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 as well as regional and authentic local foods. The Chef and culinary team places an intense focus on ingredients, combining color, taste and aroma to perfection.

With an ambiance which overlooks the hotel's manicured landscaped garden, diners who patronize Shang Palace will find comfort amongst contemporary furnishings.

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

Shang Palace, is your ideal restaurant venue for personal dining, family celebrations, weddings or business entertainment, served with our unique Shangri-La hospitality.



#### 温馨提示

如果您对某些菜品过敏或有特殊需求,请联系餐厅服务员。 所有价格均为人民币,并已包含 10% 服务费及 6% 增值税。 餐厅属公共场所,请您看管好您的贵重物品。 菜品图片仅供参考。 为了您和他人的健康,请您不要在餐厅内吸烟。

#### REMINDER

If you are allergic to certain food ingredients, please advise our service colleagues **before ordering.**All prices are in RMB and are inclusive of 10% service charge and 6% government taxes.

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

All pictures are for reference only.

Smoking in the restaurant is prohibited.



十三 经典研品 DESSERT

十二 点心精选 DIM SUM

十一风味至食 RICE AND NOODLES

田园时麓 VEGETABLES

千货海峡 BIRD'S NEST, ABALONE AND FISH MAW

路禽美旗 POULTRY

脉内绵看 PORK

牛內飨宴 BEEF

果木烤鸭 ROASTED PEKING DUCK

生猛海鲜 LIVE SEAFOOD

香宫汤羹 SOUP

類十個學 TEOCHEW-STYLE STEW

精美原菜 APPETIZERS

国泰



# 精美源菜 APPETIZERS

凝聚一餐的向往与期待用丝丝灵动美味,

Delicate and tasty, promising a meal beyond of expectations



陈年花雕熟醉罗氏虾 卷 S 108 / (H) Portion

Drunken Giant River Prawn in Yellow Wine

## 精美凉菜 APPETIZERS



蟹肉爽脆卷篌♪NS Chilled Fresh Crab Meat and Vegetable Rolls

88 /份|Portion





醋鱼子梅香小番茄

Soaked Cherry Tomatoes in Plum and Vinegar Sauce

68 /份 | Portion

麻香口水鸡 🔊 N

Steamed Chicken with Sichuan Pepper Sauce

68 /份 | Portion

## 精美源菜 APPETIZERS



麻香莴笋丝 Salted and Pepper Asparagus Lettuce 68 /份 | Portion



兰州大百合清爽拌蜜豆 Eanzhou Fresh Lily with Honey Peas

68 / ( Portion )



炝拌丝瓜苗 → Marinated Loofah Seedlings 68 /纷 Portion



#### 蜜香百香果

Passion Fruit in Vinegar Sauce

68 /份|Portion

宛如繁花盛开,呈现百香果的馥郁香气、 清新自然

Arranged in blooming flowers and aromatic of passion fruits, fresh and natural

# 清爽海葵花 →S

Marinated Jellyfish in Vinegar Sauce

118 /份 | Portion





# 潮升占战 TEOCHEW-STYLE STEW

卤汁是香料灵魂的一次次碰撞



### 五福临门潮卤大拼盘 第 468 / / Portion

Chef's Signature Assorted Teochew-style Stewed Platter

海参,鲜鲍,醉虾,鹅肝,无骨鹅掌 Sea Cucumber, Fresh Abalone, Drunken Shrimp, Foie Gras, Boneless Goose Web

## 潮 計 街 站 TEOCHEW-STYLE STEW



烧卤三重奏等P

138 /份 | Portion

Shang Palace Classic Trio Combination Platter

澳洲 Ranger Valley Farm 和牛牛肋排,叉烧,烧鹅 Ranger Valley Farm Wagyu Beef Rib, Barbecued Pork, Roasted Goose



潮卤拼盘 P

168 /份 Portion

Assorted Teochew-style Stewed Platter



### 远年陈皮牛肋排 篇

298 /份|Portion

Marinated Wagyu Beef Ribs with Dried Tangerine Peel

选用澳洲 Ranger Valley Farm 和牛 Ranger Valley Farm Wagyu Beef

## 



花雕潮卤鲜鹅肝

228 /份 Portion

Teochew-style Stewed Goose Liver in Yellow Wine



麻香潮卤鲜鲍鱼 JS Teochew-style Stewed Abalone with Sichuan Pepper Sauce 158 /份 | Portion



#### 五香潮卤无骨鹅掌

Teochew-style Stewed Boneless Goose Web

158 /份 | Portion



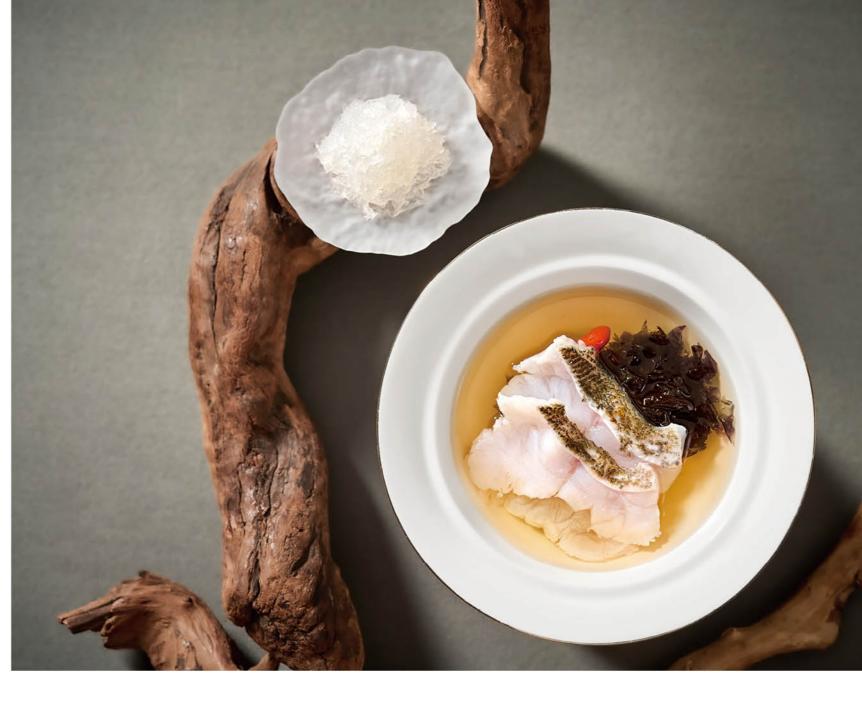
香辣潮卤海参第→S 338 /份|Portion

Teochew-style Stewed Sea Cucumber with Spicy Sauce



# 香宫汤羹 SOUP

A prelude to comfort



## 头水紫菜云斑汤配燕窝 簿S

Poached Seaweed and Gold Marble Goby with Bird's Nest 288 /位 Individual

头水紫菜云斑汤 篇 S

Poached Seaweed and Gold Marble Goby

## 春宫汤羹 SOUP



香宫清心汤卷

Double-Boiled Assorted Mushroom Soup



### 太极豆腐羹篇

Yin and Yang Bean Curd Soup with Vegetables

98 /位 Individual



### 海参酸辣羹 JS

Hot and Sour Soup with Shredded Sea Cucumber

98 /位 Individual



## 韭黄瑶柱花胶羹 S

Braised Fish Maw Soup with Conpoy and Chives

## 春宫汤羹 SOUP



江太史古法花胶羹 🎉 S Stewed Fish Maw with Chicken Soup



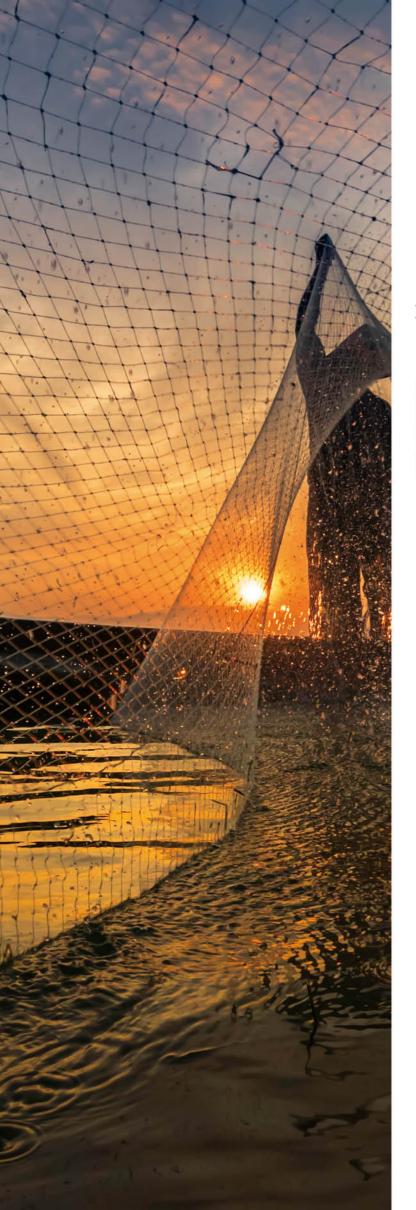


鲜黄耳生晒干贝炖响螺汤 S
Double-Boiled Fresh Yellow Fungus, Conpoy and Conch Soup

288 /位 Individual

松茸炖辽参汤S

Double-Boiled Sea Cucumber Soup with Dried Matsutake Mushrooms



From sea to table From sea to table



### 东星斑篇S

Coral Grouper

128 /50g

#### 做法可选:

Choice of Cooking Method:

#### 鲜花椒油盐蒸

Steamed with Fresh Pepper Oil

#### 自制黑虎菌酱蒸

Steamed with Homemade Black Tiger Fungus Sauce

#### 自制黄辣椒酱蒸

Steamed with Homemade Yellow Pepper Sauce

#### 自制剁椒豉蒸 🍠

Steamed with Homemade Chopped Pickled Chili and Bean Sauce

#### 自制咸柠檬鸡油九层塔蒸

Steamed with Salted Lemon and Chicken Oil



鲜花椒油盐蒸 Steamed with Fresh Pepper Oil



自制黑虎菌酱蒸 Steamed with Homemade Black Tiger Fungus Sauce



自制黄辣椒酱蒸 Steamed with Homemade Yellow Pepper Sauce



自制剁椒豉蒸 Steamed with Homemade Chopped Pickled Chili and Bean Sauce

老虎斑 ( § 98 /50g

Tiger Grouper

云斑 S 48 /50g

Gold Marble Goby

做法可选:

Choice of Cooking Method:

鲜花椒油盐蒸

Steamed with Fresh Pepper Oil

自制黄辣椒酱蒸

Steamed with Homemade Yellow Pepper Sauce

自制黑虎菌酱蒸

Steamed with Homemade Black Tiger Fungus Sauce

自制剁椒豉蒸 🍠

Steamed with Homemade Chopped Pickled Chili and Bean Sauce

(3) 厨师推荐 Chef Recommendation → 辣 Spicy S 含海鲜 Seafood P 含猪肉 Pork № 含坚果 Nuts



自制酸汤银鳕鱼海中宝 為 ▶ S 188 /位 Individual

Codfish and Assorted Sea Treasure with Homemade Sour Soup

自制酸汤牛小排海中宝 ⑧ ≥S 188 /位 Individual

Sliced Beef Short Ribs and Assorted Sea Treasure with Homemade Sour Soup



鸡油花雕蒸袁村粉 Steamed with Rice Flour Rolls, Yellow Wine and Chicken Oil

### 帝王蟹養S

King Crab

70 /50g

每日限量供应 Limited daily offer

#### 做法可选:

Choice of Cooking Method:

#### 港式避风塘

Stir-fried with Crisp Garlic, Black Bean and Spring Onion

#### 自制云南干巴菌酱及黑毛猪肉饼蒸P

Steamed with Yunnan Mushroom Sauce and Meatloaf

#### 鸡油花雕蒸袁村粉

Steamed with Rice Flour Rolls, Yellow Wine and Chicken Oil

#### 自制黄辣椒酱蒸

Steamed with Homemade Yellow Pepper Sauce



港式避风塘 Stir-fried with Crisp Garlic, Black Bean and Spring Onion



海南丝瓜煮扇鸡 Poached with Hainan Towel Gourd and Chicken

#### 膏蟹 S

Green Crab

608 /只IPc

#### 做法可选:

Choice of Cooking Method:

#### 姜葱炒星洲米粉底

#### 港式避风塘

Stir-fried Rice Noodle Base with Ginger and Spring Onion Stir-fried with Crisp Garlic, Black Bean and Spring Onion

#### 海南丝瓜煮扇鸡

Poached with Hainan Towel Gourd and Chicken



芝士焗小刀面底 Baked in Cheese with Flat Noodles

### 岩龙虾屬S

Rock Lobster

138 /50g

每日限量供应 Limited daily offer

#### 做法可选:

Choice of Cooking Method:

刺身

Sashimi

港式避风塘

Stir-fried with Crisp Garlic, Black Bean and Spring Onion

鸡油花雕袁村粉蒸

Steamed with Rice Flour Rolls, Yellow Wine and Chicken Oil

古法生啫

Braised in Clay Pot

芝士焗小刀面底

Baked in Cheese with Flat Noodles

自制黄辣椒酱蒸

Steamed with Homemade Yellow Pepper Sauce



刺身 Sashimi



古法生啫 Braised in Clay Pot



#### 波士顿龙虾S

Boston Lobster

688 /只Pc

#### 做法可选:

Choice of Cooking Method:

#### 古法生啫

Braised in Clay Pot

#### 港式避风塘

Stir-fried with Crisp Garlic, Black Bean and Spring Onion

#### 自制黄辣椒酱蒸

Steamed with Homemade Yellow Pepper Sauce

#### 芝士焗小刀面底

Baked in Cheese with Flat Noodles

#### 鸡油花雕袁村粉蒸

Steamed with Rice Flour Rolls, Yellow Wine and Chicken Oil



自制黄辣椒酱蒸 Steamed with Homemade Yellow Pepper Sauce



鸡油花雕袁村粉蒸 Steamed with Rice Flour Rolls, Yellow Wine and Chicken Oil



港式避风塘 Stir-fried with Crisp Garlic, Black Bean and Spring Onion



芝士焗小刀面底 Baked in Cheese with Flat Noodles



蒲白汁 Poached with Superior Stock



黄金酱 Sautéed with Salted Egg

2头黑虎虾 S

Tiger Prawn Ball

138 /位 Individual

做法可选: Choice of Cooking Method:

蒲白汁 Poached with Superior Stock

黄金酱

Sautéed with Salted Egg



XO 酱爆 🌶 Sautéed with X.O Sauce



千岛酱 Sautéed with Thousand Island Sauce

## 黑虎明虾莓S

Tiger Prawn Ball

218 /份 | Portion

#### 做法可选:

Choice of Cooking Method:

#### XO 酱爆 🌶

Sautéed with X.O Sauce

#### 千岛酱

Sautéed with Thousand Island Sauce



咸柠檬蒸 Steamed with Salted Lemon

#### 蛏子皇S

Razor Clam

48 /只IPc

每日限量供应 Limited daily offer

做法可选:

Choice of Cooking Method:

咸柠檬蒸 Steamed with Salted Lemon

九层塔焗 Baked with Basil



刺身 Sashimi

白蚌S

Clam

80 /50g

做法可选:

Choice of Cooking Method:

自制木瓜酸汤

Poached with Homemade Papaya Sour Soup

刺身

Sashimi



Boiled Blood Curd and Superior Seafood in Dried Red Pepper and Chili Oil



# 黄贡椒家烧鲜鲍鱼牛蛙赛≠PS

Braised Fresh Abalone and Bullfrog with Hunan Yellow Chili







# 果木烤鸭 ROASTED PEKING DUCK

挂炉技艺加上枣木烤制,delicately balanced the crispy skin and tender meat



果木烤鸭卷N

318 /份|Portion

Roasted Peking Duck

# 果未烤鸭 ROASTED PEKING DUCK







果木烤鸭配8年卡露伽鱼子酱NS 498/的IPortion Roasted Peking Duck with 8 Years Kaluga Caviar





# 牛肉飨宴

BEEF

草原孕育了生命之始, 更赋予了我们丰饶美僎 Prairies, the cradle of life



港式咖喱牛腩 (多) 168 / (#) Portion Braised Hong Kong-style Curry Beef Brisket

# 牛內飨宴 BEEF





## 湖南鲜青辣椒爆炒牛小排 第

Stir-fried Wagyu Beef Short Ribs with Fresh Hunan Green Chili

168 /份 | Portion

选用澳洲 Ranger Valley Farm 和牛 Ranger Valley Farm Wagyu Beef

## 黑椒红葱头炒雪花牛肉

Stir-fried Diced Marbled Beef with Onions in Black Pepper Sauce



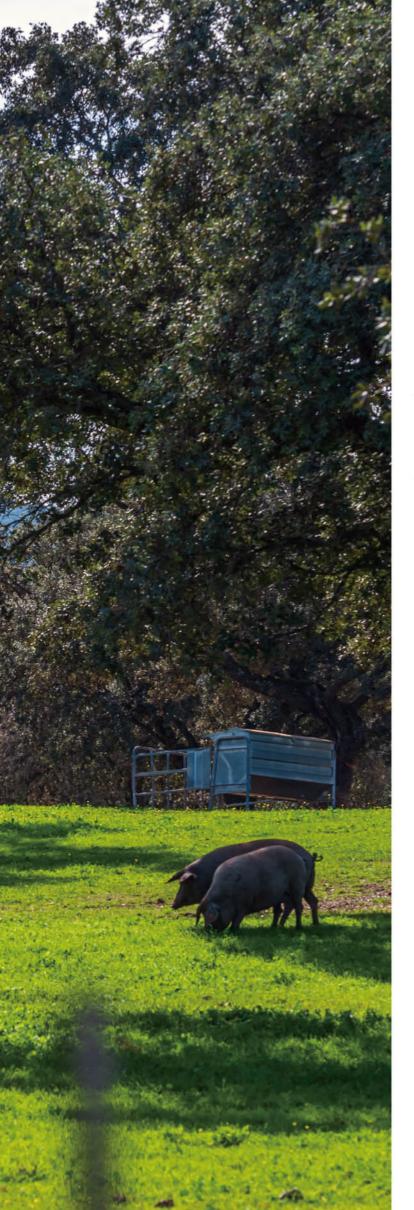
香醋汁雪花牛肉 268 /份|Portion Sautéed Marbled Beef with Vinegar Sauce



啫啡戶Portion 啫啡戶中的 「哈哈」Portion



选用澳洲 Ranger Valley Farm 和牛 Ranger Valley Farm Wagyu Beef



# 脉內錦育 PORK

In pursuit of chef perfection



现焗黑豚叉烧配意大利醋P Barbecued Pork with Balsamic Vinegar 118 /份 | Portion

# 脉内锦滑 PORK



# 果木烧红袍香辣乳猪 (莓 ≠ P

Roasted Suckling Pig

每日限量供应 Limited daily offer



## 香宫黄鱼胶红烧黑毛猪肉 第PS

268 /份 | Portion

Braised Pork Belly and Yellow Croaker Fish Maw

另加鲜鲍 另加黄鱼胶 另加辽参 另加花胶筒

Add Fresh Abalone Add Yellow Croaker Fish Maw Add Fish Maw

100 /份 | Portion

140 /份 | Portion

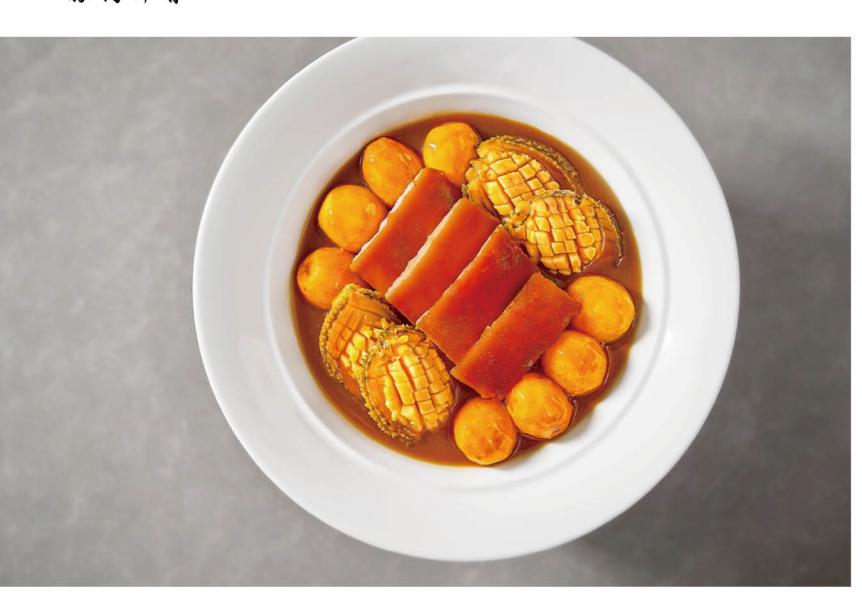
420 /份 | Portion

Add Sea Cucumber

500 /份 Portion

⑥ 厨师推荐 Chef Recommendation → 辣 Spicy S 含海鲜 Seafood P 含猪肉 Pork № 含坚果 Nuts

# 脉内锦滑 PORK



酱香鲍鱼乳猪件焖洋芋 卷PS

Braised Abalone and Suckling Pig with Baby Potato



甜笋肉饼蒸羊肚菌 6P

Steamed Minced Meat with Bamboo Shoots and Morels

128 /份 | Portion



八宝粒粒炒鸡蛋每P

Fried Egg with Barbecued Pork and Beans in Shrimp Sauce

128 /份|Portion



咕噜黑豚肉P

Sweet and Sour Pork with Pineapple



山林间,诞生自然独特风味





香宫鲍汁明炉灌汤烧黑鬃鹅 **谷**S

Shang Palace Roasted Goose with Abalone Sauce

 $428 \hspace{0.1cm} / \hspace{0.1cm} \underline{^{\text{218}}} \hspace{0.1cm} / \hspace{0.1cm} \underline{^{\text{218}}} \hspace{0.1cm} / \hspace{0.1cm} \underline{^{\text{128}}} \hspace{0.1cm} / \hspace{0.1cm} \underline{^{\text{136}}} \hspace{0.1cm}$ 

# 绵禽美族 POULTRY



# 顺德公黄鱼胶焖清远鸡 卷S

Braised Yellow Croaker Fish Maw and Chicken

298 /份 | Portion

另加鲜鲍 另加黄鱼胶

Add Fresh Abalone Add Yellow Croaker Fish Maw

另か辽参 另か花胶筒 Add Sea Cucumber Add Fish Maw 420 /# | Portion 500 /# | Portion



脆皮玻璃乳鸽 8 Crispy Baby Pigeon 118 /只座

无渣粉葛蒸扇鸡 卷 Steamed Chicken and Arrow Root 168 /份 | Portion





干煸辣子鸡。N

Deep-fried Diced Chicken with Dried Chili



Soaked Qingyuan Chicken with Shallot Oil and Ginger



千货海咪

BIRD'S NEST, ABALONE AND FISH MAW

% B食材与名厨技艺的巧妙碰撞



古法状元三及第配自制蚝汁 (眷) § 308 /位|Individual

White Mushrooms, Sea Cucumber and Fish Maw with Homemade Oyster Sauce

百灵菇,海参,花胶 White Mushrooms, Sea Cucumber, Fish Maw

# 千 徐 海 · 森 BIRD'S NEST, ABALONE AND FISH MAW



古法鲍汁乳猪佛跳墙 (ജ PS 998/// Portion Buddha Jumps Over the Wall with Sliced Suckling Pig



古法溏心5头干鲍配自制蚝汁 篠 S 1288 /位 Individual

Traditional Braised Dried Abalone with Homemade Oyster Sauce

# 千 贷 海 · · · · BIRD'S NEST, ABALONE AND FISH MAW





## 辽参S

Sea Cucumber

308 /位 Individual

### 鲍汁扣, 配五常米饭及自制蚝汁

Braised Sea Cucumber with Homemade Abalone Sauce, served with Steamed Rice

干鲍S

Dry Abalone

428 /位 Individual

### 古法扣6头溏心,配五常米饭及自制蚝汁

Braised Abalone with Superior Homemade Oyster Sauce, served with Steamed Rice





黄鱼胶S

Yellow Croaker Fish Maw

168 /位 Individual

黑松露酱烧, 配五常米饭及自制蚝汁

Braised with Homemade Black Truffle Sauce, served with Steamed Rice

浓汤鸡汁焖花胶燕窝S

Stewed Fish Maw and Bird's Nest with Chicken Sauce

368 /位 Individual



# 田园时麓 VEGETABLES

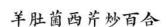
食物原本香气与味道充分释放

Let the aroma and taste of the food have their own way



鸡汁鲜菌粉葛汽锅煲 (春) 138 /倒| Portion

Yunnan-style Braised Assorted Mushrooms in Chicken Soup



Sautéed Celery with Morel Mushrooms and Lily

138 /份 | Portion



# 浓汁鹎肝酱虾滑冰川茄盒 </8 ⋅ 5 × 5

Braised Eggplant filled with Goose Liver Paste and Minced Shrimps

# 田园好意 VEGETABLES



海南丝瓜浸海中宝 餐 S Poached Hainan Towel Gourd and Assorted Seafood

168 /份 | Portion



瑶柱黑毛节瓜焖海中宝餐S
Braised Zucchini with Assorted Seafood
168 /俄IPortion



138 /份 | Portion



羊肚菌家烧豆腐煲餐P

Braised Tofu, Morel Mushrooms and Bacon with Chicken Soup



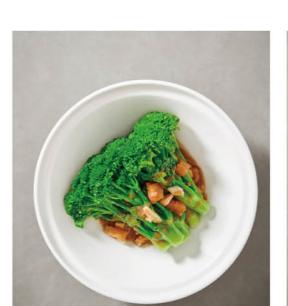
斗白菜 Cabbage

88 /份|Portion



枸杞叶 Goji Berries Leaf

88 /份|Portion



西兰苔 Broccoli 88 /份|Portion

菜心

88 /份|Portion

Choy Sum

芥兰

88 /份 | Portion

豆苗

Pea Greens

88 /份 | Portion

Kale

蔬菜做法可选:

Choice of Cooking Method:

虾酱S, 南瓜汁, 胡萝卜汁, 米汁, 番茄汁

Shrimp Paste, Pumpkin Broth, Carrot Broth, Rice Broth, Tomato Broth



# 风味主食 RICE AND NOODLES

在熟悉的谷物里, 在熟悉的谷物里,



水上疍家人鱼五常米饭篇S

Steamed Fish with Rice and Soy Sauce 128 /份 | Portion

# **风味** 全 RICE AND NOODLES





荷叶十八罗汉烩饭配XO酱 簿PS Braised Rice with XO Sauce in Lotus Leaf

瑶柱小海鲜黑毛节瓜浓汤焖鸳鸯米粉 88

Braised Zucchini and Assorted Seafood with Vermicelli and Rice Noodles

138 /份 | Portion



## 茶菜鳕鱼小云吞 PS

Wonton Stuffed with Codfish and Shepherd's Purse in Chicken Soup

38 /2粒 | 2 pcs 128 /8粒 | 8 pcs



## 松露酱葱油拌面

Noodles Mixed with Truffle Paste and Scallion Oil

68 /位 Individual



## 干炒牛河N

Wok-fried Rice Noodle with Beef



# 点心精选 DIM SUM

Simple but sophisticated, 道道展现魅力十足的港式风情 看似简单却蕴含复杂,



## 8年卡露伽鱼子酱翡翠凤眼饺 篇PS

Steamed Shrimp Dumplings with 8-Years Kaluga Caviar

38 /只Pc

被选入世界级米其林名厨 Thomas Keller于 2024年"卡露伽鱼子酱全球美食地图中国之旅"访华首站欢迎宴 The choice of Thomas Keller, a Michelin-starred chef, for his first-stop welcoming feast on 2024 Kaluga Queen Global Gourmet Map China Trip

## 燕窝蛋挞 P

Egg Tart with Bird's Nest

118 /份 (3只) | Portion (3pcs)

## 仅限午市 Lunch Only

# 点心精选 DIM SUM



红米肠粉 PS 88 /俄 | Portion

Steamed Red Rice Flour Rolls filled with Minced Shrimps





港式猪脚姜 & PS Hong Kong Pork Knuckles and Ginger Stew

68 /份|Portion

# 仅限午市 Lunch Only



水晶虾饺皇 (配黄椒酱) → PS 28 /只 PC Steamed Superior Shrimp Dumplings with Yellow Pepper Sauce



蟹粉小笼包 PS
Steamed Soup Dumplings Stuffed with Crab Roe and Minced Pork

68 /份|Portion

古法红糖马拉糕 空气春卷 P S
Brown Sugar Sponge Cake Crispy Spring Rolls with Shrimps

68 /份 | Portion

## 仅限午市 Lunch Only



# 经典制品 DESSERT

Unforgettable sweets linger 是饱腹后渴求的最后一笔点睛。亮泽清爽,愉悦怡人,



潮式芋泥椰香燕窝 (多 P)
Bird's Nest with Mashed Taro and Coconut in Teochew-style
288 /位 Individual

# 经典制品 DESSERT





杨枝甘露 Chilled Sago Cream with Mango and Grapefruit

78 /位 Individual



枣皇汁炖官燕 Double-Boiled Premium Bird's Nest with Red Dates

688 /位 Individual