



A MODERN INTERPRETATION OF PAN-ASIAN CUISINE

### SHANGHAI ME SIGNATURE DISHES

Yellowtail Carpaccio with Black Truffle	130	Mixed Steamed Dim Sum Basket	140
Crispy Duck Salad with Pine Nuts & Cress	170	Short Rib Gyoza Sudachi Ponzu	85
Evgeny's Wagyu Beef Sub	260	Spicy Bluefin Tuna Oshizushi 10 Pcs   16 Pcs	160   250
Roasted Duck with Foie Gras & Caviar	430		

### SMALL PLATES

精美前菜

Steamed Edamame (V)	40	上海 Shanghai Crispy Calamari	80
Spicy Edamame (V)	40	上海 Evgeny's Wagyu Beef Sub	260
Umami Padron Peppers	75	Kowloon Shrimp Tempura	220
上海 Yellowtail Carpaccio with Black Truffle	130	Spicy Chicken Popcorn with Dried Chili	95
上海 Lobster Corn Shells - 3 Pcs	140	上海 Roast Duck with Foie Gras & Caviar	430
Peking Duck Corn Shells - 3 Pcs	85	Short Rib Gyoza Sudachi Ponzu	85
上海 Ground Wagyu Beef Corn Shells - 3 Pcs	140		

### SALADS

风味沙拉

上海 Crispy Duck Salad with Pine Nuts & Cress	170	上海 Avocado, Salted Cucumber & Roasted Nuts Salad (V)	85
Soft Shell Crab Green Papaya Salad	95	上海 King Crab & Apple Salad	150
Aubergine Salad with Tomato & Spring Onion (V)	65		

## DIM SUM LIBRARY

Choose from a variety of 16 enticing dim sum, prepared to your liking, either steamed or fried.

### SOUPS

一品上汤

Hot & Sour Soup with Mushrooms (V)	65	King Crab & Black Truffle Soup	85
Chicken & Sweetcorn Soup	65	Sweetcorn Soup (V)	50

### SUSHI, SASHIMI & OSHIZUSHI

寿司, 刺身, 押寿司

Sashimi 5 Kinds - 15 Pcs	250	Kunafa Shrimp Maki	98
Sashimi 3 Kinds - 9 Pcs	195	上海 Toro Tataki Ponzu	160
Sushi Nigiri 5 Kinds - 5 Pcs	195	Yellowtail Maki	85
California Caviar Maki	395	Vegetarian Maki (V)	65
Salmon & Avocado Maki	85	Cheesy Wagyu Roll	140
Crispy Crab Maki   with Caviar	120   395	Lobster Tempura Maki   with Caviar	165   430
A5 Wagyu Nigiri Duo, Caviar & Truffle	185	Spicy Bluefin Tuna Oshizushi - 10 Pcs   16 Pcs	160   250

### 上海 CHEF'S SPECIALS

Prices are in QAR

### FOOD ALLERGIES & INTOLERANCES

Please speak to our staff about any dietary requirements that you may have. We are able to cater to food intolerances however due to the nature of some of our dried and fermented ingredients we might be unable to cater to certain allergies.



## A MODERN INTERPRETATION OF PAN-ASIAN CUISINE

### SHANGHAI ME SIGNATURE DISHES

Sweet & Sour Prawns with Mixed Peppers	180	King Crab Leg with Wasabi Gratin	365
Wagyu Beef & Truffle Kamameshi	275	Sumiyaki Wagyu Beef Kushiyaki (300G)	480
Braised Beef Short Rib Shanghai Style	225	Cantonese Style Roasted Duck	385
Silver Cod with Yuzu Miso Sauce	215		

### POULTRY

### 家禽

🍴 Cantonese Style Roast Duck	385	Sweet & Sour Chicken with Mixed Peppers	130
🍴 Shredded Duck with Chinese Garlic & XO Sauce	165	Chicken Kung Pao with Cashew Nuts	130
Wok Fried Duck with Truffle Sauce & Mini Baos	245	Ma-Po Tofu with Chicken	120

### MEAT

### 肉

Szechuan Beef with Mixed Vegetables	185	Japanese Wagyu Beef A5 (200G)	680
🍴 Beef with Garlic & Black Pepper Sauce	185	🍴 Sumiyaki Wagyu Beef Kushiyaki (300G)	480
🍴 Braised Beef Short Rib Shanghai Style	225	🍴 Mongolian Lamb Chops - 3 Pcs	215

### SEAFOOD

### 海鲜

🍴 Tiger Prawns in Chili Sauce	220	🍴 Silver Cod with Yuzu Miso Sauce	215
Sweet & Sour Prawns with Mixed Peppers	180	Salmon Steak with Teriyaki Sauce	160
Lobster Cantonese Noodles	240   400	King Crab Leg Wasabi Gratin	365
(Half   Whole)		Seabass (800g)	295
Lobster with Singapore Sauce	280   560	Grilled - Charcoal	
(Half   Whole)		Steamed - Cantonese Style	

### VEGETABLES

### 时令蔬菜

Aubergine in Chili Bean Sauce (V)	60	Ma-Po Tofu in Clay Pot (V)	70
Bok Choy with Ginger & Garlic Sauce (V)	68	Grilled Corn on The Cob (V)	45
🍴 Tenderstem Broccoli in Oyster Sauce (V)	68		

### NOODLES & RICE

### 亚洲主食

Singapore Noodles with Chicken & Prawns	75	Vegetarian Fried Rice (V)	55
Vegetarian Soy Noodles (V)	70	Prawn Egg Fried Rice	65
Steamed Jasmine Rice (V)	30	Truffle & Mushroom Kamameshi (V)	145
Egg Fried Rice (V)	45	🍴 Wagyu Beef & Truffle Kamameshi	275

### 🍴 CHEF'S SPECIALS

Prices are in QAR

#### FOOD ALLERGIES & INTOLERANCES

Please speak to our staff about any dietary requirements that you may have. We are able to cater to food intolerances however due to the nature of some of our dried and fermented ingredients we might be unable to cater to certain allergies.