



開胃前菜 每日限量新鮮製

Appetizer

經典海派油爆蝦 \$ 380

上海日常

Classic Braised Shrimps

詠豐堂如意三拼 \$ 280

(小拼·小魚·小糕)

Eihodo Special Three assortments

蔥烤鯽魚 \$ 300

Braised Crucian Carp with charred Scallion

五香燻魚 \$ 300

Shanghai-Style Deep-Fried Fish (Cord Dish)



經典紹興醉雞 (土雞腿) \$ 400

江浙名物之一

Shaoxing Drunken Chicken

京蔥油雞 / 川味油雞(辣) \$ 300

Chicken with scallion oil / Chicken in Chili Sauce

老北京醬香牛腱 \$ 380

獨家醬香，取牛腱子心，口感軟Q醇性

Braised beef tendon with spiced beef sauce

滬風糖衣小排 \$ 260

豬前腿軟骨，口感Q脆帶肉，微甜帶酸

Shanghai Style Sweet and Sour Pork

脆糖小魚花生 \$ 190

澎湖丁香小魚

Peanuts & Dried Fish with Crispy Sugar

疑難雜症 (拌花生) \$ 190

Mixed Peanuts



爽口白菜心 \$ 190

Cole slaw cabbage salad

雪菜皮蛋豆腐 \$ 190

Century Eggs Tofu with Pickled Cabbage

老北京醬皮蛋 \$ 130

Century Eggs with spiced beef sauce

上海烤麩雙喜 \$ 130

Stewed Beancurd Cubes with Honey Sauce



詠豐堂料理長 手作經典。

EIHODO Classic

紅燒肉

皮糯肉香，腴香滿口

百頁結燜紅燒肉

Braised Pork with

Bean-Curd-Farfalle

\$ 380

經典烤麩紅燒肉

Braised Pork with

Beancurd Cubes

\$ 380



牛腩牛筋

牛筋口感滑糯，味厚醇和，晶瑩剔透，費心費工

招牌石鍋茄椒牛腩筋 \$ 520

Braised Beef Brisket with Egg plants



雙冬

上海又稱鸚鵡筍，因其筍根極小鮮嫩。

冬菇：菇中王后美稱，口感滑嫩，膳食纖維豐盛

百果雙冬燒雞 \$ 380

Stewed chicken with Shiitake

Mushrooms, Bamboo Shoots, and ginkgo

經典豆苗雙冬 \$ 360

Pea Sprout with Shiitake

Mushrooms, Bamboo Shoots

春餅

薄如蟬翼，軟如絹帛，口感筋道。捲菜、單吃食之皆可，多元干絲肉絲料理系列與之相得益彰

家常干絲肉絲 / 香根干絲牛肉絲

Thinly Sliced Pork with Shredded Bean Curd/

Thinly Sliced Beef with Shredded Bean Curd and cilantro

\$ 280 / \$ 320

酸白菜干絲肉絲 / 家常青椒牛肉絲

Thinly Sliced Pork with Pickled Cabbage and Shredded

Bean Curd / Shredded Beef with Green Pepper

\$ 280 / \$ 320

韭黃干絲肉絲 / 韭黃干絲牛肉絲

Thinly Sliced Pork/ Beef with Hotbed Chives and

Shredded Bean Curd

\$ 280 / \$ 320

詠豐堂手作春餅

Spring pancake

\$ 18



獅子頭

形而美不散，吃口鮮嫩，可紅燒可清蒸，尤其淮揚獅子頭湯頭清甜味鮮，清雅代表

淮揚湯獅子頭 2 顆 \$ 420 加點 \$210/顆

Stewed pork balls with Soup

費心蟹粉獅子頭 2 顆 \$ 400 加點 \$210/顆

Braised pork balls with Crab Roe

經典紅燒獅子頭 2 顆 \$ 380 加點 \$210/顆

Braised pork balls in brown sauce

招牌黃魚

一道考驗功力的上海招牌手路菜

經典紅燒黃魚 \$ 880 加豆腐 \$100

Eihodo-Style Steamed Yellow Croaker in brown sauce

(with Tofu + \$100)

海派干燒黃魚 \$ 880 加豆腐 \$100

Eihodo-Style Braised Yellow Croaker

(with Tofu + \$100)



家宴老饕饗宴 厚工手路菜 6~8 人份

Reserved Dishes

極品手作富貴蝦 6 隻起 \$ 1,880

前製手工工序考驗，失傳手路菜

匠心手作麒麟石斑 \$ 1,480

繁雜工序的魚料理宴客菜

三珍燴白玉6位/位上 \$ 1,580

三珍鮑魚片、干貝、海膽，獨家研製，絕美難至，宴請佳作

經典壽誕豬腳麵線 \$ 880

祝壽宴會聖品

經典醬爆蟹年糕 \$ 時價

秋季限定，濃油赤醬代表，醬香、蟹肥、年糕Q軟入味



如意發財扣八寶 \$ 1,580

佛跳牆的另一種詮釋

皇品御膳佛跳牆 \$ 1,180

詠豐堂年節銷量冠軍

津白火腫燉雞湯 \$ 1,880

燉三小時，嚴謹工序驗證清潤湯色，清甜清香



海派砂鍋什錦 \$ 1,580

上海人在節慶期間必做的全家福鍋物，豐盛的食材注入對家人們滿滿的愛意

經典砂鍋魚頭 \$ 1,580

經典手路菜，冬季最佳滋養醇厚湯品



金剛黑蒜全雞湯 \$ 1,880

詠豐堂年節銷量冠軍

詠豐堂滬風元蹄 \$ 1,180

老饕最愛燉三小時，肉質軟嫩腩而不膩，皮Q軟



無肉不歡騰

Meat

滬風梅林排條/滬風梅林雞 \$ 330

德國醬汁入中餐，效果奇佳，詠豐堂一絕

Stir-fried Spare Ribs / Chicken with Worcestershire Sauce

腰果椒麻排條/腰果椒麻子雞 \$ 330

獨家醬汁

Stir-fried Spare Ribs / Chicken with Cashew Nuts Sichuan Pepper and Chili



粵式金沙排條 \$ 330

金黃彩衣，致命香氣

Stir-fried Spare Ribs with Salted Egg Yolk

詠豐堂東坡肉 5片 \$ 420

腩而不膩

Eihodo Style Braised Dongpo Pork

養生無錫腩排 \$ 400

腩排軟嫩，入口回甘

Eihodo Style Braised Short Ribs with Red Yeast

自製老麵荷葉餅 \$ 25

東坡絕配

Steamed two-layer Mandarin Pancakes



招牌滬風梅林牛小排/羊小排 (紐西蘭) 4隻 \$ 980

加點 \$ 245/隻

德國醬汁入中餐，效果奇佳，詠豐堂一絕

Stir-fried Beef ribs/lamb chops with Worcestershire Sauce

豆酥牛小排/羊小排 (紐西蘭) 4隻 \$ 980

加點 \$ 245/隻

豆酥香氣逼人，來杯beer 滿足

Stir-fried Beef ribs/lamb chops with savory crisbean

川風香酥牛小排/羊小排 (紐西蘭) 4隻 \$ 980

加點 \$ 245/隻

Stir-fried Beef ribs/lamb chops in Sichuan style



老北京醬爆牛肉 \$ 380

Sautéed Beef in Soy Sauce

上海百合燴牛肉 \$ 380

Sautéed Beef with Lily Bulb

腰果椒麻嫩牛肉 \$ 380

Tender Beef with Cashew Nuts and Sichuan Pepper and Chili

牛肉佐詠豐堂辣醬/辣 \$ 380

Tender Beef with Eihodo Chili Hot Sauce



老北京酸白菜松阪 \$ 420

高山白菜醃製，天然益生菌，酸酸甘甜胃口大開

Matsusaka Pork with Pickled Cabbage

酸白菜炒肚絲 \$ 330

Sliced Pork Tripe with Pickled Cabbage



紅燒栗子燒雞 \$ 360

Stewed chicken with chestnuts

詠豐泡椒辣子雞/辣 \$ 360

Stir-fried chicken with pickled peppers

左宗棠雞 \$ 330

General Tso's chicken



非常河海鮮

Seafood



滬風水晶蝦仁 \$ 660
Shanghai Style Shrimps

蝦球 (金沙/百合/干燒/果律) \$ 560
Shrimps (Salted Egg Yolk / Lily Bulb / Sautéed / Pineapple)

台味白灼蝦 \$ 480
Eihodo style Scalded Shrimp

京蔥青醬蒸蝦 \$ 480
Steamed Shrimps with scallion oil



湘味生菜蝦鬆 \$ 480
Sautéed Minced Shrimp in Iceberg Lettuce

蝦仁與蛋 \$ 480
Stir-fried Shrimp with Egg

清炒海三鮮 (干貝·烏參·蝦仁) \$ 760
Sautéed Seafood Trio

寧式韭黃鱔魚 / 清炒鱔魚 \$ 480
必點 韭黃脆甜 鱔魚嫩香 遇上鍋氣加持 經典再現
Ninpo Style Sautéed Eel with Hotbed Chives / Sautéed Eel



蠔油香菇鮑魚片 \$ 480
Braised Sliced Abalone and Mushrooms in Oyster Sauce

家常大燴烏參 \$ 480
Braised Black Sea Cucumber

滬風蹄筋烏參/蔥烤烏參 \$ 680
特色 滿滿膠質 滿滿誠意
Braised Black Sea Cucumber with trotter /
Braised Black Sea Cucumber with Charred Scallion



白身魚

日本料理中常用魚種 創作白身魚料理系列 對餐飲前輩創作出各種美味好醬賦予料理畫龍點睛而致敬

白身魚片 \$ 420
(川瀨香酥/金沙/豆酥/醋溜/糖醋)
Fried Sliced White Fish
(Sichuan Style/ Salted Egg Yolk/ savory crisbean/ Vinegar/ Sweet and Sour Sauce)

深海白身魚 \$ 580
(花雕/青醬/魚露/豆酥)
Steamed White Fish
(with Huadiao wine / scallion oil / savory crisbean/ fish sauce)

滬風糖醋黃魚 \$ 880
Eihodo-Style Braised Yellow Croaker in Sweet and Sour Sauce

清蒸蠔油石斑 \$ 1,180
Steamed Sea Bass in Oyster Sauce

蔬食有營養 豆蛋亦解饞

Vegetables & Tofu

綜合蒸時蔬 (綠花椰·蕃茄·杏鮑菇) \$ 380
Steamed Mix Vegetables (broccoli, rubber brush, tomato)

蠔油海膽玉子燒 \$ 360
滿滿海味
Braised Sea Urchin and Eggs in Oyster Sauce



清炒大豆苗 (時令) \$ 280
Sautéed Pea Sprout



清炒水蓮/芥蘭/高麗/棠菜 \$ 220
Stir-fried white water snowflake stems / Chinese Kale / Cabbage / bok choy



竹筴干貝水蓮/芥蘭 \$ 300
Bamboo fungus with white water snowflake / Chinese Kale Stir-Fry

竹筴干貝蓋玉子/娃娃/角瓜 \$ 320
Bamboo fungus with Eggs / Baby Cabbage/ LoofahStir-Fried

金沙綠花椰 \$ 280
Stir Fry broccoli with Salted Egg Yolk

金沙南瓜 \$ 280
Stir Fry Pumpkin with Salted Egg Yolk

日式陳麻婆豆腐 \$ 280
Mapo Tofu

家常豆腐 \$ 280
Braised Bean Curd



蟹黃海鮮燴金磚 \$ 420
Seafood Tofu Stew

蟹黃角瓜/蟹黃娃娃 \$ 320
Crab Roe with Loofah/ Baby Cabbage

雪菜百頁 \$ 240
Preserved Cabbage with sliced beancurd

經典開陽白菜 \$ 280
Kaiyang Cabbage (Savory Stir-Fried Cabbage)



經典好鍋物 煲湯好味道

Soups

詠豐堂招牌腌篤鮮 \$ 580

詠豐堂匠人精神與技藝的極致表達
Bamboo Shoot Soup With Fresh And Pickled Streaky Pork

酸白菜白肉鍋 \$ 560

Meat with pickled cabbage hot pot

養生山藥排骨鍋 \$ 560

Chinese Yam with Spare Ribs hot pot

詠豐堂泡椒雞鍋物 / 辣 \$ 560

Chicken with pickled peppers hot pot



詠豐堂川味水煮牛 / 辣 \$ 560

愛辣使用者摯愛

Eihodo style Sichuan Boiled Beef

滬風經典酸辣湯 1盅 \$ 100 / 3人份 \$ 260

Hot and Sour Soup

解酒酸菜肚片湯 \$ 260

Pork Stomach with Pickled Cabbage Soup

莧菜魷仔魚豆腐湯 \$ 260

Chinese Spinach, Whitebait & tofuo soup

金華火腿雞粒豆腐煲 \$ 380

下飯聖品

Salted Ham chicken boiled tofu

辣辣燒肉煲 / 辣 \$ 380

Spicy Roast Pork Pot

蔥烤牛煲 \$ 480

老饕最愛

Scallion with Roast Beef Pot



詠豐堂煨麵

Shanghai kungfu noodle soup

經典濃湯蔥開煨麵 \$ 260

拾獲元氣最佳選擇，自然鮮美

Stewed Noodle soup with Scallion

招牌腌篤鮮雞湯煨麵 \$ 320

一個人也可很幸福，很豐盛

Stewed Noodle soup with Bamboo Shoot Soup

元氣菇蔬食濃湯煨麵 \$ 320

蔬食愛好者的福音

Stewed Noodle soup with Mushrooms and Vegetables

滬風雪菜肉絲濃湯煨麵 \$ 260

Stewed Noodle soup with Sliced pork and salted cabbage



元盅土雞

湯 \$ 200 / 乾麵 \$ 260 / 原味麵 \$ 260

金黃清嫩湯汁，驗證厚工的過程，營養清爽

Steamed Chicken Soup (with/without Noodles)

元盅牛肉

湯 \$ 200 / 乾麵 \$ 260 / 原味麵 \$ 260

向大自然提供新鮮食材致敬，經過嚴謹繁雜的
工序呈現至清至純的美味

Steamed Beef Soup (with/without Noodles)

石庫門內的家常

Stir-fried Rice / Noodles / Rice cake



詠豐堂上海石鍋菜飯

2人份 \$ 280 / 4人份 \$ 380

口感清爽，透出紫菜遇到金華火腿完美融合之演繹

Eihodo Style Fried Rice

詠豐堂上海茹素石鍋菜飯

2人份 \$ 280 / 4人份 \$ 380

Eihodo Style Fried Rice for vegetarian

雪菜肉絲炒年糕/炒麵 \$ 260

江南日香

Stir-fried Rice / Noodles cake with Sliced pork and salted cabbage

蟹黃蝦仁鮮貝年糕/炒麵 \$ 300

吃得出食材講究的鮮美

Stir-fried Rice Cake / Noodles with Crab Roe, Shrimp, and scallop

香菇茹素炒年糕/炒麵 \$ 240

Stir-fried Rice Cake / Noodles with Shiitake and Vegetables

蝦仁蛋炒飯 \$ 260

Egg and Shrimp Fried Rice

揚州炒飯 \$ 240

臘味香氣滿溢

Sausage Fried Rice



弄堂口的點心

Shanghai Style Dim Sum



手作老麵生煎 (限量)

老麵，古式純天然發酵麵種，蜂巢結構麵團，口感更添咬勁，淳麵香
每日限量，限時出爐 12:30pm/1:30pm/6:30pm/7:30pm

老麵蟹黃生煎 6 粒 \$ 240

特色自製蟹黃，吃得出食材講究的鮮美
Eihodo steam-fried baozi with Crab Roe

老麵原味生煎 6 粒 \$ 150

Eihodo steam-fried baozi

老麵絲瓜蝦仁生煎 4 粒 \$ 150

獨家研製

Eihodo steam-fried baozi with Loofah and Shrimp

手作酥餅

層層酥皮，技藝考驗 / 新鮮製，請提前2天預製

蓮蓉皮蛋酥/甜 3個 \$ 150

Shanghai-Style Crisp Pastry with Lotus seed paste

重酥蟹殼黃/鹹 5個 \$ 150

Shanghai-Style Crisp Pastry with Scallion

芋泥蔓越莓/甜 3個 \$ 150

Shanghai-Style Crisp Pastry with Taro Paste

蘿蔔絲酥餅/鹹 3個 \$ 150

Shanghai-Style Crisp Pastry with Shredded Radish and Shelled Shrimps



現蒸小籠包

獨創海膽小籠包 4個 \$ 300

獨家研製

Sea Urchin and Pork XiaoLongBao

蟹粉小籠包 5個 \$ 200

吃得出食材講究的鮮美

Crab Roe and Pork XiaoLongBao

絲瓜蝦仁小籠包 5個 \$ 180

口感清甜

Loofah and Shrimp XiaoLongBao



上海小籠包 5個 \$ 125

Pork XiaoLongBao



現蒸蒸餃、燒賣

月眉蝦仁蒸餃 5個 \$ 160

Steamed Shrimp and Pork Dumplings

荷葉素菜蒸餃 5個 \$ 160

Steamed Vegetarian Dumplings

經典糯米燒賣 5個 \$ 160

上海日常早點

Glutinous Rice Shao-mai

龍鼎蝦仁燒賣 5個 \$ 160

Steamed Shrimp and Pork Shiao-mai

綜合版蒸餃燒賣 6個(半籠任選) \$ 200

Mix Dumplings and Shiao-mai



甜點・甜品

養生堅果芋泥糕 1個 \$ 100

獨家研製

Eihodo-Style Steamed Sponge Cake with Taro Paste

手作老麵豆沙包 2個 \$ 80

Steamed Bun with Red Bean Paste

手作老麵流沙芝麻包 2個 \$ 80

濃、醇、香

Steamed Bun with Sesame Paste

手作老麵蓮蓉包 2個 \$ 100

Steamed Bun with Lotus seed paste

經典赤豆鬆糕 2片 \$ 80

鬆、軟、香

Shanghai-Style Steamed Rice Cake with Red Beans



淳香南瓜黃金糕 5粒 \$ 100 / 10粒 \$ 200

天然純南瓜

Pumpkin glutinous rice Cake

椰味毛毛球 5粒 \$ 100 / 10粒 \$ 200

Coconut Cookies

芝麻豆沙鍋餅 \$ 200

Red bean paste pancakes

桂花芝麻湯圓 3 粒 (冷/熱) \$ 180

Sweet Sesame tangyuan

桂花銀耳薏仁湯 \$ 120

自製上海桂花薏仁湯是本物靈魂，口味微鹹帶甜，清香回甘

Sweet Tremella Soup



詠豐堂飲品・酒單

Beverage

無酒精飲料

可樂/zero可樂330ml \$ 50

Cola / zero Cola

雪碧 330ml \$ 50

Sprite

EVIAN 500ml \$ 70

柳橙果汁 小壺 \$ 120 / 大壺 \$ 300

orange juice

老北京酸梅湯 小壺 \$ 120 / 大壺 \$ 300

體驗古法・止渴解膩

plum juice



養生茶品系列

洋甘菊 小壺 \$ 120 / 大壺 \$ 200

舒緩助睡・溫文儒雅

chamomile tea

薄荷茶 小壺 \$ 120 / 大壺 \$ 200

溫和清香助消化

peppermint tea

伯爵紅茶 小壺 \$ 120 / 大壺 \$ 200

提神優雅・內含佛手柑特有香氣

Earl Gray Tea



酒單

金牌啤酒600ml \$ 130

Draft Taiwan Beer

海尼根500ml \$ 120

Heineken

陳年紹興酒600ml \$ 580

Shao-shing Wine

38°金門高粱酒300ml \$ 380

Kinmen Kaoliang Liquor 38%

58°金門高粱酒300ml \$ 380

Kinmen Kaoliang Liquor 58%

BALVENIE 12Y \$ 2,000

GLENLIVET 12Y \$ 980

SINGLETON 12Y \$ 1,580

MOUTONCADET \$ 1,080

坎城指定紅酒



服務電話：

02-27313177

Line



Web



- 詠豐堂 EIHODO 提供上海菜與上海點心為本餐廳純手工製作，原型食物無添加。
- 每人最低消費 300 元，12 歲以下最低消費 200 元。
- 外帶酒品酌收每瓶開瓶費 300 元。
- 消費金額另收 10% 服務費，若對某種食材忌口請於點餐時告知服務人員，詠豐堂感謝您。