







# 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

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

醬香白玉春

Marinated Turnip with Sweet Soy Sauce

128

水晶肴肉

Crystal Pork Terrine Served with Vinegar

138

麻辣牛腩肚

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

蜜香雙魚

Crispy Honey Glazed Anchovies and Bottarga

158

蔥香鮮百合羊肚菌

Tossed Morel Mushrooms with Fresh Lily Bulbs and Scallion

188



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

Smoked Pigeon with Soy Sauce and Spices  
(48 小時前預訂 pre-order 48 hours in advance)  
每隻 198 per piece

酒香醉乳鴿

Chilled Drunken Pigeon Marinated in Chinese Rice Wine  
每隻 198 per piece

鮮花椒香拌海參

Tossed Sea Cucumber with Sichuan Peppercorn and Sesame Oil  
238

椒香鮑魚

Tossed Abalone with Ratten Peppercorns  
328



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

生拆蟹肉羹

Braised Crabmeat Soup  
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

蟲草花燉鷓鴣

Double-boiled Partridge Soup with Cordyceps Flower  
每位 268 per person

天籽蘭花燉螺頭

Double-boiled Conch Soup with Dendrobium Flower  
每位 268 per person

高湯燕窩

Bird's Nest in Double-boiled Chicken Soup  
每位 428 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



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

**澳洲鮑魚**

Braised Australian Abalone in Abalone Sauce

每位 428 per person

**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

**蝦籽蔥燒海參**

Braised Sea Cucumber with Dried Shrimp Roe and Scallion in Clay Pot

每位 588 per person

**開洋蔥燒蝦籽大烏參**

Braised Jumbo Sea Cucumber with Dried Shrimp Roe and Scallion

每份 2,888 per portion

**鮑汁花膠扒**

Braised Fish Maw in Abalone Sauce

每位 528 per person



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 / Mild Spicy Sauce*



新鮮大肉蟹

Mangrove Crab

(預訂 pre-order in advance)

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*

乾燒脆皮元貝 (兩件起)

Crispy Scallop with Mild Spicy Sauce (Min 2 pieces)

每粒 128 per piece

乾燒明蝦

Stir-fried Tiger Prawns with Mild Spicy Sauce

每隻 268 per piece

北海道元貝賽螃蟹

Scrambled Egg White with Hokkaido Scallops

298

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

金瑤蟹肉炒桂花

Scrambled Egg with Fresh Crabmeat and Conpoy

428



魚類  
FISH

深海大黃魚  
Wild Yellow Croaker  
每條 2,688 per piece

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 (Min 2 pieces)  
每條 158 per piece

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  
428

藤椒冰川鱈魚  
Steamed Antarctic Cod with Rattan Peppercorns  
428

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

油豆腐粉絲雞

Braised Chicken with Fried Tofu and Vermicelli in Soy Sauce  
268

蒜香鹽酥辣子雞

Deep-fried Spicy and Salted Chicken with Garlic  
298

本幫手撕蔥油白斬雞

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

上海油淋雞

Crispy Chicken in Shanghainese 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 Soy Sauce  
798



牛肉和豬肉  
BEEF & PORK



桂花蜜汁火方 (兩條起)

Osmanthus Honey Glazed Jinhua Ham with Crispy Bean Curd Sheet (Min 2 pieces)

每件 78 per piece

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

墨魚紅燒肉

Braised Pork Belly and Squid in Sweet Soy Sauce

328

蔥爆牛肉

Stir-fried Beef with Scallion and Leek

328

本幫黑椒牛柳粒

Wok-fried Angus Beef with Black Pepper Sauce in Shanghainese Style

498

水煮牛肉

Sichuan Boiled Beef

498

紅燒元蹄

Braised Pork Knuckle in Sweet Soy Sauce

598



菜類  
VEGETABLE

雪菜毛豆百頁

Braised Bean Curd Knot and Green Soy Bean with Preserved Vegetable

168

鹹肉蒸百頁

Steamed Salted Pork and Bean Curd Knot

188

奶油津白

Creamed White Cabbage

188

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 White Cabbage in Sichuan Style

198



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

黃油黑椒野菌炒蘆筍

Stir-fried Asparagus and Mushrooms in Black Pepper Sauce

198

頭抽百靈菇脯

Braised Abalone Mushrooms in Soy Sauce

228

雲腿津白

Braised White Cabbage with Jinhua Ham

228

蝦籽鮮筍

Stir-fried Bamboo Shoots with Shrimp Roe

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 Noodles with Dried Shrimps

108

鮮雞煨麵

Simmered Shanghainese Noodles with Shredded Chicken

128

上海魚湯年糕

Rice Cakes in Fresh Fish Broth

128

黃魚煨麵

Simmered Shanghainese Noodles with Yellow Croaker

168

鮮魚湯海鮮泡飯

Rice Porridge with Seafood in Fresh Fish Broth

198

炒年糕

Stir-fried Rice Cakes

雪裡紅 / 薺菜

*Preserved Potherb Mustard / Shepherd's Purse*

228

上海炒拉麵

Sautéed Noodles in Shanghainese Style

228

羊肚菌鹽泥肉焗上海菜飯

Vegetables Rice with Morel Mushroom and Salted Pork

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

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

蟲草花素菜餃

Steamed Assorted Vegetables Dumplings with Cordyceps Flower

88

蔥油薄餅

Pan-fried Scallion Pancake

98



鮮肉小籠包

Steamed Xiao Long Bao

118

蟹肉春卷

Crispy Spring Roll with Crabmeat

128

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

流沙黃金湯圓

Deep Fried Salted Egg Custard Sesame Ball

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



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