

ALL DAY & NIGHT SNACK

Steamy Bites

- SIEW MAI 17**
chicken, prawn, mushroom, yam bean
- BLACK PEPPER DUMPLINGS 17**
chicken, cabbage, black pepper
- CRYSTAL DUMPLINGS 17**
chicken, prawn, mushroom
- HERBAL DUMPLINGS 17**
chicken, chinese herb, yam bean, black pepper
- SCALLOP WITH SOYA GLAZE 16 per piece**
scallop, soya sauce, ginger, chilli, garlic, spring onion
- SALTED EGG CREAM BUNS 15**
custard, salted egg, milk

Crunchy Bites

- LEMONGRASS STICKS 15**
chicken, squid, lemongrass, turmeric
- MONEY BAGS 15**
chicken, squid, leek, seaweed
- VEGETABLES SPRING ROLLS (V) 15**
carrot, yam bean, spring roll skin
- VIETNAMESE YAM ROLLS (V) 15**
yam, yam bean, carrot, mushroom, vietnamese rice skin
- BBQ CHICKEN SESAME BUN 17**
chicken, sweet sauce, sesame seed, pastry
- SPICY SAMOSAS (V) 18**
potato, curry paste, corn, pea, carrots, cucumber yoghurt, popiah skin
- CHEESE SAMOSAS (V) 21**
3 cheese, raisin, apricot chutney, walnut, popiah skin
- SALT AND CHILLI SQUIDS 26**
flower squid, roasted garlic, green chilli, szechuan pepper, salt
- CRAB CAKES 36**
crab meat, herb sambal
- FIGHTING COCK WINGS 21**
chicken wing, bourbon, habanero, hoisin sauce
- LAMB FRIT BALLS 26**
braised lamb, camembert, sambal mayonnaise
- SATAYS (CHICKEN OR BEEF) 25**
grilled meat, peanut sauce, cucumber, onion, rice cake

SENSATIONAL SALADS

- FERN LEAF SALAD WITH GRILLED PRAWNS 35**
wild fern leaf, prawn, sambal, dried shrimp, ginger flower, shallot, coconut, lime juice
- MANGO SALAD WITH SOFTSHELL CRAB 35**
green mango, softshell crab, crispy anchovy, dried shrimp, chilli, lime juice, shallot, peanut
- ASIAN CRAB & AVOCADO SALAD 38**
crabmeat, avocado, tomato, raja ulam, pennywort, sambal, coconut, onion, lime juice
- CRISPY TOFU SALAD (V) 32**
white tofu, green mango onion, green papaya, cucumber, ginger flower, calamansi, coriander, peanut

NAUGHTY NOODLES / RICE

- BLACK FRIED RICE 38**
black glutinous rice, squid ink jasmine rice, chicken, softshell crab, egg, cucumber, pappadum, chili, mango kerabu, sambal
- LOH SHI FUN 33**
rice drop noodles, chicken, eggplant, dried shrimp, chili, oyster sauce, fried spinach, sesame oil
- OPIUM WANTON NOODLES 33**
thin noodles, special soya sauce, minced chicken, mushroom, garlic, fried spinach, fried shallot, sesame oil
- CRISPY DUCK NOODLES 33**
crunchy noodles, smoked duck meat, egg sauce, ginger, black pepper, sesame oil, spring onion
- CRISPY NOODLES WITH SEA KING PRAWNS 48**
crunchy noodles, sea king prawn, cabbage, ginger, onion, egg sauce, rice wine, spring onion
- SIGNATURE ULAM QUINOA SERVED WITH ANGUS BEEF RENDANG & FRIED SQUID 48**
quinoa, angus beef rendang, squid, 7 herbs, dried shrimp, onion, ginger, coconut, cucumber yoghurt, omelette
- SPICY PRAWN NOODLES 40**
yellow noodles, rice vermicelli, prawn broth, chicken, scallop, prawn, water spinach, beansprout, fried shallot
- CURRY SPAGHETTI WITH SALMON 40**
spaghetti, salmon fillet, coconut broth, spices, dried shrimp, chicken, eggplant, long bean, tofu puff, egg, spring onion

OLD SHANGHAI SIGNATURES

served with LOTUS LEAF BUN or POPPY SEED RICE

ADDITIONAL

LOTUS LEAF **5**
BUN /basket

POPPY SEED **4**
RICE /bowl

- ANGUS BEEF RENDANG 50**
angus beef, spices, coconut, tumeric leaf, kaffir lime leaf
- NORWEGIAN SALMON CURRY 50**
salmon, coconut cream sauce, tamarind, curry leaf, eggplant, longbean
- CREAMY BUTTER PRAWNS 50**
prawn, milk, butter, chilli, garlic, curry leaf, cheddar
- BEEF BRISKET & TENDON STEW 50**
brisket, tendon, white radish, soya sauce, oyster sauce, star anise, cinnamon, dried chilli, king oyster mushroom
- STEWED TOFU & EGG POT 38**
egg tofu, carrot, black fungus, celery, pea, ginger, egg sauce
- CHICKEN YAM CURRY 43**
chicken, yam, spices, curry paste, vinegar
- (V) GOLDEN PUMPKIN POT 38**
pumpkin, eggplant, carrot, sweet pea, gluten puff, mushroom, sweet basil, coconut milk, chili padi
- BRAISED 5 SPICES DUCK 45**
duck breast, 5 spices, white radish, shiitake mushroom, cranberry juice
- CRISPY LEMON-ORANGE BUTTER CHICKEN 43**
deepfried chicken, orange juice, lemon plum sauce, butter

CHEF RECOMMENDATION

- STREAM & STEAM 130 FOR 2 PERSONS**
(served with 2 bowls of rice)
grilled red emperor and soft shell crab accompanied with prawn, clam, fern & sour leaf, ladyfinger, thai coriander, thai basil and laksa leaf steamed in a bamboo stem
- NASI ADDICT 45**
bunga telang coconut rice, spring chicken, mini angus beef patty, spicy salted fish crisp, sambal, peanut, fried egg, pineapple & cucumber raita
- OLD SHANGHAI BURGER 49**
angus beef, brioche bun, kaffir lime, chilli, coconut dressing, garden green, mushroom, onion, tomato, fries
- OYSTERS WITH ASIAN DRESSING**
garlic, shallots, ginger, coriander, red wine vinegar
- GALLAGHER SPECIALS (IRELAND) 140 (6PCS) 280 (12PCS)**
- IRISH PREMIUM (IRELAND) 85 (6PCS) 169 (12PCS)**
- PAN SEARED SOUR PLUM DUCK BREAST 68**
duck breast, sour plum butter, vegetable fritter, quinoa, chilli
- SAUTEED BLACK PEPPER DUMPLINGS 21**
with garlic butter, ginger, coriander, dried chilli, chicken
- HERBAL DUMPLING BROTH 21**
with chicken, ginger, garlic, red date, wolfberry, chilli, rice wine, black pepper, spring onion
- SALTED EGG SPAGHETTI CARBONARA 46**
steamed salted egg custard, spaghetti, smoked duck, parmesan, cream, pickled cabbage

POPPY SEED FLAT BREAD

- CHICKEN SATAY 40**
chicken, peanut sauce, onion, cucumber, mozzarella
- SMOKED CHEESE 40**
cheddar, tomato, basil, capsicum
- SMOKED DUCK 40**
smoked duck, tomato sauce, mozzarella
- TOM YAM CHICKEN 40**
chicken, tom yam, shallot, mozzarella

SWEET STUFF

- CHEESY BANANA FRITTERS 26**
fried banana, aged cheddar, caramelised banana ice cream
- SHANGHAI PANCAKE 22**
flaky pastry, lotus paste, banana ice cream
- SAGU GULA MELAKA 18**
coconut ice cream, sago pearl, gula melaka, coconut milk
- PINEAPPLE CRUMBLE 26**
pineapple, custard, kaya, crumble, passionfruit sauce
- HOME-BAKED CHEESE CAKE 32 (SLICE) 88 (WHOLE - 500G)**
berries compote, vanilla ice cream
- IRISH CREAM COFFEE MUD PIE 32 (SLICE) 88 (WHOLE - 500G)**
toasted pecan, coconut lychee sorbet
- HOUSE CHURNED ICE CREAM 18/serving**
caramelised banana | coconut
- HOUSE CHURNED SORBET 18/serving**
mango

Join our
**WERNER'S
PRIVILEGE**



RM25

**INSTANT CASH REBATE TODAY &
10% Cashback for your next visit.**

SIGNATURE HOUSE COCKTAILS

50 SHADES OF GREY 50

vodka, apricot brandy, passion fruit, orange juice

SHANGHAI SUNSET 42

kaffir lime and mint leaves infused vodka, aperol, orange juice, lemon juice and simple syrup

BLACK DRAGON 44

vodka, crème de cassis, lemon juice, blackberries, simple syrup

TEA TRADER 38

rum, peach puree, black tea syrup, lemon juice, egg white

SHANGHAILANDER 48

whisky, peated whisky, honey, ginger juice, lemon juice

PEKING MAN 38

vodka, pu'er tea, longan honey, lime juice, egg white, orange bitters

SPICED COCONUT 42

spiced rum, pineapple juice, coconut water

CONSORT YANG 40

gin, lychee, ginger flower stem, kaffir lime leaves, lime juice

EMPRESS DOWAGER 44

rum, apricot brandy, angostura bitters, lime juice

RED MOON 42

gin, watermelon juice, mint leaf, lime juice, watermelon liqueur, orgeat

RED ROBE 42

mandarin orange infused vodka, absolut mandarin, triple sec, simple syrup, lemon juice, dragon fruit

THE FORBIDDEN CITY 40

rum, grand marnier, lime juice, orange juice, 5 spiced syrup

BEIJING WINTER 40

blended whisky, benedictine, orange bitters, lemon juice

ASAM LAKSA 42

spiced rum, calamansi juice, mint leaves, pineapple juice, ginger flower, laksa leaves, asam boi, simple syrup

BARTENDERS' LATEST CONCOCTIONS

JIN JI 42

mandarin orange infused vodka, cherry brandy, apple juice, lime juice, simple syrup,

EARTH SPIRIT 44

bourbon and single malt whisky, beetroot, peach, thyme, lemon juice

WATER SPIRIT 44

seaweed infused gin, blue curacao, cucumber juice, lime juice, honey

ZHU BA JIE 42

rum, apricot brandy, pomegranate syrup, lime juice, mango sauce

FIRE SPIRIT 44

cinnamon, orange, chilli infused spiced rum, campari, grand marnier

WIND SPIRIT 48

spiced gin, martini rosso, noilly prat, 5 spiced syrup, aperol, campari, orange juice

TWISTED CLASSIC COCKTAILS

RED LANTERN MARGARITA 38

tequila, lime juice, triple sec, pomegranate seeds

OPIUM SPRITZ 38

aperol, white wine, soda water, peach puree

TI-LUNG BRAMBLE 40

gin, lemon juice, dragon fruit, crème de cassis, simple syrup

OLD SHANGHAI SPECIALS

MANGO ASAM BOI 18

CALAMANSI APPLE GINGER 18
SALTED PRESERVED LIME 15

SUNRISE COOLER 18

APPLE LYCHEE MINT 18

OLD SHANGHAI'S SIGNATURE

GIN & TONIC 38

Take a pick from our selection of Gin Infusions for an enhanced Gin Experience Our G&Ts are served using Bentong Ginger Rice Wine and Tonic Water

CAMOMILE TEA
PANDAN LEAF
LEMONGRASS MINT TEA

EARL GREY TEA
STARFRUIT

HOUSE WINES

55 : 110 : 165
(250ML) : (500ML) : (750ML)

WHITE WINE

RED WINE

SARTORI PINOT GRIGIO
WIRRA WIRRA ADELAIDE CHARDONNAY
STANLEY ESTATE APOPO SAUVIGNON BLANC

LE PIGOLE MONTEPULCIANO D' ABRUZZO
DEAKIN ESTATE CABERNET MERLOT
CHURCHVIEW SHIRAZ

RICE WINES

CHEN SHAO CHIEW 8YO (18% alc)

46 : 230
(150ML) : (750ML)

NU ER HONG CHIE (17% alc)
46 (150ML) 230 (750ML)

KIZAKURA PREMIUM JUNMAI
SAKE (16% alc)
45 (150ML) 168 (720ML)

SHAO HSING HUA TIAO CHIEW
10YO (18% alc)
68 (150ML) 222 (550ML)

KIZAKURA KARAKUCHI (14% alc)
33 (150ML) 110 (720ML)

WU CHIA PI CHIEW (49% alc)
45 (150ML) 210 (750ML)

DRAUGHT BEERS

TIGER DRAUGHT 28

HEINEKEN DRAUGHT 31

BOTTLED BEERS

TIGER CRYSTAL 19
APPLE FOX CIDER 19

HOEGAARDEN 31
CORONA 31
STELLA ARTOIS 31

FRESH JUICE

APPLE 15
WATERMELON 15
ORANGE 15
LIME 15

LEMON 15
MIXED FRUIT 16
FRAGRANT COCONUT 18

SOFT DRINKS

COKE 13
COKE LIGHT 13
SPRITE 13
GINGER ALE 13
BITTER LEMON 13
TONIC WATER 13
SODA WATER 13
REDBULL GOLD 13

FEVER TREE MADAGASCAN COLA 16
FEVER TREE GINGER ALE 16
FEVER TREE INDIAN TONIC 16
FEVER TREE SODA 16

ORIENTAL TEAS

OOLONG/ JASMINE/ PU' ER/ CHRYSANTHEMUM (BY POT) 18

SPICED TEH TARIK
13 (HOT) 14 (COLD)

GREEN TEA / HIBISCUS TEA
13 (HOT)

COFFEES

OPIUM ICE KOPI 15

100% liberica, coconut milk, gula melaka

BREWED COFFEE 13 (HOT)
ESPRESSO 12 (S) 15 (D)
CAPPUCINO 15

CAFÉ LATTE 15
KOPI - O 10 (HOT) 12 (COLD)
KOPI TARIK 12 (HOT) 13 (COLD)

BOTTLED WATER

FRAGRANT WATER
6 (S) 10 (B)

SAN PELLEGRINO (SPARKLING)
/ PANNA (STILL)
15 (S) 23 (B)

SCAN HERE
for more beverage selections:



Old
Shanghai
ESTABLISHED 1925