

## **Shanghai Court Presents New Dishes**

Shanghai Court's Chef de Cuisine, Chef Win Hsu, has prepared a brand new menu showcasing his 20 years of knowledge of traditional Shanghainese culinary techniques in gourmet food. Each classic dish is skilfully created and promises to bring new excitement to arouse taste buds.

At Shanghai Court, Chef Win uses only the finest ingredients. This new set of menus has loyally brought back Shanghai's most classic dishes, including "Double-Boiled Duckling Soup with Taro and Premium Jin Hwa Ham", "Braised Bean Curd Rolls Filled with Minced Pork in Spring Onion Reduction and Green Vegetables", "Minced Duck, Dried Turnip and Wild Mushroom Wrapped in Bean Curd Skin" and many more.

### **Chef's Recommendation**

#### Marinated Beef Shanks with Premium Soya Sauce NT\$260

Normally, beef shanks are first braised in a marinade until cooked and are then sliced. Chef Win does it differently; he first cuts the beef shanks then marinates them with spices and premium soya sauce. He says that this method makes each slice of beef shank more flavourful.

#### Double-Boiled Duckling Soup with Taro and Premium Jin Hwa Ham NT\$980

Steamed small taro, sliced Jin Hwa ham and a whole duck are placed in chicken broth together to cook. After four hours, a taste of this uniquely aromatic and rich soup will cast away all your gloomy feelings.

#### Minced Duck, Dried Turnip and Wild Mushroom Wrapped in Bean Curd Skin NT\$620

For this dish, Chef Win steams the duck for four hours and strips the meat from the bones, then stir-fries the duck meat with wild mushrooms. He then uses bean curd to wrap the fragrant duck meat and fries it until golden. The resulting bean curd wrap offers layers of different textures and luxurious flavours, making every bite irresistible.

Braised Bean Curd Rolls Filled with Minced Pork in Spring Onion Reduction and Green Vegetables NT\$480

The bean curd roll in this dish is stuffed with top-grade minced pork mixed with spices. It is then pan-fried with superior essence until the rolls have absorbed the essence. The juicy bean curd wrapped around the bouncy stuffing gives off an enticing aroma that makes people drool.

Pon Fong Tea Dumplings Filled with Prawns and Coriander (6 pieces) NT\$300

The unique Pon Fong is a kind of oolong tea from Taiwan that has a unique, fruity scent. This tea was very much enjoyed by a British queen hundreds of years ago, so is also known as the Oriental Beauty Named by a Queen. This dumpling's wrapper is made of a mixture of Pon Fong tea leaves and flour; its filling is made with equal portions of river shrimps, squid paste and fresh green bamboo shoots. The wrapper gives the dumpling a fruity aroma, while the filling is both bouncy and crunchy.

Steamed Thousand Layer Cake NT\$220

Thousand layer cake is one of the most famous and best-loved snacks from the Southern part of China; its snowy white colour and refined layers makes it look particularly appetising. The ultra-thin layers shows off the Chef's experience, while its soft and spongy texture showcases the sophistication of Shanghainese culinary skills.

Sweetened Almond Broth with Hasma and Fresh Lily Bulbs NT\$260

This dessert is not only extremely nutritious, but also a dynamic beauty booster. Hasma is a very extravagant ingredient with the known benefits of replenishing skin resilience, and boosting the vital essence in the lungs and kidneys. The other ingredient used in this dessert are sweet and bitter almonds, with the sweet almonds adding a sweet aroma and making the dessert more flavourful, and the bitter almonds offering the benefit of improving the complexion and replenishing the respiratory system. Another important ingredient used in the dessert is fresh lily bulb, which helps to calm the spirit, alleviate coughing and clear phlegm. Don't miss this delicious, healthy dessert, ideal during the chilly autumn.

All prices are subject to a 10% service charge.