



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 5 pm

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

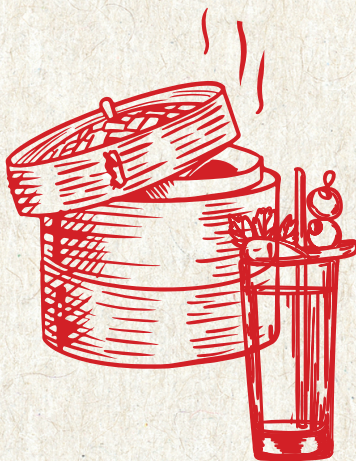
\$50 MIN. SPEND PER ROOM

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

CHICKEN & PEANUTS WONTON | 17 | 4pcs

花样云吞

satay sauce, white sesame,
pickled red onion, coriander

CHEF'S CHOICE

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 GFA

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

**SALT & PEPPER
FRIES** | 14

椒盐薯条

Sichuan salt & pepper,
black garlic mayo

**DEPP FRIED
SQUID** | 16

椒盐鱿鱼

Sichuan salt & pepper, Shanghai
style mayo, seaweed powder

**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, tofu

**HONG KONG
EGG TART** | 12
2pcs

港式蛋挞

please allow 10-20 minutes



BAOS

**TEMPURA
CAULIFLOWER** | 16

天妇罗刈包 (V)

gochujang mayo, garlic panko,
micro herbs

**MAPLE SRIRACHA | 17
CHICKEN**

枫糖甜辣炸鸡荷叶包 ▲

crispy shallot, micro coriander

**SATAY
CHICKEN** | 17

沙爹酱香刈包

crushed peanuts, satay sauce,
micro coriander

**ROAST
DUCK** | 18

烧鸭荷叶包

house made plum sauce, pickled
cucumber, chives

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

MALA CHICKEN DRY POT | 33

麻辣干锅鸡 ▲

spicy fried chicken, mixed vegetables, garlic & coriander

TWICE COOKED PORK BELLY | 34

香辣回锅肉  ▲

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

TYPHOON SHELTER SOFT SHELL CRAB | 36

避风塘蟹 ▲

garlic & ginger, birds eye chilli, chinese fermented black beans, wok tossed panko crumbs

SICHUAN BOILED BEEF OR FISH | 34

麻辣水煮牛肉/鱼 ▲

wok fried chilli bean paste, whole peppercorn, garlic & chilli, served in an aromatic broth

CHINESE ROAST DUCK | S 46 L 68

脆皮烤鸭配卷饼

house roast duck served with pancake, plum sauce, cucumber, pickles & salad

CHEF'S CHOICE

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 & salad

MEDIUM SHARED PLATES

MAPLE SRIRACHA CHICKEN | 24

枫糖甜辣炸鸡 ▲

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

GOLDEN SAND CAULIFLOWER | 20

金沙蒂花球 (V)

pickled chilli, gochujang mayo, micro herbs

BBQ PORK RIBS | 25

香酥小排

garden salad, pickle red onion

MAPO TOFU CHOICE OF: TOFU OR GROUND PORK | 28

麻婆豆腐 (VA) ▲

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

CHEF'S CHOICE

EGGPLANT FRIES | 22

香炸茄条 (V)

panko fried eggplant, sweet chilli sauce, pickled cucumber

WOK FRIED MARKET GREENS | 25

蒜炒时蔬 (V) (GFA)

seasonal vegetables, wood ear mushroom, ginger & garlic

SHANGHAI FRIED NOODLE | 24

上海粗炒 (可素) (VA)

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

FLAT RICE NOODLES BEEF CHOW FUN | 24

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 | 24

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

SIDES

STEAMED RICE | M 6

米饭 (V)

L 9

PANCAKE WRAPPER | 5

卷饼 6pcs (V)

BAO BUN | 6

荷叶包 (V)

SCALLION PANCAKE | 7

葱油饼 (V)

DESSERTS

HONK KONG EGG TART | 12

港式蛋挞

*flaky tart case with creammy
egg filling
baked fresh, please allow 10 mins*

CHEESCAKE OF THE DAY | 14

柠檬 / 芒果芝士蛋糕

*lemon or mango cheesecake,
lemon gel, pineapple durst, ice cream*

TIRAMISU | 12.5

提拉米苏

*mascarpone, dutch cocoa,
espresso, marsala liqueur*

DESSERT COCKTAIL

APPLE CRUMBLE | 18

苹果甜心鸡尾酒

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

CHOCOLATE BOX | 18

巧克力盲盒鸡尾酒

*baileys, amaretto,
cacao liquor, cream*

LEMON CHEESCAKE | 18

柠檬塔鸡尾酒

*vodka, limoncello, licor 45, lemon juice,
cream*

COCKTAILS



DRAGONS BLOOD

Tequila, Blood Orange, Sage Infused Agave

19



ROYALTY

Peach & Rose Gin, Grapefruit, Ginger

19



MIDNIGHT SHANGHAI

Agavero, Vanilla Vodka, Passionfruit, Chilli

21



EMPERORS MISTRESS

Vodka, Lychee, Cranberry

19



CROUCHING TIGER

Melon, Lychee, Vodka, Apple

19



ART OF WAR

Rhubarb Gin, Aperol, Lemon, Egg White

19



MONKEY JAM SOUR

Monkey Shoulder Whiskey, Blackberry Jam, Lemon, Campari, Ginger Ale

19



LUCKY MEOW POT

Chinese Baijiu, Apricot Brandy, Orange, Ginger, Lemongrass

24



MIDNIGHT TIGER

Vanilla Vodka, QBF, Hazelnut, Orange, Chilli, Coffee

19



TIPSY PANDA

Mango & Ginger Rum, Aperol, Ginger, Coconut Orgeat, Sparkling Wine

21

鸡尾酒

BEER & CIDER

TAP

Asahi 5%	11	13
Three Boys APA 6%	12	14
Three Boys	12	14
Alpha Juice Hazy 6.3%		
Guest Tap	POA	

BOTTLE / CANS

Asahi Zero 0.0%	10
Asahi Black 5.5%	13
Tsingtao Chinese Lager 4.5%	12
Three Boys Session Lager 2.5%	12
Emersons Pilsner 4.9%	13
Guest Craft Beer	POA

Zeffer Crisp Apple Cider	12
Morning Cider	12
Strawberry & Rose	

MIDNIGHT MOCKTAILS



Dragon Lychee Iced Tea
Cranberry, Lychee, Earl
Grey Tea
13



Strawberry Cheesecake
Apple, Strawberry, Lemon,
Egg White
13



Luna Summer Cooler
Coconut, Mango, Citrus,
Mint
13

FIZZY

Kombucha Ask for flavour	11
Coca Cola Classic / No Sugar	5.5
Sprite	5.5
Lemon Lime & Bitters	6
Ginger Beer	6
Sparkling Water	8

WINE

WHITE

Dog Point Sauvignon Blanc Marlborough	14	24	67
Duck Hunter's Sauvignon Blanc Marlborough	13	22	60
Babich Alberino Hawkes Bay	12	20	56
Mahi Pinot Gris Marlborough	13	22	60
Babich Pinot Gris Hawkes Bay			56
Amisfield Dry Riesling Central Otago	14	24	67
The Kings Bastard Chardonnay Marlborough	16	27	74
Te Mata Chardonnay Hawkes Bay	15	26	73
Main Divide Gewurztraminer Waipara			63

ROSE

Jules Taylor Rosé Marlborough	13	22	62
Main Divide Rosé Waipara			57

RED

Te Mata Gamay Noir Hawkes Bay			66
Gold River Pinot Noir Gibbston Valley	14	23	68
Greystone Pinot Noir Waipara			93
Babich Syrah Hawkes Bay	13	21	63
Man O'War Syrah Waiheke Island			74
Pegasus Bay Merlot Cabernet Hawkes Bay	17	29	70
Moss Wood Cabernet Sauvignon Margaret River, Australia			86
Te Mata Coleraine Hawkes Bay			230

BUBBLY

Hunter's Miru Miru Marlborough	14	68
Da luca Prosecco Sicily, Italy		57
Laurent Perrier 375ml Champagne France		65
Laurent Perrier 750ml Champagne France		130

NOBLE AND SUNDAY TEA

English Breakfast
Jasmine Green
Earl Grey
Peppermint
Orange Ginger & Lemongrass
Chai of Ghana
Strawberry & Plum

ALL 6