



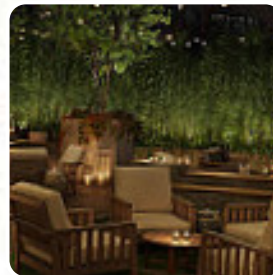
Punch Room The Shanghai EDITION Menu

<https://menulist.menu>

199 Nanjing Road Shanghai 200003, East Shanghai, China

+862153689511,+862153689521 -

<https://editionhotels.wpengine.com/shanghai/restaurants-and-bars/shanghai-tavern/>



On this website, you can find the **complete [menu](#) of Punch Room The Shanghai EDITION** from East Shanghai. Currently, there are **143 courses and drinks** up for grabs. For **changing offers**, please contact the owner of the restaurant directly. You can also contact them through their website.

Punch Room The Shanghai EDITION Menu



Sushi Rolls

SUSHI

Pasta

MACARONI AND CHEESE

Main Courses

RIBS

Side Dishes

RICE

Sushi

SASHIMI

Drinks

DRINKS

Chicken

CHICKEN WINGS

Mexican

TACOS

Chicken Wings

WINGS

Japanese Specialties

MISO SOUP

Lobster

DEEP SEA LOBSTER

Live Fish

LEOPARD CORAL GROUPER

From The Charcoal Oven

TIGER GROUPER

Features Item

FEMALE CRAB

Seafood Bar

BOSTON LOBSTER

Compliment Your Steak

AUSTRALIAN LOBSTER

Varmrätter

SICHUAN STYLE

烤魚系列

MARBLE GOBY

Wine/Cognac Pairing

MARTELL NOBLIGE COGNAC

Restaurant Category

DESSERT

Pizza

FUSION PIZZA

WESTERN PIZZA

Punch Room The Shanghai EDITION Menu



Main Course

TARTARE

CEVICHE

Leopard

STEWED WHITE RADISH AND DRIED SHRIMP IN CLAY POT

HOMEMADE CRISPY SPINACH TOFU IN DRIED CHILI AND CASHEW NUTS

WOK FRIED SPINACH NOODLE WITH BABY LOBSTER IN BUTTER BLACK SAUCE

Wine Pairing

'LEGENDE R ' BORDEAUX BLANC, DOMAINE BARONS DE ROTHSCHILD

'LEGENDE R ' MEDOC, DOMAINE BARONS DE ROTHSCHILD

'LEGENDE R ' SAINT-EMILION, DOMAINE BARONS DE ROTHSCHILD

'LEGENDE R ' PAUILLAC, DOMAINE BARONS DE ROTHSCHILD

Tiger

HONG KONG HONEY GLAZED PORK BELLY

STEAMED TIGER GROUPER WITH HUNAN CHOPPED CHILI SOY SAUCE

STIR FRIED HONG KONG KALE WITH CRISPY WHITEBAIT IN GARLIC FLAKES AND COOKING WINE

LAMB DAN DAN NOODLES WITH SESAME PASTE

Live Crab - Cooking Method

STEAMED WITH RICE WINE AND EGG WHITE

SAUTÉ WITH DEEP-FRIED GARLIC FLAKES

BAKED IN SALTED EGG YOLK CREAMY SAUCE AND CHILI

WOK-FRIED WITH GINGER AND CHIVE IN CHEF'S HOMEMADE X.O SAUCE

Live Fish - Cooking Method

STEAMED CANTON STYLE WITH SOY SAUCE

STEAMED IN TEOW CHEW STYLE, CHILI

STEAMED WITH WILD MUSHROOM IN HAM AND CHICKEN BROTH

STEAMED WITH CHILI AND GREEN PEPPER

Small Bites

PRAWNS WITH WASABI MAYONNAISE AND MANGO SALSA

DEEP FRIED DOUGH STICK STUFFED WITH PORK AND SHRIMPS IN BBQ SAUCE

SEAFOOD CROQUETTE WITH FOIE GRAS AND CELERY

DEEP FRIED CRISPY MILK CUBES IN CREAMY EGG YOLK SAUCE

BAKED GREEN MUD CRAB IN BRANDY, POT WINE, AND JAPANESE SAKE

Lobster - Cooking Method

WOK-FRIED WITH PICKLED CHILI AND THAI BASIL

SAUTÉ WITH BUTTER AND GARLIC

WOK-FRIED IN BUTTER AND BLACK PEPPER SAUCE

WOK FRIED WITH SOUR AND SPICY BUTTER CREAMY SAUCE

WOK-FRIED WITH GINGER AND CHIVES IN CHEF'S HOMEMADE X.O SAUCE

Punch Room The Shanghai EDITION Menu



These Types Of Dishes Are Being Served

MEAT

TUNA STEAK

CHICKEN

FISH

SOUP

Dessert

SHAVED COCONUT ICE WITH BACK GLUTINOUS RICE

MANGO SAGO CREAM

PASSION FRUITS PUDDING WITH ASSORTED FRUITS*

BLACK AND WHITE SESAME PUDDINGS, PISTACHIO NUTS AND ROASTED ALMOND FLAKES*

PINEAPPLE CARPACCIO

ICE CREAM DANCE

Dim Sum

PRAWN AND BLACK MUSHROOM WONTONS, DARK SOY SAUCE

STEAMED RED RICE AND COD FISH DUMPLING WITH CELERY*

STEAMED SHRIMP AND BLACK TRUFFLE DUMPLINGS

STEAMED SIEW MAI WITH BABY QUAIL EGG DUMPLINGS

STEAMED WILD MUSHROOM CRYSTAL DUMPLINGS

BLACK PEPPER WAGYU BEEF PUFFS

Dragon

ASSORTED BARBECUE PLATTER

BAKED WITH CHEESE AND PUMPKIN PUREE

STEAMED TIGER GROUPE WITH MUSHROOM, PRESERVED YUNNAN HAM IN SOY SAUCE

BRAISED HOMEMADE CRISPY SPINACH TOFU IN TRUFFLE ABALONE SAUCE

FRIED RICE WITH SHRIMPS AND XO SAUCE

BLACK AND WHITE SESAME PUDDINGS, PISTACHIO NUTS AND ROASTED ALMOND FLAKES

Rice And Noodles

STEAMED RICE WITH SEAFOOD AND ABALONE SAUCE

WOK FRIED RICE, SALTED DUCK EGG, PRESERVED SAUSAGE AND HONEY BARBECUE PORK

FRIED RICE WITH SHRIMPS AND CHEF'S HOMEMADE XO SAUCE

STEWED FUJIAN STYLE 'LAMIAN' NOODLE WITH BABY OYSTER AND PORK KNUCKLE*

WOK FRIED SPINACH NOODLE WITH BABY LOBSTER IN BLACK PEPPER SAUCE

LAMB DAN DAN NOODLES WITH SESAME PASTE*

Barbecue

CANTON DISCO ROASTED DUCK*

HONG KONG HONEY GLAZED PORK BELLY*

CANTON STYLE CHICKEN IN SOYA SAUCE

SIGNATURE FIVE SPICES ROASTED PIGEON

BAKED CHICKEN WITH HERBAL AND RED DATES

Punch Room The Shanghai EDITION Menu



ASSORTED BARBECUE PLATTER (PORK BELLY AND CANTON STYLE CHICKEN)

Delicacies

SOUTH AFRICAN DRIED ABALONE BRAISED IN SUPERIOR ABALONE SAUCE

BRAISED STUFFED TOMATO WITH WILD MUSHROOM AND ABALONE OR FISH MAW

FIVE TREASURE DUCK WITH 5 HEADS ABALONE

BRAISED FISH MAW WITH BAMBOO SHOOT AND BLACK TRUFFLES

BRAISED FISH MAW WITH EGG WHITE AND CRAB ROE SAUCE

CRISPY STUFFED SEA CUCUMBER IN SICHUAN SPICE AND FRAGRANT CHILI OIL

Vegetarian Dish Seasonal Vegetable

HOMEMADE CRISPY BLACK SESAME TOFU IN DRIED CHILI VINAIGRETTE AND CASHEW NUTS*

HOMEMADE SPINACH TOFU IN TRUFFLE ABALONE SAUCE

STEWED WHITE RADISH AND DRIED SHRIMP

STIR FRIED HONG KONG KALE WITH CRISPY WHITEBAIT IN GARLIC FLAKES

WOK FRIED CORN WITH CHILI AND GARLIC FLAKE

WOK-FRIED CAULIFLOWER WITH SMOKED HAM AND GARLIC

Soup

BRAISED SIGNATURE BUDDHA TEMPTATIONS SOUP WITH ASSORTED SEAFOOD

GOLDEN BRAISED SEAFOOD BROTH WITH CRAB MEAT, SERVED WITH TRUFFLES SHRIMP DUMPLING

DOUBLE BOILED FISH MAW AND BABY DUCK IN SUPERIOR CONSUME

DOUBLE BOILED MATSUTAKE MUSHROOM AND SEA CUCUMBER IN MEAT BALL SOUP

STEWED OXTAIL AND MATSUTAKE MUSHROOMS IN VEGETABLE SOUP

HOT AND SOUR SOUP WITH SEAFOOD AND TOFU

MUSHROOM SOUP WITH BABY CABBAGE

Meat & Poultry

CHONGQING-STYLE CHICKEN WINGS, HEAVEN FACING CHILIES, DRIED CHILIES, SICHUAN PEPPER

STEWED CHICKEN AND ABALONE IN WINE SAUCE CLAY

BRAISED PORK BELLY WITH ORGANIC BLACK GARLIC SAUCE, CRISPY RICE

SEARED BEEF TONGUE IN BLACK PEPPER SAUCE

WOK-FRIED WAGYU TRI-TIP IN BLACK PEPPER SAUCE, SHIMEIJI MUSHROOM, BABY CORN

STEWED BEEF OXTAIL AND TENDON SICHUAN PEPPERCORN AND HOT BEAN PASTE

BRAISED ANGUS SHORT RIBS IN CHEF'S SIGNATURE SPICES, SERVED HOMEMADE RED WINE FOIE GRAS AND CRISPY RICE

ROASTED SHORT RIBS, IN HUANAN CHILI PUREE WITH GREEN SHALLOT KIMCHI, SOY GLAZE*

Ingredients Used

CHEESE

Punch Room The Shanghai EDITION Menu



BEEF
VEGETABLES
PORK MEAT

MISO

SEAFOOD

TUNA

CHOCOLATE

Seafood

STEAMED SEA URCHIN WITH BLACK TRUFFLE IN SOYA DRESSING

ASSORTED SEAFOOD IN LEMON CURRY SAUCE WITH CHEESE SERVED IN BABY PUMPKIN

TIGER PRAWNS SKEWER IN SUPERIOR TARO PUREE*

FRIED TIGER PRAWNS, SALTED EGG, CURRY LEAVES

WOK FRIED SCALLOP, PUMPKIN PUREE, EGG YOLK SAUCE

SCALLOPS AND SHRIMPS, STIR-FRIED WITH MILK AND EGG WHITE

SAUTÉED SEA CONCH AND ASPARAGUS WITH TRUFFLES PASTE AND ORGANIC BLACK GARLIC

HONEY BAKED COD FISH AND CRISPY FISH SKIN IN LEMON VINAIGRETTE*

STIR FRIED SALMON AND FOIE GRAS IN CHEF'S HOMEMADE X.O SAUCE

Appetizers



SALMON AND SMOKED DUCK WRAPPED WITH AVOCADO IN WASABI MAYONNAISE

SIGNATURE SHANGHAISE FRESH RIVER EEL

SMOKED MANDARIN FISH WITH CUCUMBER AND GREEN DRESSING

SHANGHAI STYLE DEEP-FRIED SEA BASS WITH JASMINE FLAVORS

CHILLED SLOW COOKED WINTER MELON WITH POMEGRANATE JUICE AND CHAMPAGNE

HOMEMADE FOIE GRAS WITH RED WINE, SERVED WITH LONGAN FRITTER*

DEEP SEA LOBSTER SALAD, CAVIAR AND FENNEL ROOTS

BEEF CARPACCIO, TREMELLA MUSHROOMS WITH HOMEMADE CHILI SAUCE

PORK SHORT RIBS IN SWEET AND SOUR PLUM SAUCE

MARINATED ZUCCHINI SHREDS IN SOY SAUCE

STEAK TARTAR

Punch Room The Shanghai EDITION Menu



Punch Room The Shanghai EDITION

199 Nanjing Road Shanghai
200003, East Shanghai, China

Opening Hours:

Monday 17:30-02:00 17:30-02:00
Tuesday 17:30-02:00 17:30-02:00
Wednesday 17:30-02:00 17:30-02:00
Thursday 17:30-02:00 17:30-02:00
Friday 17:30-02:00 17:30-02:00
Saturday 17:30-02:00 17:30-02:00
Sunday 17:30-02:00 17:30-02:00

Made with menulist.menu

