

SHANGHAI 30's

82 ST ALDATES, OXFORD

头盘 APPETIZERS

1. 吉利炸明虾 Crispy "Ji-Li" King Prawns
Crispy fried king prawns, wrapped wafer in thin pastry, served with a sweet chilli sauce. **£6.50**
2. 纸包香槟骨 Champagne Spare Ribs
Marinated spare ribs wok glazed in a honey and Champagne sauce. **£6.00**
3. 祁门杏仁鸡 Qi Family's Almond Chicken
Minced chicken breast, coated with sliced almonds, crispy fried and served with a lemon sauce. **£6.00**
4. 椒盐鱿鱼 Salt & Pepper Squids
Quick fried squids with kosher salt and coarse Sichuan pepper. **£6.50**
5. 蒜茸粉丝蒸带子 Steamed Queen Scallops (with Shells) and Vermicelli
In a white wine and garlic sauce, simply gorgeous. (2 pcs) **£7.00**
6. 锦绣拼盘 Hors D'oeuvre Platter (Minimum 2 persons) **£6.50 Each**
祁门杏仁鸡 Qi Family's Almond Chicken
纸包香槟骨 Champagne Spare Ribs
吉利炸明虾 Crispy "Ji-Li" King Prawns
素春卷 Shanghai 30's Vegetarian Spring Rolls
7. 香酥鸭 Crispy Aromatic Duck
Served with pancake, cucumber, leek and hoi sin sauce.
Quarter **£8.80**
Half **£17.00**
Whole **£32.00**
8. 海蟹 Fresh Crab **£16.60**
Cooked in a choice of flavours:
香辣 Chilli and garlic sauce
姜葱 Ginger and spring onion
9. 龙虾 Baked Fresh Lobster **£36.00**
In a choice of flavours:
XO 酱 Spicy XO conpoy brandy sauce
姜葱 Ginger and spring onion
(72 hours notice required)

头盘 COLD APPETIZERS & SALAD

10. 醉鸡 Drunken Chicken Salad
Traditional steamed and marinated chicken in Shaoxing wine, served with cold cucumber slices and in a sesame soy dressing. **£6.85**
11. 泰汁牛肉沙拉 Spicy Beef Salad 火
Grilled and shredded tender beef fillet with onion, tomato, coriander, lemon slices and fresh chilli in a light soy sauce. **£7.00**
12. 沙律鸭胸 Roast Duck Salad
Thinly sliced roasted duck breast, tossed on a top of a mixed steamed green beans and crispy wonton strips, served with a sour plum dressing. **£8.80**

素头盘 VEGETARIAN APPETIZERS

13. 上海素春卷 Shanghai Street Vegetarian Spring Rolls
Crispy fried rolls, filled with rice vermicelli, black mushroom, cabbage and carrots, served with a sweet chilli sauce. **£4.50**
14. 松仁玉米盏 Gold & Jade
Stir Fried sweet corn, carrot, peas and pine nuts, served on flower shaped and crispy fried wonton pastries. **£6.00**

火 = SPICY
素 = VEGETARIAN

汤 SOUP (Per Person)

15. 三鲜粉丝汤 "Three Precious" Seafood and Vermicelli Soup
Consommé of tiger prawns, squids, chicken, black mushroom, spring onions and rice vermicelli. **£5.00**
16. 鱼茸粟米羹 Fish & Sweet Corn Soup
Sliced wild sea bass cooked with egg, mushrooms and creamy sweet corn. **£5.00**
素: mushrooms, egg, and creamy sweet corn. **£3.00**
17. 四川酸辣汤 Hot & Sour Soup 火
Chicken, egg, bamboo shoots and wood ear mushrooms, sprinkled with hot white pepper and vinegar, spicy but delicious. **£4.00**
素: egg, bamboo shoots and wood ear mushrooms, sprinkled with hot white pepper and vinegar. **£3.00**

鱼类 FISH

18. 香芒鳕鱼卷 Mango & Black Cod Rolls
Champagne marinated cod loin wrapped with fresh mango and seaweed in thin pastry, grilled and sliced, served in a lemon sauce. **£8.50**
19. 上海烧汁鱼 Shanghai from the sea – soy fish
Pan fried fish fillet, cooked in a soy sauce, finished with minced pepper and garlic. **£9.50**
20. 松鼠鱼 "Squirrel" Fish
Whole wild sea bass (boneless), crispy fried and then cooked in a sweet and sour sauce, topped with pine nuts and green peas. **£16.00**
21. 蒸鲈鱼柳 Steamed Wild Sea Bass Fillet
With black mushroom, ginger & spring onion, in a Meiji soy sauce.
鱼柳 Whole fillet (boneless) **£10.50**

海鲜 SEAFOOD

22. 铁板虾胶茄夹 Prawn Stuffed Aubergines
Sliced aubergine stuffed with minced prawns, pan fried and cooked in a lemon soy sauce. Served on a hot plate. **£8.50**
23. 宫保大虾 Kung Pao King Prawns
White wine and lime juice marinated king prawns, dry wok quick fried with cashew nuts, ginger, garlic and roasted chilli. **£8.80**
24. 铁板三鲜 Sizzling Seafood in Black Pepper Sauce
Stir fried squids, prawns and fish slices with onions, peppers in a white wine and black pepper sauce, served on a hot plate. **£9.50**
25. 鱼饼四季豆 Fish Cake with Green Beans
Stir fried sliced cuttefish cake with fine beans in a barbecued soy sauce. **£7.95**
26. 流金岁月海鲜总汇 Shanghai 30's Seafood Deluxe
A mixture of scallop, squids, tiger prawns, fish fillet, tofu pieces and garden vegetables, cooked in a abalone sauce. An absolute must for seafood lovers. **£10.50**

鸡 CHICKEN

27. 凤梨古老鸡 Pineapple "Gu Lao" Chicken
Lightly breaded chicken breast, cooked with pineapple, onion and pepper in a sweet and sour sauce. **£8.00**
28. 渔家鸡丝 Sea Spiced Chicken 火
Shredded chicken breast stir fried with wood ear mushroom, ginger and spring onion, in a spiced sweet and sour sauce. **£7.80**
29. 蜜汁烤鸡 Honey Roasted Chicken
Five spices and honey marinated chicken, roasted and then sliced, served in a citrus soy sauce. **£7.50**
30. 沙爹香笋鸡卷 Crispy Satay Chicken Rolls
Chicken rolls, wrapped with ham and asparagus, crispy skinned and served with steamed asparagus, in a peanut satay dressing. **£8.50**
31. 西檬煎软鸡 Lemon Chicken Deluxe
Crispy chicken breast, laced with lemon sauce, served with lemon slices on the plate side. **£7.50**
32. 锅巴三鲜鸡片 Three Precious Chicken with Singing Rice Crackers
Sliced chicken breast stir fried with mange trout, carrots, bamboo shoots and wood ear mushroom, served with sizzling rice crackers and in flavourful sauce. **£8.50**

鸭 DUCK

33. 凤梨古老鸭 Pineapple "Gu Lao" Duck
Lightly breaded roasted duck, cooked with pineapple, onion and pepper in a sweet and sour sauce. **£8.80**
34. 雪菜银芽炒鸭丝 Shanghai Duck Stir Fry
Shredded roasted duck stir fried with preserved cabbage, bean sprouts, garlic and peas. Traditional Shanghai recipe. **£7.95**
35. 啤酒鸭 Tsingtao Beer Duckling
Five spices marinated duck slow cooked with black mushroom, ginger and sweet peppers in a citrus soy sauce with beer infusion, served in a small clay pot. **£8.80**

牛 BEEF

36. 铁板蜜椒牛柳 Sizzling Beef Fillet
Brandy marinated tender beef fillet pan fried with onion and pepper in our most popular honey and black pepper sauce, served on a hot plate. **£8.95**
37. 红酒蕃茄炖牛肉 Beef Stew in Red Wine
Beef slow cooked with ginger, onion and tomato in a red wine sauce. **£9.50**
38. 玉兰牛肉 Beef with Broccoli
Sliced beef fillet stir fried with shredded onion in a oyster sauce, tossed on a bed of fresh steamed broccoli. **£8.00**
39. 草莓香酥牛肉丝 Crispy Beef in Berry Sauce
Shredded beef coated in our chef's special recipe sauce, crispy fried and wok tossed in a berry sauce, served on a crispy fried pancake. **£8.50**

猪 PORK

40. 上海红烧肉 Pork A La Shanghai
Slow cooked belly pork with ginger and roasted garlic, in a Saoxing wine and Shanghai sweet soy sauce. Served home style with steamed fresh vegetables. **£7.95**
41. 荔枝肉 Lychee Crispy Pork
Sliced pork fillet, crispy fried and wok glazed in a lychee sauce. **£7.95**

蔬菜 VEGETARIAN PLATES

42. 雀巢腰果西芹 Celery with Cashewnuts
Sautéed celery and cashewnuts, served in a crispy fried noodle basket. **£6.60**
43. 冬菇小棠菜 Chinese Pok Choy with Black Mushroom
Fresh steamed in garlic and light soy sauce. **£6.60**
44. 干扁四季豆 Dry Wok Sautéed Green Beans
With garlic and black bean sauce. **£5.00**
45. 醋溜白菜 Sweet & Sour Cabbage
Stir fried Cabbage in a Shanghai style sweet and sour sauce. **£5.00**
46. 冬菇扒西兰花 Steamed Broccoli with Black Mushroom **£5.50**
In a choice of flavours:
Garlic sauce
Oyster sauce
47. 青椒土豆丝 Potato with Peppers
Stir fried shredded potato with sweet peppers. **£5.50**

豆腐 TOFU

48. 麻婆豆腐 Ma Po Tofu
Tender bean curd cooked in a spicy bean sauce with Sichuan black pepper, topped with stir fried minced beef. **£7.20**
49. 海鲜箱子豆腐 Seafood Stuffed Tofu
Crispy fried bean curd pieces, filled with minced prawn, squid, green peas, bamboo shoots and spring onion, cooked in a oyster sauce. **£8.60**

主食 NOODLE & RICE

50. 豉油大虾炒面 Stir Fried Egg Noodle with Soy Super King Prawn
With wine and lime juice marinated super king prawn, pan fried with garlic, light butter and soy, served with shell. **£8.00**
51. 三鲜两面黄 Grilled Thin Egg Noodle with a choice of
A Mixture of chicken, squid, prawn, black mushroom, bamboo shoots and cabbage. **£7.50**
or Vegetarian **£5.50**
52. 扬州炒饭 Yangchow Fried Rice
Stir fried rice with a mixture of egg, peas, prawn and roasted pork. **£6.50**
53. 上海蔬菜饭 Shanghai Vegetable Rice
Stir fried rice with egg, soy and seasonal vegetables. **£5.50**
54. 蛋炒饭 Egg Fried Rice **£2.50**
55. 白饭 Steamed Jasmine Rice **£2.00**

ALLERGIES: Please note that some of our dishes may contain nuts.
We advise you to speak to a member of staff if you have any food allergies.

As some of our ingredients are imported directly from China,
please be understanding as to the availability of some of our dishes.

Prices include Value Added Tax at current rate.
A 10% service charge will be added to the bill.

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WHITE WINES

1. Semillon Chardonnay
– Opal Ridge, S.E. Australia **Gls 175ml £3.00 Btl £11.50**
Flavoursome blend of Semillon and Chardonnay grapes with plenty of fresh tropical fruit character.
2. Chenin Blanc
– Hazy View, Paarl, South Africa **£12.00**
Fresh and fruity with plenty of supple, ripe tropical fruit and a clean finish.
3. Mosel
– Green Label, Germany **£13.00**
Lovely floral notes with fruity flavours of citrus, apple and peach on a fresh palate...not too sweet!
4. Unwooded Chardonnay
– Echeverria, Curico Valley, Chile **£13.50**
Clean and refreshing style of Chardonnay in the classic Burgundian style.
5. Pinot Grigio IGT della Venezia Giulia 'Andrea di Pec'
– Collavini, Italy **£15.00**
Elderflower, lemon citrus and almond notes combine with racy acidity and mineral tones in this popular dry white from the north of Italy.
6. Viognier Vin de Pays du Gard
– Domaine de Campuget, France **£16.00**
Pretty apricot, peach and floral aromas and flavours with good depth on the palate and a refreshing, clean finish.
7. Riesling, The Gun Shearer
– Clare Valley, Australia **£17.00**
Dry and elegant with wonderful lime & grapefruit citrus and a soft, clean peachy finish. From Australia's prime Riesling producing region.
8. Sauvignon Blanc, Saint Clair
– Marlborough, New Zealand **£18.50**
A classic Kiwi Sauvignon from the famous Marlborough region with all the hallmarks of ripe tropical fruits, intense gooseberry and spicy green pepper on the zingy finish.
9. Chardonnay, Oude Weltevrede
– Robertson, South Africa **£19.50**
Juicy peach, pear and melon fruits mingle with vanilla and butterscotch on the weighty palate in this rich oak influenced style.
10. Chablis, Domaine Jean Goulley
– Burgundy, France **£21.50**
Clean, pronounced mineral character with lemon citrus on the tight, crisp structure.
11. Sancerre, Domaine Gerard Millet
– Loire, France **£23.00**
Beautifully balanced with classic Upper Loire Sauvignon fruit character and a lovely weight of fruit on the palate.

ROSÉ WINES

12. Shiraz Rosé, Beelgara Vineyards
– Riverina, Australia **£13.50**
Pretty rose petal pink in colour with a refreshing palate bursting with sweet tropical fruits, guava and watermelon flavours.

RED WINES

13. Shiraz Cabernet
– Opal Ridge, S.E. Australia **Gls 175ml £3.00 Btl £11.50**
Smooth and full flavoured with plenty of ripe red berry flavours.
14. Merlot, Echeverria
– Curico Valley, Chile **£12.50**
Full of juicy soft plum and forest fruits with lovely intensity and a long finish.

15. Zinfandel, Mandolin
– California, United States **£14.00**
Deep coloured and full of intense, chewy, red fruit flavours of dark cherry and plums.
16. Merlot, Head Over Heels
– Berton Vineyards, Victoria, Australia **£14.50**
From the cool alpine valleys of high plains Victoria comes this Merlot with aged dark cherry, plum and herbaceous notes on the long, smooth palate.
17. Cabernet Sauvignon, Don David Reserve
– Michel Torino, Cafayate, Argentina **£15.00**
Wonderful expression of classic Cabernet with broad flavours of leafy blackcurrant and a touch of oak enhanced spice and warming secondary fruit characters.
18. Rioja Reserva, Bodegas Ondarré
– Spain **£17.00**
For lovers of aged Rioja, this wine shows soft, jammy, red berry fruits combining with vanilla and coffee flavours infused from a year in French oak barrique.
19. Brouilly, Domaine de Fort Michon
– Beaujolais, France **£18.50**
Ruby colour with lifted summer fruit and floral aromas, fresh red cherry and raspberry on the soft palate. Weighty Beaujolais Cru from the northern part of the region.
20. Pinot Noir, Agustinos Grand Reserve
– Bio Bio, Chile **£20.00**
A soft, full palate with black cherry, hints of plum and red currant underpinned by soft oak complexity on a firm structure that delivers plenty of lingering flavour. Classic Burgundian style.
21. Shiraz, Penny's Hill
– McLaren Vale, Australia **£23.00**
Powerful dark fruit flavours mingle with chocolate, cigar box and warm spicy notes in this classic Australian Shiraz.
22. Chateau Arnaud Cru Bourgeois, Haut Medoc
– Bordeaux, France **£25.00**
This 1997 is drinking beautifully with well balanced oak on the blackcurrant and plum palate. The accessibility of this wine is typical of this vintage.
23. Nuits St George 'Les Hauts Poiréts', Domaine Machard Gramont
– Burgundy, France **£35.00**
The wine shows perfumed strawberry jam flavours with a developed structure and spicy complexity.

SPARKLING WINE

24. Lila Sekt
– Mosel~Saar, Germany **£14.50**
Crisp acidity and delicate fruit flavours from the first sip to the refreshing finish. Perfect as an aperitif or can accompany aromatic and spicy dishes.

CHAMPAGNE

25. Moutard Brut Reserve
– Buxeuil, France **£28.00**
Fine, rich and developed nose with fragrances of butter, almond and brioche. Three years on lees in the bottle make this the perfect 'House' Champagne.
26. Cuvée de Reserve 1er Cru
– Mariel sur Ay, France **£32.00**
Eighty per cent Pinot Noir, twenty per cent Chardonnay, hand crafted by Jean Paul Hebrart to produce a stunning, developed and complex Champagne in a style that is often reserved for the flagship Champagnes of the Grand Marque houses.

DESSERT WINE

27. Cape Black Muscat, Weltevrede
– Robertson, South Africa **Gls £3.50 Btl £14.00**
Soft flavours of blackcurrant and citrus mingling with hints of rose petals. ...a lovely accompaniment to chocolate.
28. Castelnau de Suduiraut Sauternes
– Bordeaux, France **£21.00**
Beautifully balanced dessert wine from this famous Chateau in Bordeaux. Lemon ~ lime marmalade with coconut flavours that would suit fruity desserts or fine mature cheeses.

Soft Drinks & Minerals

可口可乐	Coca or Diet Coca (bottle)	200ml	£1.20
橙汁/ 凤梨汁	Orange or Pineapple Juice	Glass	£1.50
矿泉水	Sparkling Water	75cl	£3.00
矿泉水	Still Water	75cl	£3.00

Chinese Tea

茉莉花茶	Jasmine Tea	£1.50
<i>A traditional Chinese scented tea. The green tea is dried with fresh jasmine flowers, allowing the floral flavour and scent to permeate the tea.</i>		
特级毛尖 (绿茶)	Green Tea	£1.50
<i>The best green tea produced in South West of China. A light, delicate and relaxing infusion.</i>		
铁观音	Iron Buddha Tea	£1.80
<i>A classic Chinese tea. With a warm, golden liquor.</i>		

Coffee

咖啡	Coffee or Decaffeinated Cafe	£1.30
香醇咖啡	Epresso	£1.30
特浓咖啡	Double Epresso	£1.70
摩卡咖啡	Mocha	£1.70
卡布其诺	Cappuccino	£1.70
拿铁咖啡	Coffee Latte	£1.70
热巧克力	Hot Chocolate	£1.70

Dessert Cocktails Hot Drinks with Spirits

After Dinner Shanghai 30's Whisky, Tia Maria, crème de Cacao, Fresh Cream	£5.00
Cherry Alexander Cherry Brandy, crème de Cacao, Fresh Cream	£5.00
French Coffee Coffee + Martell Brandy + Cream	£3.00
Irish Coffee Coffee + Jameson Whiskey + Cream	£3.00
Jamaican Coffee Coffee + Rum + Cream	£3.00

Whisky

Bourbon Southern Comfort Jim Beam	£2.50 £2.50
Rye Canadian Club	£2.50
Irish Jameson Johnnie Walker (Black)	£2.50 £3.00
Malt Whiskies Glenlivet (12 years) Glenmorangie (10 years)	£3.00 £3.00

Cognac & Brandy

Martell VS	£2.50
Remy Martin VSOP	£3.50
Armagnac Hors D'Age	£4.00
Remy Martin XO	£7.00

Liqueurs & Spirits

Amaretto di Saronno	£2.50
Archers Peach Schnapps	£2.50
Baileys	£2.50
Cherry Brandy	£2.50
Crème de Cacao	£2.50
Kahlua Coffe Liqueur	£2.50
Tia Maria	£2.50

Chinese Liqueurs

茅台 Mao Tai	£3.50
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