



RENAISSANCE® SHANGHAI  
PUDONG HOTEL

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RENAISSANCE®  
HOTELS

RENAISSANCE SHANGHAI PUDONG | 917 YINGCHUN  
ROAD | LIANYANG DISTRICT | PUDONG SHANGHAI  
200134 | CHINA  
PHONE: 86 21 3871 4888 | FAX: 86 21 6854 0888

## COFFEE BREAK

### Coffee break menu 1

#### 茶歇菜单第1套

Mini Pork Floss Bread 迷你肉松面包  
Chocolate Tartlet 巧克力挞  
Tuna in Sesame Roll 金枪鱼芝麻软包  
Two Kinds of Sliced Seasonal Fruit 两种切片时令水果  
Chive Cookies 葱油曲奇饼干  
Butter Cookies 原味曲奇饼干  
Coffee and Tea 咖啡和茶

### Coffee break menu 2

#### 茶歇菜单第2套

Coffee Cream Eclair 法式咖啡味手指饼  
Whole Wheat Tart 全麦挞  
Steamed Pork and Mushroom Dumpling 香菇猪肉烧卖  
Two Kinds of Sliced Seasonal Fruit 两种时令切片水果  
Cranberry Cookies 蔓越莓曲奇饼干  
Butter Cookies 原味曲奇饼干  
Coffee and Tea 咖啡和茶

### Coffee break menu 3

#### 茶歇菜单第3套

Mini Fruit Danish 迷你水果丹麦包  
Mini Croissant 迷你羊角包  
Fried Beef Curry Puff with Mint Yoghurt Dip 咖喱牛肉角配薄荷酸奶汁  
Two Kinds of Sliced Seasonal Fruit 两种时令切片水果  
Almond Cookies 杏仁曲奇饼干  
Butter Cookies 原味曲奇饼干  
Coffee and Tea 咖啡和茶

### Coffee break menu 4

#### 茶歇菜单第4套

Chocolate Muffin 巧克力麦芬  
Caesar Chicken Roll 凯萨鸡肉卷  
Steamed Shrimp Dumpling 虾饺  
Two Kinds of Sliced Seasonal Fruit 两种时令切片水果  
Chocolate Cookies 巧克力曲奇饼干  
Butter Cookies 原味曲奇饼干  
Coffee and Tea 咖啡和茶

### Coffee break menu 5

#### 茶歇菜单第5套

Mini Banana Cake 迷你香蕉蛋糕  
Snow Ball with Orange Cream 香橙雪梅酿  
Seafood Sugarcane Skewer with Sweet Chili Sauce 海鲜蔗棒配甜辣酱  
Two Kinds of Sliced Seasonal Fruit 两种时令切片水果  
Chocolate Cookies 巧克力曲奇饼干  
Butter Cookies 原味曲奇饼干  
Coffee and Tea 咖啡和茶

### Coffee break menu 6

#### 茶歇菜单第6套

Chocolate Brownies 巧克力布朗尼  
Green Tea Roll 绿茶卷  
Turnip Puff Pastry 萝卜丝酥  
Two Kinds of Sliced Seasonal Fruit 两种时令切片水果  
Oatmeal Cookies 燕麦曲奇饼干  
Butter Cookies 原味曲奇饼干  
Coffee and Tea 咖啡和茶

## COFFEE BREAK

### Coffee break menu 7

#### 茶歇菜单第7套

Mini Cheese Cake 迷你芝士蛋糕  
Chocolate Croissant 巧克力羊角包  
BBQ Pork Puff 叉烧酥  
Two Kinds of Sliced Seasonal Fruit 两种时令切片水果  
Red Tea Cookies 红茶曲奇饼干  
Butter Cookies 原味曲奇饼干  
Coffee and Tea 咖啡和茶

### Coffee break menu 8

#### 茶歇菜单第8套

Mini Vanilla Puff 迷你香草泡芙  
Opera Cake 剧院蛋糕  
Fried Fish Cake with Sweet Chili Sauce 煎鱼饼配甜辣酱  
Two Kinds of Sliced Seasonal Fruit 两种时令切片水果  
Coconut Cookies 椰丝曲奇饼干  
Butter Cookies 原味曲奇饼干  
Coffee and Tea 咖啡和茶

### Coffee break menu 9

#### 茶歇菜单第9套

Coconut Cake 椰丝软糕  
Mini Carrot Cup Cake 迷你胡萝卜纸杯蛋糕  
Steamed Mini Pork Juicy Bun 小笼包  
Two Kinds of Sliced Seasonal Fruit 两种时令切片水果  
Almond Cookies 杏仁曲奇饼干  
Butter Cookies 原味曲奇饼干  
Coffee and Tea 咖啡和茶

### Coffee break menu 10

#### 茶歇菜单第10套

Chinese Date Cake 枣泥拉糕  
Mini Blueberry Tartlet 迷你蓝莓挞  
Chicken Sausage Puff Roll 鸡肉香肠酥卷  
Two Kinds of Sliced Seasonal Fruit 两种时令切片水果  
Walnut Cookies 核桃曲奇饼干  
Butter Cookies 原味曲奇饼干  
Coffee and Tea 咖啡和茶

## WESTERN SET LUNCH

### Lunch set menu A

#### 午餐A套

Seasonal Gourmet Leaves Salad with Pine Nut and Balsamic Dressing

时令生菜色拉配松仁和黑醋汁

Creamy Pumpkin Soup

奶油南瓜汤

Grilled Chicken Breast with Mashed Potato Asparagus and Mushroom Sauce

扒鸡胸配土豆泥芦笋和蘑菇汁

Apple Pie with Cinnamon Sugar

玉桂苹果派

### Lunch set menu B

#### 午餐B套

Caesar Salad with Grilled Chicken

鸡肉凯撒色拉

Creamy Wild Mushroom Soup

奶油菌菇汤

Pan Seared Sole Fillet with Polenta Honey Bean Mango Salsa and Lemon Butter Sauce

煎龙利鱼柳配蜜豆芒果沙沙和柠檬黄油汁

Fresh Fruit Tart with Yoghurt Sauce

水果挞配酸奶汁

### Lunch menu C

#### 午餐C套

Tomato and Mozzarella Salad with Pesto

番茄芝士色拉配紫苏酱

French Onion Soup with Garlic Crouton

法式洋葱汤配蒜茸面包

Grilled Lamb Chop with Mushroom Risotto and

Rosemary Gravy

扒羊排配蘑菇烩饭和迷迭香汁

Chocolate Pudding with Vanilla Sauce

巧克力布丁配香草汁

### Lunch menu D

#### 午餐D套

Thai Style Chicken and Vermicelli Salad

泰式鸡肉米粉色拉

Tom Young Soup with Shrimp

虾肉冬阴功汤

Red Curry Beef with Steamed Rice

红咖喱牛肉配米饭

Fresh Fruit Platter

时令水果

## CHINESE SET MENU

Nouveau Eight Cold Dishes Platter  
江南八小碟  
Deep Fried Shrimp with Wasabi Mayonnaise  
核桃珊瑚汁虾仁  
Double Boiled Black Chicken with Ham and Conpoy  
火腿瑶柱炖竹丝鸡  
Crispy BB Duck with Plum Sauce  
梅子酱脆皮BB鸭  
Steamed Yellow Croaker in Rice Wine Sauce  
火腿香糟蒸大黄鱼  
Sautéed Diced Beef and Porcini with Maggi Sauce  
美极牛肝菌炒牛仔粒  
Braised Sea Cucumber in Oyster Sauce  
兰花蚝皇大乌参  
Sautéed Meat Crab with Green Onion and Ginger  
姜葱炒肉蟹  
Braised Vegetable in Supreme Soup  
上汤浸时蔬  
Yangzhou Fried Rice  
扬州炒饭  
Chinese Petit Fours  
美点双辉  
Seasonal Fruit Platter  
时令水果盘

每桌人民币 3588元另加15%服务费 (10位)

包含七喜, 可乐, 本地啤酒畅饮三小时

**RMB3588 plus 15% service charge per table of 10 persons inclusive of Pepsi, 7-up and local beer for 3 hours**

## CHINESE SET MENU

### Nouveau Eight Cold Dishes Platter

江南八小碟

Braised Red King Prawn in Spicy Sauce with Crispy Noodle

干烧红明虾配脆面

Sautéed Cuttlefish and Vegetable with XO Sauce

碧绿XO酱炒花枝片

Double Boiled Soft Shelled Turtle Soup with Matsutake and Ginseng

鲜人参松茸炖水鱼

Roasted Crispy Chicken with Garlic

蒜香烤鸡

Steamed Mandarin Fish with Black Fungus

古法蒸桂鱼

Baked Beef Rib with Chinese Sweet BBQ Sauce

中式烧汁烤牛肋骨

Braised Awabi with Wild Mushroom and Vegetable

碧绿灵菇扒鲍甫

Steamed Dungeness Crab with Chicken Oil and Rice Wine

鸡油花雕蒸珍宝蟹

Braised Seasonal Vegetables with Wolfberry and Tuffle

枸杞松露浸时蔬

Fried Rice with Minced Beef

生炒牛崧饭

Chinese Petit Fours

美点双辉

Seasonal Fruit Platter

时令水果盘

每桌人民币4088元另加15%服务费（10位）

包含七喜，可乐，本地啤酒畅饮三小时

RMB4088 plus 15% service charge per table of 10 persons inclusive of Pepsi, 7-up and local beer for 3 hours

## CHINESE SET MENU

**Nouveau Eight Cold Dishes Platter**

江南八小碟

**Baked Boston Lobster with Cheese Butter**

芝士牛油焗波士顿龙虾

**Sautéed Cuttlefish with Scallops and Vegetable with Sichuan Chili Sauce**

碧绿辣汁炒花枝带子

**Double Boiled Duck Soup with Chinese Herbs and Fish Maw**

虫草花老鸭炖鱼肚

**Steamed Garoupa with Soya Sauce**

清蒸深海龙墩斑

**Braised Pigeon with Sweet Soya Sauce**

豉油皇乳鸽

**Pan Fried Lamb Chop with Black Pepper Sauce**

黑椒汁煎羊排

**Curry Dungeness Crab Served with Toast**

咖喱珍宝蟹伴吐司

**Braised Awabi with Wild Mushroom in Abalone Sauce**

鲍汁灵菇扣鲍甫

**Braised Cabbage with Preserved Egg in Chicken Consomme**

金银蛋鸡汤浸小唐菜

**Fujian Fried Rice**

福建炒饭

**Chinese Petit Fours**

美点双辉

**Seasonal Fruit Platter**

时令水果盘

**每桌人民币4588元另加15%服务费（10位）**

**包含七喜，可乐，本地啤酒畅饮三小时**

**RMB4588 plus 15% service charge per table of 10 person inclusive of Pepsi, 7-up and local beer for 3 hours**

## WEDDING MENU

### 罗马假日 A

精美八味冷小碟  
Eight Cold Dishes  
美极汁煎红名虾  
Pan Fried King Prawn with Soya Sauce  
碧绿XO酱花枝鲍贝  
Sautéed Sliced Cuttlefish and Clam with Garden Greens  
鲜人蔘花胶炖竹丝鸡  
Double Boiled Silkie Soup with Fish Mow and Ginseng  
蒜蓉粉丝蒸扇贝  
Steamed Scallop with Garlic Sauce  
虾籽红烧圆蹄  
Braised Pork Knuckle with Soya Sauce  
清蒸珍珠斑  
Steamed Pearl Grouper  
脆皮吊烧BB鸭  
Roasted Crispy BB duck  
青葱嫩姜炒肉蟹  
Wok Fried Crab with Ginger and Onion  
黑椒汁蜜豆牛仔粒  
Sautéed Diced Beef with Sweet Bean in Black Pepper Sauce  
上汤牛肝菌扒时蔬  
Braised Vegetable with Porcini  
莲子百合红豆沙  
Sweetened Red Bean Soup with Lotus Seed  
美点双辉 或 欧陆式西点  
Chinese Petit Fours or Continental Desserts  
时令鲜果盘  
Seasonal Fruit Platter

每桌人民币5688元另加15%服务费 (10位)  
RMB5688 plus 15% service charge of 10 persons

### 罗马假日 B

精美八味冷小碟  
Eight Cold Dishes  
芝士波士顿龙虾拌天使面  
Baked Lobster and Spaghetti with Cheese  
XO酱花枝鸡球  
Sautéed Sliced Cuttlefish and Chicken Ball in Xo Sauce  
瑶柱松茸炖甲鱼汤  
Double Boiled Turtle Soup with Conpoy and Matsutake  
时蔬走油蹄  
Braised Pork Knuckle with Green Seasonal Vegetable  
花椒香辣炒肉蟹  
Sautéed Meat Crab with Sichuan Pepper and Chilli  
明炉黑椒BB鸭  
Roasted BB Duck with Black Pepper  
生财扒鲍脯  
Braised Sliced Abalone with Green Vegetable in Abalone Sauce  
清蒸多宝鱼  
Steamed Turbot with Soya Sauce  
黑椒汁蜜豆牛仔粒  
Sautéed Diced Beef with Sweet Bean in Black Pepper Sauce  
西班牙火腿浓汤娃娃菜  
Braised Baby Cabbage with Pama Ham in Supreme Soup  
香橙南瓜露  
Sweetened Pumpkin Soup with Orange Sauce  
美点双辉 或 欧陆式西点  
Chinese Petit Fours or Continental Desserts  
时令鲜果盘  
Seasonal Fruit Platter

每桌人民币5688元另加15%服务费 (10位)  
RMB5688 plus 15% service charge of 10 persons



## WEDDING MENU

### 首尔恋歌 A

精美八味冷小碟  
Eight Cold Dishes  
芝士牛油波士顿龙虾  
Baked Lobster with Cheese and Butter  
碧绿XO酱花枝鲍贝  
Sautéed Sliced Cuttlefish and Clam with Garden Greens  
红烧鸡丝烩花胶  
Braised Sliced Chicken and Fish Mow in Supreme Soup  
咖喱肉蟹伴吐司  
Sautéed Meat Crab in Curry Sauce with Toast  
虾籽红烧圆蹄  
Braised Pork Knuckle with Soya Sauce  
清蒸珍珠斑  
Steamed Pearl Grouper  
红葱沙姜湛江鸡  
Poached Zhan Jiang Chicken with Scallion in Soya Sauce  
虫草花炖老鸭  
Double Boiled Duck Soup with Chinese Herbs  
黑椒汁鹅肝牛仔粒  
Sautéed Diced Beef with Goose Liver in Black Pepper Sauce  
北菇扒时蔬  
Braised Vegetable with Black Mushrooms  
莲子百合红豆沙  
Sweetened Red Bean Soup with Lotus Seed  
美点双辉 或 欧陆式西点  
Chinese Petit Fours or Continental Desserts  
时令鲜果盘  
Seasonal Fruit Platter

每桌人民币6288元另加15%服务费 (10位)  
RMB6288 plus 15% service charge of 10 persons

### 首尔恋歌 B

精美八味冷小碟  
Eight Cold Dishes  
干烧波士顿龙虾脆伊面  
Braised Lobster in Meat Spicy Sauce  
XO酱花枝鸡球  
Sautéed Sliced Cuttlefish and Chicken Ball in Xo Sauce  
鳕鱼瑶柱烩花胶丝  
Braised Cod Fish with Conpoy & Fish Mow in Supreme Soup  
时蔬走油蹄  
Braised Pork Knuckle with Green Seasonal Vegetable  
姜葱炒肉蟹  
Sautéed Meat Crab with Green Onion and Ginger  
明炉烧鸭  
Roasted Duck  
生财扒鲍脯  
Braised Sliced Abalone with Green Vegetable in Abalone Sauce  
清蒸多宝鱼  
Steamed Turbot with Soya Sauce  
鲜人参炖竹丝鸡  
Double Boiled Chicken Soup with Fresh Ginseng  
浓汤娃娃菜  
Braised Baby Cabbage in Supreme Soup  
香橙南瓜露  
Sweetened Pumpkin Soup with Orange Sauce  
美点双辉 或 欧陆式西点  
Chinese Petit Fours or Continental Desserts  
时令鲜果盘  
Seasonal Fruit Platter

每桌人民币6288元另加15%服务费 (10位)  
RMB6288 plus 15% service charge of 10 persons

## WEDDING MENU

### 巴黎约定 A

精美八味冷小碟  
Eight Cold Dishes  
潮式乳猪拼盘  
Marinade Suckling Pig Combination  
三葱爆花斑龙  
Sautéed Lobster with Three Kinds Onion  
浓汤花胶丝海参羹  
Braised Sliced Sea Cucumber and Fish mow in Supreme Soup  
中式红酒汁煎牛柳条  
Pan Fried Sliced Beef Tenderloin in Chinese Red Wine Sauce  
碧绿扣鲍片  
Braised Sliced Abalone and Garden Green  
清蒸笋壳鱼  
Steamed Goby Fish in Soya Sauce  
星州炒肉蟹  
Braised Meat Crab Singapore Style  
招牌蒜香鸡  
Deep Fried Chicken with Goalie  
虫草花炖乳鸽  
Double Boiled Pigeon Soup with Chinese Herbs  
金菇瑶柱扒时蔬  
Braised Vegetable with Conpoy and Mushroom  
紫芋山药西米露  
Sweetened Sago Soup with Purple Taro and Yam  
美点双辉 或 欧陆式西点  
Chinese Petit Fours or Continental Desserts  
时令鲜果盘  
Seasonal Fruit Platter

每桌人民币6888元另加15%服务费（10位）  
RMB6888 plus 15% service charge of 10 persons

### 巴黎约定 B

精美八味冷小碟  
Eight Cold Dishes  
南国烧味拼盆  
Barbecued Meat Combination  
上汤牛油焗花斑龙  
Braised Lobster with Butter in Supreme Soup  
竹笙松茸烩花胶  
Braised Bamboo Fungus, Matsutake and Fish Mow Soup  
鲍汁扣灵菇鲍甫  
Braised Sliced Abalone and Mushroom in Abalone Sauce  
美极汁煎羊排  
Pan Fried Lamb Chop with Soya Maggi Sauce  
姜葱炒肉蟹  
Sautéed Meat Crab with Green Onion and Ginger  
清蒸海石斑  
Steamed Sea Grouper in Soya Sauce  
当红炸子鸡  
Deep Fried Crispy Chicken  
海底椰木瓜炖龙骨  
Double Boiled Pork Rib Soup with Papaya and Sea Coconut  
云腿娃娃菜  
Braised Baby Cabbage with Dry Ham  
杂果酒酿圆子  
Sweetened Glutinous Rice Ball Soup with Chinese Wine  
美点双辉 或 欧陆式西点  
Chinese Petit Fours or Continental Desserts  
时令鲜果盘  
Seasonal Fruit Platter

每桌人民币6888元另加15%服务费（10位）  
RMB6888 plus 15% service charge of 10 persons

## WEDDING MENU

### 雅典神话 A

风味八小碟  
Eight Cold Dishes  
梅子酱干葱焗龙虾伊面底  
Braised Lobster with Shallot in Plum Sauce  
松露炒虾球带子  
Sautéed Shrimp Ball and Scallops in with Truffle  
金汤海皇烩广肚丝  
Braised Shredded Fish Mow with Seafood in Pumpkin Supreme Soup  
鹅肝酱炒牛仔粒  
Sautéed Diced Beef with Goose Liver  
姜葱炒珍宝蟹  
Sautéed Crab with Green Onion and Ginger  
清蒸老虎斑  
Steamed Tiger Grouper in Soya Sauce  
菠萝蜜汁无锡排骨  
Stewed Pork Ribs with Pineapple "Wuxi" Style  
碧绿鲍甫扣大乌参  
Braised Sliced Abalone and Sea Cucumber with Garden Greens  
正洋参炖老鸡螺头  
Double Boiled Chicken and Conch with Ginseng  
上汤金银蛋时蔬  
Braised Vegetable with Preserved Eggs in Supreme Soup  
蛋白杏仁露  
Sweetened Almond Cream with Egg White  
美点双辉 或 欧陆式西点  
Chinese Petit Fours or Continental Desserts  
时令鲜果盘  
Seasonal Fruit Platter

每桌人民币7388元另加15%服务费 (10位)  
RMB7388 plus 15% service charge of 10 persons

### 雅典神话 B

锦绣八小碟  
Eight Cold Dishes  
牛油伊面龙虾  
Braised Lobster with Butter Sauce and "EFU" Noodles  
碧绿XO花枝北极贝  
Sautéed Cuttlefish and Red Clam with Green Vegetables' in Xo Sauce  
浓汤海皇烩燕窝  
Braised Bird's Nest with Seafood in Supreme Soup  
黑椒鹅肝牛仔粒  
Sautéed Beef and Goose Liver in Black Pepper Sauce  
香橙杏片百花球  
Deep Fried Shrimps Ball and Almond in Orange Sauce  
松茸菜胆炖瘦肉汁瑶柱  
Double Boiled Conpoy Meat and Mustache  
碧绿鲍甫海参  
Braised Sliced Abalone and Sea Cucumber with Garden Greens  
清蒸海红斑  
Steamed Red Grouper with Soya Sauce  
南乳吊烧鸡  
Roasted Chicken with Preserved Bean and Sauce  
上汤浸时蔬  
Braised Vegetable in Supreme Soup  
花生核桃露圆子  
Sweetened Walnut and Peanut Cream with Glutinous Rice Ball  
美点双辉 或 欧陆式西点  
Chinese Petit Fours or Continental Desserts  
时令鲜果盘  
Seasonal Fruit Platter

每桌人民币7388元另加15%服务费 (10位)  
RMB7388 plus 15% service charge of 10 persons