


Chef's Signature Cuisine

 浓汤花胶带子虾球金瓜盅
Braised fish maw with prawns,
scallops and cucumber in chef's recipe soup
served in a pumpkin
每位 Per person Rp 98,000



酒醉香煎肉排
P Pan-fried pork ribs with red wine honey sauce
每位 Standard Rp 138,000
中 Medium Rp 208,000



香茅梅子盐水烤路边鸡
Baked chicken marinated with
lemongrass and plum stock
半隻 Half Rp 138,000



十里飘香水果鸭
Crispy shredded duck with seasonal fresh fruits
in homemade sauce
半隻 Half Rp 188,000



P Contains Pork
 Rooted in Nature

Where Taste Meets Passion



我一直对美食有着极高的热情。最早的烹饪记忆始于五六岁的时候帮助母亲在厨房打下手。在那个年代，所有的东西都得从头做起，面条、鸡肉高汤、鱼汤……

我们从来都不出去吃饭，母亲会做所有的东西并且都那么美味，这让我感到很惊奇。

我的专业发展是从在新加坡学习传统粤菜开始，随着经验的积累，我开发出了同时代的烹饪风。

我对美食的热情不断攀升，而且我也渴望提升自己的烹饪技能，所以我选择到中国旅行并在那里工作多年，这让我深受北京和北京饮食文化的影响。

凭借35年丰富的工作经验，再结合精湛的创意理念，我为香宫独创出一份融合中西烹饪风格的菜单。

快来尝试我的招牌菜之一——南瓜鱼肚汤！精心雕刻的南瓜盅中不仅盛载着我精心熬制的鱼肚汤，也承载着我童年时跟母亲一起烹饪的美好回忆。

Professionally, I grew up in Singapore, where my focus was to learn traditional Cantonese cuisine. As my experience grew, I developed a more contemporary style of cooking.

With an increasing passion for food and the drive to heighten my skills, I travelled and worked for many years in China, where I was strongly influenced by Beijing and its cuisine.

Bringing 35 years of experience and with my creative culinary talents, I present here a new and innovative menu combining both Western-style presentation and Asian flavours for Shang Palace.

Try one of my signature dishes, Pumpkin Fish Maw Soup served in a carved pumpkin shell to share my fond memories of my early childhood experience of cooking with my mom.

Appetisers

	每份 Each
N 青柠梅酱水果核桃洋葱沙律 Seasonal fresh fruits with walnuts, sliced almond and onion salad in lime plum sauce	Rp 88,000
川醬鸡肉松酥炸軟殼蚧 Deep-fried soft shell crab fritter with chicken floss served with spicy sauce	Rp 88,000
醋椒撈海蜆拼汾酒鹵水牛展 Marinated jelly fish with spicy chili Sichuan style accompanied with sliced soy beef shank	Rp 88,000
P 回味花腩蜜汁叉燒 Barbecued honey glazed pork "Char Siew"	Rp 88,000
羊肚菌沙葛素春卷 Morel mushroom with vegetable spring rolls	Rp 88,000
P 酥皮三层肉 Barbecued crispy pork belly	Rp 88,000



Barbecued honey glazed pork "Char Siew"

P Signature Dish
Contains Pork
Contains Nuts
Rooted in Nature

Government tax and service charge to be added

Barbecues and Marinations

	每位 Standard	中 Medium
P 乳猪烧味拼盘 (乳猪/海蜆/烧米鸭) Barbecued meat platter (Suckling pig/Jelly fish/Roasted duck)	Rp 198,000	Rp 298,000
P 化皮乳猪 Barbecued suckling pig	Rp 188,000	Rp 288,000
梅酱烧米鸭 Roasted duck with plum sauce	Rp 98,000	Rp 148,000
桶子豉油皇鹵水雞 Cantonese-style slow-poached soy chicken	半隻Half	Rp 98,000
N 广东脆皮鸡 Cantonese crispy chicken	半隻Half	Rp 128,000
北京片皮鸭 - 二食 Peking duck - two ways (一度) 1st way 傳統片皮鴨捲 Served with traditional condiments and Chinese pancake (二度) 2nd way Prepared with your choice of cooking style below: 鴨崧生菜包 Stir-fried minced duck meat with rainbow vegetable on a bed of lettuce 葱炒鴨片 Wok-fried duck meat with scallions in a casserole 黑椒炒鴨片 Wok-fried sliced duck meat with black pepper sauce 鴨絲乾燒伊腐麵 Braised e-fu noodles with shredded duck meat and mushrooms 濃香鴨骨架鮮菇豆腐湯 Slow-cooked duck with tofu and salted vegetables soup	半隻Half	Rp 288,000



Barbecued meat platter
(Suckling pig/Jelly fish/Roasted duck)


P Contains Pork
Rooted in Nature

Government tax and service charge to be added

Soups

	每位 Per person
<p> 櫻桃西红柿黄瓜海鲜蛋羹 Braised seafood with cherry tomato, cucumber and egg in thick soup</p>	Rp 88,000
<p>鸡茸粟米蛋花羹 Creamed corn, minced chicken and egg thick soup</p>	Rp 68,000
<p>海鲜酸辣羹 Hot and sour thick seafood soup</p>	Rp 68,000
<p>虫草枸杞子花海参干贝炖鸡汤 Double-boiled sea cucumber with dried scallops, chicken, herbs, cordyceps flower and wolfberry</p>	Rp 98,000
<p>羊肚菌沙葛清炖牛腩汤 Double-boiled beef soup with morel mushroom and jicama</p>	Rp 98,000
<p>花胶云吞野菌奶白汤 Fish Maw Soup with enoki mushroom and shrimp dumpling</p>	Rp 98,000
<p>新世纪佛跳墙 鲍鱼.干贝.海参.鱼肚.花菇.鸡肉.虫草花.枸杞子) Buddha jumps over the wall soup "new century style" (abalone, dried scallops, sea cucumber, mushroom, chicken, herbs, cordyceps flower, wolfberry)</p>	Rp 288,000

Braised seafood with cherry tomato, cucumber and egg in thick soup

 Signature Dish

Premium Selections

	每位 Per person
<p> N 原只6头汤鲍鱼烩自家豆腐时蔬 Braised whole Australian abalone (F6) with homemade bean curd and seasonal vegetable</p>	Rp 188,000
<p>原只8头汤鲍鱼烩花胶时蔬 Braised whole Australian abalone (F8) with fish maw and seasonal vegetables in oyster sauce</p>	Rp 188,000
<p>原只3头汤鲍鱼烩时蔬 Braised whole Australian abalone (F3) with seasonal vegetables</p>	Rp 888,000
<p>海参烩花菇京葱 Wok-fried sea cucumber with flower mushroom and leek</p>	Rp 88,000
<p> 宫廷金汤燕窝花胶 Braised bird's nest with fish maw in thick soup</p>	Rp 188,000
<p>清汤炖燕窝 Double-boiled bird's nest clear soup</p>	Rp 188,000

Braised whole Australian abalone (F6) with homemade bean curd and seasonal vegetable

 Signature Dish
 Rooted in Nature
N Contains Nut

Seafood

	例 Standard	中 Medium
S 芥末水果虾球 Deep-fried prawn meat balls tossed in wasabi mayonnaise with seasonal fresh fruits	Rp 288,000	Rp 438,000
N 虾球核桃炒西芹 Stir-fried prawn meat balls with walnut and celery	Rp 288,000	Rp 438,000
川酱带子炒野菌黄瓜 Stir-fried fresh scallops with mushroom and cucumber in chili sauce	Rp 288,000	Rp 438,000
带子京葱煎蛋 Pan-fried fresh scallops with leek and egg	Rp 288,000	Rp 438,000
S 烧汁烤三文鱼伴茨泥 Oven-baked salmon fillet with teriyaki sauce and mashed potato	Rp 308,000	Rp 468,000
香槟柠檬汁水果烤三文鱼伴茨泥 Oven-baked salmon fillet with seasonal fresh fruits and mashed potato in chef's recipe champagne lemon sauce	Rp 308,000	Rp 468,000
蒜茸金针菇蒸鳕鱼 Steamed cod fish fillet with enoki mushroom in minced garlic	Rp 498,000	Rp 748,000
香槟柠檬汁水果烤鳕鱼伴茨泥 Oven-baked cod fish fillet with seasonal fresh fruits and mashed potato in chef's recipe champagne lemon sauce	Rp 498,000	Rp 748,000
N 蒜蓉开边蒸大虎海虾 Steamed tiger prawns with minced garlic	Rp 288,000	Rp 438,000
N 星洲辣子炒大虎海虾 Wok-fried chili tiger prawns, "Singapore" style	Rp 288,000	Rp 438,000



Oven-baked salmon fillet with seasonal fresh fruits and mashed potato in chef's recipe champagne lemon sauce

S Signature Dish
N Rooted in Nature
N Contains Nut

Government tax and service charge to be added

Beef • Pork • Chicken

	例 Standard	中 Medium
S 黑椒京葱蒜子爆牛柳 Stir-fried beef tenderloin with whole garlic and leek in black pepper sauce	Rp 228,000	Rp 338,000
七十年代炒牛柳 Stir-fried sliced beef tenderloin with mushrooms and seasonal vegetables	Rp 228,000	Rp 338,000
葱香中式牛柳 N Pan-fried beef tenderloin with honey pepper sauce and crispy onion	Rp 228,000	Rp 338,000
宫廷红烧肉 P Braised imperial pork belly	Rp 118,000	Rp 188,000
三果咕噜肉 P Sweet and sour pork with seasonal fruits	Rp 118,000	Rp 188,000
豉汁椒子蒸排骨 P Steamed pork ribs with chili in black bean sauce	Rp 118,000	Rp 188,000
N 宫保鸡丁腰果 Stir-fried chicken with cashew nuts and dried chili, "Kung Pao" style	Rp 118,000	Rp 188,000
S 南洋咖喱土豆路边鸡 Braised country chicken with potato in curry sauce "Nanyang" style	Rp 118,000	Rp 188,000



Stir-fried beef tenderloin with whole garlic and leek in black pepper sauce

S Signature Dish
P Contains Pork
N Contains Nut
N Rooted in Nature




Government tax and service charge to be added

Hot Pots

	例 Standard	中 Medium
宝岛三杯鸡煲 Stir-fried chicken with rice and basil leaves served in a hot pot	Rp 118,000	Rp 188,000
鱼腩辣酱拍蒜茄子煲 Pan-fried fish with eggplant and garlic in chili sauce served in a hot pot	Rp 118,000	Rp 188,000
 星州辣子海鲜豆腐煲  Wok-fried seafood with bean curd in chili sauce 'Singapore style' served in a hot pot	Rp 188,000	Rp 288,000
 海婆参蒜子茄子煲 Braised sea cucumber with eggplant Garlic and leek served in a hot pot	Rp 388,000	Rp 588,000

Wok-fried seafood with bean curd in chili sauce
'Singapore style' served in a hot pot



 Signature Dish
 Contains Nut
 Rooted in Nature

Government tax and service charge to be added

From The Tank

	Per 100 grams
笋壳鱼 Marble lazy fish "Soon Hock"	Rp 88,000
 深海鲷鱼 Deep-sea pomfret	Rp 88,000
石斑 Garoupa	Rp 68,000
金凤红罗鱼 Red Tilapia	Rp 56,000
三板鱼 Gurami	Rp 56,000
推荐做法 Recommended Cooking Methods	
红焖 Braised in brown sauce	
 蒜茸蒸 Steamed with minced garlic	
清蒸 Steamed and served with soya sauce	
 豉汁蒸 Steamed with black bean sauce	
油炸糖醋 Deep fried and tossed with sweet and sour sauce	
青芒果辣梅酱炸 Deep fried with green mango in spicy plum sauce	
生猛龙虾仔 Baby Lobster	Rp 168,000
生猛青龙虾 Green Lobster	Rp 168,000
推荐做法 Recommended Cooking Methods	
鲜果沙拉 Chilled with fresh fruit salad	
蒜蓉开边蒸 Steamed with minced garlic	
椒盐 Deep fried with spiced salt	
上汤焗 Braised with superior broth	
星州辣子炒 Wok fried chili, Singapore style	
 滑蛋河粉//脆面 Braised with egg and flat rice noodles or crispy noodles	

Deep-sea pomfret



 Signature Dish
 Contains Nut
 Rooted in Nature

Government tax and service charge to be added

Seasonal Vegetables and Bean Curds

	例 Standard	中 Medium
 辣子鸡茸松菇乾偏四季豆 Stir-fried French bean with shimeji mushrooms and minced chicken "Sichuan" style	Rp 88,000	Rp 138,000
 辣椒脆贝洒水河边菜炒野菌 Stir-fried Surabaya vegetables with mushrooms in dried scallop chili sauce	Rp 88,000	Rp 138,000
拍蒜番茄炒西兰花 Stir-fried cherry tomato with broccoli and garlic	Rp 88,000	Rp 138,000
金菇豆根上汤浸枸杞子菠菜 Blanched spinach with enoki mushrooms, wolfberry and bean curd skin	Rp 88,000	Rp 138,000
N 松菇菠菜自家豆腐 Braised horinso bean curd with shimeiji mushrooms	Rp 88,000	Rp 138,000
鲍鱼丝干贝时蔬 Braised shredded abalone with dried scallop and seasonal vegetables in oyster sauce	Rp 188,000	Rp 288,000
花胶海参丝扒小塘菜 Braised shredded fish maw with sea cucumber and Chinese cabbage	Rp 188,000	Rp 288,000
西兰花/菠菜/小塘菜/西芹/芥兰/时令蔬菜 Broccoli/spinach/Chinese cabbage/Celery/Kai-lan/seasonal vegetables	Rp 78,000	Rp 118,000




烹饪方式 **Choose one of the following preparations:**

拍蒜炒 Stir-fried with garlic

蚝油扒 Tossed with oyster sauce

白灼 Poached in light soya sauce

Stir-fried French bean with shimeji mushrooms and minced chicken "Sichuan" style

 Signature Dish
 Contains Nut
 Rooted in Nature

Rice • Noodles • Dim sum

	例 Standard	中 Medium
海鲜鱼子炒脆饭 Crispy fried rice with caviar and seafood	Rp 138,000	Rp 208,000
 N 八分钟南洋咖喱海鲜烤饭 Baked eight-minute rice with seafood in curry sauce "Nanyang" style	Rp 168,000	Rp 258,000
干炒牛肉河粉 Stir-fried flat rice noodles with sliced beef tenderloin, onion and bean sprouts	Rp 138,000	Rp 208,000
滑蛋虾球炒河粉 Braised prawn meat balls with egg and flat rice noodles	Rp 138,000	Rp 208,000
海鲜炒乌冬麵/伊面 Wok-fried udon noodles or e-fu noodle with seafood and vegetables	Rp 138,000	Rp 208,000
脆贝野菌干烧伊面 Braised e-fu noodle with dried scallops and wild mushrooms	Rp 138,000	Rp 208,000
 海鲜煎生麵/伊面 Braised crispy egg noodles or e-fu noodle with seafood and vegetables	Rp 168,000	Rp 258,000
蔬菜鸡肉磨菇饱 (4粒) Steamed chicken with mushroom pau (4 pieces)	Rp 48,000	Rp 72,000
P 北方芹菜猪肉饺子(8粒) Boiled pork dumplings with minced Chinese celery stuffing (8 pieces)	Rp 68,000	Rp 98,000

Baked eight-minute rice with seafood in curry sauce "Nanyang" style

 Signature Dish
 Contains Nut
 Contains Pork
 Rooted in Nature

Vegetarian

露筍粟米羹 Asparagus with cream corn soup	每位 Per person Rp 68,000	
蘑菇西红柿蔬菜汤 Tomato vegetable mushroom consommé	每位 Per person Rp 68,000	
	例 Standard	中 Medium
 素方烤鸭伴花饱仔 Vegetarian duck with Chinese flower buns and condiments	Rp 88,000	Rp 138,000
野菌扒小棠菜 Braised assorted wild mushrooms with pak choy	Rp 88,000	Rp 138,000
宫保鲜菇滑豆腐 Stir-fried golden tofu and mushrooms with dried chili, "Kung Pao" style	Rp 88,000	Rp 138,000
N 雀巢腰果素丁 Sautéed mixed vegetables with cashew nuts in a basket	Rp 88,000	Rp 138,000
菜粒鲜菇斋炒饭 Vegetarian fried rice	Rp 88,000	Rp 138,000
羅漢香煎生麵 Braised crispy noodles with "Lo Han" vegetables and mushrooms	Rp 88,000	Rp 138,000



Vegetarian duck with Chinese flower buns and condiments

 Contains Nut
 Signature Dish

Government tax and service charge to be added

Set Menu Palace

香宮精制点心拼盘
Shang Palace Dim Sum Combination Platter
晶莹鲜虾饺
Traditional Crystal Prawn Dumpling
烧买鲜鱼子
Shrimp and Pork Siew Mai topped with Fish Roe
特色鸡肉东菇包
Chicken and Mushroom in Mushroom-Shaped Bun
羊肚菌沙葛素春卷
Morel Mushroom with Vegetable Spring Rolls



浓汤花胶带子虾球金瓜盅
Braised Fish Maw with Prawn, Scallop and Cucumber in Chef's Recipe Soup served in Pumpkin



香槟柠檬汁水果烤三文鱼伴茨泥
Oven-Baked Salmon Fillet with Seasonal Fresh Fruits and Mashed Potato in Chef's Recipe Champagne Lemon



厨师辣酱牛柳果豆捞面线
Braised Noodles with Beef Tenderloin and Mixed Nuts in Chef's Recipe Spicy Sauce



杨枝香芒露雪糕配水晶枸杞子桂花糕
Chilled Sago Cream with Pomelo Jam, Mango and Ice Cream
Chilled Crystal Osmanthus with Wolfberry

Rp 328,000++ per person

Government tax and service charge to be added

Set Menu Emperor

P 乳猪烧味拼盘
(乳猪/海蜇/烧米鸭)
Barbecued Meat Platter
(Suckling Pig / Jellyfish / Roasted Duck)



虫草花枸杞子海参干贝炖鸡汤
Double-Boiled Sea Cucumber with Dried Scallops,
Chicken, Herb, Cordyceps Flower and Wolfberry



香茅梅子盐水烤路边鸡
Baked Chicken marinated with Lemon Grass and Plum Stock



N 松菇菠菜自家豆腐
Braised Horinso Bean Curd with Shimeiji Mushrooms



N 八分钟南洋咖喱海鲜烤饭
Baked Eight-Minute Rice with Seafood in Curry Sauce, "Nanyang" Style



青柠雪霜香茅冻
Refreshing Jell-O of Lemongrass with Lime Sorbet

This set menu is for a minimum of 4 persons.

Rp 288,000++ per person

N Contains Nut
P Contains Pork

Set Menu Dynasty

南北风味拼盘
Shang Palace Combination Platter
明虾水果沙律
Prawn Fruit Cocktail Salad with Mayonnaise

时蔬春卷
Deep-Fried Vegetable Spring Rolls
川式生捞海蜇

Marinated Jellyfish, Sichuan Style
P 蜜汁叉烧

Honey-Roasted Barbecued Pork
玫瑰豉油浸嫩鸡
Chicken flavoured with Soy Sauce and Chinese Herbal Wine



櫻桃西红柿黄瓜海鲜蛋花羹
Braised Seafood with Cherry Tomato, Cucumber and Egg in Thick Soup



P 酒醉香煎肉排
Pan-Fried Pork Ribs in Red Wine Honey Sauce



N 泰辣醬金凤红罗鱼
Deep-Fried Tilapia Fish with Green Mango and Spicy Plum Sauce



香茅梅子盐水烤路边鸡
Baked Chicken marinated in Lemon Grass and Plum Stock



鮑鱼絲干贝时蔬
Braised Shredded Abalone with Dried Scallop
and Seasonal Vegetables in Oyster Sauce



牛柳蔬菜蛋炒饭
Crispy Fried Rice with Beef Tenderloin, Seasonal Vegetables and Egg



柠汁蜂蜜炖雪梨
Chilled Chinese Pear with Honey and Lemon

This set menu is for a minimum of 10 persons.

Rp 368,000++ per person

P Contains Pork
N Rooted in Nature

Dim Sum



Chicken
Mushroom Bun
in Mushroom
Shape
Rp 36,000

P
Shrimp Pork
Siew Mai
Topped with
Fish Roe
Rp 36,000



Fresh Enoki
Mushroom
Chong Fan
Rp 36,000

P
Glutinous Rice
with BBQ Pork,
Chicken &
Mushroom,
Malaysian Style
Rp 36,000



Corriander Leaf
BBQ Pork
Chong Fan
Rp 36,000

Shang Hai,
Xiao Long Bao
Rp 36,000



Traditional
Crystal Prawn
Dumpling
Rp 36,000

P
BBQ Pork Bun
Rp 36,000



Deep-Fried
Chicken Floss
and Black
Pepper Puff
with Onion
Rp 36,000

P
Oven Baked
BBQ Pork &
Mango Tart
Rp 36,000



P Contains Pork

Government tax and service charge to be added

Dim Sum



Chicken Feet,
Si Chuan Sauce
Rp 36,000

Salad Prawn
Dumpling with
Mango Mayo
Rp 36,000



Pork Ribs with
Plum Sauce
& Peanut
Rp 36,000

Minced Duck
Meat and
Black Pepper
Sauce in
Glutinous
Rice Dumpling
Rp 36,000



P
Spicy Pork
Dumpling,
Sichuan Style
Rp 36,000

Shrimp
Bean curd Roll
with Chives
& Cheese
Rp 36,000



Beef Ball with
Dry Orange Skin
and Coriander
Leaf Beef Ball
Rp 36,000

Pan Fried
Radish Cake
with Chicken
Floss
Rp 36,000



Oven Baked
Traditional
Egg Tart
Rp 36,000

Minced
Chicken with
Century Egg
Congee
Rp 36,000





P Contains Pork

Government tax and service charge to be added

Desserts

每位 Per person

- | | |
|--|------------|
|  杨枝香芒露雪糕
Chilled sago cream with pomelo jam, mango and ice cream | Rp 38,000 |
|  柠汁蜂蜜雪梨 (冷/热) (cold/hot)
Chilled Chinese pear with honey and lemon | Rp 38,000 |
|  青柠雪霜香茅冻
Refreshing jello of lemongrass with lime sorbet | Rp 38,000 |
| 药膳龟苓膏
Chinese herbal turtle shell jelly served with honey | Rp 38,000 |
| 水晶枸杞子桂花糕
Chilled crystal osmanthus with wolfberry | Rp 38,000 |
| 蜂蜜柠檬炖官燕 (冷/热)
Double-boiled imperial bird's nest with honey and lemon | Rp 188,000 |

 Signature Dish
 Rooted in Nature

Drink List

SHANG PALACE TEA SPECIALTIES

(Free flow per pax)

Jasmine	Rp 15,000
Chrysanthemum	Rp 15,000
Oolong Tea	Rp 15,000
Tie Kwan Yin	Rp 15,000
Pu-Erh	Rp 15,000

ICED FLAVORED TEA

Ice Tea	Rp 55,000
Ice Lemon Tea	Rp 55,000
Ice Strawberry Tea	Rp 55,000
Ice Lychee Tea	Rp 55,000

FRESHLY SQUEEZED FRUIT JUICES

Orange	Rp 75,000
Pineapple	Rp 55,000
Watermelon	Rp 55,000
Melon	Rp 55,000
Avocado	Rp 55,000

SOFT DRINK

Coca-Cola	Rp 45,000
Choices of : Regular, Zero, Diet	
Sprite	Rp 45,000
Choices of : Regular, Zero	
Tonic Water	Rp 45,000
Soda Water	Rp 45,000
Ginger Ale	Rp 45,000

BEER

Bintang 300ml	Rp 65,000
Heineken 300ml	Rp 83,000
San Miguel 300ml	Rp 78,000
Carlsberg 300ml	Rp 78,000
Guinness Stout 300ml	Rp 83,000
Corona 330ml	Rp 125,000

MINERAL WATER

Aqua 380ml	Rp 42,000
Aqua Sparkling 380ml	Rp 42,000