



A MODERN INTERPRETATION OF PAN-ASIAN CUISINE

SHANGHAI ME SIGNATURE DISHES

Roast Duck with Foie Gras & Caviar	110	Evgeny's Wagyu Beef Sub	42
Spicy Bluefin Tuna Oshizushi 10 Pcs 16 Pcs	41 64	Crispy Duck Salad with Pine Nuts & Cress	28
Yellowtail Carpaccio with Black Truffle	32	Mixed Steamed Dim Sum Basket	30

SMALL PLATES

精美前菜

Steamed Edamame	6	Vegetable Spring Rolls – 2 Pcs	7
Spicy Edamame	8	Barbeque Chicken Puff – 2 Pcs	8
Padron Peppers	12.5	Kowloon Shrimp Tempura	22
Chicken Xiao Long Bao – 2 Pcs	8	Shanghai Crispy Calamari	21
Sesame Prawns on Toast – 2 Pcs	10	Short Rib Gyoza Sudachi Ponzu	22
Lobster Corn Shells - 3 Pcs	25	Ground Wagyu Beef Corn Shells – 3 Pcs	25
Peking Duck Corn Shells – 3 Pcs	20	Evgeny's Wagyu Beef Sub	42
Yellowtail Carpaccio with Black Truffle	32	Mixed Steamed Dim Sum Basket – 8 Pcs	30
Roast Duck with Foie Gras & Caviar	110	Vegetarian Dim Sum Basket – 8 Pcs	20

SALADS

风味沙拉

Crispy Duck Salad with Pine Nuts & Cress	28	Avocado, Salted Cucumber & Roasted Nuts Salad	18
Papaya Salad with Crispy Soft Shell Crab	24	King Crab & Apple Salad	36
Aubergine & Tomato Salad	16		

SOUPS

一品上汤

Hot & Sour Soup with Mushrooms	15	Sweetcorn Soup	10
		Chicken Sweet Corn Soup	12

SUSHI, SASHIMI & OSHIZUSHI

寿司,刺身,押寿司

Sashimi 5 Kinds - 15 Pcs	60	Tuna Tataki Chilli Ponzu	26
Sushi Nigiri 5 Kinds - 5 Pcs	46	California Maki with Tobiko	29
Yellowtail Maki	20	Vegetarian Maki	14
Crispy Crab Maki	24	Kunafa Shrimp Maki	22
Salmon & Avocado Maki	22	Lobster Tempura Maki with Caviar	34 110
Spicy Bluefin Tuna Oshizushi - 10 Pcs 16 Pcs	41 64		



CHEF'S SPECIALS



VEGETARIAN DISHES

Prices are in GBP inclusive of VAT. A discretionary service charge of 14.5% will be added to the bill.

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.



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Braised Beef Short Rib Shanghai Style	45	Wagyu Beef & Truffle Kamameshi	48
Sweet & Sour Prawns with Mixed Peppers	36	Silver Cod with Yuzu Miso Sauce	48
Cantonese Style Roast Duck	63	Sumiyaki Wagyu Beef Kushiyaki (300G)	98

POULTRY

家禽

Cantonese Style Roast Duck	63	Chicken Kung Pao with Cashew Nuts	28
Sweet & Sour Chicken with Mixed Peppers	25		

MEAT

肉

Szechuan Beef with Mixed Vegetables	40	Sumiyaki Wagyu Beef Kushiyaki (300G)	98
Beef with Garlic & Black Pepper Sauce	40	Mongolian Lamb Chops – 3Pcs	50
Braised Beef Short Rib Shanghai Style	45	Japanese Wagyu A5 (200G)	135

SEAFOOD

海鲜

Tiger Prawns in Chili Sauce	36	Cantonese Lobster Noodles	65
Sweet & Sour Prawns with Mixed Peppers	36	Silver Cod with Yuzu Miso Sauce	48
Salmon Steak with Teriyaki Sauce	28	Aromatic Grilled Seabass	56

VEGETABLES

时令蔬菜

Aubergine in Chili Bean Sauce	16	Bok Choy with Ginger & Garlic Sauce	16
Tenderstem Broccoli in Oyster Sauce	13	Ma-Po Tofu	20
Grilled Corn with Shiso Butter	26	Nasu & Tofu with Miso Sauce	36

NOODLES & RICE

亚洲主食

Singapore Noodles with Chicken & Prawns	22	Truffle & Mushroom Kamameshi	40
Steamed Jasmine Rice	8	Wagyu Beef & Truffle Kamameshi	48
Egg Fried Rice	10		
Vegetarian Fried Rice	10		



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