

# 王家沙

wang jia sha

# 花樣年華

上海點心狀元

## 涼菜 APPETIZER



001



013

- 001 ○ 醉嘉美雞 98  
Drunken chicken
- 002 ○ 鎮江肴肉 72  
Marinated pork cube, Zheng Jiang vinegar
- 003 ○ 麻醬拌蕃茄 42  
Tomato, sesame sauce
- 004 ○ 糖心燻蛋 42  
Smoked eggs
- 005 ○ 蒜香拍青瓜 48  
Cold cucumber, garlic
- 006 ○ 皮蛋豆腐 48  
Preserved egg, sliced bean curd
- 007 ○ 四喜烤麸 62  
Soft braised bean gluten, mushroom, podded peas
- 021 ○ 陳醋木耳 48  
Black fungus, mature vinegar
- 009 ○ 三絲粉皮 62  
Mung bean noodles, shredded meat, cucumber and ham, ground sesame sauce
- 010 ○ 陳醋海蜇頭 82  
Red Jellyfish, vinegar & sesame oil

- 011 ○ 脆皮素鵝 68  
Deep fried vegetarian skin roll with mix vegetable
- 013 ○ 三絲油麥菜沙律 68  
Indian lettuce salad, shredded meat, cucumber and ham, sesame sauce
- 014 ○ 滬式燻魚 72  
Smoked fish, vinegar sauce
- 015 ○ 王家沙什錦沙律 78  
Beef offal, beef shin, Chinese fungus, Indian lettuce salad, sesame sauce
- 017 ○ 麻辣口水雞 88  
Chicken, spice, sesame sauce, vinegar
- 018 ○ 夫妻肺片 78  
Beef shin, Beef offal, chili sauce
- 019 ○ 無錫脆鱈 88  
Crunchy fried eel, sweet and sour sauce
- 022 ○ 蒜泥白肉粉皮 72  
Mung bean noodles, sliced pork, mashed garlic, chili sauce

## 小籠包 · 餛飩 DUMPLING & WONTONS



101



107

- 101 ○ 蟹粉小籠包 78  
Shanghai dumpling, crab meat and minced pork, ginger, vinegar
- 102 ○ 蘇式鮮肉小籠包 54  
Shanghai dumpling, minced pork, ginger, vinegar
- 103 ○ 鮮菜肉餛飩 62  
Wontons in chicken soup
- 113 ○ 素菜蒸餃 42  
Steamed dumpling with vegetable
- 106 ○ 鮮蝦特長煎餃 46  
Pan fried shrimp dumpling, worcestershire sauce
- 107 ○ 紅油抄手 58  
Wonton, chili oil
- 108 ○ 上海酸辣餛飩 62  
Wontons in hot and sour soup
- 109 ○ 鮮肉生煎包 48  
Pan fried soft buns, minced pork
- 110 ○ 鮮肉鍋貼 48  
Pan fried pork dumplings

## 特色點心 SPECIAL DIM SUM



209



212

- 213 ○ 花樣饅頭(四隻)蒸炸 32  
Golden buns (4pcs) (steamed / deep fried)
- 202 ○ 上海素菜包 45  
Steamed buns, mixed vegetables
- 203 ○ 蘿蔔絲酥餅 42  
Crispy pastry with silky turnip & Chinese ham
- 205 ○ 香蔥咸薄餅 42  
Pan fried chaux pancake, spring onion
- 206 ○ 王家沙粢飯(咸/甜) 42  
Shanghai sticky rice (salty / sweet)
- 207 ○ 什錦素春卷 42  
Deep fried spring rolls, mixed vegetables
- 209 ○ 雜菌松露天鵝酥 42  
Swan black truffle pastry, diced taro, mushroom
- 210 ○ 滬式魯肉腸粉 48  
Shanghai rice noodle rolls, minced pork
- 214 ○ 上海炒腸粉 48  
Shanghaiese fried rice rolls
- 212 ○ 蘇式炒蘿蔔糕 58  
Fried Shanghaiese turnip cake

## 麵 · 飯 NOODLES & RICE



301



330

- 301 ○ 王家沙擔擔麵 68  
"Tan Tan" noodles, spicy sesame sauce
- 302 ○ 紅燒牛肉擔擔麵 88  
Tan Tan" noodles, braised beef
- 303 ○ 黑毛豬扒擔擔麵 98  
"Tan Tan" noodles, iberico pork chop
- 305 ○ 鮮雞湯陽春麵 48  
Shanghai noodle, chicken broth
- 308 ○ 雪菜肉絲湯麵 62  
Shredded pork, Chinese pickle, noodle soup
- 309 ○ 酸辣湯麵 68  
Hot and sour soup, Shanghai noodle
- 310 ○ 紅燒牛肉麵 78  
Beef, noodle soup
- 311 ○ 黑毛豬扒湯麵 98  
Iberico pork chop, noodle soup
- 313 ○ 上海菜煨麵 56  
Soft braised noodle, mixed vegetable
- 314 ○ 嫩雞煨麵 68  
Soft braised noodle, shredded chicken
- 315 ○ 京式炸醬麵 60  
Minced pork noodle in Beijing Style
- 316 ○ 杭式蔥油拌麵 46  
Noodle, scallion oil
- 317 ○ 上海粗炒 88  
Fried Shanghaiese noodle, shredded pork, cabbage, soy sauce
- 318 ○ 黑毛豬扒粗炒麵 108  
Fried noodle, iberico pork chop, dark soy sauce
- 319 ○ 肉絲兩面黃 72  
Fried crispy noodle, shredded pork
- 320 ○ 茄汁蝦仁鍋巴 98  
Rice cracker, sautéed shrimps, tomato, sweet and sour sauce
- 321 ○ 上海炒年糕 82  
Fried rice cake
- 322 ○ 雪菜肉絲炒年糕 82  
Fried rice cake, shredded pork, Chinese pickle
- 323 ○ 醬炒排骨年糕 98  
Fried rice cake, pork ribs
- 324 ○ 回鍋肉炒年糕 82  
Fried rice cake, sautéed sliced pork
- 325 ○ 燻魚菜飯 82  
Vegetable rice, smoked fish
- 326 ○ 家鄉金腿炒飯 88  
Fried rice, Chinese ham, chicken, vegetable
- 331 ○ 王家沙炒飯 88  
Signature fried rice, pork floss, shrimp, egg yolk
- 332 ○ 揚州炒飯 88  
Fried rice in Yangzhou style
- 328 ○ 黑毛豬扒菜飯 98  
Iberico pork chop, vegetable rice
- 329 ○ 鍋仔梅菜扣肉飯 98  
Pork belly, preserved vegetable, clay pot rice
- 330 ○ 石鍋鮑魚飯 128  
Abalone stone pot rice

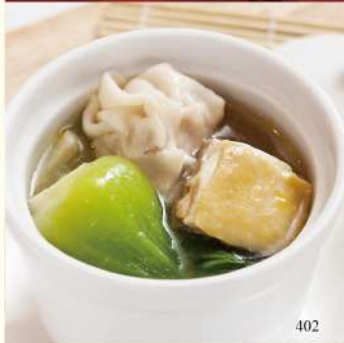
外賣供應時間 11:00 - 17:00 凡滿港幣200元正, 即可享 免費外送服務

外送服務範圍只限金朝陽中心、大例行、永光中心、時代廣場及利舞臺

🌶️ 辣 spicy dish

👉 推介 recommendation


## 湯羹 (每位) SOUP (per person)



402



405

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|--|--|
| 401 ○ 酸辣湯  55 | 403 ○ 原盅火燻燉津膳 68                       |
| Hot and sour soup  | Chinese cabbage soup, Chinese ham      |
| 402 ○ 原盅靚雞湯 62   | 405 ○ 蟲草花燉雞湯 62                        |
| Stewed Chicken broth, pork wonton, Shanghaiese Bok choy  | Stewed Chicken broth, cordyceps flower |

## 魚翅 SHARK FIN

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|---|--|
| 501 ○ 原盅靚雞翅 228                                   | 503 ○ 原盅火燻菜膽翅 268                              |
| Shark fin soup, chicken, wonton                   | Shark fin soup, Shanghai Bok choy, Chinese ham |
| 502 ○ 火燻雞燉翅 1688                                  | 504 ○ 砂鍋靚雞翅 1088                               |
| Shark fin soup, Chinese ham, chicken (六位) (6 pax) | Shark fin soup, chicken, wonton (六位) (6 pax)   |
| (十二位) (12 pax) 3288                               | (十二位) (12 pax) 1888                            |

## 海鮮 SEAFOOD

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|--|--|
| 601 ○ 清炒蝦仁 168   | 607 ○ 酸菜桂魚  208 |
| Sauteed river shrimp   | Boiled mandarin fish with pickled cabbage and chili  |
| 602 ○ 椒鹽小黃魚 98   | 608 ○ 水煮桂魚  208 |
| Pan fried small yellow croaker spiced salt   | (大/中/小辣) Poached spiced fish, chili broth (very, medium, little spicy)                             |
| 603 ○ 菲王鱔糊 118   | 610 ○ 糯米蒸蟹 498   |
| Sauteed yellow eel, chive  | Fried glutinous rice with steamed mini crab  |
| 604 ○ 乾燒蝦球  168 | 612 ○ 鍋子毛豆肉蟹少年糕 498  |
| Pan fried prawn  | Fried crab, rice cake, podded peas in a pot  |
| 605 ○ 流沙黃金蝦球 168   | 613 ○ 陳年花雕蛋白蒸蟹 498   |
| Fried prawns, salted egg yolk  | Aged Chinese yellow wine, steamed crab, egg white  |
| 606 ○ 松子桂魚 208   | 614 ○ 黃金軟殼蟹伴四季豆 138  |
| Fried mandarin fish, tomato sauce  | Salted egg yolk soft-shell crab with string bean   |



714



606

## 小菜 MAIN COURSE

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|---|---|
| 701 ○ 上海話梅骨 108   | 710 ○ 墨魚烤肉 88   |
| Sauteed pork spare ribs, preserved plum, sweet sauce  | Roasted pork, cuttlefish  |
| 702 ○ 巴蜀回鍋肉  98      | 711 ○ 水煮牛肉  128    |
| Sauteed pork, bean curd, cabbage, chili sauce   | (大/中/小辣) Poached sliced beef, chili soup, cilantro (very, medium, little spicy)                       |
| 703 ○ 龍井炸乳鴿 (每隻) 75   | 712 ○ 蔥爆牛肉或/羊肉 108  |
| Deep fried squab, tea leaves (1pc)  | Stir fried beef / lamb, scallions   |
| 704 ○ 樟茶鴨 (1/4隻) 88   | 717 ○ 歌樂山辣子雞  98   |
| Smoked duck, tea leaves (1/4pcs)  | Chili chicken in Geleshan style   |
| 705 ○ 脆皮茶皇雞 168   | 718 ○ 蜜汁雙方 108  |
| Roasted chicken, tea leaves   | Stew Yunnan ham with honey sauce  |
| 706 ○ 脆皮八塊 (炸雞塊)  98 | 719 ○ 蝦籽鍋錫豆腐 88   |
| Fried chicken (8pcs)  | Sauteed bean curd with oyster sauce/shrimp feed   |
| 707 ○ 椒鹽排骨 88   | 720 ○ 麻婆豆腐 78   |
| Fried spare ribs, spiced salt   | Stewed diced Tofu with chili sauce  |
| 708 ○ 螞蟻上樹  88     | 714 ○ 秘制牛肋骨  178 |
| Vermicelli, minced pork, chili  | Beef ribs, secret sauce   |
| 709 ○ 賽螃蟹 88  | 715 ○ 招牌東坡肉 88  |
| Shanghaiese stir fried eggs whites w/ Chinese ham, minced fillets and broad bean                      | Braised pork belly, soy sauce, oyster sauce, Chinese liquor   |



705



711

## 蔬菜 VEGETABLE

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| 801 ○ 乾煸四季豆 78   | 807 ○ 鑊仔香辣咸肉炒花菜 98   |
| Wok fried string bean, minced pork                             | Fried broccoli, hot and spicy pork  |
| 803 ○ 魚湯白菜仔 78   | 810 ○ 椒絲腐乳通菜 78  |
| Chinese cabbage with garlic in fish soup                       | water spinach with fermented bean curd   |
| 805 ○ 蕃茄雲耳燴勝瓜 78   | 810 ○ 馬拉盞通菜 78   |
| Braised angled luffa, tomato fungus, fried garlic, clear broth | water spinach with mara shrimp paste   |
| 806 ○ 翡翠苗 78   | 811 ○ 燒汁蝦膠釀茄子 98   |
| (清炒/上湯/魚湯) Jade sprout (Fried / broth / fish soup)             | Eggplant with minced shrimp in BBQ sauce   |

## 甜品 DESSERT






905



908

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|--|---|
| 901 ○ 桂花酒釀丸子 42                                    | 907 ○ 杞子桂花糕 32  |
| Sticky rice dumplings, sweet wine soup             | Osmanthus jelly, wolfberry                                  |
| 902 ○ 薑汁湯丸 42                                      | 908 ○ 流沙奶黃包 38  |
| Glutinous dumplings, ginger soup                   | Steamed bun, custard lava                                   |
| 903 ○ 棗泥糕 48                                       | 910 ○ 芒果布甸 38   |
| Mashed date pudding                                | Mango pudding, mango  |
| 904 ○ 香蕉高力豆沙 58                                    | 912 ○ 雪耳燉津梨 68  |
| Egg white soufflé, red bean & banana paste filling | Stewed Chinese fungus, Tianjin pear                         |
| 配雪糕(香草) w/ ice-cream (vanilla) 78                  | 913 ○ 擂沙湯丸 42   |
| 905 ○ 豆沙鍋餅 48                                      | Glutinous rice balls w/ black sesame filling, peanut powder |
| Pastry, red bean paste filling                     | 914 ○ 王家沙壽包 (2個) 38   |
| 配雪糕(香草) w/ ice-cream (vanilla) 68                  | Wang jia sha steamed birthday bun (2pcs)                    |
| 906 ○ 小麻球 (奶黃) 32                                  |   |
| Deep fried sesame balls (custard lava) filling     |   |

 辣 spicy dish  推介 recommendation  製作需時 production takes 30 mins

茶/水價每位 \$12 餐前小食 \$12 • 所有價格、加一服務費、均以港幣及四捨五入至整元結算  
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