



YINLU

銀戶

YINLU YAKITORI SET MENU

仅供成人单人享用
for one adult

Known to locals as 'Jiujinhuang' (nine-jin gold), the 'Pudong Chicken' is Shanghai's only native breed — a bird that carries the city's gentle fragrance and rich terroir in every bite. Adult roosters can weigh over nine pounds, hence the graceful nickname. With a history spanning more than a century, this cherished protected breed once shone on the world stage: at the 1853 New York World's Fair, it won a gold medal as 'Shanghai Chicken,' a true ambassador of the city's culinary soul. Raised free-range and at its own unhurried pace, the Pudong chicken develops firm, springy meat and a delicate layer of 'golden fat' beneath the skin — pure, savoury richness.

At Yinlu, we honour this gift of nature. Each whole Pudong chicken becomes just 7 skewers of charcoal-grilled perfection, served with refreshing appetisers and a signature cocktail, in a quiet, elegant setting — an ode to the palate.

燒鳥 鮮炙

单人逸品

上海人舌尖上的「九斤黄」，藏着申城风土间的温润鲜香——其本名为浦东鸡，是上海本土土鸡品种，成年公鸡体重可达九斤有余，故得此雅致俗称。承载百余年岁月沉淀的浦东鸡，既是国内悉心守护的优良品种，更曾远渡重洋展露风采，于一八五三年美国纽约万国博览会，以「上海鸡」之名璀璨亮相，凭借其优良种型与醇厚本味斩获金奖，成为镌刻着申城底蕴的味觉名片。不同于寻常肉鸡，浦东鸡以散养为法，自在生长；充足的运动使其拥有紧实弹牙的肉质，皮下一层薄嫩的「黄金脂」，赋予鲜醇本真滋味。

银庐深悟这份自然之味，特选整只浦东鸡，匠心烹制为七串炭火珍炙，每一口皆可品其独特口感与鲜香，佐以清爽开胃小食和特调鸡尾酒，于静谧清逸间，赴一场味蕾雅宴。

开胃 APPETISERS

五彩小番茄配啫喱醋

Colorful Cherry Tomatoes with Jelly Vinegar

柚子醋香葱生蚝一只

Oyster with Yuzu Ponzu and Chives (1 piece)

小松叶蟹配啫喱醋和鱼子酱

Crab with Caviar and Jelly Vinegar

烤物 SKEWERS

盐烤黄金鸡皮虾

Salt Grilled Prawn Wrapped in Chicken Skin

盐烤鸡腿肉和葱

Salt Grilled Chicken Thigh with Leek

酱烤鸡生蚝

Glazed Chicken Oyster with Tare Sauce

盐烤鸡肩肉和葱

Salt Grilled Chicken Shoulder with Leek

酱烤鸡翅卷舞茸

Glazed Boneless Chicken Wing Wrapped with Matsutake Mushroom

纯血和牛串配芥末籽酱

Grilled Wagyu Beef with Wholegrain Mustard Sauce

特享 当日烧鸟稀有部位

Exclusive Treat: Rare Parts of Grilled Chicken of The Day

酒饮 DRINKS

特调鸡尾酒一杯

One Glass of Signature Cocktail

雅酌精選

SELECTED DRINKS

七賢 純米生酒

Shichiken Junmai Namanama Sake (300ml)

壹岐之藏 柚子力娇酒

Ikinokura Yuzu Liquor (500ml)

玉乃光酒 純米大吟釀

Tamanohikari Shuhou Junmai Daiginjo Sake (720ml)

出羽櫻雪女神 四割八分純米大吟釀

Deuzakura Yukinogami 48% Junmai Daiginjo (720ml)

貴 純米大吟釀

Taka Domane Taka Junmai Daiginjo Sake (720ml)

黑龍滴 大吟釀

Kokurugi Shirazu Daiginjo Sake (720ml)

青島小棕金

Tsingtao Beer Gold (296ml)

朝日啤酒

Asahi Super Dry Beer (330ml)

鵝島 IPA

Goose Island IPA (355ml)

特調鷄尾酒

HOMEMADE COCKTAILS

故土 / 江西紅茶、臨川黃酒、荔枝利口酒、阿佩羅開胃酒

HOMAGE: Jiangxi Black Tea, Jiangxi Chinese Wine, Lychee Liqueur, Aperol Apritif

宅韻 / 伏特加、紅菜頭黑醋糖漿、香檳木雪莉酒、檸檬汁

DWELLING SOUL: Vodka, Beetroot Balsamic Syrup, Sandalwood Sherry, Lemon Juice

年輪 / 梅茲卡爾、洛神花烏梅糖漿

TIMBER: Mezcal, Roselle & Smoked Plum Syrup

園趣 / 伏特加、查特利口酒、黃瓜汁、苏打水

THE GARDEN: Vodka, Green Chartreuse, Cucumber Juice, Soda Water

清影 / 紀梵金酒、檸檬味美思、茉莉花濃漿

REFLECTION: Gin, Lemon Vermouth, Jasmine Syrup

竹語 / 黃酒、清酒、白橙皮、希臘虎魄烈酒

BAMBOO TALK: Chinese Rice Wine, Sake, Triple Sec, Greek Ouzo

归元 / 甘薯燒酒、黃酒、威士忌、葡萄酒、檸檬汁

ORIGIN: Ima (Sweet Potato) Shochu, Chinese Rice Wine, Whisky, Red Wine, Lemon Juice

津 / 清酒、柑橘白蘭地、青椒伏特加、起泡酒、黃瓜腌菜

REVISTE Sake, Citrus Brandy, Green Pepper Vodka, Sparkling Wine, Pickled Cucumber

柔 / 金酒、清酒、白味美思、传统苦精、柚子皮

MELLOW: Gin, Sake, White Vermouth, Traditional Bitters, Yuzu Peel

Please let us know if you have any allergies or special dietary requirements, or if you require any further information.

Our choice of suppliers and local produce – including fish, meat, dairy, fruits and vegetables – is informed by our commitment to sustainability.

如有任何过敏或特殊饮食需求或需进一步了解相关信息，请随时告知我们。

我们对供应商及本地食材(包括鱼、肉、乳制品、果蔬)的选择，始终以可持续发展理念为准则。