

莫師傅招牌菜式

Chef Mok’s signature dishes

	SGD 例 Standard
珊瑚乳燕龙虾球 (每位) Steamed lobster and bird’s nest with crab coral sauce (per serving)	72
鲍鱼龙穿凤翼 (8 件) Sautéed boneless chicken wings skewered with abalone and mushroom (8 pieces)	78
黄菊松露金腿大花虾 (每位) Sautéed king prawn with diced Yunnan ham, chrysanthemum and black truffle paste (per serving)	22
稻草骨 (每位) Braised spare ribs with Chinkiang vinegar (per serving)	15
赛螃蟹香烤鳕鱼 (每位) Oven-baked cod fillet with egg white and dried scallops (per serving)	38
山楂凤梨酱烤羊架 (每位) Roasted rack of lamb with hawthorn and pineapple sauce (per serving)	30
黑蒜鹅肝焖星斑 (約重 600 克) Stewed coral trout with foie gras and black garlic (approx 600g)	108
姜葱白胡椒蟹钳桂花米粉 (每位) Sautéed crab claw rice vermicelli with spring onion, ginger and white pepper (per serving)	50
威仕忌芹香菜脯烤牛肋骨 Braised beef short rib with preserved turnip, celery and whiskey	68
脆皮糯米鸡 (须提早一天预定) (整只) Deep-fried whole boneless chicken filled with fried glutinous rice (whole) <i>one-day advance order required</i>	98

餐前小食 前菜
Appetisers

	SGD 例 Standard
头抽香煎鲜鲍脆锅粿（每位） Pan-fried fresh abalone with superior soy sauce on crispy rice cracker (per serving)	38
江南熏素鹅 Smoked bean curd sheet rolls with carrot and black mushrooms	16
传统蜜汁烧凤肝 Roasted chicken liver with honey	14
四喜烤麸 Braised Shanghai wheat-bran	16
酸姜皮蛋 Century egg with preserved ginger	16
风沙法国鹌鹑脾 Crispy-fried French quail leg with golden minced garlic	36
薄荷梅酒圣女茄 Chilled marinated baby tomato with plum wine and mint leaves	16
川椒海蜇金钱趺 Sichuan style marinated sliced beef shank and jellyfish	18
卤水猪脚仔 Marinated pork knuckle with soy sauce	16
脆姜丝椒盐田鸡 Crispy frog legs with salt, pepper and shredded ginger	26
烟熏脆银针鱼 Smoked deep-fried whitebait fish with sea salt	16
烧汁冬菇 Fried winter mushrooms with gravy	16
海苔盐香黄花鱼 Deep-fried yellow croaker fillet with salt and seaweed	26
椒盐脆白玉 Deep-fried bean curd with salt and pepper	16

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明炉烧烤

Barbecued Poultry and Meat

	SGD 例 Standard
化皮乳猪件 Barbecued suckling pig	78
极品蜜汁叉烧皇 Barbecued pork loin glazed with honey	68
脆皮烧腩仔 Roasted crispy pork belly	18
玫瑰酱皇鸡（半只） Homemade soy sauce chicken (half)	32
乳猪烧味拼盘 Barbecued pork platter	48
凤城琵琶酱烧法国乳鸽 Roasted “Pipa” French pigeon in Cantonese style	52
北京烤填鸭两食（整只） Roasted Peking duck, served in two courses (whole)	88
鸿运全体乳猪两食（半只/整只） Roasted whole suckling pig, served in two courses (half/whole)	148 / 248

Chef's specialties

シェフの特製料理

	SGD 每位 Per person
龙虾沙律 (每位) Lobster salad (per serving) 200g	52
浓虾汤蛋白蒸蟹钳 (每位) Steamed crab claw with egg white in shrimp broth (per serving)	50
虾籽百花鹅肝酿刺参 (每位) Braised sea cucumber stuffed with shrimp paste and foie gras in abalone sauce (per serving))	68
榄豉椒子炒星斑两味 Sautéed coral trout fillet with preserved olive and black bean sauce and deep-fried coral trout head and belly with salt and pepper	78
野鸡卷拼大良炒鲜奶 Sautéed fresh milk, crab meat and egg white accompanied with deep-fried pork rolls with preserved bean curd	42
桂花蟹肉炒瑶柱 Sautéed dried scallops, bean sprouts and crab meat with egg served with fresh lettuce	42
家乡虾籽肉蟹银丝煲 Claypot simmered crab with shrimp roe and glass vermicelli in clay pot	120
香宫特色小炒皇 Shang Palace special stir-fried dried shrimp, pacific clam, barbecued honey pork and chives	48
咖喱虾煲配金枕頭 Sautéed prawns in curry sauce served in a clay pot with deep fried spring onion buns	38
金汤膏蟹陈村粉 Steamed crab roe and Chan's Valley rice noodles in shrimp broth	98
鱼汤鱼腐泡菜苗 Poached spinach and fish bean curd in fish broth	26
胡椒香茅爆法国鸕鶿脯 Wok-fried French quail fillet with white pepper and lemongrass	36

Soups 汤

	SGD 每位 Per person
鲜人参鲍鱼炖竹丝鸡 Double-boiled ginseng soup with abalone and black chicken	38
花胶松茸炖猪腱 Double-boiled fish maw soup with pork shank and matsutake mushroom	38
秘制海味佛跳牆 Buddha jumps over the wall, double-boiled assorted dried seafood soup	138
爵士汤 Double-boiled sea conch broth with chicken and honeydew	38
金腿杏汁菜胆花胶汤 Double-boiled fish maw broth with Chinese cabbage, Yunnan ham and almond	38
陈醋酸辣海鮮羹 Hot and sour soup with assorted seafood	20
瑤柱花胶鸭丝羹 Braised fish maw, shredded duck and dried scallop soup	20
鲜蟹肉粟米羹 Sweet corn broth with fresh crab meat	18
碧绿海皇豆腐羹 Braised bean curd soup with seafood and spinach	18
金盅彩虹上素羹 Braised shredded vegetable and wild fungus soup served in a mini pumpkin	18
足料老火靚湯 Soup of the day	每位 per person 例牌 Standard 4 16 48

鲍鱼、海味、官燕
Abalone, Dried Seafood and Bird's Nest

SGD
例
Standard
328

鲍汁吉品干鲍鱼-24 头（每只） Braised whole Yoshihama abalone in abalone sauce-24 head quality (per piece)	328
鲍汁窝麻干鲍鱼-36 头（每只） Braised whole Uoma abalone in abalone sauce-36 head quality (per piece)	248
翡翠陈年厚花胶（每件） Braised imperial fish maw with green vegetable (per piece)	58
香宫三宝荟萃(每位) Braised South African whole 8-head quality abalone with fish maw and goose web in abalone sauce (per serving)	68
鲍汁澳洲青边鲍鱼(每只) Braised whole fresh Australian abalone in abalone sauce (per piece)	188
鲍汁澳洲青边鲍鱼脯扣婆参(每位) Braised Australian whole 2-head abalone and sea cucumber in abalone sauce (per serving)	82
京式烩南非四头汤鲍香煎鹅肝(每位) Braised South African whole 4-head abalone and pan-fried foie gras in abalone sauce (per serving)	68
鲍汁关东辽参扣花胶(每位) Braised Kantou sea cucumber and fish maw in abalone sauce (per serving)	88
松茸高汤炖官燕盏 80g(每位) Double-boiled imperial bird's nest broth with matsutake mushroom (per serving)	120
红烧官燕盏 80g(每位) Braised imperial bird's nest with brown sauce (per serving)	120
蟹皇烩官燕 50g（每位） Braised imperial bird's nest broth with crab 50g (per serving)	68

生猛海鲜
Live Seafood from our Tank

	SGD 每百克 Per 100g
忘不了 Empurau	120
老鼠斑 Pacific garoupa	48
东星斑 Coral trout	22
红斑 Red garoupa	18
青衣 Green wrasse	18
笋壳 Soon hock	14
老虎斑 Tiger garoupa	16
澳洲龙虾 Australian lobster	45
法国蓝龙虾 French blue lobster	22
本地龙虾 Local lobster	20
象拔蚌 Geoduck clam	40
竹筒蚌 Bamboo clam	20
斯里兰卡活蟹 Sri lanka crab	16
活生虾 Tiger prawn	10
田鸡 Live frog	15

以上海鲜欢迎客人提供特别烹調方式。
Guests are welcome to choose our recommendation or their preferred cooking methods for the above seafood.

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海鲜

Seafood

SGD

例

Standard

百花酿蟹钳 (每位)	28
Deep-fried crab claw coated with shrimp paste (per person)	
炸酿鲜蟹盖 (每位)	28
Deep-fried stuffed crab meat in shell (per piece)	
松露酱鲜拆原只肉蟹钳蒸蛋白 (每位)	50
Steamed crab claw and egg white with black truffle paste (per serving)	
银鱼酱椒子百合炒鳕鱼球	58
Wok-fried cod fillet with lily bulb and seasonal vegetables in whitebait sauce	
面酱三葱斑球煲	78
Sautéed coral trout fillet with yellow bean paste and onions served in a clay pot	
金华玉树麒麟斑球	78
Steamed coral trout fillet with black mushrooms, Yunnan ham and seasonal greens	
脆米头抽煎虾球	38
Pan-fried prawns with soy sauce and crispy rice (6 pieces)	
姜葱蜆介田鸡煲	32
Sautéed frog legs and spring onion and ginger with preserved clam served in a clay pot	
古法茄子焖斑头腩煲	48
Traditional stewed garoupa belly and head with eggplant served in a clay pot	

海鮮

Seafood

SGD
例
Standard
38

双味鸳鸯虾球
Deep fried prawn with wasabi mayonnaise and salted egg yolk

宫保腰果鲜虾球
Stir-fried Kung bao prawns with cashew nuts 38

黑松露玉带鲜鲍片
Wok-fried sliced South Africa fresh abalone and scallops with black truffle paste 78

青胡椒海中虾粉丝煲
Sautéed prawns and glass vermicelli with green peppercorn in a clay pot 32

金巢珠光宝气
Wok-fried seafood and seasonal greens with crab coral served in a golden nest 68

海味鲜鲍什菜煲
Stewed sliced abalone and dried seafood with assorted vegetables served in supreme broth 52

海鲜红烧豆腐煲
Braised seafood with bean curd in clay pot 48

葡汁荔茸带子
Deep-fried taro puff filled with scallops and Portuguese sauce 48

牛、豬、羊
Beef, Pork, Lamb

SGD
例
Standard
138

金盞蒜片爆和牛
Stir-fried Kagoshima Wagyu beef with sliced garlic served in golden basket

豉蒜尖椒炒牛肉
Sautéed sliced beef and shishito pepper with garlic in black bean sauce 38

中式煎牛柳
Chinese style pan-fried beef tenderloin with chef's special sauce 42

黑椒芹香百合牛柳粒
Sautéed diced beef tenderloin lily bulbs and celery with black pepper sauce 42

大豆芽豚肉松生菜包
Sautéed minced Kurobuta pork and bean sprouts served with fresh lettuce 36

果醋菠萝咕嚕肉
Sweet and sour pork 36

榄角梅子骨
Deep-fried spare ribs with preserved olive and plum sauce 36

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清汤萝卜牛坑腩 Stewed beef brisket and turnip with clear beef broth	40
咸鱼煎肉饼 Pan-fried minced pork patties filled with salted fish	36
大漠風沙羊片 Sautéed sliced lamb with dried chili and garlic	42
鸡、鸽、鸭 Chicken, Pigeon, Duck	
	SGD
	例
	Standard
金枕头富贵鸡（1 只）(须提早一天预定) Imperial beggar's chicken (whole) <i>one-day advance order is required</i>	98
香宫片皮鸡（半只） Sliced crispy chicken with foie gras and shredded chicken with jelly fish (half)	48
黑蒜盐香鸡（半只） Crispy-fried chicken with black garlic (half)	36
香宫脆皮鸡（半只） Cantonese style crispy chicken served with lemon juice and spicy salt (half)	36
荷香金腿蒸山岬鸡（半只） Steamed sliced chicken fillet with Yunnan ham in lotus leaf (half)	36
山核桃腰果炒鸡丁 Wok-fried diced chicken and capsicum with pecan and cashew nut	36
酒酿子姜煎山岬鸡球 Pan-fried chicken fillet with pickled ginger and fermented rice served in clay pot	36
女儿红香葱瓦罏鸡 Traditional stewed chicken with Chinese wine and shallot	36
黑糖梅酒焗法国乳鸽煲 Stewed French pigeon with plum wine served in clay pot	52
菜片法国鹌鹑松 Sautéed minced pigeon served with lettuce	48
荔茸香酥鸭脯 Deep-fried mashed taro filled with sliced duck	42

素菜
Vegetarian

SGD
例
Standard
14

上素羊肚菌竹笙西红柿(位)
Braised whole tomato filled with seasonal vegetable and bamboo fungus (per serving)

金盅松露田翠八景 32
Sautéed assorted vegetables served in a pumpkin

鲜淮山百合云耳泡菜苗 30
Coddled seasonal vegetables, lily bulbs, Chinese yam and cloud fungus in vegetable broth

山楂紫罗素三宝 30
Sautéed fresh mushroom, sweet potato and yam with hawthorn vinegar

梅菜皇干偏豆干四季豆 28
Stir-fried French bean and bean curd with preserved vegetables

银针白玉烩芝兰 32
Braised bean curd and wild mushroom with garden green topped with crispy enoki mushroom

榆耳松茸烩竹笙芦笋卷 36
Braised bamboo pith fungus rolls with asparagus, brown fungus and matsutake mushrooms

脆菇梅菜皇蒸時蔬 30
Steamed seasonal vegetables with preserved mustard vegetables topped with crispy enoki mushroom

芹香鲜芦笋山药紫薯炒藕片 32
Sautéed asparagus, Chinese yam, celery, purple sweet potato and lotus roots

如意银杏自制豆腐 32
Braised homemade bean curd with brown fungus and ginkgo nuts

醋椒土豆丝 26
Sautéed shredded potato with Sichuan chili and vinegar

饭、面
Rice and Noodles

SGD
例
Standard
48

姜葱龙虾焖生面（每位）
Braised lobster noodles with spring onion and ginger (per serving)

香宫炒饭 48
Shang Palace fried rice with assorted seafood, roasted duck and vegetable

飘香荷叶饭 36
Fried rice wrapped and steamed in lotus leaf

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樱花虾瑶柱蛋白炒饭 Fried rice with egg white, dried scallop and Sergestid shrimp	32	
龙虾汤脆米海鲜泡饭 Steamed rice with seafood and crispy rice in lobster broth	36	
石锅咸鱼鸡粒炒饭 Fried rice with salted fish and diced chicken in hot stone	32	
金腿桂花蟹肉炒米粉 Wok-fried rice vermicelli with crab meat, shredded Yunnan ham and egg	36	
星洲豉椒炒牛河 Stir-fried rice noodles, sliced beef and peppers with black bean sauce in Singapore style	32	
海鲜两面黄 Pan-fried crispy egg noodle with assorted seafood	36	
姜葱山珍海味捞粗面 Braised egg noodles, shredded dried seafood, spring onion and ginger with abalone sauce	36	
松露野菌焖伊面 Braised ee fu noodles and wild mushrooms with black truffle oil	32	
芝士鲜鲍稻庭面 (每位) Baked sliced abalone and Inaniwa noodles with cheese (per serving)	48	
蟹肉片儿面 (每位) Traditional braised sliced egg noodles soup with crab meat (per person)		16
香脆长馒头 (每份) Golden mantou (small)	8	
四季合時砂煲饭 (4 位起) Seasonal clay pot rice (Four persons)	56	

甜品

Dessert

	SGD	
	例	
	Standard	
冰花炖燕窝 Shang Palace double boiled bird nest with rock sugar	78	
红莲炖雪蛤 Double boiled sweetened Hashima with red date and lotus seed	22	
香宫三重奏 Shang Palace three treasure treats	14	
杨枝甘露 Chilled mango sago cream with pomelo	12	
牛油果雪糕 Avocado milkshake with ice cream	12	

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香芒布甸 Chilled mango pudding	12
传统生磨杏仁茶 Traditional almond cream	12
药材龟苓糕 Chilled herbal jelly	12
椰盅白玉冰 Chilled coconut ai-yu jelly	12
港式老婆饼 Hong Kong style sweet heart puff (3 pieces)	10
黑白菲林卷 Black sesame and white coconut glutinous steam rolls (3 pieces)	10
莲蓉西米焗布丁 Baked pudding with lotus paste and sago	10
香宫棗茸合桃酥 Shang Palace walnut pastry with red date paste (3 pieces)	8
巴西籽杞子桂花糕 Chilled osmanthus wolfberry cake	8
雪糕-香草、巧克力、芋头、杞子花旗参、白松露 Ice-cream (one scoop) - vanilla, chocolate, yam, wolfberry and ginseng, white truffle	6
蛋挞仔 Baked custard tart (3 pieces)	7
莲蓉寿桃（每件） Longevity peach bun (per piece)	2. 5
香宫鲜果盘（每位） Shang Palace fresh fruit platter (per person)	10