



享负盛名的香宫中餐厅,以主打经典粤菜、果木烤鸭及地道本地菜而著称。大厨讲究食材且 厨艺精湛,为客人打造色香味俱全、风格独具的真味之旅。

餐厅不仅环境幽雅,更可欣赏窗外酒店中式花园的美景。时尚而传统的中国风情加之名贵宝 石和贝壳的细节装饰,为餐厅增添了一丝亮色。

餐厅大厅可容纳 90 人同时用餐,另有 12 个大小不一、华丽装饰的包间。包间各自拥有独立的入口,可承接 4 人至 60 人的用餐需求。

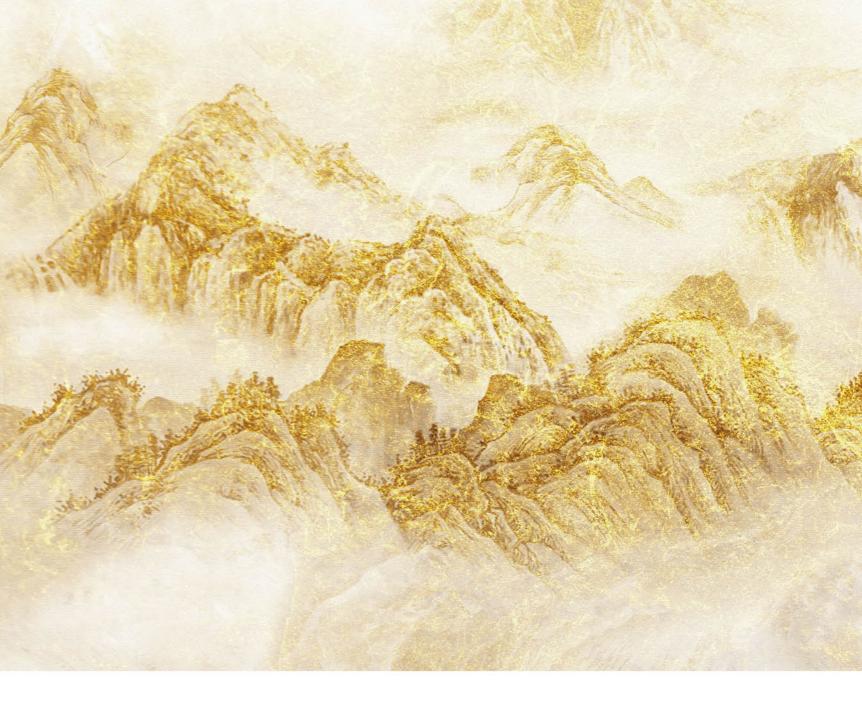
在优雅精致的环境中,客人可享用精心烹制的美味佳肴,体验享负盛名的香格里拉式待客盛情,香宫堪称商务宴请、亲朋聚会、婚宴及各种庆典的理想场所。

Renowned for its Chinese cuisine, Shang Palace offers classic Cantonese dishes, wood-oven roasted Peking duck, regional and authentic local foods. The Chef is highly into quality ingredients and a maestro in cooking art for perfection in color, taste and aroma.

With a graceful ambience and overlooking the hotel's manicured landscaped garden, accompanied by contemporary furnishings, diners who patronize Shang Palace will indulge the place for more.

The restaurant main dining space can accommodate up to 90 people to dine together and another 12 tastefully furnished private rooms of various sizes good from 4 to 60 people.

Shang Palace, is your ideal restaurant venue for personal enjoyment, family celebration, weddings or business entertainment served by our Shangri-La Hospitality.





### 温馨提示 REMINDER

请让孩子在成年人指导下饮用各类热饮或热汤。

Please do not allow children to drink hot beverages or hot soup without the guidance of adults.

营业期间, 地面或许会洒上油污及汤汁, 请您小心, 避免摔倒。

In the course of operation of the restaurant, water, oil and sauce may have spilled over or sprinkled onto floors and other surfaces, please take care and watch your step to avoid any slippage or accident.

餐厅属公共场所, 请您看管好您的贵重物品。

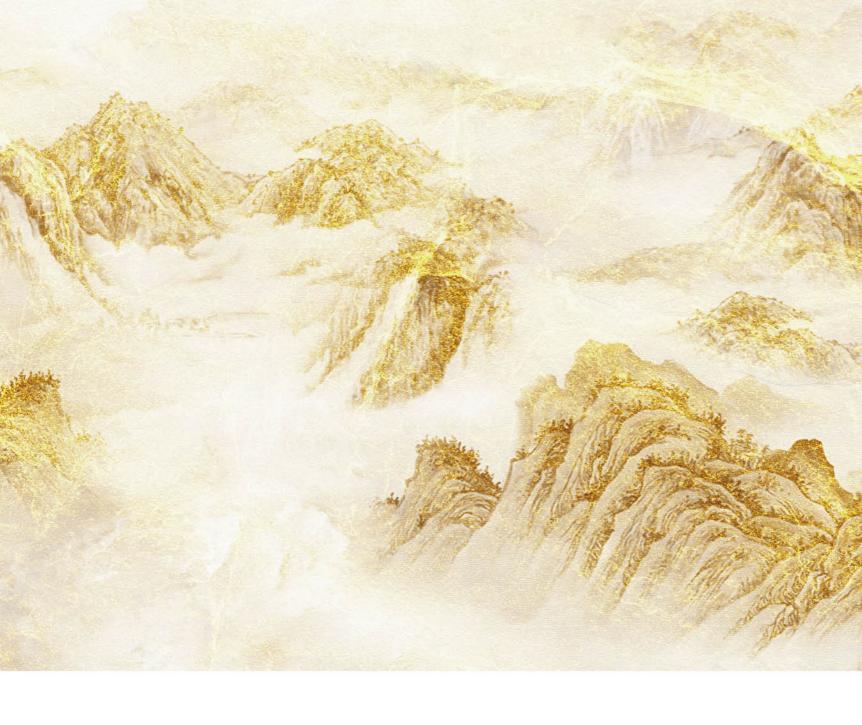
Please take care of your personal items and keep them properly while in the restaurant.

如果您的客人中有回民朋友、吃素者、海鲜过敏者等,请您在点菜前通知服务员,以便安排。 If you are allergic to certain food ingredients, please advise our service colleagues before ordering.

菜品图片仅供参考。

All pictures are for reference only.

为了您和他人的健康,请您不要在餐厅内吸烟。 Smoking in the restaurant is prohibited



十三 十 二 精美甜品 Dessert 粤文点公 Dim Sum

经典主食 田园素菜 Vegetables

Rice & Noodles

陷水海鲜 Fish & Seafood

喝喝系列 Clay Pot

经典热第 Main Dishes

果木块鸭 Roasted Peking Duck

珍黄海味 Seafood

精致凉菜 Appetizer

专宫汤羹 Soup

男式烧味 Barbecued Poultry and Meat

扇下推荐 Chef's Recommendations

目录



### 帝王蟹

King Crab

70 /50g (大约2,000g至3,000g)

避风塘云南干巴菌酱 云南干巴菌酱玉环蒸

山与海的自然风味相逢,主厨特制云南干巴菌酱汁鲜香浓郁, 令帝王蟹的滋味更上一层楼



### 扇下推荐 精下推荐





东星斑

Coral Grouper

128 /50g (大约750g至1,000g)

黑虎菌酱蒸 鲜花椒椒油盐蒸 老虎斑

Tiger Grouper

98 /50g (大约800g至1,000g) 笋壳鱼

Marble Goby

48 /50g (大约700g至900g)

### 古法状元三及第

White Mushrooms, Sea Cucumber and Fish Maw Soup

358 /位 | Person

百灵菇、刺参、花胶

荟聚百灵菇、海参及花胶于一锅 扣在鲍汁之上,精心熬制十余小时,其中的功夫不言而喻







### 远年陈皮卤香牛肋条

Marinated Beef Ribs with Dried Tangerine Peel

288 /份 | Portion

潮汕传统手法卤制让牛肉肉香与陈皮的醇香浑然一体,给餐桌一份怀旧滋味的惊喜



### 局下推荐

### 蒲白汁玻璃虎虾球

Tiger Prawns with Clear Sauce

168 /位|Person

用蒲白汁将虎虾的鲜美激发出来, 晶莹剔透的虾肉格外爽口弹牙,平衡又不失温润香气



### 香宫清心汤

Double-Boiled Assorted Mushroom Soup

98 /位|Person

以多种菌菇熬制出滋养靓汤,碗里的通透、嘴里的回味, 从选材到工序,再到时长火候,都缺一不可



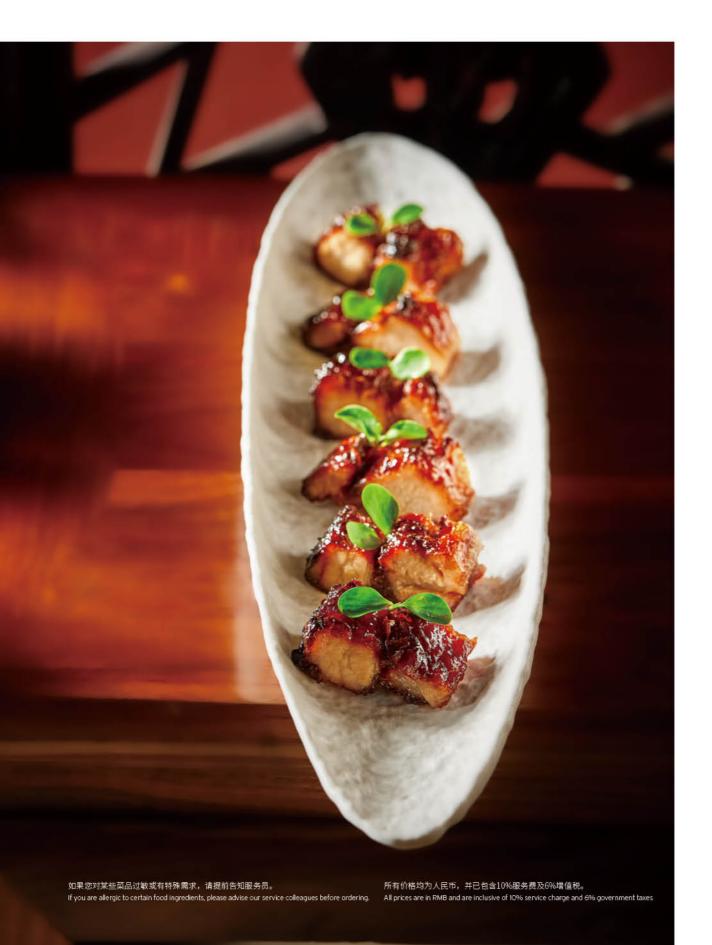
### 局下推荐 精工推荐

### 现焗黑豚叉烧配意大利醋

Baked Barbecued Pork with Balsamic Vinegar

128 /份 | Portion

精选黑毛猪,以广式传统工艺每日现烤,外脆里嫩多汁, 配以醇香意大利醋,将整道菜赋予了清新感



### 顺德黑松露鲜鲍片

Fresh Abalone with Mixed Black Truffles

128 /份 | Portion

采用传统顺德工艺,将滑嫩的鲍鱼低温慢煮后切片, 配上香味浓郁的自制黑松露酱汁,口感层次丰富,清爽鲜香





BARBECUED POULTRY AND MEAT 粤式烧味

### 脆皮玻璃乳鸽

Crispy Baby Pigeon

118 /只/Single







### 果木烧红袍香辣乳猪

Roasted Spicy Suckling Pig

988 /整只 Whole 518 /半只 Half 188 /份 Portion

外表焦红内里肉质嫩滑,酥脆和细腻的口感交织在唇齿中,香味四溢

### 果木烧麒麟乳猪

Sliced Roasted Suckling Pig

188 /位|Person



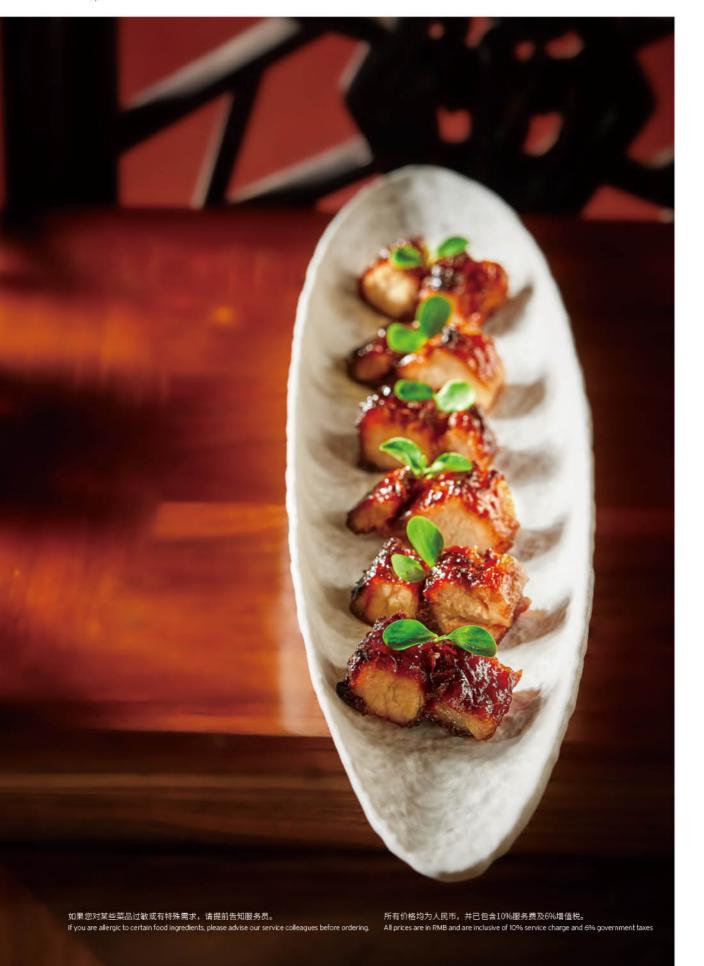
# 男式烧煤 中

### 现焗黑豚叉烧配意大利醋

Baked Barbecued Pork with Balsamic Vinegar

128 /份|Portion

精选黑毛猪,以广式传统工艺每日现烤,外脆里嫩多汁, 配以醇香意大利醋,将整道菜赋予了清新感





瑶柱贵妃鸡

Simmered Chicken with Conpoy

188 /份|Portion



SOUP 香宫汤羹

### 松茸炖辽参汤

Double-Boiled Sea Cucumber Soup with Dried Matsutake Mushrooms

328 /位| Person







香宫清心汤

Double-Boiled Assorted Mushroom Soup

98 /位|Person

以多种菌菇熬制出滋养靓汤,碗里的通透、嘴里的回味, 从选材到工序,再到时长火候,都缺一不可

远年陈皮炖鸽皇汤

Double-Boiled Pigeon Soup with Dried Tangerine Peel

198 /位|Person





古法浓汤砂煲花胶公

Stewed Fish Maw with Chicken Soup in a Clay Pot  $238 \ / \text{$^{\prime}$ Person}$ 

### 海参酸辣羹

Hot and Sour Sea Cucumber Soup

98 /位|Person

### 鲜黄耳生晒干贝炖响螺汤

Double-Boiled Fresh Yellow Fungus, Conpoy and Conch Soup 288 /虹 Person

### 韭黄瑶柱花胶羹

Braised Fish Maw Soup with Conpoy and Chives

128 /位|Person



### 古法状元三及第

White Mushrooms, Sea Cucumber and Fish Maw Soup

358 /位 | Person

百灵菇、刺参、花胶

荟聚百灵菇、海参及花胶于一锅 扣在鲍汁之上,精心熬制十余小时,其中的功夫不言而喻







APPETIZER

精致凉菜

### 脆香银鱼花生

Deep-Fried Peanuts with Crispy Fish

88 /份 | Portion



## 精致冷菜



清爽海蜇头

Marinated Jellyfish Head

118 /份|Portion



### 鲜蟹肉爽脆卷

Chilled Crab Meat and Vegetable Roll

88 /份 | Portion

### 五香牛展

Marinated Sliced Beef Shank

88 /份 | Portion

### 夫妻肺片

Sliced Beef and Ox Tripe in Chill Sauce

79 /份 | Portion

### 家乡蘸酱菜

Assorted Vegetables served with Homemade Yellow Bean Paste

88 /份|Portion

### 潮州卤水拼盘

Chaozhou Stewed Goose Meat and Bean Curd Platter

168 /份 Portion

## 精致冷菜

### 顺德黑松露鲜鲍片

Fresh Abalone with Mixed Black Truffles

128 /份|Portion

采用传统顺德工艺,将滑嫩的鲍鱼低温慢煮后切片, 配上香味浓郁的自制黑松露酱汁,口感层次丰富,清爽鲜香





麻香扇影莴笋

68 /份 | Portion

Fan-Shaped Asparagus Lettuce



醋鱼子梅香小番茄

78 /份 | Portion

Soaked Cherry Tomatoes in Plum and Vinegar Sauce



SEAFOOD

珍贵海味

## 松茸汁烩辽参

Braised Sea Cucumber with Matsutake Sauce

358 /位|Person



# 好资海味

## 古法溏心干鲍

Traditional Braised Dried Abalone

1,588 /位|Person



## 古法鲍汁佛跳墙

Braised Assorted Buddha Jumps Over the Wall

888 /份 | Portion

浓郁汤汁、海味充盈,感受食材交融间的自然鲜美



## 鸡汁焖花胶

Stewed Fish Maw with Chicken Sauce

268 /位|Person



# 枣皇汁烩官燕

Double-Boiled Bird's Nest with Red Dates

688 /位 | Person





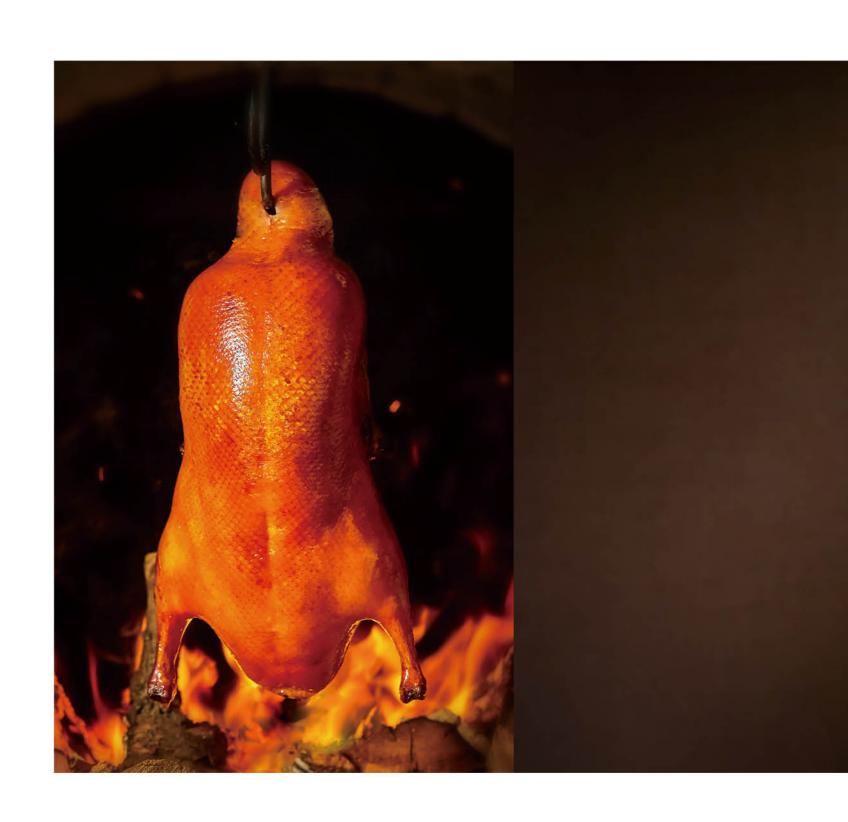
ROASTED PEKING DUCK

果木烤鸭

# 果木烤鸭

Roasted Peking Duck





## 果木烤鸭配卡露伽鱼子酱

Roasted Peking Duck with Kaluga Caviar





MAIN DISHES

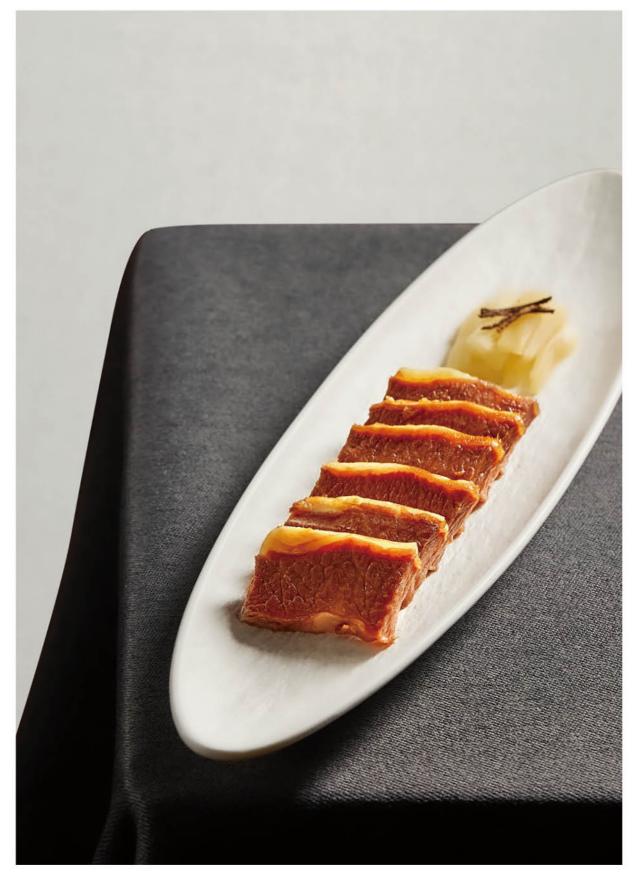
经典热菜

## 远年陈皮卤香牛肋条

Marinated Beef Ribs with Dried Tangerine Peel

288 /份|Portion

潮汕传统手法卤制让牛肉肉香与陈皮的醇香浑然一体,给餐桌一份怀旧滋味的惊喜



# 蒲白汁玻璃虎虾球

Tiger Prawns with Clear Sauce

168 /位|Person

用蒲白汁将虎虾的鲜美激发出来, 晶莹剔透的虾肉格外爽口弹牙,平衡又不失温润香气





青芥末沙律虾

Sautéed Prawns with Salad Dressing and Mustard



## 顺德公鲍鱼焖鸡

Shunde-Style Stewed Abalone and Chicken  $298\ / \text{Mil Portion}$ 

#### 黑松露酱鲍鱼鸡

Braised Abalone and Chicken with Black Truffle Sauce





#### 鲜贝家烧山药

Braised Scallops and Yam

128 /份 | Portion

#### 蜜饯核桃虾

Shrimps and Walnuts with Sweet and Sour Sauce

218 /份 Portion

#### 海皇鲜水煮鱼

Fish Fillet and Abalone in Hot Chili Oil

698 /份 | Portion

#### 避风塘蒜香膏蟹

Hong Kong-Style Stir-Fried Crab





咕噜黑豚肉 Sweet and Sour Pork with Pineapple 128 /细 Portion

芝麻山岛虾球 Sautéed Prawns with Thousand Island Sauce 198 /倒 Portion

钵仔牛腩 Braised Beef with Garlic and Leeks 198 / (Portion

石锅香醋汁雪花牛肉
Sautéed Marbled Beef with Vinegar Sauce
268 / 1931 Portion

风味土豆牛肉
Braised Beef with Potato
208 /#/Portion

京味红烧肉 Braised Streaky Pork in Brown Sauce 238 /倒 Portion



### 黑椒红葱头炒牛柳粒

Stir-Fried Diced Beef with Onions in Black Pepper Sauce

268 /份 | Portion

#### 一锅香羊肉

Stewed Mutton and Vegetables with Chili

138 /份 Portion

#### 干煸辣子鸡

Deep-Fried Diced Chicken with Dried Chili

168 /份 | Portion

#### 京葱爆羊肉

Stir-Fried Lamb with Scallions

168 /份 Portion

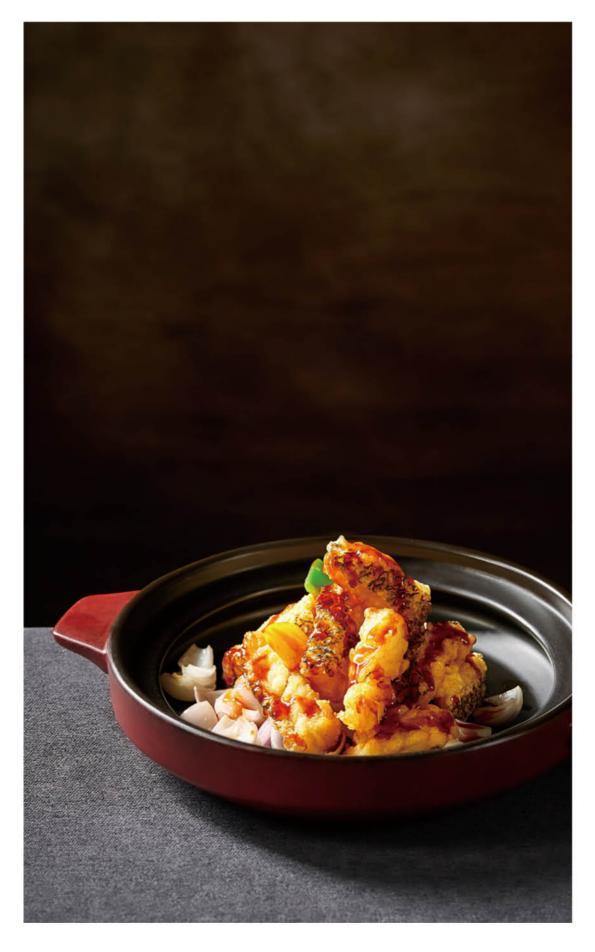
#### 麻香毛血旺

Boiled Blood Curd and Delicacies in Chili Sauce



#### 鳕鱼煲

Cod Fish with Soy Sauce in Casserole





羊肚菌家烧豆腐煲 Braised Tofu with Morel Mushrooms

168 /份 | Portion



鸡汁鲜菌汽锅煲

Yunnan-Style Braised Assorted Mushrooms

168 /份|Portion

# 泰椒肉碎炒鸡蛋

Sautéed Eggs with Thai Chili and Minced Pork  $136 \ \text{/} \text{M-Portion}$ 

#### 春韭海皇豆腐煲

Braised Bean Curd with Seafood and Chives

185 /份 Portion

#### 鱼滑茄子豆腐煲

Stewed Eggplant and Homemade Fish Balls with Bean Curd  $168 \ \mbox{/} \varpi$  Portion



CLAY POT

啫啫系列



#### 啫啫和牛肉

Baked Wagyu Shank with Oyster Sauce in Clay Pot  $288 \ \ \text{/} \text{\# Portion}$ 

### 虾酱蒜香兰花苗

Baked Tender Stem Broccoli with Shrimp Paste in Clay Pot  $98 \ \ \text{$^{\prime}$B Portion}$ 





FISH & SEAFOOD 游水海鲜

## 头水紫菜冲浪海蚌及和牛片

Poached Seaweed and Sea Clam with Sliced Wagyu Beef

当日水牌价 /50g

## 金银蒜粉丝蒸海蚌

Steamed Sea Clam with Garlic and Vermicelli

当日水牌价 /50g





## 闽东黄鱼

Yellow Croaker Fish

988 /份 | Portion

姜蓉古法油盐啫



#### 龙虾汤过桥象白拔蚌

Poached Geoduck with Lobster Soup 当日水牌价 /50g









# 花龙虾

Rock Lobster

138 /50g (大约1,400g至1,800g)

古法生啫 上汤焗 - 煎面底



# 珍珠鲍

Abalone

当日水牌价 /50g

远年陈皮荷香蒸 鲜沙姜啫





## 帝王蟹

King Crab

70 /50g (大约2,000g至3,000g)

避风塘云南干巴菌酱 云南干巴菌酱玉环蒸

山与海的自然风味相逢,主厨特制云南干巴菌酱汁鲜香浓郁, 令帝王蟹的滋味更上一层楼



黑虎虾

Black Tiger Prawns

358 /份|Portion

头抽焗 金银蒜粉丝开边蒸





东星斑

老虎斑

笋壳鱼

Coral Grouper

Tiger Grouper

Marble Goby

128/50g

98/50g(大约800g至1,000g)

48 /50g (大约700g至900g)

(大约750g至1,000g)

鲜花椒椒油盐蒸

黑虎菌酱蒸

## 蒜蓉粉丝蒸小赤龙

Steamed Baby Lobster with Vermicelli and Mashed Garlic

328 /位| Person

#### 小米辽参

Braised Sea Cucumber in Millet Soup

328 /位 | Person



#### 干煸四季豆

Wok-Fried String Beans

108 /份|Portion

#### 羊肚菌西芹百合

Sautéed Celery with Morel Mushrooms and Lily Bulbs

128 /份 | Portion

## 时令蔬菜

Seasonal Vegetables

88 /份 | Portion

清炒

蒜蓉

上汤浸



RICE & NOODLES

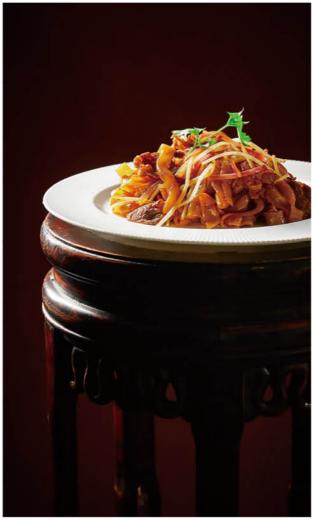
经典主食

## 瑶柱蛋白脆米海鲜炒饭

Fried Rice with Seafood and Egg Whites







十八罗汉烩饭

Braised Rice

128 /份 | Portion

## 干炒牛河

Fried Rice Noodles with Beef

128 /份|Portion

## 水煎饺

Fried Dumplings served with Vinegar

#### 松露酱葱油拌面

Mixed Noodles with Truffle Paste and Scallion Oil  $68~\mbox{\sc /d}$  Person



#### 龙虾汤芹香海鲜烩手工面

Stewed Noodles with Seafood in Lobster Broth  $98 \ \text{Min Person}$ 



#### 金柱蟹肉黄金煎面

Fried Noodles with Crab Meat and Oyster Sauce  $128 \, / \! \oplus \mid \! \text{Portion} \! \mid$ 





DIM SUM 粤式点心 虾饺皇

鲜虾烧麦

King Shrimp Dumpling

Steamed Shrimp Shaomai

28 /份 | Portion



身式点以 以





清心鲜菌饺

Fresh Mushroom Dumplings

88 /份 Portion

蟹黄小笼包

Steamed Buns stuffed with Crab Meat

88 /份|Portion

#### 好味酱蒸凤爪

Marinated and Steamed Chicken Feet with Homemade Sauce

58 /份 | Portion

#### 鲜虾肠粉

Steamed Rice Roll Stuffed with Shrimps

80 /份 Portion

#### 金钩腊味萝卜糕

Pan-Fried Turnip Cake stuffed with Salted Pork

56 /份 | Portion

#### 燕窝蛋挞

Egg Tart with Bird's Nest



现烤雪山包 Barbecue Pork Bun

28 /  $\uparrow$  | Pc



金沙红米肠粉 Steamed Red Rice Skin Rolls

88 /份|Portion



## 杨枝甘露

Chilled Mango Sago Cream with Pomelo

78 /份 | Portion

# 龟苓膏

Herb Jelly

68 /份 | Portion

## 远年陈皮红豆沙汤丸

Red Bean Soup with Glutinous Rice Balls and Dried Tangerine Peel



