



ENTRÉE

Marinated Seaweed with Spiced Vinegar Dressing

酸辣海帶絲

THE INGREDIENTS

Marinated Seaweed with Spiced Vinegar Dressing

INSTRUCTIONS

Best enjoyed chilled or at room temperature.

Empty the contents into a dish and rest at room temperature for 5 minutes.

\$7.2

USED BY DATE:



ENTRÉE

Garlic Cucumber

蒜泥黄瓜

THE INGREDIENTS

Chopped Cucumber

Garlic Oil Dressing

INSTRUCTIONS

Best enjoyed chilled or at room temperature.

Empty the contents into a dish.

Combine chopped cucumber, garlic oil dressing and mix well.

\$7.2

USED BY DATE:



ENTRÉE

Wheat Gluten with Black Mushroom

四喜烤麩

\$8.8

USED BY DATE:

THE INGREDIENTS

Wheat Gluten and Black Mushrooms

INSTRUCTIONS

Best enjoyed at room temperature or served warm.

Empty the contents into a microwave proof container.

Microwave on high for 1 minute.

Let stand for 1 minute and ready to serve.

*check microwave instructions for reheating times as microwave power varies

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ENTRÉE

Edamame with Sea Salt

毛豆結

\$8.8

USED BY DATE:

THE INGREDIENTS

Edamame

OTHER INGREDIENTS REQUIRED

Flake Sea Sale

INSTRUCTIONS - MICROWAVE

Empty the contents into a microwave proof container.

Microwave on high for 30 seconds.

Let stand for 1 minute, sprinkle sea salt on top before served.

*check microwave instructions for reheating times as microwave power varies

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ENTRÉE

Drunken Chicken

Chinese Wine Marinated Chicken

紹興醉雞

THE INGREDIENTS

Chinese Wine Marinated Chicken

INSTRUCTIONS

Best enjoyed at room temperature.

Empty the contents into a dish and rest at room temperature for 5 minutes.

\$13.9

USED BY DATE:



ENTRÉE

Stewed Beef Shank with Five Spice & Soy

五香牛肉

THE INGREDIENTS

Beef Shank with Five Spice & Soy

INSTRUCTIONS

Best enjoyed at room temperature or served warm.

Empty the contents into a microwave proof dish.

Microwave on high for 30sec.

*check microwave instructions for reheating times as microwave power varies

\$14.5

USED BY DATE:



ENTRÉE

Shanghai Soy Duck (half)

醬鴨

\$22.8

USED BY DATE:

THE INGREDIENTS

Half Soy Duck

Brown Sauce

INSTRUCTIONS

Place duck in a microwave proof container.

Microwave on high for 10 minutes.

Pour sauce on to the duck.

Microwave on high for another 5 minutes.

Let stand for 1 minute and ready to serve.

*check microwave instructions for reheating times as microwave power varies

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MAIN

Slow Braised Pork Belly with Sweet Soy Sauce

紅燒肉

THE INGREDIENTS

Braised Pork Belly
Sweet Soy Sauce

INSTRUCTIONS

MICROWAVE - Empty the contents into a microwave proof container.
Microwave on high for 7 minutes. Let stand for 1 minute and ready to serve.

*check microwave instructions for reheating times as microwave power varies

STOVE TOP - Empty the contents into a preheated saucepan
and stir fry gently for 10 minutes or until heated through.

\$25.2

USED BY DATE:

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MAIN Braised Lamb with Sweetened Soy Sauce

紅燒羊肉

THE INGREDIENTS

Braised Lamb
Sweet Soy Sauce

INSTRUCTIONS

MICROWAVE - Empty the contents into a microwave proof container.
Microwave on high for 7 minutes. Let stand for 1 minute and ready to serve.

*check microwave instructions for reheating times as microwave power varies

STOVE TOP - Empty the contents into a preheated saucepan
and stir fry gently for 10 minutes or until heated through.

\$27.8

USED BY DATE:

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MAIN

Peking Pork Stir Fry served with Steamed Buns

京醬豬肉絲配荷葉夾包

\$34.5

USED BY DATE:

THE INGREDIENTS

Peking Pork Stir Fry

Bao Buns

Garnish: Julienned Cucumber and Spring Onions

INSTRUCTIONS

Peking Pork preparation

MICROWAVE - Empty the contents into a microwave proof container.

Microwave on high for 7 minutes.

Let stand for 1 minute and serve.

*check microwave instructions for reheating times as microwave power varies

STOVE TOP - Empty the contents into a preheated saucepan and stir fry gently for 10 minutes or until heated through.

Buns preparation

Line base of large steamer basket with baking paper.

Place buns in a single layer in the basket.

Prepare a large pot or wok & add water until on-quarter full.

Ensure the steamer basket does not touch water.

Bring water to the boil and place steamer over the pot

or wok and cover with a lid.

Steam for 10 minutes or until the buns are soft and cooked through.

To enjoy - Split the bun by following the opening on the side, fill Peking Pork and add garnishes.

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MAIN

Peking Beef Stir Fry served with Steamed Buns

京醬牛肉絲配荷葉夾包

\$34.5

USED BY DATE:

THE INGREDIENTS

Peking Beef Stir Fry

Bao Buns

Garnish: Julienned Cucumber and Spring Onions

INTSTRUCTIONS

Peking Pork preparation

MICROWAVE - Empty the contents into a microwave proof container.

Microwave on high for 7 minutes.

Let stand for 1 minute and serve.

*check microwave instructions for reheating times as microwave power varies

STOVE TOP - Empty the contents into a preheated saucepan and stir fry gently for 10 minutes or until heated through.

Buns preparation

Line base of large steamer basket with baking paper.

Place buns in a single layer in the basket.

Prepare a large pot or wok & add water until on-quarter full.

Ensure the steamer basket does not touch water.

Bring water to the boil and place steamer over the pot or wok and cover with a lid.

Steam for 10 minutes or until the buns are soft and cooked through.

To enjoy - Split the bun by following the opening on the side, fill Peking Beef and add garnishes.



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MAIN

Kung Pao Wok Fried Chicken with Dried Chilli & Peanuts

宮保雞丁

THE INGREDIENTS

Chicken
Kung Pao Sauce
Dried Chilli and Peanuts

THE INSTRUCTIONS

Preheat frypan or wok and add 2 tablespoon of cooking oil.
Add prepared chicken and Kung Pao sauce to stirfry.
Cook for 10 minutes until the chicken is cooked through.
Stir in peanuts and dry chilli and cook for another 3 minutes.
Transfer to a plate and serve.

\$23.2

USED BY DATE:

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MAIN

'Stir Fried Clams with X.O. Sauce

X.O. 炒花蛤

\$22.8

USED BY DATE:

THE INGREDIENTS

Fresh Clams

X.O. Sauce

THE INSTRUCTIONS

Bring a pot of water to the boil. Add clams to cook until shells are opened.

Transfer clams to a wok and add X.O. sauce to stir fry.

Stir fry clams for another 5 minutes and ready to serve.



MAIN

Chinese Broccoli with Oyster Sauce

蠔油芥蘭

\$16.5

USED BY DATE:

THE INGREDIENTS

Chinese Broccoli

Oyster Sauce

THE INSTRUCTIONS

Bring a pot of water to the boil.

Add prepared vegetables and cook for 3 to 4 minutes.

Drain and drizzle with the oyster sauce and ready to serve.

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MAIN

Mapo Tofu

Tofu, Ground Pork & Chilli Paste

麻婆豆腐

THE INGREDIENTS

Tofu, Ground Pork and Mapo Chilli Sauce

INSTRUCTIONS

Empty the content into a microwave proof container.

Microwave on high for 7 minutes.

Let stand for 1 minute and ready to serve.

*check microwave instructions for reheating times as microwave power varies

CAUTION - CONTENT MAY BE HOT.

\$17.5

USED BY DATE:

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MAIN

Braised Tofu and Chinese Black Mushrooms

紅燒豆腐

THE INGREDIENTS

Braised Tofu and Chinese Black Mushrooms

INSTRUCTIONS

Empty the contents into a microwave proof container.

Microwave on high for 7 minutes.

Let stand for 1 minute and ready to serve.

*check microwave instructions for reheating times as microwave power varies

CAUTION - CONTENT MAY BE HOT.

\$23.8

USED BY DATE:

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RICE & NOODLES

Fried Rice with X.O. Sauce

X.O. 炒飯

\$17.0

USED BY DATE:

THE INGREDIENTS

XO sauce Fried Rice

INSTRUCTIONS

Empty the contents into a microwave proof container.

Microwave on high for 6 minutes.

Let stand for 1 minute and ready to serve.

*check microwave instructions for reheating times as microwave power varies

CAUTION - CONTENT MAY BE HOT.

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RICE & NOODLES

Steamed Rice (Serve One)

白飯

\$3.50

USED BY DATE:

THE INGREDIENTS

Steamed Rice

INSTRUCTIONS

Empty the contents in to a microwave proof container.

Microwave on high for 3 minutes and stir in between.

Let the rice stand for 1 minute.

*check microwave instructions for reheating times as microwave power varies

CAUTION - CONTENT MAY BE HOT.

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RICE & NOODLES

Shanghai Fried Noodles with Pork & Vegetables

上海粗炒麵

THE INGREDIENTS

Shanghai Noodles
Julienned Pork and Chopped Vegetables
Stir Fry Sauce

INSTRUCTIONS

Preheat frypan or wok and add 2 tablespoon of cooking oil.
Add vegetables and meat to stir fry for 4 to 5 minutes.
Add noodles, followed by the sauce mixture.
Stir fry for another 4 to 5 minutes and ensure sauce is mixed well with all ingredients.
Transfer to a plate and serve.

\$14.5

USED BY DATE:

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RICE & NOODLES

Zha Jiang Noodles

Noodles with ground pork sauce

炸醬麵

THE INGREDIENTS

Shanghai Noodles
Ground Pork Sauce
Julienned Cucumber

INSTRUCTIONS

Bring a saucepan of water to the boil.
Add noodles and cook for 4 minutes
Drain noodles and set aside.
Preheat saucepan and add Zha Jiang sauce and cook for 5 minutes.
Place noodles on a noodle bowl, pour sauce over the noodles.
Mix together, garnish with julienned cucumber and serve.

\$13.6

USED BY DATE:

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