mushrooms with Asparagus in Butter  
268

**海珍燒麻婆豆腐**

Mapo Tofu with Sea Cucumber and Assorted Seafoods  
288



飯麵  
RICE & NOODLE



開洋蔥油拌麵

Scallion Oil Noodle with Dried Shrimps

108

鮮雞煨麵

Simmered Shanghainese Noodles with Shredded Chicken

128

上海湯年糕

Shanghainese Rice Cakes in Chicken Consommé

128

黃魚煨麵

Simmered Shanghainese Noodles with Yellow Croaker

168

鮮魚湯海鮮泡飯

Seafood Rice in Fresh Fish Broth

198

雪裡紅炒年糕

Stir-fried Rice Cakes with Preserved Potherb Mustard

228

上海炒拉麵

Shanghai Style Sautéed Noodles

228

鮮茄蝦仁鍋巴

Sautéed Shrimps in Tomato Sauce with Crispy Rice Cake

268

揚州炒飯

Yangzhou Fried Rice

268

嘗申滙炒飯

"THE MERCHANTS" Fried Rice

Abalone, Sea Cucumber, Bottarga and Shrimps

298



點心  
DIM SUM

**生煎包**

Pan-fried Juicy Pork Bun  
88

**金網鍋貼**

Pan-fried Golden Pork Dumplings  
88

**滬上一刀包**

Shanghainese Steamed Bun with Pork and Leek  
98

**雙耳素菜餃**

Steamed Dumplings with Mushroom and Assorted Vegetables  
98

**蘿蔔絲酥餅**

Deep-fried Fluffy Radish Puffs  
88

**灌湯牛肉餅**

Pan-fried Juicy Beef Pie  
88

**薺菜鮮蝦春卷**

Spring Roll with Minced Shrimp and Shepherd's Purse  
88

**古法蔥油餅**

Shanghainese Scallion Fluffy Radish Puffs  
98



**鮮肉小籠包**

Steamed Xiao Long Bao  
118

**紅油抄手**

Spicy Wontons in Chili Oil  
128



甜點  
DESSERT

桂花酒釀丸子

Glutinous Pearls in Osmanthus Sweet Soup with Rice Wine  
58

楊枝甘露

Mango Pomelo Sago  
58

炸流沙湯圓

Deep-fried Lava Sesame Rice Balls  
88

香蕉高力豆沙

Deep-Fried Souffle Egg White with Red Bean Paste and Banana  
88

老年陳皮紅豆餅

Traditional Red Bean Paste Pancake with Aged Tangerine Peel  
88

蒸八寶飯

Steamed Eight Delicacies Rice  
88

驢打滾

Glutinous Rice Rolls with Sweet Bean and Soybean Powder  
88

五糧液桂花拉糕

Osmanthus Cake with Baijiu (Wuliangye)  
128

香煎八寶飯

Pan-fried Eight Delicacies Rice  
138

冰花官燕

Stewed Bird's Nest with Rock Sugar  
428



嘗  
申  
滙