





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

碧螺春  
Bi Luo Chun

龍井  
Longjing

桂花烏龍  
Osmanthus Oolong

普洱  
Pu Er

每位 38 per person

高級銀花單欖  
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 & Mushrooms  
128

**蔥油萵筍**

Tossed Celtuce with Scallion Oil  
128

**水晶肴肉**

Crystal Pork Terrine Served with Vinegar  
138

**糖醋小排**

Braised Pork Ribs with Aged Vinegar  
138

**麻辣牛腩肚**

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

**上海醬鴨**

Braised Duck with Soy Sauce & Spices  
158



**紹興醉雞**

Drunken Chicken in Shaoxing Wine  
188



涼菜  
APPETIZER

時令油燜筍

Braised Bamboo Shoot in Soy Sauce  
158

上海燻魚

Traditional Deep-fried Pomfret in Sweet Soy Sauce  
158

梁溪脆鱔

Crispy Eel with Sweet Vinegar  
168

涼拌舟山紅蜆頭

Tossed Jellyfish with Aged Vinegar  
188

紅滷煙鴿 (48小時前預訂)

Smoked Pigeon with Soy Sauce & 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 & 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 & Bamboo Shoot

每位 128 per person

### 西湖蕪菜雲吞雞

Double-boiled Chicken Soup with Wontons

半份 388 half portion

一份 728 full portion

### 海皇酸辣湯

Hot & Sour Soup with Assorted Seafoods

每位 148 per person

### 齊菜黃魚羹

Braised Yellow Croaker Soup with Shepherd's Purse

每位 168 per person

### 冬茸蟹肉羹

Braised Crabmeat Soup with Dried Scallop & Minced Winter Melon

每位 188 per person

### 螺頭燉羊肚菌

Double-boiled Conch Soup with Morel Mushrooms

每位 268 per person

### 北菇菜膽燉花膠

Double-boiled Consommé with Fish Maw & Mushrooms

每位 298 per person

### 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 3,288 half portion

一份 6,388 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 & 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

**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

**蝦籽蔥燒大烏參**

Braised Jumbo Sea Cucumber with Dried Shrimp Roe & Scallion

每條 2,888 per piece



海鮮  
SEAFOOD

乾燒龍蝦

Stir-fried Lobster with Mild Spicy Sauce

市價 Market Price

醬炒年糕肉蟹

Stir-fried Crab with Rice Cake in Seafood Sauce

市價 Market Price

賽螃蟹

Scrambled Japanese Egg White with Sliced Fish & Vinegar Pearl

238

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

甜豆河蝦仁

Wok-fried River Shrimps with Snap Peas

328

金衣大蝦球 (六件)

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

318



魚類  
FISH

桂魚  
Mandarin Fish  
每條 688 per piece

東星斑  
Spotted Garoupa  
每兩 88 per tael

紅瓜子  
Red Flag Garoupa  
每兩 98 per tael

老鼠斑  
Pacific Garoupa  
每兩 98 per tael

清蒸 | 松鼠 | 紅燒 | 陳年花雕酒蒸  
Steamed with Premium Soy Sauce | Deep-fried with Sweet & Sour Sauce  
Braised with Sweet Soy Sauce | Steamed with Aged Shaoxing Wine



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)

糟溜桂魚片  
Stewed Sliced Mandarin Fish in Rice Wine Sauce  
298

響油鱧糊  
Braised Yellow Eel Strips in Soy Sauce with Ginger & Scallion  
328

豆酥鱈魚  
Steamed Cod with Savoury Crisbean  
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

椒鹽八寶鴨 (48小時前預訂)

Deep-fried Duck Stuffed with Eight Delicacies with Spiced Salt

(pre-order 48 hours in advance)

798

蒜香鹽酥辣子雞

Deep-fried Spicy & Salted Chicken with Garlic

298

傳統雞骨醬

Braised Chicken in Gravy & Oyster Sauce

298

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





牛肉和豬肉  
BEEF & PORK

蔥爆牛肉

Stir-fried Beef with Scallion & Leek

328

紅燒牛面頰

Braised Beef Cheek in Sweet Soy Sauce

368

秘製牛肋骨

Roasted Beef Ribs with Black Pepper

688



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

回鍋肉

Wok-fried Sliced Pork with Cabbage in Chili Sauce

228

百頁結紅燒肉

Braised Pork Belly & Bean Curd Knot in Sweet Soy Sauce

298

紅燒元蹄

Braised Pork Knuckle in Sweet Soy Sauce

598



菜類  
VEGETABLE

**雪菜毛豆百頁**

Stir-fried Preserved Vegetable  
with Bean Curd Knot & Green Soy Bean  
168

**百頁小棠菜**

Pak Choi & Bean Curd Knot in Chicken Consommé  
178

**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

**雞汁燴百靈菇**

Braised Abalone Mushrooms in Chicken Sauce  
198

**上湯腿絲娃娃菜**

Braised White Cabbage with Jinhua Ham in Chicken Consommé  
198



菜類  
VEGETABLE

雲南竹筴燴上素

Braised Yunnan Bamboo Pith with Assorted Vegetables  
218

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 & Shrimps in "Ba Bao" Spicy Sauce  
238

雲腿津白

Braised White Cabbage with Jinhua Ham  
238

海珍燒麻婆豆腐

Mapo Tofu with Sea Cucumber & Assorted Seafoods  
288

火丁甜豆

Wok-fried Snap Peas with Jinhua Ham  
368



飯麵  
RICE & NOODLE

上海湯年糕

Shanghainese Rice Cakes in Chicken Consommé  
128

雪裡紅炒年糕

Stir-fried Rice Cakes with Preserved Potherb Mustard  
228

開洋蔥油拌麵

Scallion Oil Noodle with Dried Shrimps  
108

鮮雞煨麵

Simmered Shanghainese Noodles with Shredded Chicken  
128

鮮魚湯海鮮泡飯

Seafood Rice in Fresh Fish Broth  
198

上海炒拉麵

Shanghai Style Sautéed Noodles  
228

蔥香牛肉兩面黃

Pan-fried Egg Noodles with Beef & Scallion  
248

嘗申滙炒飯

"THE MERCHANTS" Fried Rice  
Abalone, Sea Cucumber, Bottarga & Shrimps  
298





點心  
DIM SUM

**鮮肉小籠包**

Steamed Xiao Long Bao  
118



**花膠小籠包**

Steamed Xiao Long Bao with Fish Maw  
每隻 48 per piece

**生煎包**

Pan-fried Juicy Pork Bun  
88

**金網鍋貼**

Pan-fried Golden Pork Dumplings  
88

**香菇素菜包**

Steamed Bun with Mushrooms & Assorted Vegetables  
88

**素菜餃**

Steamed Dumplings with Mushroom & Assorted Vegetables  
88

**金腿蔥油酥餅**

Scallion Fluffy Radish Puffs with Jinhua Ham  
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 & Shepherd's Purse  
88

**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

桂花酒釀湯圓

Glutinous Rice Balls 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 Soufflé Egg White with Red Bean Paste & Banana  
88

老年陳皮紅豆餅

Traditional Red Bean Paste Pancake with Aged Tangerine Peel  
88

南瓜餅

Pumpkin Glutinous Rice Pancake  
88

香煎八寶飯

Pan-fried Eight Delicacies Rice  
138

日本南瓜八寶飯 (48小時前預訂)

Pan-fried Eight Delicacies Rice with Japanese Pumpkin  
(pre-order 48 hours in advance)  
378

冰花官燕

Stewed Bird's Nest with Rock Sugar  
428



嘗  
申  
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