

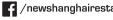
ENTRÉE Marinated Seaweed with Spiced Vinegar Dressing

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.







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.







ENTRÉE Wheat Gluten with Black Mushroom 四喜烤麩



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





FNTRÉE Edamame with Sea Salt 毛豆結



USED BY DATE:

THE INGREDIENTS

Fdamame OTHER INGREDIENTS REOUIRED 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





ENTRÉE Drunken Chicken **Chinese Wine Marinated Chicken**

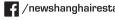


紹興醉雞

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.





ENTRÉE Stewed Beef Shank with Five Spice & Soy

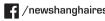
五香牛肉

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







ENTRÉE Shanghai Soy Duck (half) 醬鴨



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

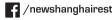
Brasied Pork Belly Sweet Soy Sauce

INSTRUCTIONS

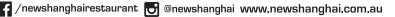
MICROWAVE - Empty the contents into a microwave proof container. Microwave on high for 7 minutes. Let stand for 1 minute and ready to serve.

*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 minuted or until heated through.









MAIN Braised Lamb with **Sweetened Soy Sauce**



THE INGREDIENTS

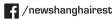
Braised Lamb Sweet Soy Sauce

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 minuted or until heated through.







MAIN Peking Pork Stir Fry served with Steamed Buns

京醬豬肉絲配荷葉夾包

THE INGREDIENTS

Peking Pork Stir Fry Bao Buns

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.

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Garnish: Julienned Cucumber and Spring Onions

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

THE INGREDIENTS

Peking Beef Stir Fry Bao Buns

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.

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Garnish: Julienned Cucumber and Spring Onions

Buns preparation

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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



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.







MAIN 'Stir Fried Clams with X.O. Sauce X.O. 炒花蛤



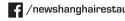
USED BY DATE:

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. Tranfer 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



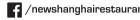
USED BY DATE:

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.





MAIN **Mapo Tofu** Tofu, Ground Pork & Chilli Paste



THE INGREDIENTS Tofu, Ground Pork and Mapo Chilli Sauce

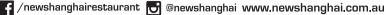
INSTRUCTIONS

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.









MAIN **Braised Tofu and Chinese Black Mushrooms**



THE INGREDIENTS Braised Tofu and Chinese Black Mushrooms

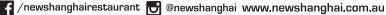
INSTRUCTIONS

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.









RICE & NOODLES Fried Rice with X.O. Sauce X.O. 炒飯



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.





RICE & NOODLES Steamed Rice (Serve One) 白飯



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



THE INGREDIENTS

Shanghai Noodles Julienned Pork and Chopped Vegetables Stir Frv 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.







RICE & NOODLES Zha Jiang Noodles Noodles with ground pork sauce



USED BY DATE:

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.

