



Formula 1 Themed Set Menu

1 – 16 September 2018

松茸海参炖甘榜黑脚鸡

Deep-fried boneless frog leg stuffed with lotus root and avocado jam

Smoked eel fillet and seaweed in Shanghai style

Wok-fried pacific clam with Taiwan black bean sauce

NV Ruggeri, Argeo Prosecco, Veneto, Italy

青豆茸龙虾银鱼盏 (波士顿龙虾半只)

Sautéed Boston lobster with pureed peas served in white bait nest

2016 Petit Clos, Sauvignon Blanc, Marlborough, NZ

荷香云腿酱蒸鳕鱼水晶粉

Steamed cod fillet and crystal noodles with Yunnan ham sauce served in a lotus leaf

和牛面颊鲜冬菇配砵酒烧汁

Braised wagyu beef cheek with port wine and teriyaki sauce

2014 Clarendelle Rouge, Bordeaux, France

虾籽鲍鱼百合炆燕麦饭

Braised oat with abalone, lily bulbs with dried shrimp in abalone sauce

香宫甜品三重奏

焦糖热情果布甸, 抹茶红豆麻糬, 子姜皮蛋酥

Shang Palace three treasure treats

Passion fruit caramel pudding

Matcha red bean mocha

Baked century egg and pickled ginger pastry

\$138++ per person

此菜单不享受任何优惠活动

Vouchers, discounts and privileges are not applicable for this set menu.

标价需另加10%服务费及政府消费税

Prices are subject to 10% service charge and prevailing government taxes