



香宮

| 凝香聚情 | | 食在香宮 |
SHANG PALACE
A DELICATE FOOD LEGEND

香 傳

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香宮中餐厅是香格里拉集团的招牌餐厅之一，有着三十多年的历史。1974年第一家香宮在新加坡开业。凭借着创新经典的菜肴、细致周到的服务、高贵典雅的风格，香宮为客人们带来独一无二的用餐体验。北海香格里拉大酒店香宮主打粤菜，同时还提供精选本地菜和湘菜。在汉语中，“香”代表芬芳的气味，“宮”则代表着如宫殿般尊贵的地方，这两个字的结合很好地体现了香宮的精髓，在向宾客们提供高品质的菜肴和服务的同时，也陪伴宾客们一同领略博大精深的中华饮食文化。现在，香宮已经成为商务宴请、亲朋聚会的理想选择。

Shang Palace is one of the signature restaurants in Shangri-La Group with a history of more than 30 years. The first Shang Palace was opened in Singapore in 1974. Shang Palace is central to the Shangri-La Hotels and through creative cuisine, impeccable service and beautiful interiors it delivers an unique, quintessentially luxurious experience to guests. Our Shang Palace primarily serves Cantonese Cuisine and selected local as well as Xiang Cuisine. The Chinese characters making up the name Shang Palace mean "aromatic scent" and "place for loyalty" respectively. They are deemed particularly appropriate for the level of cuisine and service that Shang Palace provides and are a reflection of the opulent furnishing and art works. Shang Palace has become the ideal choice for business dinners, anniversary celebration with friends and family gathering.



香宮
SHANG PALACE



北部湾特色篇 BEIBU GULF DISH



105



107

羊肚菌炖角螺 [P] 101
Boiled morel with snail soup

Per Person ¥98/位

原汤牛肝菌炖鳝肚 [P] 102
Boiled eel maw with bolete mushroom soup

Per Person ¥98/位

鲍汁燕麦扣花胶 [P] 103
Braised fish maw with abalone sauce

Per Person ¥108/位

古法秘扣涠洲参 [P] 104
Braised sea cucumber with abalone sauce

Per Person ¥108/位

手抄干沙虫 105
Pan fried sand worm

Per 50 grams ¥168/两

盐花煎鹰鲳 106
Pan fried Local pampano with rock salt

Per 500 gram ¥198/斤

琥珀千丝大虾 107
Deep fried prawn ball serve with wasabi and salad dressing

Per Person ¥78/位

六头本地鲜鲍 108
Local fresh abalone being steamed, braised or boiling with tomato and oat

Per Person ¥168/位



风味凉菜 COLD DISH



川汁酱萝卜 109
Marinated turnip with chilli sauce

Standard ¥30/例

芥醋海蜇头 110
Preserved jellyfish in white vinegar sauce

Standard ¥68/例

五香牛鞭 111
Sliced spiced beef tendon

Standard ¥68/例

八味小鱼仔 112
Flavor dried fingerling

Standard ¥50/例

秘制黄瓜卷 113
Cucumber with vinegar and soy sauce

Standard ¥30/例

巧拌辣木耳 [S] 114
Marinated black fungus with chilli sauce

Standard ¥60/例

盐焗凤爪 115
Marinated chicken feet with salt

Standard ¥58/例

凉拌莴笋丝 116
Marinated lettuce with salt and peper

Standard ¥30/例



110



111



112



113



港式烧腊 / 卤味

BARBECUED AND MARINATED DISHES



124



126

香宫招牌片皮金猪全体 (需提前48小时预定) [R] [P] 117 Whole ¥688/只
Shang Palace Barbecued whole suckling pig (order in advanced)

烧味拼盘 [P] 118 Standard ¥88/例
Assorted Barbecued Meat Combination

卤水拼盘 [P] 119 Standard ¥88/例
Marinated meat combination plate

片皮鸭 (需提前24小时预定) 120 Standard ¥208/例
Roast duck (order in advanced)

本地土鸡 (盐焗, 白切, 豉油) 121 Standard ¥88/例
Local chicken cook as your favour: Salty Baked, Plain poached, boiled in soya sauce

香宫秘制挂炉烧鹅皇 122 Standard ¥98/例
Barbecued Goose

明火高炉挂烤叉烧 [P] 123 Standard ¥78/例
Barbecued pork with honey sauce

古法宫廷水晶鸡 124 Half ¥98/半只
Classical Boiled chicken with herbs

脆皮大肠头 [P] 125 Standard ¥68/例
Boiled pig intestine

玫瑰金沙骨 [P] 126 Standard ¥88/例
Deep fried pork rib with garlic

盐焗手撕鸡 127 Standard ¥98/例
Baked chicken with rock salt



滋补靓汤

SOUP



香宫迷你佛跳墙 [P] 128 Per Person ¥238/位
Double boiled abalone with assorted seafood soup

花菇老鸡炖海参 [P] 129 Per Person ¥58/位
Braised chicken with sea cucumber and mushroom soup

洋参土鸡炖鲍鱼 [P] 130 Per Person ¥58/位
Double boiled chicken with ginseng and baby abalone

竹笙菜胆炖花胶 [P] 131 Per Person ¥68/位
Fish maw and bamboo fungus consomme

原汁水鸭炖虫草花 [P] 132 Per Person ¥58/位
Double boiled duck with herb

杞子松茸炖花鸽 [P] 133 Per Person ¥58/位
Braised pigeon with mushroom

黑松露菌炖膳肚筒 [P] 134 Per Person ¥98/位
Black truffle with chicken and eel maw soup



128



131

[R] 推荐菜 Recommendation [N] 含果仁 Dishes with nuts [P] 含猪肉 Dishes with pork [S] 辛辣 Spicy dishes [V] 素食选项 Vegetarian options
菜品图片仅供参考, 以实物为准。All dishes will be based on actual presentation. 所有价格为人民币并加收15%服务费。All prices are in RMB and subject to 15% service charge.
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招牌菜 SIGNATURE DISH



137



139



138



142

蜂巢千岛虾菇 [R] 135
Deep fried prawn with mayonnaise

Per Person ¥ 58 / 位

金汤象鼻螺 [R] 136
Boiled clam with chicken in pumpkin soup

Per Person ¥ 58 / 位

鲍汁燕麦扣关东辽参 [R] [P] 137
Braised "Liaoning" sea cucumber with abalone sauce

Per Person ¥ 188 / 位

金盅海皇 [R] 138
Braised superior seafood with chicken soup

Per Person ¥ 158 / 位

蒜香银鳕鱼 [R] 139
Pan fried cod fish with garlic

Per Person ¥ 118 / 位

鲜鱿甘笋煲淋芥菜 [R] 140
Braised squid with mustard vegetable

Standard ¥ 88 / 例

鹅肝酱店制豆腐 [R] [P] 141
Pan fried homemade bean curd with goose liver sauce

Standard ¥ 68 / 例

灌汤鲜虾球 [R] 142
Deep fried stuffed prawn ball with chicken stock

Standard ¥ 98 / 例

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鲍参篇 ABALONE AND SEA CUCUMBER



秘扣原只六头南非干鲍 [P] 143
Braised dried South Africa abalone (6 heads)

80g Per Piece ¥ 788 / 只

秘扣原只八头南非干鲍 [P] 144
Braised dried South Africa abalone (8 heads)

60g Per Piece ¥ 688 / 只

秘扣原只十头南非干鲍 [P] 145
Braised dried South Africa abalone (10 heads)

50g Per Piece ¥ 498 / 只

蚝皇两头澳洲鲜鲍 [P] 146
Braised Fresh Abalone in Oyster Sauce (2 heads)

250g Per Piece ¥ 388 / 只

秘扣原只二十头南非干鲍 [P] 147
Braised dried South Africa abalone (20 heads)

25g Per Piece ¥ 298 / 只

鲍汁辽参扣花胶 [P] 148
Braised "Liaoning" sea cucumber with abalone sauce

Per Person ¥ 258 / 位

金汤小米关东辽参 [P] 149
Braised "Liaoning" sea cucumber with pumpkin sauce

Per Person ¥ 228 / 位

原汤清炖关东辽参 [P] 150
Braised "Liaoning" sea cucumber in superior soup

Per Person ¥ 188 / 位



144

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燕窝 BIRD'S NEST



四宝干捞血燕 151

Braised superior bird's nest with coconut milk

Per Person ¥528/位

清炖官燕 152

Double boiled madarine bird's nest in superior broth

Per Person ¥458/位

红枣汁干捞官燕 153

Braised madarine bird's nest with date

Per Person ¥458/位

冰糖炖血燕 154

Stewed superior bird's nest with rock sugar

Per Person ¥498/位

洋参冬蜜炖官燕 155

Braised bird's nest with ginseng and sweet asparagus radix

Per Person ¥458/位

夏威夷果炖官燕 156

Double boiled madarine bird's nest in a papaya

Per Person ¥488/位



名厨名菜 CANTONESE HOT DISH



品味酱碧绿百合炒螺片 157

Stir fried snail with Snow pea

Standard ¥98/例

鲍鱼海皇干捞粉丝 158

Wok fried vermicelli with assorted seafood and crab juice

Standard ¥78/例

招牌蟹粉豆腐 159

Wok fried bean curd with crab yolk

Standard ¥88/例

姜葱古法鱼云煲 160

Ancient braised fish head in claypot

Standard ¥88/例

香宫一品脆皮炸子鸡 161

Shang Palace deep-fried crispy chicken

Half ¥88/半只

青芥松茸炒木耳 162

Wok fried cabbage mustard with shrimps and truffle

Standard ¥88/例

泰椒嫩炒雪花牛柳 163

Wok fried Snowflakes beef with chilli

Standard ¥398/例

香宫秘制红烧肉 [P] 164

Braised pork belly with soya sauce

Standard ¥78/例

金牌蒜香骨 [P] 165

Deep fried pork rib with garlic

Standard ¥88/例

鹿角菌黑椒炒牛仔骨 166

Stir fried beef rib with mushroom

Standard ¥128/例

雪鱼鹅肝茄子煲 167

Braised cod fish with goose liver

Standard ¥88/例





堂灼篇

SHOW COOKING



法式红酒汁煎鹅肝 168
Pan fried goose liver with red wine juice

Per Person ¥128/位

堂煎牛仔骨 169
Pan fried New Zealand beef rib

Per Person ¥88/位

香煎雪花牛肉 170
Pan fried snowflake beef

Per Person ¥388/位



传统湘川篇

HUNAN DISH



祖国江山一片红 [S] 171
Steamed fish head topped with red chilli

Standard ¥88/例

锅仔茶树菇 [P] 172
Braised streaky pork with tea mushroom

Standard ¥68/例

农家小炒肉 [P][S] 173
Stir fried pork with green chilli

Standard ¥68/例

香辣蒙古羊肉 [S] 174
Stir fried lamb with red chilli

Standard ¥68/例

正宗麻婆豆腐 [S] 175
Braised bean curd "sichuan" style

Standard ¥58/例

农家小炒云耳 [P] 176
Stir fried pork with black fungus

Standard ¥68/例

牛肝菌爆炒鹿肉 [S] 177
Wok fried deer with bolete mushroom and chilli

Standard ¥98/例

川汁香水鱼片 [S] 178
Poached fish fillet in hot and chilli soup

Standard ¥78/例

海鲜毛血旺 [S] 179
Poached seafood with ox-stomach and duck blood in hot and chilli soup

Standard ¥88/例

腌辣椒炒土鸡 [S] 180
Stir fried chicken with pickled chilli

Standard ¥68/例

竹香煎鱼 [S] 181
Pan fried grass carp on bamboo

Standard ¥68/例

湘味酱猪手 [P][S] 182
Braised Pork knuckles "Hunan" style

Standard ¥68/例



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本地特色菜 BEIHAI DISH



185



186

本地鲜沙虫 183 Standard ¥108/例
Local sand worm cook as your favour: steamed with garlic, fried with chive or boiled with turnip

家常芒鱼煲 [P] [S] 184 Standard ¥78/例
Braised sea catfish with dried cured meat and Guangdong sausage in clay pot

鲜鱿鱼(香煎, 盐水煲, 芥末炒) 185 Standard ¥68/例
Fresh squid being pan fried, boiled or fried with mustard

蚝仔芥菜煲 186 Standard ¥58/例
Braised baby oysters with mustard in casserole

杂鱼豆腐汤 187 Standard ¥88/例
Boiled mixed fishes and bean curd soup

盐花煎沙钻鱼 188 Standard ¥88/例
Deep fried shazhuan fish

车螺肉焖榄钱 189 Standard ¥68/例
Braised clam with mangrove seed



健康素食 VEGETARIAN



菜心笋片羹 [V] 190 Per Person ¥38/位
Vegetable with bamboo shoot soup

罗汉野菌上素汤 [V] 191 Per Person ¥38/位
Mixed mushroom soup with superior vegetable's

荷塘翡翠豆腐羹 [V] 192 Per Person ¥38/位
Boiled vegetables and bean curd soup

香芹木耳鲜淮山 [V] 193 Standard ¥78/例
Wok fried celery with black fungus and yam

浓汤野菌煲 [V] 194 Standard ¥68/例
Assorted mushroom and fungus soup with vegetables

椰皇芡实香芋煲 [V] 195 Standard ¥68/例
Braised taro with coconut milk

福果芦笋炒鲜百合 [V] 196 Standard ¥68/例
Stir fried asparagus with lily

季节性新鲜田园蔬菜 [V] 197 Standard ¥38/例
Seasonal vegetables



192



195



主食

RICE AND NOODLE



198



203



205

干炒牛河 198

Stir fried rice noodle with beef and vegetable

Standard ¥58/例

鼓油皇海鲜炒面 199

Stir fried rice noodle with seafood

Standard ¥58/例

XO酱火鸭丝乌冬面 200

Stir fried udon noodle with XO sauce

Standard ¥68/例

各式手擀面 201

Hand made noodle in soup

Per Person ¥25/位

蟹肉焖伊面 202

Braised E-fu noodle with crab meat

Standard ¥88/例

王子雪花牛肉炒饭 203

Stir fried rice with snowflake beef

Standard ¥68/例

福建炒饭 204

Stir fried rice "Fujian" style

Standard ¥58/例

潮式南瓜烙 205

Pan fried pumpkin cake

Standard ¥38/例



点心

DIM SUM



双色枣汁方糕 206

Steamed glutinous rice cake

half dozen ¥48/半打

金银馒头 207

Steamed and deep fried bun

half dozen ¥28/半打

芋泥土司卷 208

Toasted taro rolls

half dozen ¥48/半打

钵仔生煎包 [P] 209

Pan Fried Minced Pork Bun

half dozen ¥48/半打

泰国榴莲酥 210

Sweetened durian puff pastry

half dozen ¥58/半打

冰心菠萝蜜 211

Boiled jackfruit in sweet water

half dozen ¥38/半打

杏仁金汁球 [N] 212

Pan fried pumpkin and almond cake

half dozen ¥48/半打

手工水饺 [P] 213

Boiled pork dumpling

half dozen ¥38/半打

江南锅贴饺 [P] 214

Pan Fried minced pork dumpling

half dozen ¥38/半打



208



210

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甜品 DESSERT



雨花石汤圆 **215** 2 pieces ¥20/2只
Sweetened Glutinous "Yu Hua" Dumpling

人参蜂蜜龟苓膏 **216** Per Person ¥20/位
Sweetened ginseng "Kwaning" jelly with Honey

雪蛤炖红莲 **217** Per Person ¥58/位
Sweetened double boiled hashima with red dates

香芋椰汁西米露 **218** Per Person ¥20/位
Sweetened sago cream with coconut juice

双雪炖麦冬 **219** Per Person ¥20/位
White fungus and pear with dwarf lilyturf root

南北杏炖夏威夷果 **[N]** **220** Per Person ¥20/位
"Braised papaya with almond"

天山雪莲花 **221** Per Person ¥28/位
Braised Lotus flower with pear

百合南瓜露 **222** Per Person ¥20/位
Boiled pumpkin with lily

川贝莲子炖海底椰 **223** Per Person ¥20/位
Boiled sea coconut with lotus

合时鲜果盆 **224** 位/例/中 Per person/Standard/Medium ¥28/88/128
Seasonal fruit platter



216



217

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