

香
宮



S H A N G
P A L A C E

SET MENU

云南普洱
Aged Yun Nan Pu Er

香宫三喜拼
冰烧三层肉，薄荷樱桃，海苔盐香黄花鱼
Shang Palace's Deluxe Appetiser Trio
Roasted pork belly, cherry tomato with mint, yellow croaker fish with salt and pepper

碧海白玉银耳带子羹
Braised assorted scallop and egg white bisque with snow fungus and spinach puree

金银豉辣鳕鱼
Sautéed cod fillet and seasonal with black bean sauce paired with crispy fried cod fillet

酒釀子姜韭菜煎山岬鸡球
Wok-fried chicken fillet, young ginger and chives with fermented rice

金瑶花菇竹笙伴豆腐
Braised homemade beancurd with bamboo fungus and flower mushrooms in dried scallop sauce

香槟汁虾球黄金面
Fried egg noodles and prawn with champagne sauce

罗汉果龟苓膏
Traditional Guiling Gao with mahogany fruit

\$98++ 每位 per person

标价需另加 10%服务费及政府消费税
Price is subject to 10% service charge and GST

健康素食套餐
Vegetarian Healthy Set Menu

香宫素三拼
金杯黑椒蹄香炒素丁，薄荷小樱桃，四喜烤麸
Shang Palace Vegetarian Trio
Wok-fried diced vegetarian meat with black pepper and water chestnut, cherry tomato, mint, braised Shanghai gluten

南山花素艳
Braised pumpkin bisque with shredded asparagus, mushroom and wild fungus served in a mini pumpkin

玫瑰素鲍鱼
Braised vegetarian abalone with seasonal vegetables in rose shape

雀巢夏果松露田翠八景
Sautéed assorted vegetable and macadamia nuts with black truffle in a golden basket

如意松茸影竹林
Braised asparagus, bamboo fungus, matsutake mushroom and brown fungus in clear vegetable sauce

家乡炒素面
Wok-fried noodles with shredded mushroom

美味合時果盘
Fresh seasonal fruit platter

\$88++ 每位 per person

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大红袍 Da Hong Pao

金杯黑鱼籽蟹肉炒鲜奶, 南乳醬烤乳猪, 百香果凤尾虾球
Sautéed fresh milk, egg white and crab meat served in a golden cup
Barbecued roasted suckling pig with preserved bean curd
Deep-fried prawn with passion fruit sauce

松茸花胶炖走地鸡汤
Double-boiled chicken soup with matsutake mushroom and fish maw

银鱼极品醬玉簪虾球伴梨香玉帶
Sautéed prawn skewered seasonal green with X.O chilli sauce served in a
whitebait nest, deep-fried scallop with shrimp paste and Chinese pear

賽螃蟹香烤鳕鱼
Oven-baked cod fillet with egg white and dried scallop

黑椒野菌牛柳粒
Wok-fried diced beef tenderloin and wild mushroom with black pepper
sauce
或 or

松露百合野菌炒鹌鹑脯
Sautéed quail fillet and mushroom with black truffle sauce

鲍鱼荷叶饭
Fried rice with assorted meat wrapped in lotus leaf topped with abalone

传统生磨杏仁茶配黑白养乐布甸
Traditional sweetened almond cream accompanied with black and white
yakult pudding

\$168++ 每位 per person

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南京雨花 Rain Flower

鸿运片皮乳猪
Barbecued roasted suckling pig

金盞松露醬百合蹄香玉帶螺片
Wok-fried scallop, sea conch, lily bulbs, water chestnut and seasonal
vegetables with black truffle paste served in a golden nest

红烧花胶烩燕窝
Braised bird's nest with shredded fish maw in supreme broth

黃燉南非鲍鱼鹅掌
Braised South Africa abalone and goose feet, Beijing style

金针云耳红棗蒸星斑
Traditional steamed coral trout with dried lily flower, red dates and
black fungus in superior light soy sauce

香宮鵝肝片皮鸡
Sliced crispy chicken with foie gras and shredded chicken with
jellyfish

砂煲杞子淮山花雕竹丝鸡炒饭
Fried rice with diced silky fowl, Chinese yam and wolfberries with
Chinese wine served in claypot

冰镇桂圆炖津梨伴杞子桂花糕
Chilled sweetened Chinese pear with longan accompanied with
osmanthus jelly

\$248++ 每位 per person

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祁门红茶 Qi Men Red

黑魚籽金箔乳猪

Pan-fried foie gras with gold foil suckling pig and fruit sandwich

云翠白玉蒸龙虾

Steamed lobster with egg white and spinach puree

红烧蟹皇烩花胶条

Braised premium fish maw in superior broth with crab meat and roe

鲍汁南非鲍鱼 4 头伴千层

Braised supreme South African abalone (4 head quality) and thousand layers bean curd in abalone sauce

黄金蒜烧汁和牛粒

Pan-fried diced wagyu beef with golden garlic in teriyaki sauce

清蒸东星斑

Steamed coral trout, Hong Kong style

松露玉帶荷叶饭

Fried rice with assorted meat and scallop wrapped in a lotus leaf

桂花石蜂糖炖燕窝伴金瓜奶皇糰

Double-boiled sweetened premium bird's nest with osmanthus, pumpkin pastry with custard and corn

\$388++ 每位 per person

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牡丹吐珠 Peony Blossom

香宫三喜拼

蜜汁叉烧, 香芒鸭脯, 酒釀醉螺片

Shang Palace's Deluxe Appetiser Trio

Honey glazed barbequed pork, smoked duck breast with mango, sea conch meat with fermented rice

脆米鸳鸯玉簪虾球

Pan-fried prawn and crispy rice with superior soy sauce paired with sautéed prawn and seasonal greens

珊瑚海皇花胶银耳羹

Braised assorted seafood bisque with fish maw, snow fungus and crab roe

金姜剝椒豉蒜蒸鲈鱼伴時蔬

Steamed sea perch fillet with chopped chilli, garlic and black bean

沙姜干葱咸煎鸡球

Pan-fried salted chicken fillet with sand ginger and shallot

鲍汁姜蔥海味鸭丝炆粗面

Stewed egg noodles, shredded roasted duck, dried seafood, spring onion and ginger with abalone sauce

姜茶雨花石汤圆

Sweetened ginger tea and marble dumplings filled with red bean paste

\$128++ 每位 per person

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