



TIPSY PANDA

Golden Rum, Apricot Brandy,
Coconut, Ginger, Pineapple
23



ROYALTY

Meow Lucky Gin, Haymans
Peach & Rose Gin Liqueur,
Ginger, Grapefruit
21



MEOW LUCKY TEAPOT

Meow Lucky Gin, Scapegrace
Blood Orange Gin, Orange,
Pineapple, Yuzu
25



MIDNIGHT SHANGHAI

Vanilla Vodka, Honey Tequila,
Passionfruit, Lemon, Chilli
21



HHH CROUCHING TIGER

Feijoa Vodka, Melon, Apple
20



HHH EMPEROR'S MISTRESS

Vodka, Lychee, Cranberry
20



HHH RIVERSIDE SLING TRIO

Your choice of:
Strawberry | Blueberry | Sour Passionfruit
Base of Vanilla Vodka, Apple Juice,
Lemon, Egg Whites.
21



HHH BACK ALLEY ROOSTER

Port O Ahuriri Rum, Dry
Orange Liqueur, Zesty Citrus,
Ginger
21



THE FORBIDDEN CITY

Monkey Shoulder Whiskey,
Black Magic Black Spiced Rum,
Blueberry Aperitivo, Ginger
Beer
23



TEAGRONI

Meow Lucky Gin, Scapegrace
White Vermouth, Aperitivo,
Guava & Black Tea Syrup,
Orange Bitters
23

WINE

S **L** **B**

BUBBLY

| | | | |
|---|----|----------|-----------|
| Laurent Perrier Champagne France | 24 | 75 375ml | 140 750ml |
| HHH Grant Burge Petite Barossa Valley | 13 | | 65 |
| HHH Da Luca Prosecco Sicily, Italy | | | 59 |

WHITE

| | | | |
|--|----|----|-----|
| Bladen The Sum Of Us Blend Marlborough | 16 | 25 | 75 |
| HHH Spy Valley Sauvignon Blanc Marlborough | 14 | 22 | 65 |
| Dog Point Sauvignon Blanc Marlborough | 15 | 24 | 72 |
| HHH Saddleback Pinot Gris Central Otago | 14 | 22 | 65 |
| Greystone Pinot Gris Waipara | 15 | 22 | 74 |
| HHH Dacey Riesling Waipara | 14 | 22 | 69 |
| Amisfield Dry Riesling Central Otago | 15 | 24 | 75 |
| HHH Spy Valley Chardonnay Marlborough | 14 | 23 | 65 |
| Nanny Goat Chardonnay Central Otago | 17 | 26 | 82 |
| Peregrine Chardonnay Central Otago | | | 105 |

ROSE

| | | | |
|-------------------------------------|----|----|----|
| HHH Jules Taylor Rosé Marlborough | 14 | 24 | 70 |
| Greystone Rosé Waipara | 16 | 26 | 75 |

RED

| | | | |
|--|----|----|----|
| HHH Dacey Gamay Noir Bannockburn | 14 | 22 | 65 |
| HHH Dacey Pinot Noir Bannockburn | 15 | 24 | |
| Saddleback Pinot Noir Central Otago | 16 | 26 | 72 |
| Peregrine Pinot Noir Central Otago | | | 95 |
| Man O'War Island Blend Waiheke Island | 17 | 26 | 78 |
| Red Metal Syrah Hawke's Bay | 17 | 26 | 72 |
| HHH Grant Burge Balthasar Shiraz Barossa Valley | 18 | 27 | 79 |
| HHH Grant Burge 5th Generation Cabernet Merlot Barossa Valley | 14 | 23 | 75 |
| Grant Burge Corryton Park Cabernet Sauvignon Barossa Valley | 18 | 28 | 95 |

MIDNIGHT MOCKTAILS



HHH TIANANMEN SPRITZ

Guava & Black Tea,
Lemon, Soda
10



HHH BUNNY EARS

Strawberry, Guava, Apple,
Lemon, Egg Whites
13



HHH DRAGON LYCHEE ICED TEA

Earl Grey & Berry Tea,
Lychee, Cranberry, Agave
13



HHH LADY LUNA COOLER

Mango, Coconut, Lime, Soda
13



夜上海

MIDNIGHT SHANGHAI

Modern yum cha bar that brings you the iconic Shanghai flavours and inspirations from throughout our travels. Enjoy sharing style dishes, which pair beautifully with our specialty cocktails and desserts.
Traditional ideas, contemporary experience.

From 5pm

TRUST THE CHEF

主厨套餐推荐

*Whole table participation required. Min 2 people to share.
No discount applies.*

Experience Midnight Shanghai, banquet style, with iconic Shanghainese dishes, featuring fresh produce from the market to the table.

\$65

PER PERSON

Please advise of any dietary requirements or allergies

KARAOKE

K歌之王

Let the good times roll! Unleash your fa-la-la's and get ready to sing your heart out with your close mates in our private dining & karaoke rooms upstairs

\$45

PER HOUR

\$50 MIN. SPEND PER ROOM

YUM CHA

早茶

Served traditionally as small bites to share. Pair these iconic flavours of Chinese cuisine with our array of wonderful teas, or beautifully crafted cocktails.

Here at Midnight Shanghai we turn this family brunching tradition into an all day celebration!



Iconic Shanghai

**PORK
XIAO LONG BAO** | 16
4pcs

上海小笼汤包

Shanghai style,
pork soup dumpling

CHEF'S CHOICE

**PORK & PRAWN
SHUMAI** | 16
4pcs

三鲜烧卖

Tobiko flying fish roe

**SIGNATURE
BBQ BUNS** | 14
2pcs

蜜汁叉烧包

steamed bun, sticky
BBQ pork filling

**CRYSTAL
PRAWNS** | 16
3pcs

水晶虾饺

chive oil, scallop roe powder,
furikake

CHEF'S CHOICE

**CHICKEN &
PEANUTS WONTON** | 17
4pcs

花样云吞

satay sauce, white sesame,
pickled red onion, coriander

**PULLED BEEF CHEEK
SPRING ROLL** | 15
2pcs

牛油春卷

Shanghai style mayo, charred
beef fat powder, pickled red onion

**CRISPY
PRAWNS** | 18
4pcs

香脆虾球 

Shanghai style mayo, fried
kumara crisps, chives

**SICHUAN CHILLI
OIL WONTONS** | 18
4 pcs

红油抄手  

pork, prawn & mushroom, soy
vinaigrette, house made chilli oil

EDAMAME | 12

五香毛豆 (V) ▲

Shanghai style pickle liquor,
served cold

DEEP FRIED SQUID | 16

椒盐鱿鱼

Sichuan salt & pepper, Shanghai
style mayo, aosa seaweed

DUCK & HOISIN DUMPLING | 18
4pcs

烧鸭饺

roast duck, daikon, chives

POTSTICKER DUMPLING PLATTER | 28
12pcs

四拼煎饺

pork & chive, pork & prawn,
chicken & coriander, vegan

STEAMED VEGAN DUMPLING | 14
4pcs

营养素煎饺 (V)

edamame, mushroom

SALT & PEPPER FRIES | 14

椒盐薯条

Sichuan salt & pepper,
black garlic mayo

HONG KONG EGG TART | 12
2pcs

港式蛋挞

please allow 10-20 minutes

BAOS

TEMPURA CAULIFLOWER | 17

天妇罗刈包 (V)

gochujang mayo, garlic panko,
micro herbs

MAPLE SRIRACHA CHICKEN | 18

枫糖甜辣炸鸡荷叶包 ▲

crispy shallot, micro coriander

SATAY CHICKEN | 18

沙爹酱香刈包

crushed peanuts, satay sauce,
micro coriander

ROAST DUCK | 19.5

烧鸭荷叶包

house made plum sauce, pickled
cucumber, chives

MEDIUM SHARED PLATES

MAPLE SRIRACHA CHICKEN | 25

枫糖甜辣炸鸡 ▲

seven spices, white sesame,
pickled red onion, micro herbs

GOLDEN SAND CAULIFLOWER | 23

金沙蒂花球 (V)

pickled red onion,
gochujang mayo, micro herbs

BBQ PORK RIBS | 25

香酥小排

green salad, pickled red onion

MAPO TOFU | 30

CHOICE OF:
TOFU OR GROUND PORK

麻婆豆腐 (VA) ▲

signature Sichuan bean paste,
ground peppercorn, served with
scallion pancake

CHEF'S CHOICE

EGGPLANT FRIES | 23

香炸茄条 (V)

panko fried eggplant, sweet
chilli sauce, pickled cucumber

WOK FRIED MARKET GREENS | 27

蒜炒时蔬 (V) (GFA)

seasonal vegetables, wood ear
mushroom, ginger & garlic

SHANGHAI FRIED NOODLE | 26

上海粗炒 (可素) (VA)

house made noodles, with
choice of: BBQ pork, chicken
or tofu & veg

FLAT RICE NOODLES | 25

BEEF CHOW FUN

干炒牛河 (VA) (GFA)

classic HK style fried noodle,
onion, bean sprout, garlic chives,
with choice of: beef, chicken or
tofu & veg

SICHUAN SPICY DAN DAN NOODLES | 25

四川担担面 ▲▲

spicy ground pork, bok choy,
fried shallots, crushed peanuts,
house made chilli oil

X.O FRIED RICE | 26

X.O. 酱炒饭 (VA) (GFA)

combination of prawn cutlets,
Chinese lap chong (sausage),
BBQ pork, fried egg

SHANGHAI STYLE PORK BELLY FRIED RICE | 28

上海猪油炒饭

bok choy, light soy sauce,
fried egg

CHINESE ROAST

港式烧味

HONEY GLAZED BBQ | 35

CHAR SIU PORK

蜜汁叉烧

CRISPY PORK BELLY WITH | 36

PLUM SAUCE

脆皮烤肉

HOUSE ROAST DUCK (S) 46

served with pancakes,
hoisin sauce, cucumber
pickles & green salad

烤鸭 (L) 68

LARGE SHARED PLATES

BLACK PEPPER BEEF HOT PLATE | 34

黑椒牛柳 ▲

beef with oyster sauce, mixed vegetables, garlic chips

STICKY BEEF SHORT RIBS | 35

酱汁牛仔骨

braised short ribs, sticky hoisin sauce, chilli & coriander

KONG PAO CHICKEN | 32

宫保鸡丁 ▲▲

Sichuan bean paste, candied cashew nuts, white sesame

SPICY POPCORN CHICKEN | 33

麻辣干锅鸡 ▲▲▲

mixed vegetables, Sichuan peppercorn

MIDNIGHT MANDARIN CHICKEN | 34

酸甜柳橙鸡

white sesame, citrus zest

NIGHT MARKET LAMB | 33

爆炒孜然羊肉

smoky wok fried with cumin & spices, peanuts, & sesame seed crunch, coriander

TWICE COOKED PORK BELLY | 34

香辣回锅肉  ▲▲▲

thinly sliced pork belly with three-bean paste, garlic & leek, mixed vegetables, sweet, spicy & savoury

SWEET SOUR PORK | 35

酸甜咕老肉  

pork ribeye, pineapple, sweet & sour sauce

GARLIC PRAWNS | 36

黑蒜油焖虾 

king prawn cutlets, broccoli, sliced almond, black garlic oil

BEER BATTERED FISH | 34

椒盐鱼

house blend of salt & pepper, garlic, green peppercorn, aosa seaweed

MIDNIGHT SHANGHAI MEAT PLATTER | 72

夜上海三拼

sticky beef short ribs, honey roasted BBQ pork, house roast duck, served with scallion pancake, plum sauce, pickles & green salad


SIDES

STEAMED RICE | M 6

米饭 

L 9

PANCAKE WRAPPER | 5

卷饼 6pcs 

BAO BUN | 6

荷叶包 

SCALLION PANCAKE | 7

葱油饼 

DESSERTS

HONK KONG EGG TART | 12

港式蛋挞

*creamy egg custard baked in a
flaky tart casing
please allow 10 - 20 minutes*

BAKED CHEESECAKE | 14

芝士蛋糕

*New York style baked cheesecake
with vanilla & lemon, on a coarse
almond base.
Served with ice cream*

TIRAMISU | 13

提拉米苏

*mascarpone cream, dutch cocoa
espresso, marsala liqueur*

DESSERT COCKTAIL

APPLE CRUMBLE | 19

苹果甜心鸡尾酒

*fireball, apple sour, lemon juice,
apple juice, cinnamon syrup, egg white*

CHERRY BLOSSOM | 21

樱花鸡尾酒

*vanilla vodka, chambord,
creme de cacao, frangelico, cream*

LEMON CHEESECAKE | 19

柠檬塔鸡尾酒

*vodka, limoncello, lemon juice,
egg white*

HIGH TEA & COCKTAIL

FRIDAY TO SUNDAY 1-5PM

\$55
PER PERSON

Made in house pastry of three savoury items, one scone, five sweets, bottomless Noble & Sunday tea or \$15 for a cocktail upgrade.



*Minimum 2 people per booking with at least 48 hours notice,
GF options available upon request.
DF and vegan not available.*