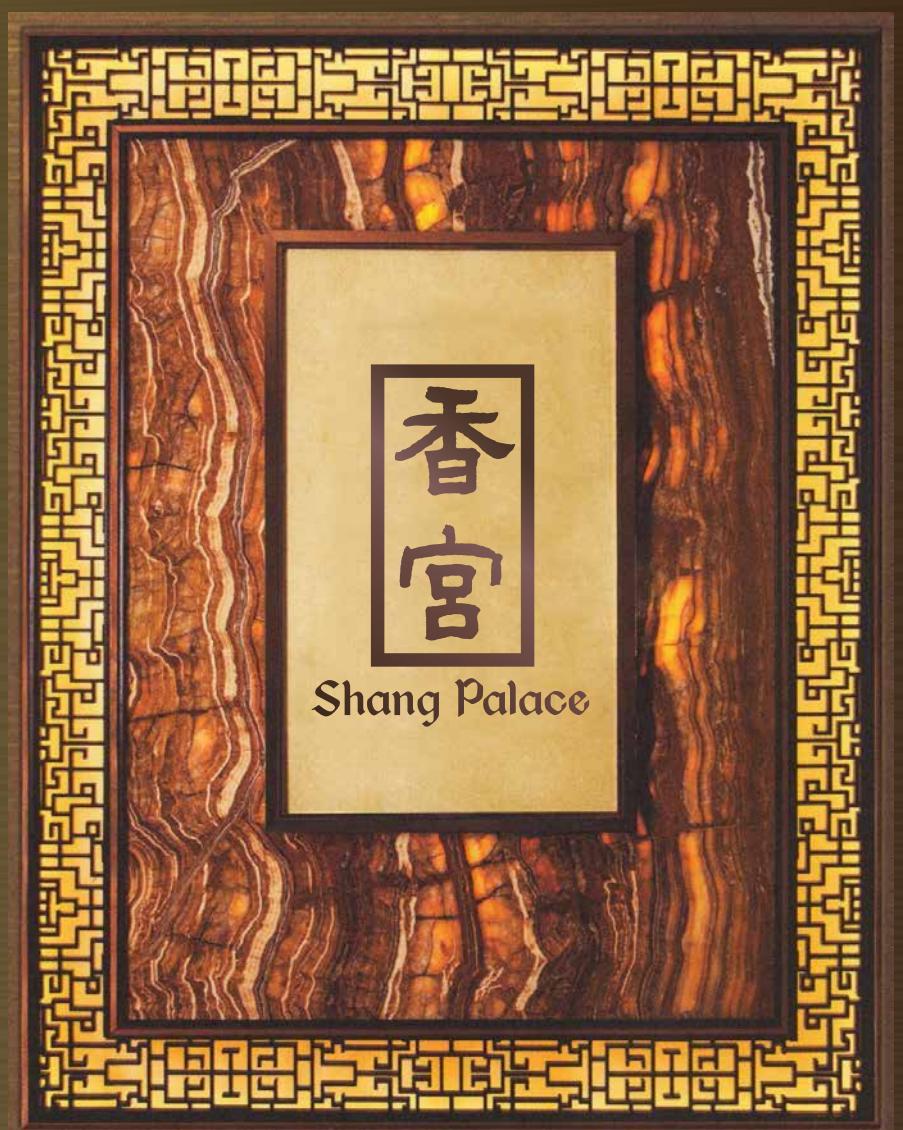


THE ELEGANCE OF AUTHENTIC CANTONESE CUISINE

Discover the finest, authentic Cantonese cuisine
at stylish Shang Palace Chinese Restaurant.
Curated by our talented Executive Chinese Chef Chow Wai Man
and his highly dedicated team,
the signature dishes are crafted with meticulous attention
to detail and elegantly presented at your table.

Indulge in an extensive new selection of superb traditional Cantonese
specialties including Shang Palace's signature barbecue dishes
and dim sum items. Meals are served in the manner of
Shangri-La hospitality and decorations inspired by
the Tang dynasty era highlight
one of the hotel's most celebrated dining experiences.

周师傅特别介绍
CHEF CHOW'S RECOMMENDATIONS

1. 鲍鱼蟹肉鱼肚羹 (每位) [P]
   Fish Maw Soup with Crab Meat and Abalone (per person)
   ซุปกระเพาะปลาเนื้อปูเป๋าฮื้อ

   550

2. 鲍鱼婆参鹅脚煲 [P]
   Braised Goose Palm with Sea Cucumber and Abalone
   ขาห่านปลิงทะเลเป๋าฮื้อน้ำแดง

   1,400

3. 一支萝卜鱼汤泡鱼腐
   Poached shredded Turnip and Fish Bean Curd in Fish Broth
   หัวผักกาดตุ๋นซุปปลาทรงเครื่อง

   680

4. 鲜虾粉丝煮胜瓜
   Stir-fried Gourd with Shrimp
   ผัดบวบใส่กุ้ง

   400

5. 香宫特色小炒皇 [P]
   Shang Palace Special Stir-fried Dried Shrimp, Pacific Clams, Barbecued Honey Pork and Chives
   กุ้ยช่ายผัดรวมมิตร

   780

[★] Signature dish [N] Nuts included [P] Pork included [V] Vegetarian included

All prices are in Thai Baht and are subject to 10% service charge and applicable government tax

6. 蛋白花雕蒸肉蟹
Steamed Crab with Egg White and Shaoxing Wine
ปูนึ่งไข่ขาวเหล้าจีน
2,000

7. 野味镇江骨 [P]
Pork Ribs - Zhenjiang Style
ซี่โครงหมูผัดซอสแดง
480

8. 一夜情
Pan-fried Spotted Grouper with Sea Salt and Ginger
ปลาเก๋าแดงทอดเกลือและขิง
1,800

9. 滑蛋炒带子
Scrambled Eggs with Scallops
หอยเชลล์ผัดไข่
820

10. 什菌菇炒烧腩片 [P]
Stir-fried Assorted Mushrooms with Crispy Pork
ผัดเห็ดรวมหมูกรอบ
450

11. 滑蛋炒叉烧 [P]
Scrambled Eggs with Barbecued Pork
หมูแดงผัดไข่
220

12. 白饭鱼煎鸡蛋
Silver Fish Omelette
ไข่เจียวปลาเงิน
260

[★] Signature dish [N] Nuts included [P] Pork included [V] Vegetarian included

All prices are in Thai Baht and are subject to 10% service charge and applicable government tax

香宫招牌菜
Signature Dishes

1. 北京片皮鸭 (两食) [★] [N]
   Traditional 'Peking' Style Oven Glazed Goose
   in Two Courses
   เป็ดปักกิ่ง

   (1) 北京片皮鸭配薄饼
   1st course: Crispy Skin served with Chinese Pancakes,
   Homemade Savoury Plum Sauce, Cucumber Strips and Scallions
   หนังเป็ด เสิร์ฟพร้อมแป้งแพนเค้กและเครื่องเคียง

   (2) 烧味拼盘
   2nd Course: Stir-fried Meat with Black Pepper Sauce or Minced Meat
   served with Lettuce
   เมี่ยงเป็ด หรือ เนื้อเป็ดผัดพริกไทยดำ

   2,988

[★] Signature dish [N] Nuts included [P] Pork included [V] Vegetarian included

All prices are in Thai Baht and are subject to 10% service charge and applicable government tax

2. 烧味拼盘［★］[P]

Barbecued Meat Combination

ออร์เดิร์ฟร้อนรวมมิตร

750

3. 珊瑚乳燕龙虾球［★］

Steamed Lobster with Bird's Nest with Crab Coral Sauce

กุ้งมังกรนึ่งรังนกในซอสมันปู

2,500

4. 清宫佛跳墙[P]

Buddha Jumps Over the Wall

พระกระโดดกำแพง

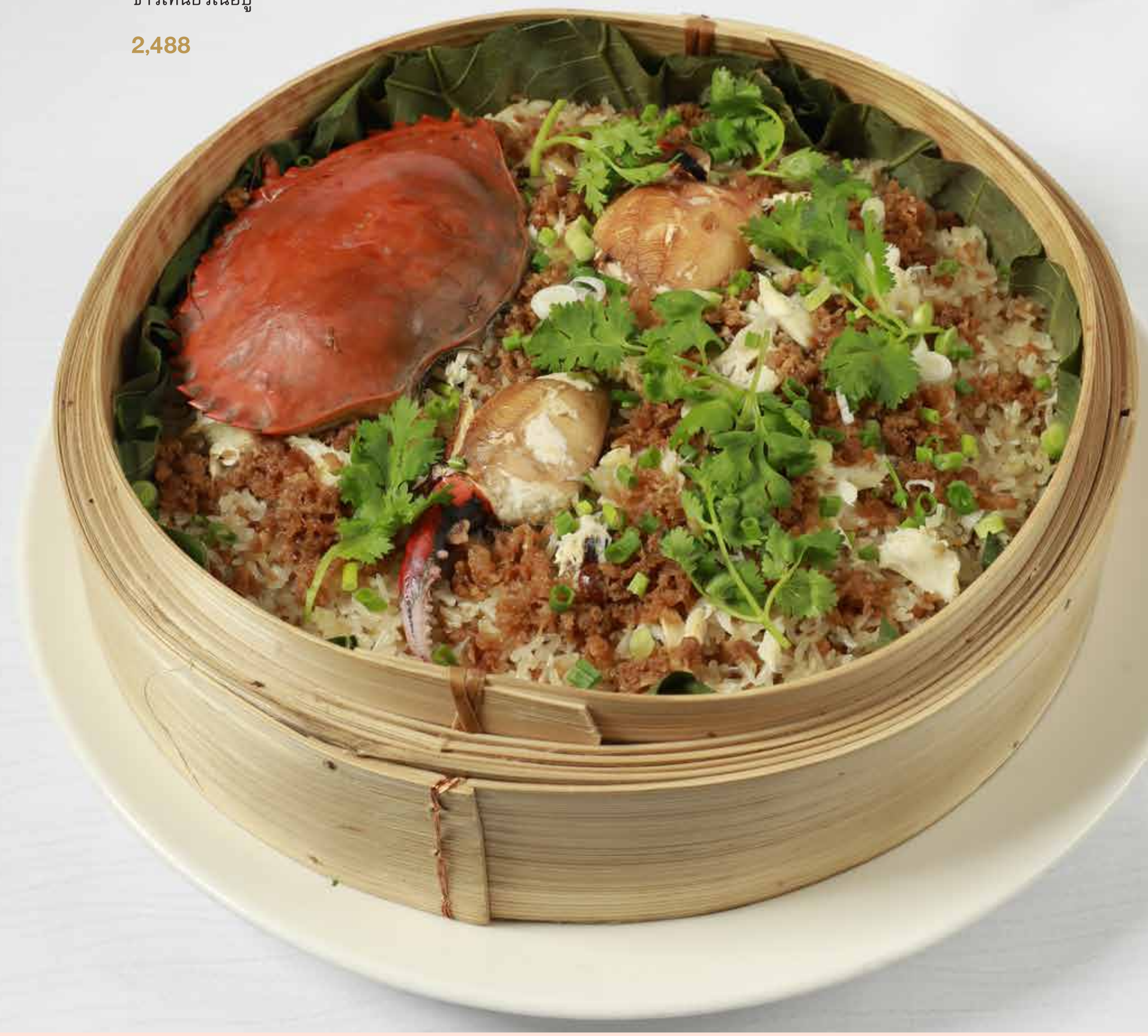
1,600

[★] Signature dish [N] Nuts included [P] Pork included [V] Vegetarian included

All prices are in Thai Baht and are subject to 10% service charge and applicable government tax

5. 竹笼肉蟹蒸米糕 [★] [P]
Steamed Sticky Rice with Crab Meat
in a Bamboo Basket
ข้าวเหนียวเนื้อปู

2,488



6. 椰皇炖官燕 [★] [V]
Braised Bird's Nest in Whole Coconut
รังนกพิเศษตุ๋นมะพร้าวทั้งลูก

1,600

[★] Signature dish [N] Nuts included [P] Pork included [V] Vegetarian included

All prices are in Thai Baht and are subject to 10% service charge and applicable government tax

头盘类
APPETIZER

1. 鲜果虾球沙律
   Crispy Prawns and Fresh Fruit Salad
   กุ้งทอดครีมสลัดผลไม้

   688

2. 浓汤羊肚菌竹笙西红柿 [V]
   Braised Whole Tomato Filled with
   Seasonal Vegetable and Morel Mushroom
   มะเขือเทศยัดไส้เห็ดมอเรล

   260

[★] Signature dish [N] Nuts included [P] Pork included [V] Vegetarian included

All prices are in Thai Baht and are subject to 10% service charge and applicable government tax

3. 点心拼盘 [P]
Cantonese Dim Sum Platter
ติ่มซำรวมมิตร

450

4. 豉油皇海虾
Stir-fried Live Prawn with Soya Sauce
กุ้งทอดซีอิ๊ว

380

5. 黄金脆豆腐
Crispy Tofu
เต้าหู้ทอดกรอบ

390

6. 沙律锅贴大明虾
Fried Prawn Dumpling Salad
สลัดเกี๊ยวซ่ากุ้งใหญ่

460

7. 盐白饭鱼
Deep-fried Spicy Silver Fish with Salt and Chilli
ปลาเงินทอดพริกเกลือ

450

8. 大良特色煎虾饼
Fried Prawn Cake
ทอดมันกุ้ง

400

9. 野味咸菜
Flavored Pickle Salad
หัวไชเท้าดอง

100

10. 自家制酸姜皮蛋
Century Egg with Preserved Young Ginger
ไข่เยี่ยวม้าเสิร์ฟพร้อมขิงดอง

400

11. 葱油海蜇 / 醉鸡
Aromatic Sesame Jellyfish Salad / Drunken Chicken
แมงกะพรุนน้ำมันงา / ไก่แช่เหล้า

700

[★] Signature dish [N] Nuts included [P] Pork included [V] Vegetarian included

All prices are in Thai Baht and are subject to 10% service charge and applicable government tax

烧味
BARBECUE CORNER

12. 片皮乳猪（两食）[P]

Barbecued Suckling Pig in Two Courses

หมูหัน

(1) 片皮乳猪

1st Course: Crispy Pork Skin served with Chinese Pancakes and Condiments

หนังหมูกรอบเสิร์ฟพร้อมแพนเค้กและเครื่องเคียง

(2) 蒜香猪肉

2nd Course: Pork Meat baked with Garlic Sauce

เนื้อหมูอบกระเทียม

3,388

[★] Signature dish [N] Nuts included [P] Pork included [V] Vegetarian included

All prices are in Thai Baht and are subject to 10% service charge and applicable government tax

13. 香宫八月份港式北京鸭推广计划 [N]

Barbecued Peking Duck – Hong Kong Style in Three Courses

เป็ดปักกิ่งสไตล์ฮ่องกง

三食 Served in three courses: อาหารสามคอร์ส ดังนี้

(1) 北京烤鸭配薄饼

1st Course: Crispy Skin served with Chinese Pancakes and Condiments

หนังและเนื้อเป็ดเสิร์ฟพร้อมแป้งแพนเค้กกับเครื่องเคียง

(2) 梅酱烤鸭腿

2nd Course: Roasted Duck served with Plum Sauce

น่องเป็ดย่างเสิร์ฟพร้อมซอสบ๊วย

(3) 姜葱炒鸭肉

3rd Course: Stir-fried Duck with Ginger and Spring Onions

เนื้อเป็ดผัดขิงและต้นหอม

2,188

14. 烧肉拼寿司海蜇卷 [P]

Crispy Pork Belly with Jelly Fish Rolls

หมูกรอบและผักกาดแก้วห่อแมงกะพรุน

460

15. 蜜汁叉烧 [P]

Honey Glazed Pork Char Siew

หมูแดงเลิศรส

340

16. 明炉烧 鸭配梅酱

Roasted Duck served with Plum Sauce (Quarter)

เป็ดย่าง เสิร์ฟพร้อมซอสบ๊วย (1/4 ตัว)

600

[★] Signature dish [N] Nuts included [P] Pork included [V] Vegetarian included

All prices are in Thai Baht and are subject to 10% service charge and applicable government tax

汤类
SOUP

17. 四川海皇酸辣汤 [P]
Hot and Sour Soup
with Seafood
ซุปเสฉวนทะเล

360

18. 蟹肉玉米羹 [P]
Sweet Corn Soup
with Crab Meat
ซุปข้าวโพดเนื้อปู

280

19. 皮蛋元茜鲜鱼汤 [P]
Sliced King fish Soup
with preserved Egg
ซุปเนื้อปลาช่อนทะเลไข่เยี่ยวม้า

350

[★] Signature dish [N] Nuts included [P] Pork included [V] Vegetarian included

All prices are in Thai Baht and are subject to 10% service charge and applicable government tax

20.杞子竹笙炖花胶汤 [★][P]
Fish Maw Soup with Bamboo Pith
and Chinese Herbs
ซุปกระเพาะปลาสดเยื่อไผ่ยาจีน

680

21.养生珍菌杞子汤 [P]
Double Boiled Mushroom Soup
with Goji Berries
ซุปเห็ดสมุนไพรเก๋ากี้

220

22.北菇鲍鱼炖螺片竹笙汤 [P]
Abalone Soup with Bamboo Pith
Sliced Sea Whelk and Winter Melon
ซุปเป๋าฮื้อเยื่อไผ่หอยสังข์ฟักเขียว

800

23.鲍鱼三宝汤 [P]
Abalone Soup
with Three Treasures
ซุปเป๋าฮื้อสามสหาย

800

24.竹笙菠菜羹 [P]
Braised Spinach Soup with Bamboo Pith
ซุปข้นมรกตเยื่อไผ่

250

[★] Signature dish [N] Nuts included [P] Pork included [V] Vegetarian included

All prices are in Thai Baht and are subject to 10% service charge and applicable government tax

鲍鱼、海參、燕窝
ABALONE, SEA CUCUMBER, BIRD NEST

25. 蠔皇原只二头鲍 [P]
Braised Two-head Abalone with Superior Oyster Sauce
เป๋าฮื้อเจี๋ยนน้ำมันหอยชั้นเลิศ

3,300

[★] Signature dish [N] Nuts included [P] Pork included [V] Vegetarian included

All prices are in Thai Baht and are subject to 10% service charge and applicable government tax

26. 北菇海参时蔬 [P]
Braised Sea Cucumber with
Shitake Mushrooms and Seasonal Vegetables
ปลิงทะเลเห็ดหอมยอดผักน้ำแดง

400

27. 红烧海参扣鹅掌 [P]
Braised Goose Palm with Sea Cucumber
ขาห่านปลิงทะเลน้ำแดง

700

28. 蟹皇烩官燕 (每位) [P]
Braised Imperial Birds Nest Broth with
Crab Meat and Crab Roe
ซุปรังนกพิเศษเนื้อปูและมันปู

1,600

29. 红烧龙牙官燕 [P]
Braise Imperial Bird's Nest in Brown Sauce
รังนกพิเศษเห็ดเข็มทองน้ำแดง

1,600

30. 怀旧凤吞燕 [P]
Boneless Chicken Filled with
Bird's Nest in Supreme Broth
ไก่ตุ๋นรังนกชั้นเลิศ

1,600

[★] Signature dish [N] Nuts included [P] Pork included [V] Vegetarian included

All prices are in Thai Baht and are subject to 10% service charge and applicable government tax

游水鱼
LIVE SEAFOOD AND LIVE FISH

31. 龙虾	32. 蟹类	33. 虾类	34. 游水虾
Lobster กุ้งมังกร	Crab ปู	River Prawns กุ้งแม่น้ำ	Live Prawns กุ้งกะตะ
550 per 100gm	**300 per 100gm**	**350 per 100gm**	**220 per 100gm**

煮法 Cooking Style วิธีการปรุง

- 避风塘炒
  Stir-fried with Crispy Garlic and Shallot
  ผัดหอมแดงและกระเทียมทอดกรอบ
- 白灼
  Poached and Served with Light Soya Sauce
  ลวกเสิร์ฟพร้อมซอสซีอิ๊ว
- 椒盐炒
  Stir-fried with Spicy Salt
  ผัดพริกเกลือ
- 上汤焗 [P]
  Baked with Superior Stock
  อบยอดซุป
- 姜葱炒
  Stir-fried with Ginger and Spring Onion
  ผัดขิงต้นหอม

上湯焗龍蝦 [P]
Baked Lobster in Superior Stock
กุ้งมังกรอบยอดซุป

[★] Signature dish [N] Nuts included [P] Pork included [V] Vegetarian included

All prices are in Thai Baht and are subject to 10% service charge and applicable government tax

35. 泰星斑	36. 青斑	37. 笋壳鱼	38. 金目鲈鱼
Spotted Grouper	Black Grouper	Soon Hock	Sea Bass
ปลาเก๋าแดงไทย	ปลาเก๋าดำ	ปลาบู่	ปลากะพงขาว
400 per 100gm	**220 per 100gm**	**220 per 100gm**	**150 per 100gm**

煮法/Cooking Style:

- 港式清蒸
  Steamed - Hong Kong Style
  นึ่งซีอิ๊วสไตล์ฮ่องกง
- 蒜茸蒸
  Steamed with Garlic
  นึ่งกระเทียม
- 红烧 [P]
  Braised with Roasted Pork and Garlic
  น้ำแดง
- 油浸
  Deep-fried
  ทอด
- 豆鼓蒸
  Steamed in Black Bean Sauce
  นึ่งเต้าซี่

[★] Signature dish [N] Nuts included [P] Pork included [V] Vegetarian included

All prices are in Thai Baht and are subject to 10% service charge and applicable government tax

海鮮類
SEAFOOD

39.海鮮扒自制豆腐 [P]

Chef's Homemade Seafood Tofu with Oyster Sauce

เต้าหู้ทะเลสูตรพิเศษน้ำแดง

500

40.赛螃蟹香烤鳕鱼 (每位)

Baked Cod Fillet with Egg White and Dried Scallop

ปลาจินดาระเจี๋ยนไข่ขาวกังป๋วย

850

[★] Signature dish [N] Nuts included [P] Pork included [V] Vegetarian included

All prices are in Thai Baht and are subject to 10% service charge and applicable government tax

41. 菠萝咕噜虾球
Sweet and Sour Prawns
กุ้งผัดเปรี้ยวหวาน

680

42. 双味鸳鸯虾球
Deep-fried Prawns with Wasabi Mayonnaise and Salted Egg Yolk
กุ้งทอดซอสวาซาบิมายองเนสไข่เค็ม

780

43. 什菌鲜露笋炒带子
Sautéed Scallops with Asparagus and Mushrooms
หอยเชลล์ผัดหน่อไม้ฝรั่งเห็ดรวม

900

44. 炸酿鲜蟹盖 (每位)
Deep-Fried Stuffed Crab Meat in Shell (per person)
เนื้อปูยัดไส้ทอดกรอบ

480

45. 川汁虾球带子西兰花
Stir-fried Prawns and Scallops with Broccoli in Sichuan Sauce
กุ้งและหอยเชลล์ผัดบร็อคโคลีซอสเสฉวน

880

46. 蟹肉扒紫菜豆腐 [P]
Homemade Seaweed Bean Curd Topped with Crab Meat
เต้าหู้สาหร่ายราดหน้าเนื้อปู

500

47. 虾胶蒸豆腐 [P]
Steamed Tofu with Minced Shrimp
เต้าหู้ยัดไส้กุ้งนึ่ง

270

[★] Signature dish [N] Nuts included [P] Pork included [V] Vegetarian included

All prices are in Thai Baht and are subject to 10% service charge and applicable government tax

家禽類
POULTRY

48. 椒盐炒香鸡翅

Crispy Fried Chicken Wing with Salted and Garlic

ปีกไก่ทอดพริกเกลือ

370

[★] Signature dish [N] Nuts included [P] Pork included [V] Vegetarian included

All prices are in Thai Baht and are subject to 10% service charge and applicable government tax

49.腰果宫爆鸡丁［N］
Wok-fried Chicken
with Cashew Nuts and Chilli Sauce
ไก่ผัดเม็ดมะม่วงหิมพานต์

380

50.鲍鱼龙穿凤翼
Sautéed Boneless Chicken Wings Skewered with Abalone and Mushrooms
ปีกไก่ผัดเป๋าฮื้อและเห็ด

880

51.当红炸子鸡
Deep-fried Chicken (Half)
ไก่ทอด (ครึ่งตัว)

700

52.生菜包炒鸭松［N］
Sautéed Minced Duck with Iceberg Lettuce
เมี่ยงเป็ด

550

[★] Signature dish [N] Nuts included [P] Pork included [V] Vegetarian included

All prices are in Thai Baht and are subject to 10% service charge and applicable government tax

牛肉、羊肉、猪肉
BEEF, LAMB, PORK

53. 肉碎麻婆豆腐 [P]
Mapo Tofu with Minced Pork - Sichuan Style
เต้าหู้หม่าผ่อ

380

54. 豉蒜尖椒炒牛肉
Sautéed Sliced Beef and Shishito pepper with Garlic and Black Bean Sauce
เนื้อผัดพริกชิชิโตเต้าซี่

680

55. 金盏蒜片爆和牛
Stir-fried Kagoshima Wagyu Beef with Sliced Garlic served in Golden Basket
เนื้อวากิวผัดกระเทียม

980

56. 黑椒牛柳粒
Stir-fried Diced Beef with Garlic and Black Pepper
เนื้อสันผัดกระเทียมพริกไทยดำ

900

[★] Signature dish [N] Nuts included [P] Pork included [V] Vegetarian included
All prices are in Thai Baht and are subject to 10% service charge and applicable government tax

57. 鹌鹑蛋红烧肉 [P]
Stewed Pork Belly with Quail Eggs in Casserole
หมูสามชั้นตุ๋นหม้อดิน
480

58. 咸鱼煎肉饼 [P]
Pan-fried Minced Pork Patties filled with Salted Fish
ทอดมันหมูสับปลาเค็ม
580

59. 中式煎牛柳
Pan-Fried Beef Fillet Hong Kong Style
เนื้อสันฮ่องกง
680

60. 山楂凤梨酱烤羊架
Roasted Rack of Lamb with Hawthorn and Pineapple Sauce
ชี้โครงแกะอบซานจาและซอสสับปะรด
1,200

[★] Signature dish [N] Nuts included [P] Pork included [V] Vegetarian included

All prices are in Thai Baht and are subject to 10% service charge and applicable government tax

素菜類
VEGETABLES

61.养生竹笙穿露笋
Bamboo Pith stuffed with Asparagus
เยื่อไผ่ยัดไส้หน่อไม้ไข่ขาว
530

62.鲜冬菇扒时蔬［v］
Sautéed Shiitake Mushrooms with Seasonal Vegetables
เห็ดหอมผัดผักตามฤดูกาล
360

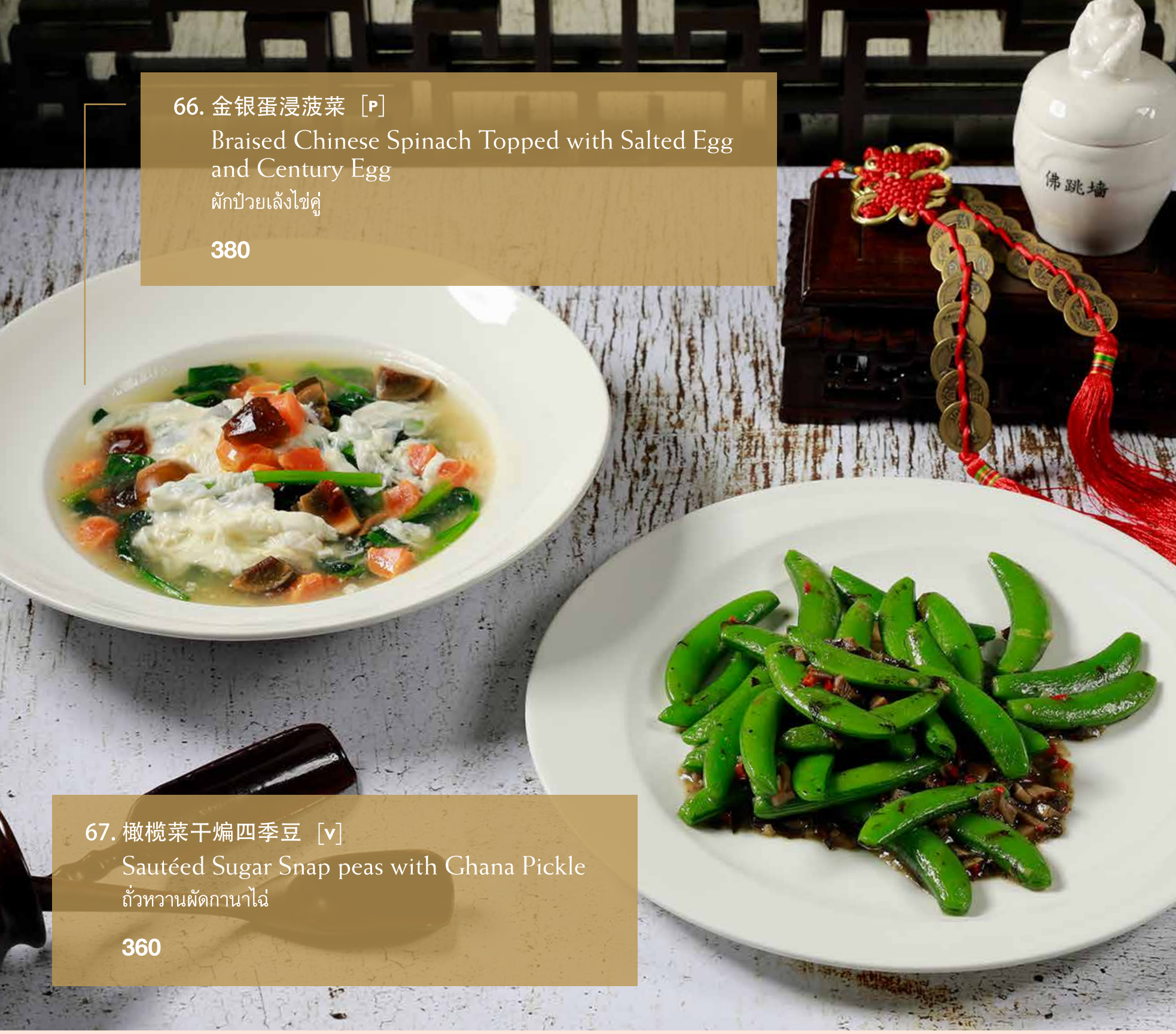
63.蒜茸炒通心菜［v］
Wok-fried Morning Glory with Minced Garlic
ผักบุ้งผัดกระเทียม
320

64.蒜茸蒸茄瓜［v］
Steamed Eggplant with Garlic Sauce
มะเขือยาวนึ่งกระเทียม
250

65.金盅松露田翠八景［v］
Sautéed Assorted Vegetables served in Pumpkin
ผัดผักรวมมิตรเสิร์ฟในลูกฟักทอง
680

［★］ Signature dish ［N］ Nuts included ［P］ Pork included ［V］ Vegetarian included

All prices are in Thai Baht and are subject to 10% service charge and applicable government tax



66. 金银蛋浸菠菜［P］
Braised Chinese Spinach Topped with Salted Egg and Century Egg
ผักป๋วยเล้งไข่คู่

380

67. 橄榄菜干煸四季豆［V］
Sautéed Sugar Snap peas with Ghana Pickle
ถั่วหวานผัดกานาไฉ่

360

68. 姜汁炒芥兰［V］
Stir-fried Kailan in Ginger Sauce
คะน้าฮ่องกงผัดซอสขิง

320

69. 芹香鲜芦笋山药紫薯炒藕片［V］
Sautéed Asparagus, Chinese Yam, Celery, Purple Sweet Potato and Lotus Roots
หน่อไม้ฝรั่งผัดห้าสหาย

580

70. 醋椒土豆丝［V］
Sautéed shredded Potato with Sichuan Chilli and Vinegar
มันฝรั่งผัดพริกเสฉวน

480

［★］ Signature dish ［N］ Nuts included ［P］ Pork included ［V］ Vegetarian included

All prices are in Thai Baht and are subject to 10% service charge and applicable government tax

飯麵類
RICE AND NOODLES

71. 黑椒海鲜炒乌冬
Stir-fried Udon with
Seafood and Black Pepper
ผัดอุด้งทะเลพริกไทยดำ

450

[★] Signature dish [N] Nuts included [P] Pork included [V] Vegetarian included

All prices are in Thai Baht and are subject to 10% service charge and applicable government tax

72. 鮮虾福建炒面 [P]
Fukien Fried Noodle
บะหมี่ฮกเกี้ยนกุ้ง

410

73. 咸魚雞粒炒飯
Fried Rice with Diced Chicken and Salted Fish
ข้าวผัดไก่ปลาเค็ม

320

[★] Signature dish [N] Nuts included [P] Pork included [V] Vegetarian included

All prices are in Thai Baht and are subject to 10% service charge and applicable government tax

74. 蛋白肉碎榄菜炒饭 [P]
Hong Kong Fried Rice with Eggs and Ghana Pickle
ข้าวผัดไข่กาน่าไฉ่
300

75. 扬州炒飯 [P]
Yangzhou Fried Rice with BBQ Pork and Shrimps
ข้าวผัดหยางโจวหมูแดงและกุ้ง
390

76. 素式鼓油皇炒面
Wok-fried Noodles with Vegetables and Soya Sauce
บะหมี่ผัดเจ
300

77. 鼓椒牛肉炒河粉
Sautéed Rice Noodles with Sliced Beef in Black Bean Sauce
เส้นใหญ่ราดหน้าเนื้อซอสเต้าซี่
420

78. 海鮮炒麵 [P]
Crispy Noodle topped with Assorted Seafood
บะหมี่ราดหน้าทะเล
450

79. 上汤云吞面 [P]
Shrimp Wonton Noodle Soup
บะหมี่เกี๊ยวกุ้งน้ำ
300

[★] Signature dish [N] Nuts included [P] Pork included [V] Vegetarian included

All prices are in Thai Baht and are subject to 10% service charge and applicable government tax

甜品
DESSERTS

80.軟滑香芒布丁

Chilled Mango Pudding

พุดดิ้งมะม่วง

180

81.鲜果杏仁豆腐

Ice Bean Curd with Fruit Salad

เต้าฮวยเย็นผลไม้

180

82.时令水果盘

Seasonal Fresh Fruit Platter

ผลไม้ตามฤดูกาล

180

[★] Signature dish [N] Nuts included [P] Pork included [V] Vegetarian included

All prices are in Thai Baht and are subject to 10% service charge and applicable government tax

83.椰皇燉白果
Double-Boiled Ginkgo Nuts with Young Coconut
แปะก๊วยตุ๋นมะพร้าวอ่อน
250

84.姜茶汤圆 [P] [N]
Rice Dumplings in Ginger Tea
บัวลอยน้ำขิง
180

85.生磨蛋白白果杏仁茶 [N]
Sweetened Hot Almond Cream and Ginkgo Nuts with Egg White
แปะก๊วยอัลมอนด์ครีมไข่ขาว
270

86.杨枝甘露
Chilled Mango Sago cream with Pomelo
สาคูมะม่วงส้มโอ
220

87.冻密瓜西米露
Chilled Sago with Cantaloupe Cream
สาคูแคนตาลูป
180

88.巴西籽杞子桂花糕
Osmanthus Jelly with Gogi Berries and Chia Seeds
วุ้นชาหอมหมื่นลี้
200

89.香脆豆莎窩餅
Pancake Filled with Red Bean Paste
วอแป้งถั่วแดง
220

90.蓮茸煎堆仔 [P]
Crisp Sesame Seed Balls Filled with Lotus Paste
จิน ตุ้ย ใจ๋ ไส้ลูกบัว
280

[★] Signature dish [N] Nuts included [P] Pork included [V] Vegetarian included

All prices are in Thai Baht and are subject to 10% service charge and applicable government tax

香宮

Shang Palace

套餐

SET MENU

百合花
LILY SET

特色点心拼盘 [P]
Cantonese Dim Sum Combination
ติ่มซำรวมมิตร

四川海皇酸辣汤 [P]
Hot and Sour Seafood Soup
ซุปเสฉวนทะเล

翡翠烧汁牛柳粒
Diced Beef in Emerald Gravy
เนื้อวัวในซอสมรกต

姜汁炒芥兰
Stir-fried Kailan in Ginger Sauce
คะน้าฮ่องกงผัดซอสขิง

脆皮银雪鱼
Cod Fish with Spicy Salt and Minced Garlic
ปลาจินดาระทอดพริกเกลือ

咸蛋火鸭粒炒饭
Fried Rice with Smoked Duck and Salted Egg
ข้าวผัดเนื้อเป็ดไข่เค็ม

香芒冻布甸
Mango Pudding
พุดดิ้งมะม่วง

1,288++ Per Person
(For a minimum of two people)

[★] Signature dish [N] Nuts included [P] Pork included [V] Vegetarian included

All prices are in Thai Baht and are subject to 10% service charge and applicable government tax

兰花
ORCHID SET

香宫烧味拼盘 [★] [P]
Cantonese Barbecued Meat Combination
ออร์เดิร์ฟร้อนรวมมิตร

蟹肉琵琶燕 [P]
Braised Bird's Nest Soup with Crab Meat
ซุปรังนกเนื้อปู

黑椒牛油焗大头虾
Baked River Prawn with Butter and Black Pepper
กุ้งแม่น้ำอบเนยและซอสพริกไทยดำ

什菌菇炒牛柳丝
Stir-fried shredded Beef with Assorted Mushrooms
เนื้อเส้นผัดเห็ดรวม

沙姜鸡
Poached Chicken with Ginger Powder
ไก่อบขิง

鲜虾福建炒面 [P]
Fukien Fried Noodles with Prawns
บะหมี่ฮกเกี้ยนกุ้ง

杨枝甘露
Chilled Mango Sago Cream with Pomelo
สาคูไอสกรีมมะม่วงส้มโอ

1,988++ Per Person
(For a minimum of two people)

[★] Signature dish [N] Nuts included [P] Pork included [V] Vegetarian included
All prices are in Thai Baht and are subject to 10% service charge and applicable government tax

玉兰
MAGNOLIA SET

特色烧味拼盘 [★] [P]
Cantonese Barbecued Meat Combination
ออร์เดิร์ฟร้อนรวมมิตร

沙律锅贴大明虾
Fried Prawn Dumpling Salad
สลัดเกี๊ยวซ่ากุ้งใหญ่

鲍鱼烩鱼肚羹 [P]
Braised Fish Maw Soup with Abalone
ซุปข้นกระเพาะปลาเป๋าฮื้อ

鲍鱼焖鹅掌生菜 [P]
Braised Goose Palm with Abalone and Lettuce
เป๋าฮื้อขาห่านผักกาดแก้วน้ำแดง

豉蒜尖椒炒牛肉
Sautéed sliced Beef and Shishito Pepper with Garlic and Black Bean Sauce
เนื้อผัดพริกชิชิโตเต้าซี่

港式蒸笋壳鱼
Steamed Soon Hock Fish – Hong Kong Style
ปลาบู่นึ่งซีอิ๊วสไตล์ฮ่องกง

大澳虾羔三虾炒饭
Fried Rice and Shrimps with Tai-O Shrimp Paste
ข้าวผัดกุ้งกะปิไท่โอ

鲜果西米露
Chilled Sago Cream with Fresh Fruits
สาคูผลไม้รวม

1,888++ Per Person
(For a minimum of four people)

[★] Signature dish [N] Nuts included [P] Pork included [V] Vegetarian included

All prices are in Thai Baht and are subject to 10% service charge and applicable government tax

水仙
NARCISSUS SET

沙律锅贴大明虾
Fried Prawn Dumpling Salad
สลัดเกี๊ยวซ่ากุ้งใหญ่

蟹肉蛋白燕窝 [P]
Braised Bird's Nest Soup with Crab Meat and Egg White
ซุปรังนกเนื้อปูและไข่ขาว

北京片皮鸭 [★][N]
Traditional Roasted Peking Duck
เป็ดปักกิ่ง

碧绿鲍鱼海参 [P]
Braised Abalone with Sea Cucumber and Vegetables
เป๋าฮื้อปลิงทะเลยอดผักน้ำแดง

清蒸活笋壳
Steamed Soon Hock Fish – Hong Kong Style
ปลาบู่นึ่งซีอิ๊วสไตล์ฮ่องกง

脆藕椒香牛柳粒
Wok-fried Beef Tenderloin and Crispy Lotus Roots with Black Peppercorn
เนื้อสันผัดรากบัว

松露野菌焖伊面
Ee-fu Noodles and Wild Mushrooms with Black Truffle Oil
อีหมี่ซอสเห็ดทรัฟเฟิล

姜茶汤圆 [P]
Rice Dumplings in Ginger Tea
บัวลอยน้ำขิง

2,888++ Per Person
(For a minimum of six people)

[★] Signature dish [N] Nuts included [P] Pork included [V] Vegetarian included

All prices are in Thai Baht and are subject to 10% service charge and applicable government tax

郁金
TULIP SET

香格里拉拼盘 [★] [P]
Shang Palace Combination
ออร์เดิร์ฟรวมแชงพาเลซ

沙律锅贴大明虾
Fried Prawn Dumpling Salad
สลัดเกี๊ยวซ่ากุ้งใหญ่

宫廷蟹黄官燕 [P]
Shang Palace Braised Bird's Nest Soup with Crab Roe and Crab Meat
ซุปรังนกพิเศษเนื้อปูและมันปู

北京片皮鸭 [★] [N]
Traditional Roasted Peking Duck
เป็ดปักกิ่ง

碧绿鲍鱼鹅掌 [P]
Braised Abalone and Goose Palm with Vegetables in Brown Sauce
เป๋าฮื้อขาห่านยอดผักน้ำแดง

清蒸海石斑
Steamed Grouper – Hong Kong Style
ปลาเก๋านึ่งซีอิ๊วสไตล์ฮ่องกง

松露野菌焖伊面
Ee-fu Noodles and Wild Mushrooms with Black Truffle Oil
อีหมี่ผัดซอสเห็ดทรัฟเฟิล

杏仁茶汤圆 [P]
Rice Dumplings in Almond Cream
บัวลอยอัลมอนด์ครีม

3,288++ Per Person
(For a minimum of six people)

[★] Signature dish [N] Nuts included [P] Pork included [V] Vegetarian included

All prices are in Thai Baht and are subject to 10% service charge and applicable government tax

水仙
PEONY SET

香格里拉拼盘 [★] [P]
Shang Palace Combination
ออร์เดิร์ฟรวมแชงพาเลซ

清宫佛跳墙 [P]
Buddha Jumps Over the Wall
พระกระโดดกำแพง

片皮乳猪 [P]
Suckling Pig – Hong Kong Style
หมูหันฮ่องกง

蚝皇原只两头鲍 [P]
Braised Whole Two-Head Abalone in Superior Oyster Sauce
เป๋าฮื้อเจี๋ยนน้ำมันหอยชั้นเลิศ

极品酱炒带子鸡球
Wok-fried Scallops with Chicken and X.O. Sauce
หอยเชลล์และไก่ผัดซอสเอ็กซ์โอ

黑椒牛油焗大头虾
Baked River Prawn with Butter and Black Pepper Sauce
กุ้งแม่น้ำอบเนยและซอสพริกไทยดำ

清蒸海星斑
Steamed Spotted Grouper – Hong Kong Style
ปลาเก๋าแดงไทยนึ่งซีอิ๊วสไตล์ฮ่องกง

日式蟹子蟹肉蛋白炒饭
Japanese Fried Rice with Crab Meat and Egg White
ข้าวผัดเนื้อปูและไข่ขาวสไตล์ญี่ปุ่น

原个椰皇炖官燕
Braised Bird's Nest in Whole Coconut
รังนกพิเศษตุ๋นมะพร้าว

6,888++ Per Person
(For a minimum of six people)

[★] Signature dish [N] Nuts included [P] Pork included [V] Vegetarian included

All prices are in Thai Baht and are subject to 10% service charge and applicable government tax