

香
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SHANG
PALACE

TASTE OF
Shangri-La

EXCLUSIVE 8-COURSE MENU
CREATED BY FOUR MASTER CHEFS FOR
AN EXTRAORDINARY 8-HAND DINNER SERIES

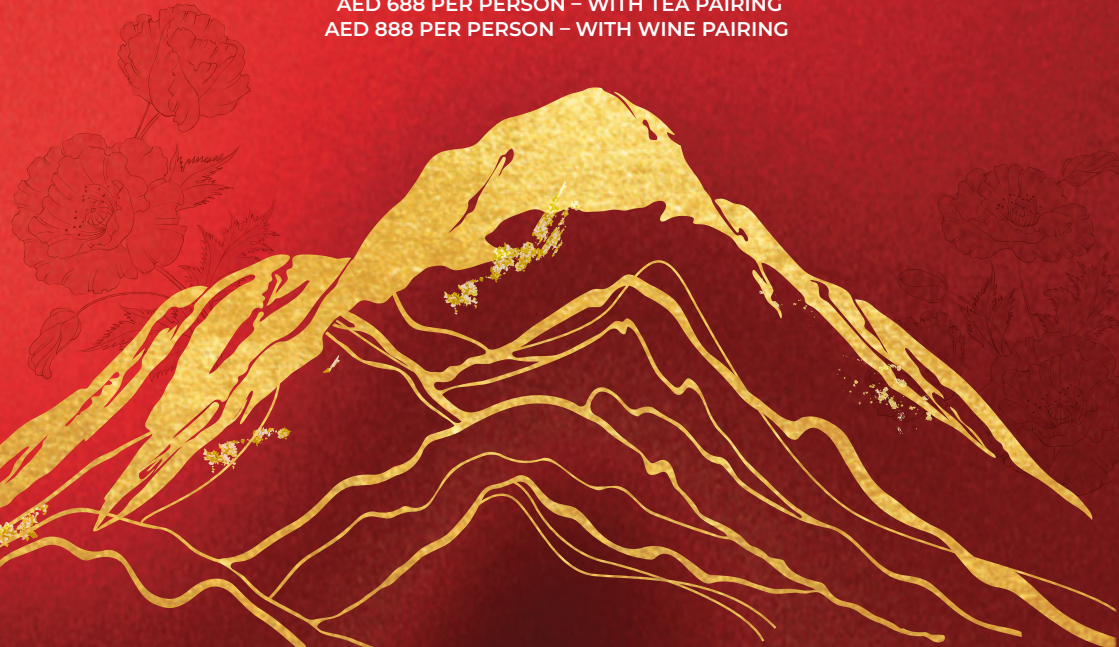
ABU DHABI

每位迪拉姆

AED 588 PER PERSON

AED 688 PER PERSON - WITH TEA PAIRING

AED 888 PER PERSON - WITH WINE PAIRING



蒸点 STEAMED DIM SUM

水晶龙虾饺 (Chef Cheng Lu | Shangri-La Bosphorus, Istanbul)
Crystal Pink Lobster Dumplings 🥄🦞🥛🌾

头盘 STARTER

鱼子酱鹅肝鸭卷 (Chef Sky Wong Kum Choy | Shangri-La Jeddah)
Crispy Duck Wrap with Foie Gras and Caviar 🥄🦞

汤 SOUP

鱼籽文思蟹肉豆腐羹 (Chef Peter Lau Chee Wei | Shangri-La Dubai)
King Crab with Caviar, Spinach and Shredded Tofu Broth 🥄🦞🥛

主菜 MAIN COURSE

清蒸石斑鱼 (Chef Qiguo Su | Shangri-La Qaryat Al Beri, Abu Dhabi)
Steamed Grouper with Superior Soya Sauce 🥄🦞

四川香辣虾 (Chef Qiguo Su | Shangri-La Qaryat Al Beri, Abu Dhabi)
Deep-fried prawns with dried chili and Sichuan peppercorns 🥄🦞🌿

怪味蒜沙和牛粒 (Chef Peter Lau Chee Wei | Shangri-La Dubai)
Wok-fried Wagyu Beef Striploin with Garlic 🥄🌿

主食 SIDE

四川担担面 (Chef Sky Wong Kum Choy | Shangri-La Jeddah)
Sichuan Dandan Noodle 🥄🌿

甜品 DESSERT

龙须奶黄卷配香草冰淇淋 (Chef Cheng Lu | Shangri-La Bosphorus, Istanbul)
Deep-fried Kataifi wrapped Custard Roll with Vanilla Ice Cream 🥄🥛🌾🥚

🥄 Nuts 坚果 🦞 Seafood 海鲜 🥛 Dairy 乳制品 🌾 Gluten 谷类 (麸质) 🥚 Egg 蛋类

Due to the complexity of our dishes, some ingredients are not mentioned in the descriptions;
Please advise us of any preferences and allergies.

每款菜式均选用多款材料烹调, 不能详述于此菜单。如有任何喜好或食物敏感, 请告知我们。

All prices are inclusive of 7% Municipality fees, 10% service charge and 5% VAT

以上价格已包含7%政府税, 10%服务费和5%增值税