



A time-honoured culinary tradition passed on from generation to generation.

An intricate delicacy, Dim Sum was first served in the 18th century, when it was created to nourish travelers across the silk route, providing them with comfort and strength. Since then, the dumpling has been exalted as a culinary art form.

The dumpling can take decades to master, requiring a level of excellence, patience and skill. Precision and consistency are essential, from the accurate chopping of the ingredients, and carefully marinating the filling, to the meticulous wrapping, folding or pleating, the Dim Sum must be perfectly cooked, fried or steamed for an exquisite, authentic taste.

The meditative process has been followed for centuries, a ritual of love and generosity.

With a truly Pan-Asian approach, Shanghai Me explores Chinese flavours with Japanese techniques that celebrate the respect woven throughout each culture.



The page features a decorative background with a large, stylized fan on the left and a crane on the right, both in a light beige color. The fan has a repeating geometric pattern. The crane is standing on a stylized cloud. The entire page is framed by a thin beige border.

STEAMED

蒸

Prawn & Truffle Har Gow – 2 pcs

Tiger Prawns, Black Truffle, Bamboo Shoots, Celery

Chicken Xiao Long Bao – 2 Pcs

Chicken Thigh

Slowly Simmered Chicken Broth

Wagyu Beef & Kimchi Dumplings – 2 Pcs

Wagyu Beef Fillet, Tiger Prawns,

Kimchi, Coriander

Vegetable Crystal Bao Dumplings (V) – 2 Pcs

King Oyster & Shiitake Mushrooms,

Sugar Snap Peas, Carrots

Wild Mushroom Dumplings (V) – 2 Pcs

Shiitake, Hon Shimeji & Eryngii Mushrooms,

Onions, Water Chestnuts

Chicken & Scallop Dumplings – 2 Pcs

Chicken Thigh, Scallops, Carrots,

Water Chestnuts, Coriander

Black Cod Dumplings – 2 Pcs

Cod, Chicken, Black Pepper Sauce,

Water Chestnuts

Creamy & Spicy Corn Dumplings (V) – 2 Pcs

Sweetcorn, Cream, Onion,

Coriander & Chili

FOOD ALLERGIES & INTOLERANCES

Please inform a member of our team about any allergies or dietary requirement you might have.

We are able to cater for food intolerances but might not be able to cater for certain allergies.



STEAMED

蒸

Vegetable & Truffle Soy Purse (V) – 2 pcs

Asparagus, Sweetcorn, Water Chestnuts,
Black Truffle, King Oyster Mushrooms

Chicken & Truffle Soy Rolls – 2 Pcs

Corn-fed Chicken Breast, King Oyster Mushrooms,
Black Truffle, Carrots, Yam Beans

Crispy Prawn Cheung Fun Rice Noodle Rolls – 5 Pcs

Battered Tiger Prawns, Bamboo Shoots,
Sesame Oil, Green Chili Soy Sauce

Wagyu Beef Cheung Fun Rice Noodle Rolls – 5 Pcs

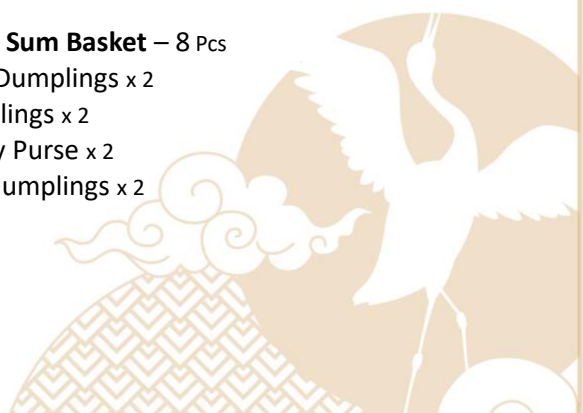
Salted Wagyu Beef, Black Truffle,
Chinese Chives, Green Chili Soy Sauce

Mixed Steamed Dim Sum Basket – 8 Pcs

Prawn & Truffle Har Gow x 2
Wagyu Beef & Kimchi Dumplings x 2
Black Cod Dumplings x 2
Creamy & Spicy Corn Dumplings (V) x 2

Mixed Vegetarian Dim Sum Basket – 8 Pcs

Vegetable Crystal Bao Dumplings x 2
Wild Mushroom Dumplings x 2
Vegetable & Truffle Soy Purse x 2
Creamy & Spicy Corn Dumplings x 2





FRIED
炒

Wagyu Beef Wu Gok Taro Dumplings – 2 pcs

Wagyu Beef, Taro, Five Spices,
King Oyster & Shiitake Mushrooms

Barbecue Chicken Char Siu Sou Puffs – 2 Pcs

Chicken Thigh, Ginger, Garlic,
Spring Onion, Red Chili

Sesame Prawns on Toast – 2 Pcs

Tiger Prawns, Toasted Bread,
Sesame Seeds, Sweet Chili Sauce

Chicken Spring Rolls – 2 Pcs

Chicken Thigh, Garlic, Spring Onion, Ginger,
Coriander, Celery, Chives, Mustard Soy Sauce

Vegetable Spring Rolls (V) – 2 Pcs

Mixed Peppers, Snow Peas, Bean Sprouts,
Chinese Cabbage, Shiitake Mushrooms, Coriander



FRIED
炒

Prawn & Chicken Nems – 2 pcs

Black Tiger Prawns, Chicken Breast,
Green Chili, Coriander

Mixed Fried Dim Sum Basket – 8 Pcs

Barbecue Chicken Char Siu Sou Puffs x 2

Wagyu Beef Wu Gok Taro Dumplings x 2

Sesame Prawns on Toast x 2

Vegetable Spring Rolls (V) x 2

