

TIPSY PANDA

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



MEOW LUCKY TEAPOT

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

25



HH CROUCHING TIGER

Feijoa Vodka, Melon, Apple

HH RIVERSIDE SLING TRIO

Your choice of:

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

21



THE FORBIDDEN CITY

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



ROYALTY

Meow Luky Gin, Haymans Peach & Rose Gin Liqueur, Ginger, Grapefruit

21



MIDNIGHT SHANGHAI

Vanilla Vodka, Honey Tequila, Passionfruit, Lemon, Chilli

21



HH EMPEROR'S MISTRESS

Vodka, Lychee, Cranberry

20



HHBACK ALLEY ROOSTER

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

21



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	140 750
HH Grant Burge Petite Barossa Valley	13		65
HH Da Luca Prosecco Sicily, Italy			59
WHITE			
Bladen The Sum Of Us Blend Marlborough	16	25	75
нн Spy Valley Sauvignon Blanc Marlborough	14	22	65
Dog Point Sauvignon Blanc Marlborough	15	24	72
Saddleback Pinot Gris Central Otago	14	22	65
Greystone Pinot Gris Waipara	15	22	74
HH Dicey Riesling Waipara	14	22	69
Amisfield Dry Riesling Central Otago	15	24	75
HH Spy Valley Chardonnay Marlborough	14	23	65
Nanny Goat Chardonnay Central Otago	17	26	82
Peregrine Chardonnay Central Otago			105
ROSE			
HH Jules Taylor Rosé Marlborough	14	24	70
Greystone Rosé Waipara	16	26	75
RED			
HH Dicey Gamay Noir Bannockburn	14	22	65
HH Dicey 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
нн Grant Burge Balthasar Shiraz Barossa Valley	18	27	79
HH Grant Burge 5th Generation	14	23	75
Cabernet Merlot Barossa Valley	2		
Grant Burge Corryton Park	18	28	95

MIDNIGHT MOCKTAILS



HH TIANANMEN SPRITZ

Cabernet Sauvignon | Barossa Valley

Guava & Black Tea, Lemon, Soda 10



HH DRAGON LYCHEE ICED TEA

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



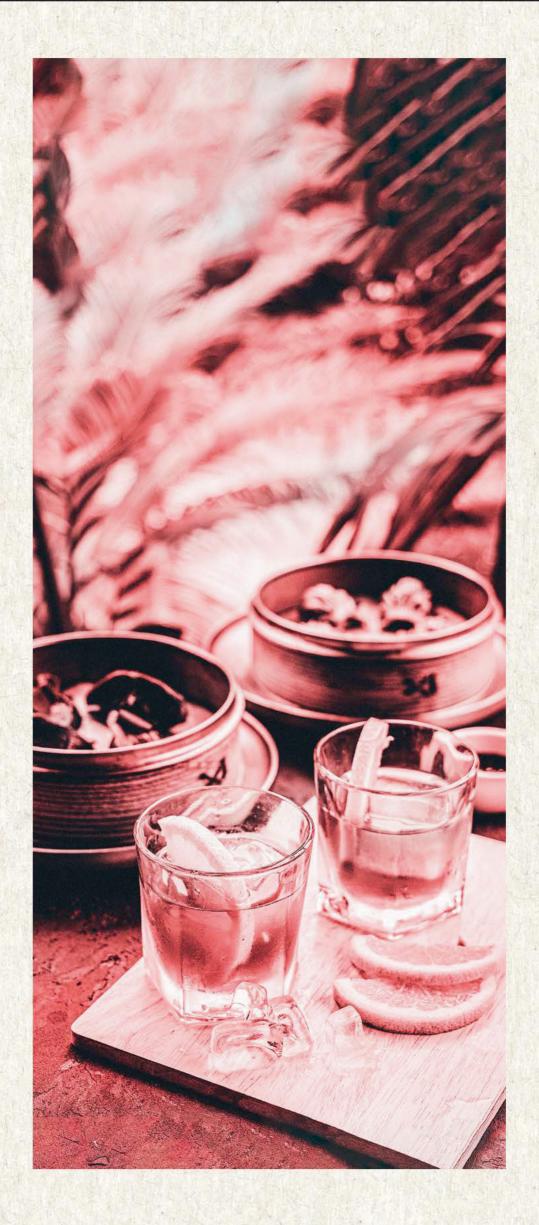
HH BUNNY EARS

Strawberry, Guava, Apple, Lemon, Egg Whites 13



HHLADY LUNA COOLER

Mango, Coconut, Lime, Soda 13



夜上海

MIDNIGHT

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!



Scoric 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 CRYSTAL PRAWNS 16 3pcs

蜜汁又烧包

steamed bun, sticky BBQ pork filling 水晶虾饺

chive oil, scallop roe powder, furikake

CHICKEN & 17
PEANUTS WONTON 4pcs

花样云吞

satay sauce, white sesame, pickled red onion, coriander

CHEF'S CHOICE

PULLED BEEF CHEEK 15
SPRING ROLL 2pcs

牛油春卷

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

CRISPY

18 4pcs

SICHUAN CHILLI
OIL WONTONS

18 4 pcs

香脆虾球區

Shanghai style mayo, fried kumara crisps, chives 红油抄干▲▲

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

EDAMAME

12

五香毛豆(V)▲

SQUID

16

Shanghai style pickle liquor. served cold

椒盐鱿鱼

DEEP FRIED

Sichuan salt & pepper, Shanghai style mayo, aosa seaweed

DUCK & HOISIN DUMPLING

18 4pcs POTSTICKER **DUMPLING PLATTER** 12pcs

烧鸭饺

roast duck, daikon, chives

四拼煎饺

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

STEAMED VEGAN DUMPLING

4pcs

SALT & PEPPER FRIES

营养素煎饺 ② edamame, mushroom 脚盐薯条

Sichuan salt & pepper, black garlic mayo

HONG KONG **EGG TART**

12 2pcs

港式電挞

please allow 10-20 minutes

BAOS

TEMPURA CAULIFLOWER

天妇罗刈包 ②

gochujang mayo, garlic panko, micro herbs

MAPLE SRIRACHA CHICKEN

枫糖甜辣炸鸡荷叶包 ▲ crispy shallot, micro coriander

SATAY CHICKEN

18

ROAST DUCK

19.5

沙爹酱香刈包

crushed peanuts, satay sauce, micro coriander

烧鸭荷叶包

house made plum sauce, pickled cucumber, chives

MEDIUM SHARED PLATES

MAPLE SRIRACHA 25 CHICKEN

枫糖甜辣炸鸡▲

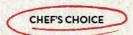
seven spices, white sesame, pickled red onion, micro herbs

BBQ PORK RIBS

25

香醂小排

green salad, pickled red onion



EGGPLANT FRIES

23

香炸茄条 ②

panko fried eggplant, sweet chilli sauce, pickled cucumber

SHANGHAI FRIED NOODLE

26

上海粗炒 (可素) 🚳

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

SICHUAN SPICY 25 DAN DAN NOODLES

四川担担面▲▲

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

SHANGHAISTYLE 28 PORK BELLY FRIED RICE

上海猪油炒饭

bok choy, light soy sauce, fried egg

GOLDEN SAND CAULIFLOWER

23

金沙蒂花球 ②

pickled red onion, gochujang mayo, micro herbs

MAPO TOFU CHOICE OF:

30

TOFU OR GROUND PORK

麻婆豆腐@▲

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

WOK FRIED MARKET GREENS

KEEN

蒜炒时蔬 ② 🚳 seasonal vegetables, wood e

seasonal vegetables, wood ear mushroom, ginger & garlic

FLAT RICE NOODLES 25 BEEF CHOW FUN

干炒牛河@@

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

X.O FRIED RICE

26

X.O. 酱炒饭 @ @

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

CHINESE ROAST

港式燒味

HONEY GLAZED BBQ CHAR SIU PORK

35

蜜汁叉烧

CRISPY PORK BELLY WITH PLUM SAUCE

36

脆皮烤肉

HOUSE ROAST DUCK

served with pancakes, hoisin sauce, cucumber pickles & green salad S 46

(L) 68

烤鸭

LARGE SHARED PLATES

BLACK PEPPER 34 BEEF HOT PLATE

黑椒牛柳▲

beef with oyster sauce, mixed vegetables, garlic chips

KONG PAO CHICKEN

32

官保鸡丁▲▲

Sichuan bean paste, candied cashew nuts, white sesame

MIDNIGHT MANDARIN CHICKEN

34

酸甜柳橙鸡

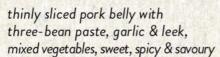
white sesame, citrus zest

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TWICE COOKED PORK BELLY

34

香辣回锅肉 @ ▲▲▲



GARLIC 36

黑蒜油焖虾Ө

PRAWNS

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

STICKY BEEF SHORT RIBS

35

酱汁牛仔骨

braised short ribs, sticky hoisin sauce, chilli & coriander

SPICY POPCORN CHICKEN

33

麻辣干锅鸡 ▲▲▲

mixed vegetables, Sichuan peppercorn

NIGHT MARKET LAMB

1

爆炒孜然羊肉

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

SWEET SOUR PORK

35

酸甜咕老肉 🚳 🚳



pork ribeye, pineapple, sweet & sour sauce

BEER BATTERED 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

米饭

M 6

PANCAKE WRAPPER 卷饼 6pcs ②

5

BAO BUN

荷叶包②

6

SCALLION PANCAKE

7

H (C)

葱油饼 🖤

DESSERTS

HONK KONG EGG TART

港式電挞

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

BAKED CHEESCAKE

14

12

芝士蛋糕

New York style baked cheescake 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 CHEESCAKE

19

柠檬塔鸡尾酒

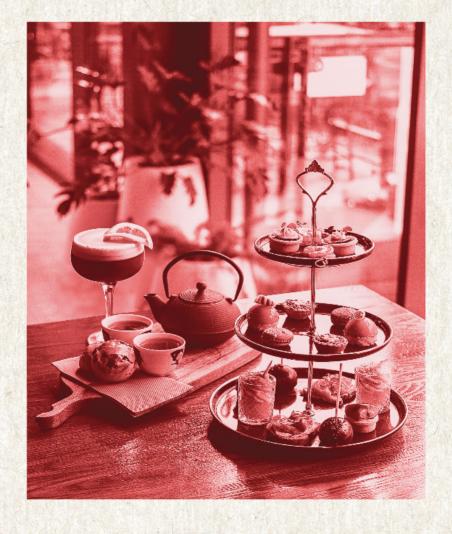
vodka, limoncello, lemon juice, egg white

HIGH TEA & COCKTAIL

FRIDAY TO SUNDAY 1-5PM



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.