

书藏古今 港通天下

三江口 甬帮鲜

宁波菜简称“甬菜”，采用原料以海鲜居多，鲜咸合一。基于“鱼米之乡”、“文化之邦”，既受惠于大自然得天独厚的地理条件，更得力于历代厨师矢志不渝的烹饪实践，渐成风格，自成一家。自19世纪宁波辟为“五口通商”口岸之一后，三江口、江厦街一带酒楼、饭铺林立，食客盈门，宁波名菜开始崭露头角，并很快在强手如林的上海烹饪界占得一席之地。特别是宁波菜善于与上海菜融合，创新成为新派上海菜，使上海菜名声大振，就连美食家唐鲁孙都把沪甬两菜划为一系。

宁波菜名闻内外，向来以蒸、烤、炖制海鲜见长，别具特色。轻形式，重实质，鲜咸相映，美味可口，宁波人昵称“下饭”。烹饪制作大都采取了蒸、焅，特别讲究火候、刀功，极注重色、香、味俱全。香宫是香格里拉集团的招牌中餐厅，有着四十年的历史。在汉语中，“香”代表芬芳的气味，“宫”则代表着尊贵的地方。香宫在提供高品质的菜肴和服务的同时，也陪伴食客一同领略博大精深的中华饮食文化。宁波香格里拉大酒店香宫荟萃了琳琅满目的宁波佳肴并搭配粤菜及各地美食，带您即刻体验舌尖上的美妙滋味。

温馨提示

请让孩子在成年人指导下饮用各类热饮、热汤；
如果您的客人中有国民朋友、素食者、海鲜过敏者等，请您在点菜前通知服务员，以便安排；
饮酒过多伤身，为了您的健康，请您节制饮酒；
提醒您不要饮酒后开车；
菜品图片仅供参考，请以实际出品为准。

WARM TIPS

Please do not allow children to drink hot beverages or hot soup without the guidance of adults.
Should you have any special requests for food, ingredients or sauce flavors, please advise our service associate.
For your good health, please refrain from drinking too much alcohol.
Restaurant guests are kindly reminded that drunk driving is against the law.
All pictures in this menu are for reference only.



APPETIZER 开胃凉菜



【红膏炆蟹生】



红膏蟹生活于淡海水交汇处，
肉质肥美，
是餐厅争相摆上餐桌的佳肴美味。



Signature Dish Salted crab in Ningbo style

¥ 218



秘制醉花螺

【香滑】

花螺肉质鲜美，酥脆爽口，是国内外市场近年十分受欢迎的优质海产贝类。将花螺浸泡在酱汁中可以让花螺吸收酱汁的鲜美，去除花螺的腥味。

Marinated spiral shell

¥ 98



东海炸吊带

Deep-fried tail fish

¥ 68



腐衣素烧鹅

Dried bean curd rolls with vegetables

¥ 28



SIGNATURE DISH



CONTAINS NUTS



SPICY



VEGETARIAN



CONTAINS PORK

【凉拌冰草】



Wheatgrass with homemade sauce

¥ 58



Marinated chicken with Chinese yellow wine

¥ 58

【老醋脆蜆头】 ¥ 78
Marinated jelly fish head with vinegar

【农家酱萝卜】 ¥ 32
Preserved turnip with soy sauce

【老上海熏鱼】 ¥ 58
Smoked fish with homemade sauce

【老绍兴糟鸡】

酥嫩的鸡肉保持着原本鲜香味美，散发着淡淡的酒香味，让人闻之则欲罢不能，食之则大块朵颐，如此美味，道尽了这迷人典雅的古城历史。

APPETIZER 开胃凉菜



Selected cold dishes platter

¥ 138

【精选凉菜拼盘】



Healthy vegetables salad

¥ 38

【健康蔬菜色拉】



CONTAINS NUTS



【蓝莓山药】



Chinese yam with blueberry jam

¥ 38

【酱汁墨鱼大烤】



Grilled cuttlefish with homemade sauce

¥ 78

【蜜枣南瓜百合】



Sweetened pumpkin with lily bulb and date

¥ 38

【五香酱牛肉】



Braised beef shank with spicy

¥ 78

【传统宁波烤菜】 ¥ 28

Ningbo traditional grilled vegetable with soy sauce

【凉拌关东云耳】 ¥ 38

Black fungus with spicy soya sauce

SASHIMI 刺身



【豪华刺身大拼盘】

作为起源于日本的精品料理，品尝起来肉质鲜美无腥味，颇受众多吃货的喜爱，让每一口都无比满足。



◎◎ Luxury sashimi platter

6-8 persons ¥ 298

第八页

【三文鱼刺身】

Fresh salmon sashimi

2-4 persons ¥ 198

◎ SIGNATURE DISH 招牌菜

◎ CONTAINS NUTS 含坚果

◎ SPICY 辛辣

◎ VEGETARIAN 素食

◎ CONTAINS PORK 含猪肉

French goose liver sashimi

¥258

【蜜度奶香法国鹅肝】

鹅肝是驰名世界的美食，味道香醇软糯，回味无穷。再配以浓浓的奶香，不但营养丰富，且别有一番滋味。尤其奶香与鹅肝完美结合，成为一道丰盛的佳肴。



【秘制捞汁辽参】

辽参不但含有胶原蛋白所组成的结缔组织，而且含有多种人体所需的氨基酸。本菜品用鲜汁蒸透后上，令烹熟的菜肴汁丰色匀，味香四溢，令食客想要立即一尝为快。



Chilled Sea cucumber with homemade sauce

¥198/位 person

If you are allergic to any food ingredients, please advise our service staff.

All prices are in RMB (10% service charge is included), and are subject to government taxes and value-added tax (VAT).
以上价格均含人民币10%服务费，并需另上政府税金及价值附加税。

Roasted duck

¥ 198/只

招牌片皮鸭

香宮

上好烤鸭，自然经过特别的烤制。精准把握火候，火欠则生，火过则黑。烤好的鸭子，色泽红色，鲜艳油亮，皮脆肉嫩，夹上一口，满嘴余香。

CANTONESE BBQ 地道港式烧腊

香宮



SIGNATURE DISH 招牌菜

CONTAINS NUTS 含坚果

SPICY 辛辣

VEGETARIAN 素食

CONTAINS PORK 含猪肉

Crispy pork belly

¥ 98

【冰烧三层肉】

三层肉讲究第一层外皮嫩滑脆、第二层肌肉香而不腻、第三层肉细嫩入味。精致的烧肉，轻轻一咬，第一层外皮裂开，接着慢慢穿过两层感受口感不同的肉质，从软嫩的肥肉再到层次感味的瘦肉，这样立体的味道，如同进入了味蕾的童话世界，亮丽的色泽更丰富了这道佳肴。



Roasted goose in Cantonese style

¥ 128

【深井黑棕烧鹅】

烧鹅，粤菜经典，是广州传统的烧物肉食。精选上等食材，经过繁复的烹饪程序精心烧制而成。成品色泽亮丽，皮脆肉嫩，鲜香无比，让人胃口大增！



脆皮吊烧鸡



Crispy roasted chicken
¥ 88/半只 ¥ 168/只 piece

明炉烧腊拼盘



Assorted barbecue platter
¥ 138

精美卤水拼盘



Marinated mixed meat platter
¥ 108

第十二页

【蜜汁黑叉烧】
BBQ pork with honey sauce

¥ 78





【石锅松茸辽参】



松茸菌肉肥厚，具有浓郁香气，味道鲜美，是一种名贵的绿色野生食用菌，和同样鲜美的辽参一起烹制，一起来满足你挑剔的胃口。



◎ Braised sea cucumber with matsutake mushroom

¥ 228/位 person

【金汤养生四宝】



Braised sea cucumber with pigeon egg, baby abalone and fish maw in superior sauce

¥ 248/位 person

【金汤杂粮炖辽参】 ¥ 198/位 person
Braised sea cucumber with superior sauce

【蚝皇原只8头干鲍】



Braised dried abalone with oyster sauce

¥ 698/只 piece

【鲍汁扒辽参】



Braised sea cucumber with abalone sauce

¥ 198/位 person

【秘制18头极品干鲍】 ¥ 1288/只 piece
Braised dried abalone with superior sauce

【琼脂露燕窝】 ¥ 228/位 person
Sweetened bird's nest with pumpkin and coconut milk sauce

PREMIUM SELECTIONS 香宮精選



【铁棍山药煮鱼胶】



铁棍山药是众多山药品种之一，因其含有丰富的蛋白质、维生素和多种氨基酸及矿物质，曾为历代皇室之贡品。鱼胶主要含有粘性胶原蛋白和多种物质，是制造美食的精品。山药煮鱼胶，是山珍与海味的相遇，是舌尖上跳跃的音符。



Braised fish maw with Chinese yam

¥ 298/位 person



SIGNATURE DISH
招牌菜



CONTAINS NUTS
含坚果



SPICY
辛辣



VEGETARIAN
素食



CONTAINS PORK
含猪肉

Stewed bird's nest with almond sauce and egg white

¥ 398 / 位 (200g)

【杏汁蛋白炖官燕】

将洁白的官燕与蛋白一同炖制，
成了一道餐桌上的特别美味佳肴。
某日中午宴的精致与蛋白的香嫩滑润口感交融，
很长补道，带来了一种新的美食风尚的呈现。



PREMIUM SELECTIONS 香宮精选



【香煎雪花牛排】



雪花牛排，脂肪沉积到肌肉纤维之间，形成明显的红、白相间，犹如大理石花纹，薄薄的片儿，雪花般美丽的纹理，给您带来视觉与味觉的双重体验！



◎ Pan-fried Australian beef sirloin
¥ 398/位 person

Pan-fried cod fish with lemon sauce

¥ 168/位 person

【西柠汁煎银鳕鱼】

鳕鱼是一种肉质极为纯净的深海鱼类，富含深海鱼油蛋白质，肉质柔嫩，细腻鲜美，配以柠檬汁煎制，淡淡的柠檬香，开胃味蕾又一次新美味之旅。



【香煎牛仔骨】

Pan-fried beef short rib with black pepper sauce

¥ 98/位 person

Double boiled chicken soup with whelk

¥ 98 / 位 per person

老鸡炖海螺头

人参被人们称为“百草之王”，
是闻名遐迩的“东北三宝”之一。
配以鸡肉、海螺一起炖制，地膳膳的滋补鲜美，
足够温暖你整个冬天。

SOUPS 汤羹

香宮



虫草花炖辽参

Double boiled sea cucumber soup with cordyceps flowers

¥ 158 / 位 per person



【牛膝骨清汤】



Double boiled beef shank soup

¥ 78/位 person

【发财黄鱼海参羹】



Boiled sea cucumber soup with yellow croaker

¥ 58/位

【私房老火靚汤】



¥ 48/位 person

Soup of the day

【菜胆花胶炖北菇】



¥ 58/位 person

Double boiled fish maw soup with mushroom

【翡翠东钱湖牛肉羹】



¥ 38/位 person

Boiled beef and mushroom soup with spinach puree

【凉瓜排骨炖大连鲍】



Double boiled baby abalone soup with pork spare rib and bitter melon

¥ 78/位 person



芙蓉花发去年枝。双燕欲归飞。
兰堂风软，金炉香暖，新曲动帘帷。

LOCAL FLAVORS 风味本帮菜

香堂

Wok-fried green crab with Dong Qian Lake style

¥ 288

【东钱湖脆香料炒膏蟹】

香堂

精选优质膏蟹，螃蟹多膏，蟹肉雪白细嫩，食感鲜美。整道菜色泽洋红润，配上香料炒制，蟹肉咸鲜可口，香气扑鼻。



If you are allergic to any food ingredients, please advise our service staff.

如果您对某些食物过敏，请告知我们的服务人员。

All prices are in RMB (10% service charge is included), and are subject to government taxes and value-added tax (5% above the price of the goods). Prices are subject to change without notice.

以上价格为人民币(含10%服务费)，并需另上政府税金及附加5%的增值税及服务费。

LOCAL FLAVORS 风味本帮菜



【蟹肉酱葱城手工年糕】



Wok-fried glutinous rice cake with crab meat sauce

¥ 168

【土豆番茄煮膏蟹】



Boiled meat crab with potatoes and tomatoes

¥ 198



SIGNATURE DISH
招牌菜



CONTAINS NUTS
含坚果



SPICY
辛辣



VEGETARIAN
素食



CONTAINS PORK
含猪肉

Steamed hilsa herring with Chinese yellow wine

¥ 398

【花雕酒酿蒸大鲳鱼】



【翡翠望海虾仁】

Wok-fried shrimps with bean seedling

¥ 168



菜
脑
烩
三
鲜

Boiled Ningbo authentic soup with vegetables, clam, shrimps and egg dumpling

¥ 98

【雪菜笋丝小黄鱼】 ¥ 58/位 person

Boiled yellow croaker with pickles and bamboo shoots



苔
菜
小
方
烤

Braised pork belly with seaweed

¥ 88



秘
制
脚
圈

Braised pork knuckles with soya sauce

¥ 198

【腊味蒸杂鱼卷】 ¥ 158
Steamed assorted dried fish with preserved meats

【雪菜千张包】 ¥ 98
Boiled meats stuffed bean curd roll with preserved vegetables

【腐皮包黄鱼】



Deep-fried yellow croaker wrapped with dried bean curd skin

¥ 78

【酸汤甲鱼】



Double-boiled turtle soup with pickled vegetables

¥ 198

【椒盐大王蛇段】



Deep-fried snakes with salt and pepper

¥ 268

【八宝酱丁】



Wok-fried assorted vegetables with steamed bun

¥ 88



【蜜椒汁蝴蝶骨】



采用新鲜多汁的猪肉排，口感香醇中带微辣，因加工成双飞蝶形因而得名。蝴蝶骨，此菜一经研制出品，便广受大众欢迎，排骨香脆入味，美味可口。



Braised pork ribs with honey black pepper sauce

¥ 158



SIGNATURE DISH
招牌菜



CONTAINS NUTS
含坚果



SPICY
辛辣



VEGETARIAN
素食



CONTAINS PORK
含猪肉

【XO酱秋葵炒虾球】



Wok-fried shrimps with okra and XO sauce
¥ 138

【避风塘手抓羊排】



Wok-fried lamb chop in Bi Feng Tang Style
¥ 188

【黑松露酱四季豆爆澳带】



Wok-fried Australian scallop with green beans and truffle sauce
¥ 168

Braised beef brisket with spicy sauce

¥ 128

【辣汁面筋煮牛腩】

香滑

采用新鲜牛腩肉，牛腩肉质软糯厚实，而筋口感
更佳，富有韧性，二者煮至一锅，面筋与牛腩味
道相互映衬，口感丰富，香味浓郁，久食不腻。

CANTONESE CUISINE 精选粤菜

香滑



【杭椒野菌炒蒜香肉】



Wok-fried pork with chili and mushroom

¥ 88

【黑椒野菌牛仔粒】



Wok-fried beef with mushroom and black pepper sauce

¥ 128

【美极掌中宝】

¥ 98

Wok-fried chicken soft bone with soya sauce

【生炒碧绿藕饼】

¥ 98

Wok-fried lotus root cake with vegetables

【砂窝汁干烧银鲑鱼】



Braised cod fish with vegetables and soya sauce

¥ 128



【松鼠桂花鱼】

Deep-fried mandarin fish with sweet and sour sauce

¥ 198



【黄飞鸿辣子鸡】

Wok-fried chicken with crispy chili

¥ 88

【麻婆豆腐】   ¥ 28

Stewed bean curd with minced pork in chili sauce

【海鲜毛血旺】  ¥ 128

Poached assorted seafood and vegetables in spicy sauce



SIGNATURE DISH 招牌菜



CONTAINS NUTS 含坚果



SPICY 辛辣



VEGETARIAN 素食



CONTAINS PORK 含猪肉

【翡翠狮子头】



Boiled meat ball in spinach sauce

¥ 38/位 person

【鱼香菠萝大玉】



Sautéed shrimp with pineapple in sweet chili sauce

¥ 158



【金牌宝塔扣肉】

Braised pork belly in pagoda shape

¥ 168

【水煮牛肉】



Poached sliced beef in hot chili oil

¥ 108

【泡椒牛蛙】



Poached bullfrog with preserved chili

¥ 98

CLAY POT 石锅, 煲仔



【黄牛排炖奉化芋艿】



牛排肉质细嫩，肉多多汁，口感鲜嫩，是制作美食的不二之选。牛与芋艿一道炖制，牛排散发出淡淡的香气，香味在葱味酱汁萦绕，回味无穷。



Stewed beef short rib with taro

¥ 158

【咸鱼鸡粒茄子煲】

¥ 68

Braised eggplant with salted fish and chicken

【酸菜筒骨农家盐卤豆腐】

¥ 88

Stewed bean curd with pickles and pork bones

Braised wild chicken with baby abalone
in superior sauce

¥ 298

【鮑魚紅燜跑山雞】



Braised green crab with preserved meat
and Thai rice

¥ 268

【腊味泰米膏蟹煲】



【砂锅干葱豆豉焗多宝鱼】



Braised turbot with shallot and black bean sauce

¥ 198

【石锅滋味牛仔骨】



Sizzling beef short rib with superior sauce

¥ 168

【青鱼鲞炖土猪肉】



Stewed wild pork belly with salted black carp

¥ 98

【虾酱火腩海参豆腐煲】

Braised bean curd with sea cucumber and roasted pork belly

¥ 198



【白灼广东小芥兰】



Poached kale with soya sauce
¥ 58

【清炒时令蔬菜】 ¥ 48
Wok-fried seasonal vegetables

【开水娃娃菜】 ¥ 58
Poached baby cabbage

【秘制高山萝卜】 ¥ 58
Braised turnip with soya sauce

【香芹炒豆干】



Wok-fried celery with dried bean curd
¥ 38

【豆豉鲮鱼油麦菜】



Sautéed leaf lettuce with diced fish and black bean sauce
¥ 58

【柴火芋苕仔】



Boiled taro in chicken broth
¥ 58

【干锅台花菜】



Wok-fried cauliflower with pork
¥ 78

【养颜三宝】



Wok-fried Chinese yam, honey bean and black fungus
¥ 58

Wok-fried rice with assorted seafood and egg white

★ 108

【宁香特色海鲜炒饭】



精选宁波当地小海鲜搭配泰国香米，蛋白及脆皮炸蛋，为您呈现出美味独特色香俱全的海鲜炒饭。海鲜味道鲜美，口感丰富且营养价值高，是一道让您食指大动的美味主食。

RICE, NOODLE 主食



SIGNATURE DISH 招牌菜

CONTAINS NUTS 含坚果

SPICY 辛辣

VEGETARIAN 素食

CONTAINS PORK 含猪肉

【宁海麦香面】



Ningbo authentic homemade noodle soup with seafood

¥ 28/位 person

【鲍汁砂锅炒饭】



Wok-fried rice with vegetables and abalone sauce

¥ 58

【霹雷海鲜泡饭】



Rice soup with seafood and vegetables

¥ 128

【烧鹅汁牛肉炒河粉】

RICE, NOODLE 主食



Wok-fried rice noodle and beef with roasted goose sauce

¥ 68



Wok-fried rice cake with wild vegetables

¥ 68

【野菜炒慈城手工年糕】



Steamed sweet potato, yam, corn cob, taro and peanuts

¥ 58

【五谷蒸杂粮】



【象山海鲜炒米粉】

¥ 88

Wok-fried rice noodle with seafood

DIM SUM 點心

香宮
SUN KONG

【蟹籽烧麦】

Steamed pork stew meat with crab roe
¥ 48 / 4 pieces

【流沙包】

Steamed bun stuffed with egg yolk
¥ 38 / 4 pieces

【香宫虾饺皇】

Steamed shrimp dumplings
¥ 48 / 4 pieces

香宮
SUN KONG



【老宁波汤圆】
香宮

Home made glutinous rice ball

¥ 18/2只 pieces



【杨枝甘露】

Sweetened mango sago with grapefruit

¥ 58/位 person



【酒酿小元宵】

Sweetened glutinous rice ball soup with rice wine

¥ 18/位 person

【七彩白切糕】 ¥ 18/4块 pieces
Steamed rice cake

【招牌糯米糕】 ¥ 58/4块 pieces
Signature pan-fried glutinous rice cake

【韭菜鸡蛋水饺】 ¥ 58
Boiled leek and egg dumpling

【健康油条】 ¥ 38
Deep-fried dough sticks

【白菜香菇肉水饺】



Boild dumplings stuff with Chinese cabbage, shiitake and pork

¥ 68

【飘香榴莲酥】



Crispy durian puff

¥ 38/4R pieces

【芒果雪媚娘】



Stuffed glutinous rice ball with mango and cream

¥ 38/4R pieces

【金沙红米肠粉】



Steamed red rice roll

¥ 28/4R pieces



波士顿龙虾 ¥ 368/500g

(葱油, 芝士焗, 蒜茸, 避风塘)

Boston lobster

(Steamed with scallion soya sauce, cheese, mashed garlic, Bi Fengtang style)

美国大红龙 ¥ 788/500g

(刺身, 葱油, 蒜茸, 避风塘)

American lobster

(Sashimi, steamed with scallion soya sauce, mashed garlic, Bi Fengtang style)

澳洲龙虾 ¥ 928/500g

(刺身, 葱油, 蒜茸, 避风塘)

Australian lobster

(Sashimi, steamed with scallion soya sauce, mashed garlic, Bi Fengtang style)

加拿大象拔蚌 ¥ 658/500g

(刺身, 金汤, 煲粥)

Canadian geoduck

(Sashimi, with pumpkin sauce, congee)

江白虾 ¥ 188/500g

(盐水, 苜蓿, 白灼)

River shrimps

(Boiled, with chinese flowering cabbage, poached)

基围虾 ¥ 368/500g

(白灼, 蒜蓉, 酒蒸)

Greasy back shrimps

(Poached, mashed garlic, steamed with rice wine)

河虾 ¥ 238/500g

(盐水, 油爆, 白灼)

River shrimps

(Salted boiled, stir-fried, poached)

白蟹 ¥ 328/500g

(葱油, 花雕蒸, 清蒸, 避风塘)

Portunid

(Steamed with scallion soya sauce, steamed with yellow wine, Steamed, Bi Fengtang style)

青蟹 ¥ 168/500g

(葱油, 豆瓣酱蒸, 姜葱, 避风塘)

Mud crab

(Steamed with scallion soya sauce, steamed with yellow bean paste, ginger and scallion, Bi Fengtang style)

美国珍宝蟹 ¥ 288/500g

(葱油, 芙蓉, 避风塘)

American dungeness crab

(Steamed with scallion soya sauce, steamed with egg white, Bi Fengtang style)

大连鲍 ¥ 258/500g

(豉汁, 鲍汁, 葱油)

Dalian abalone

(With black bean sauce, abalone sauce, steamed with scallion soya sauce)

桂鱼 ¥ 158/500g

(广式, 清蒸, 酸菜)

Mandarin fish

(Cantonese style, Steamed, with pickled vegetable)

多宝鱼 ¥ 98/500g

(广式, 炒鱼球)

Turbot

(Cantonese style, Wok-fried)

笋壳鱼 ¥ 228/500g

(广式, 油浸, 水煮)

Marble goby

(Cantonese style, fried, boiled)

老虎斑 ¥ 288/500g

(广式, 家乡蒸, 清蒸)

Tiger grouper

(Cantonese style, steamed in country style, Steamed)

东星斑 ¥ 998/500g

(广式, 过桥, 清蒸)

Coral grouper

(Cantonese style, poached with superior soup, steamed)

海瓜子 ¥ 258/500g

(葱油, 芹香, 姜葱)

Baby clam

(Steamed with scallion soya sauce, wok-fried with celery, ginger & scallion)

花蛤 ¥ 28/500g

(葱油, 姜葱, 酱爆)

Local clam

(Steamed with scallion soya sauce, ginger & scallion, wok-fried with soya sauce)

小花螺 ¥ 168/500g

(盐水, 白灼, 酱爆)

Baby sea whelk

(Boiled, poached, wok-fried with soya sauce)

蛭子 ¥ 58/500g

(盐水, 姜葱, 铁板)

Razor clam

(Boiled, with ginger & scallion, Teppanyaki)

PU'ER
普洱茶

	罐装/位	纸盒
1998年珍藏生普砖 Private reserved 1998 unfermented raw pu'er	¥ 120	¥ 328
2001年珍藏熟普砖 Private reserved 2001 fermented ripe pu'er	¥ 82	¥ 216
十年陈宫廷普洱散茶 Traditional imperial fermented ripe pu'er	¥ 82	¥ 216

GREEN TEA
绿茶

	罐装/位	纸盒
明前龙井 Ming qian long jing	¥ 102	¥ 262
安吉白茶 Anji white tea	¥ 102	¥ 262
寿眉 Shoumei	¥ 75	¥ 186

SPECIALTY TEA DRINK
特饮

	纸盒
香宫冰茶 (花雕酒、柠檬汁、可乐) Shang palace ice tea (hua diao rice wine, osmanthus, lemon juice, coke)	¥ 65
桂花飘香 (桂花、薄荷、龙井茶、蜂蜜) Osmanthus breeze (osmanthus, mint, longjing tea, honey)	¥ 62
普梅冻饮 (普洱茶、话梅、柠檬、酸梅汁) Waxberry refreshing (puer, preserved plum, lemon, plum juice)	¥ 56
杏仁乌龙茶 (乌龙茶、自制杏仁糖浆) Almond oolong (oolong, homemade almond syrup)	¥ 56

LOCAL DRINK
本地饮品

	罐装/杯	纸盒/扎
纯豆浆 Soya bean milk	¥ 26	¥ 92
玉米汁 Sweet corn juice	¥ 36	¥ 130
山药红枣汁 Chinese yam and red date juice	¥ 46	¥ 178
黑米核桃汁 Black rice and walnut juice	¥ 46	¥ 178

FRESH JUICE
鲜榨果汁

	罐装/杯	纸盒/扎
橙汁 Orange juice	¥ 65	¥ 188
西瓜汁 Watermelon juice	¥ 55	¥ 158
青瓜汁 Cucumber juice	¥ 55	¥ 158

FRAGRANCE TEA
花茶

	罐装/位	纸盒
特制茉莉花茶 Premium jasmine tea	¥ 65	¥ 168
杭州胎菊 Hangzhou baby chrysanthemum tea	¥ 65	¥ 168
玫瑰花 Rose tea	¥ 75	¥ 188

CHINESE TEA
铁观音

	罐装/位	纸盒
参赛观音王 Primium tie guan yin	¥ 112	¥ 282
1994年珍藏陈年观音王 Primium reserved 1994 tie guan yin	¥ 85	¥ 215

ROCK TEA
岩茶

	罐装/位	纸盒
大红袍 Da hong pao	¥ 95	¥ 236
武夷水仙 Wu yi shui xian	¥ 65	¥ 168

BLACK TEA
红茶

	罐装/位	纸盒
金骏眉 Jin Jun Mei	¥ 120	¥ 316
正山小种 Lapsang sauchong	¥ 82	¥ 216

SOFT DRINK
软饮

	纸盒
可口可乐、零度可乐、雪碧 Coca cola, coke zero, sprite	¥ 26
苏打水、汤力水、干姜水 Soda water, tonic water, ginger ale	¥ 26
加多宝 Herbal tea - jia duo bao	¥ 26

MINERAL WATER
天然矿泉水

	纸盒/瓶
波多含汽矿泉水 500ml Badiot sparkling water 500ml	¥ 46
巴黎水 500ml Pierrier water 500ml	¥ 46
圣培露 500ml San pellegrino 500ml	¥ 46
依云水 500ml Evian 500ml	¥ 46

BEER
啤酒

宝莱纳小麦白啤 (德国) Paulaner weissebier (Germany)	bottle/瓶 ¥ 65
福佳白啤 (比利时) Hoegaarden (Belgium)	¥ 55
健力士黑啤 (英国) Guinness stout (UK)	¥ 55
喜力啤酒 (荷兰) Heineken (Holland)	¥ 45
科罗娜 (墨西哥) Corona (Mexican)	¥ 45
青岛啤酒-香格里拉集团定制 (中国) Tsingtao-Shangri-la edition (China)	¥ 28
大梁山 (本地) Da liang shang light (Local)	¥ 16

YELLOW RICE WINE
黄酒

塔牌老雕30年 Ta pai lao diao 30 years	bottle/瓶 ¥ 858
塔牌老雕10年 Ta pai lao diao 10 years	¥ 280
古越龙山18年 Gu yue long shan 18 years	¥ 628
古越龙山12年 Gu yue long shan 12 years	¥ 280
阿拉老酒8年 A la lao jiu 8 years	¥ 90

RED WINE
红葡萄酒

奥多塔西拉 (智利) Autorita, syrah, central valley, Chile	glass/杯 ¥ 45	bottle/瓶 ¥ 205
双生薇诺珍藏马尔贝克 (阿根廷) E.S. vino, reserve malbec, mendoza, Argentina	¥ 396	
飞扬庄园 (法国) Chateau fayan, puissegui-st. emilion, France	¥ 490	
银色高地阙歌 (中国) Silver heights, the summit, ningxia, China	¥ 748	
艾菲黑皮诺 (新西兰) Amisfield, pinot noir, central otago, New Zealand	¥ 852	
雅鲁庄园香波木西尼 (法国) Domaine arlaud, chambolle musigny, France	¥ 1046	

LIQUOR
烈酒

轩尼诗XO Hennessy XO	bottle/瓶 ¥ 3,860
皇家礼炮21年 Royal salute 21 years	¥ 3,385
芝华士12年 Chivas regal 12 years	¥ 1,018
黑牌威士忌 Black label 12 years	¥ 1,018

CHINESE LIQUOR
白酒

茅台50年 Mou Tai 50 years	bottle/瓶 ¥ 31,000
茅台30年 Mou Tai 30 years	¥ 27,300
茅台15年 Mou Tai 15 years	¥ 14,000
茅台53度 Mou Tai 53°	¥ 2,998
茅台38度 Mou Tai 38°	¥ 1,998
五粮液52度 Wu Liang Ye 52°	¥ 2,280
剑南春52度 Jian nan chun 52°	¥ 798
小糊涂仙52度 Xiao hu tu xian 52°	¥ 330

BUBBLES
起泡酒

鲁杰里普洛赛克 (意大利) Ruggeri, processo, brut, Nv, Italy	glass/杯 ¥ 99	bottle/瓶 ¥ 396
凯歌黄牌 (法国) Veuve cliquot, yellow label, brut, NV, France	¥ 209	¥ 858

WHITE WINE
白葡萄酒

奥多塔白苏维翁 (智利) Autorita, sauvignon blanc, central valley, Chile	glass/杯 ¥ 45	bottle/瓶 ¥ 205
杜荷夫雷司令 (德国) Donnhoff, riesling, nahe, Germany	¥ 530	
阮蓓姬酒庄白 (法国) Chateau haut begey blanc, France	¥ 690	