

#### 凝香聚情 食在香宫 SHANG PALACE A DELICATE FOOD LEGEND

香宫是香格里拉集团的招牌中餐厅,有着四十年的历史。自1971年 第一家香宫在新加坡开业,凭借着创新经典的菜肴、细致周到的服 务、高贵典雅的风格、香宫为宾客们带来了独一无二的用餐体验。 在汉语中,"香"代表芬芳的气味,"宫"则代表着尊贵的地方。 香宫在向宾客们提供岛品质的菜肴和服务的同时,也陪伴人们一同 领略博大精深的中华美食文化。长春香格里拉大酒店香宫主打经典 專業和新派古菜,10个尊贵包间及优雅别致的70座零点餐厅,是商 务宴请、亲朋聚会的理想选择。

Shang Palace is the signature Chinese restaurant of the Shangri-La group with a history of 40 years. The first Shang Palace opened in Singapore in 1971. Shang Palace, with its creative cuisine, impeccable service and beautiful interiors, delivers a unique, quintessentially luxurious experience to guests. The Chinese characters making up the name Shang Palace mean "aromatic scent" and "place of royalty" respectively. They were deemed particularly appropriate for the level of cuisine and service that Shang Palace provided along with the opulent furnishing and artwork. The Shang Palace at Shangri-La Hotel, Changchun serves finest Cantonese and Ji cuisine, and offers 10 private dining rooms plus a capacity of 70-seat a la carte dining area. It is the ideal choice for business entertainment and social gatherings.







麻酱油麦菜 100	Standard ¥ 36/69
Green Leaf Vegetable Served with Sesame Paste	
金桔冰糖藕 ⑩	Standard ¥38/例
Mandarin Flavor of Steamed Lotus Root Stuffed with Glutinous Rice	
爽脆酱萝卜 6008 Preserved Radish with Soy Sauce	Standard ¥28/例
处拌干豆腐 🚾 Tossed Shredded Beancurd with Shredded Scallion	Standard ¥ 28 / 1991
姜汁松花蛋 (Masser Sauce Preserved Egg with Chopped Ginger Sauce	Standard ¥32/例
蒜泥白肉 [P] 1003 Pork with Garlic Sauce	Standard ¥36/例



## 风味凉菜 APPETIZER & COLD DISHES

老上海熏鱼 103 Traditional Shanghainese Smoked Fish	Standard ¥ 38 / 例
水晶肴肉 [P] 1002 Marinated Sliced Pork Jelly	Standard ¥38/例
海鲜大拌菜 👀 Tossed Mixed Vegetables with Prawns	Standard ¥ <b>42</b> / 例
幸福悄悄话 [P] 655 Marinated Pig Ear and Tongue	Standard ¥ <b>42</b> / 例
老醋海蜇头 (118) Marinated Jelly Fish with Black Vinegar	Standard ¥46/例
金陵盐水鸭 (EE) Traditional Simmered Salted Duck	Standard ¥46/例
五香拌牛展 (近) Marinated Sliced Beef Shank in Chef's Secret Sauce	Standard ¥ <b>48</b> / 194
好味沙姜猪手 [P] 🛍 Flavored Pork Feet with Ginger	Standard ¥ 48 / 1991
法式冻鹅肝 (ED) Chilled Goose Liver	Standard ¥ 108/99













卤水鹅翅 🐠 Double-boiled Goose Wings with Chinese Herbs	Whole ¥38/只
<b>卤水鹅掌</b> Double-boiled Goose Feet with Chinese Herbs	Whole ¥38/只
生浸精五花肉 [P] @B  Double-boiled Pork Belly with Chinese Herbs	Standard ¥ <b>42</b> / 例
鲜味蜜汁叉烧 [P]  Barbecued Pork with Honey Sauce	Standard ¥58/例
澳门烧肉 [P] 🛍 Roasted Pork Macao Style	Standard ¥55/例
明炉挂鸭 🚳	Standard ¥56/例
Roasted Cantonese Duck	Scandard + 507 PJ
	Standard ¥ 56 / 例
Roasted Cantonese Duck  卤水猪脷 [P] 🚳	
Roasted Cantonese Duck <b>卤水猪脷 [P] www</b> Double-boiled Pig Tongue with Chinese Herbs <b>卤水金钱肚 [P] www</b>	Standard ¥56/例



粤港烧卤	
BARBECUED & MARINATED	SHANG PALACE

吊烧琵琶乳鸽 🚾	Whole ¥78/只
Roasted Golden Pigeon	
秘制香熏乳鸽 🛍 Smoked Crispy Pigeon with Chef's Special Recipe	Whole ¥78/只
<b>孜然乳猪件 [P] ext</b> Roasted Suckling Pig with Cumin	Standard ¥88/例
潮州卤水拼盘 [P]	Standard ¥ 108/例
至尊烧味拼盘 [P] 650 Chinese Barbecue Combination	Standard ¥128/例
鸿运乳猪拼盘 [P]	Standard ¥ 168/例
香宫一品吊烧鸡  Roasted Chicken Cantonese Style	Whole/half 只/半只 ¥ 168 / 88
招牌咸香鸡 😕 Salted Chicken with Chef's Special Recipe	Whole/half 只/半只 ¥ 168/88
红葱头淋鸡 💹 Double-boiled Chicken with Shallot Sauce	Whole/half 只/半只 ¥ 168/88
特色冻斩鸡 🚾 Double-boiled Chicken with Soy Sauce	Whole/half 只/半只 ¥ 168/88
北京片皮鸭 🚧 Roasted Peking Duck	Whole/half 只/半只 ¥ 168/88
锦绣刺身拼盘	Standard ¥ 288 / 例
大连冰鲍拼三文鱼 WY	Standard ¥468/例







#### 汤/羹 SOUP



美容西生菜鱼汤 🛍 Fish Soup with Iceberg Lettuce	Per Person ¥26/位
香宫老火靓汤 [P] 🚳 Soup of the Day	Per Person ¥32/位
金汤海皇羹 [P]  Assorted Seafood with Pumpkin Soup	Per Person ¥36/位
宫廷酸辣汤 603 Hot and Sour Soup	Per Person ¥32/位
西湖牛肉羹 🚳 Double-boiled Minced Beef Soup	Per Person ¥ 28/位
佛门清心汤 Assorted Mushrooms Soup	Per Person ¥28/位
平桥豆腐 🔞 Beancurd Soup with Dried Scallops and Chicken	Per Person ¥38/位
花菇炖菜胆 [P] 🚳 Flower Mushroom Soup with Vegetable	Per Person ¥68/位
野生姬松茸炖老鸡 600 Boiled Chicken Soup with Agaricus Blazei	Per Person ¥78/位
清汤炖长白山松茸 <b>555</b> Changbai Mountain Matsutake Soup	Per Person ¥ 128/位
虫草花肉汁炖花胶 [P] 510 Superior Soup with Cordyceps Flower and Fish Maw	Per Person ¥ 138/位









招牌佛跳墙 [P] 1000 Buddha Jumps Over the Wall	Per Person ¥428/位
红烧石锅大连鲍 [P]	Standard ¥398/例
土豆烧大连鲍 [P] 138 Braised Dalian Abalone with Potatoes	Standard ¥398/例
澳洲十头网鲍 [P] (UII Australian Abalone	Whole ¥528/每只
南非十头鲍鱼 [P] 103 South African Abalone	Whole ¥688/毎只



茶香苗杞子炖关东参 [P] 🚳 Double-boiled Sea Cucumber with Tea Sprout and Wolfberry	Per Person ¥ 198/位
唐氏葱烧关东参(50-60头) makes be a Cucumber with Scallion (50-60 Head)	Per Person ¥ 268/位
小米煮关东参(50-60头) [P] 1 1 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	Per Person ¥ 268/位
红烧美国红参 [P]	Standard ¥398/例
鲍汁扣关东参(20-30头) [P] (511) Braised Sea Cucumber with Abalone Sauce (20-30 Head)	Per Person ¥438/位
万寿果炖官燕 (19) Double-boiled Bird's Nest with Papaya	Per Person ¥468/位
红烧龙芽官燕 [P] (IB) Braised Bird's Nest in Chicken Broth	Per Person ¥468/位









#### 海鲜 SEAFOOD









大良带子炒鲜奶 💯 Stir-fried Scallop with Egg White and Milk	Standard ¥78/例
于煸虾米粉丝煲 ⑩ Wok-fried Glass Noodle with Dried Shrimps	Standard ¥ 68/例
野生水芹海鲜配燕麦包 1888 Stir-fried Seafood with Chinese Celery Served with Oats Bun	Standard ¥68/例
海鲜蒸乳酪 🚾 Steamed Seafood with Milk and Egg White	Standard ¥78/例
蟹粉烩豆腐 1000 Braised Beancurd with Crab Meat	Standard ¥78/例
砂锅泰椒焗鱼头 💯 Braised Fish Head with Chili and Garlic	Standard ¥88/例
顺德煎焗白鳝 🚳 Pan-fried White Eel Shunde Style	Standard ¥ 108/例
极品酱爆贵妃蚌 [P] 🔞 Sautéed Clams with XO Sauce	Standard ¥ 128/例
蜜汁枫鳝球 202 Deep-fried White Eel with Sweet and Sour Sauce	Standard ¥138/例



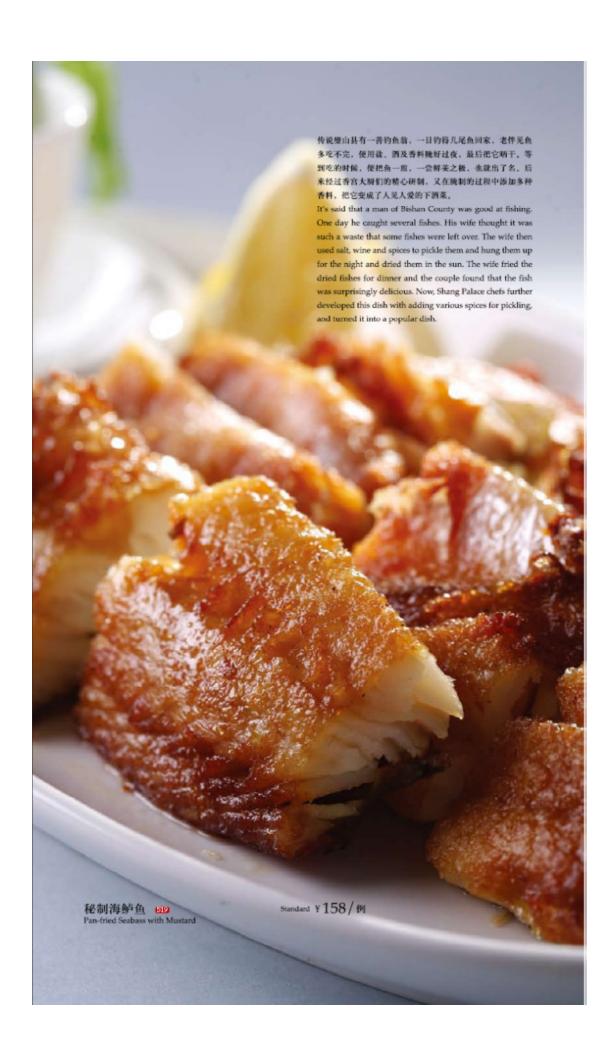






## 海鲜 SEAFOOD

唐氏明虾球 (511) Sautéed Prawns with Walnuts and Chili	Standard ¥128/例
鲜椒银鳕鱼 500 Braised Cod Fish with Fresh Chili	Standard ¥ 168/例
四川酸菜多宝鱼 6B Poached Turbot with Preserved Pickle in Chili Sauce	Standard ¥ 168/例
双味蒸水库鱼头 6配 Steamed Fish Head with Double Flavors of Chili	Standard ¥ 168/例
金沙焗大虾(4只) 618 Baked Prawns with Mayonnaise	Standard ¥ 168/例
千里飘香桂花鱼 🚳 Poached Sliced Mandarin Fish with Spicy Sauce	Standard ¥ 188/例
杏汁桂花鱼 59 Braised Mandarin Fish with Mushroom and Almond Sauce	Standard ¥ 188/例
金屋藏娇 [P] 618 Steamed Pumpkin Stuffed with Fish Maw and Abalone Sauce	Standard ¥ 268 / 例





#### 家禽 POULTRY









Standard ¥46/例
Standard ¥ 58 / 例
<b>50</b> /
Standard ¥58/例
7
Per Person ¥88/位
Standard ¥98/例



#### 猪/牛/羊 PORK, BEEF AND LAMB







堂煎牛柳配时蔬 👊	Per Person ¥ 38 / 位
Pan-fried Beef Fillet with Vegetables	-
香干芹菜炒肉丝 [P] 🚾	Standard ¥ 46 / 194
Sautéed Pork Julienne with Celery and Dried Beancurd	
香煎牛仔骨 1003 Pan-fried Beef Short Rib	Per Person ¥ 68/位
乌梅扣排骨 [P] wu Braised Pork Ribs with Dark Plum	Standard ¥68/例
传统腩汁白萝卜 ᡂ Stewed Radish with Beef Sauce	Standard ¥ 68 / 例
小炒黑山羊 [S] ◎◎ Stir-fried Lamb with Chili	Standard ¥ 68 / 191
大蒜炒羊肉 🐠 Sautéed Lamb with Garlic	Standard ¥78/例
黑山猪肉炒木耳 [P] was	Standard ¥78/例



猪、	
牛、	
羊	
PORK, BEEF AND LAMB	

农家小炒黑山猪 [P] [S] 如 Spicy Sautéed Sliced Farm Pork Country Style	Standard ¥78/例
野生茶树菇炒牛柳 611 Sautéed Wild Mushroom with Beef Fillet	Standard ¥78/例
炭烧猪爽肉 [P] Farbecued Pork Neck	Standard ¥78/例
外婆红烧肉 [P] MED Stewed Pork Belly with Chili Sauce	Standard ¥78/例
唐氏镇江骨 [P] 近 Fried Pork Spare Ribs with Sweet and Sour Sauce	Standard ¥78/例
大西北羊排 <b>6</b> Deep-Fried Lamb Chop	Standard ¥ 168/例
招牌阿叔排骨 [P] 600 Braised Pork Rib with Sweet Soy Sauce	Standard ¥ 198 / 例
蒜片安格斯牛肉粒 will Sautéed Prime Beef Cube with Sliced Garlic	Standard ¥ 168 / 例
霸王牛肋骨 <b>图</b> Double-boiled Beef Rib with Chinese Herbs	Standard ¥ 268 / 例











#### 地方风味 LOCAL SPECIALTIES







翠花上茄子 [P] 801 Braised Eggplant with Bean Sauce and Garlic	Standard ¥36/例
尖椒炒干豆腐 [S] ◎ □ Sautéed Dried Beancurd with Green Pepper	Standard ¥32/例
韭菜炒笨鸡蛋 💯 Stir-fried Farm Egg with Chinese Chives	Standard ¥42/例
传统锅包肉 [P] 1000 Deep-fried Pork with Sweet and Sour Sauce	Standard ¥68/例
酸菜川白肉 [P] 605 Stewed Pork Belly with Sour Cabbage	Standard ¥ <b>48</b> / 例
薄饼什菜煲 🚳 Braised Assorted Vegetables Served with Pancakes	Standard ¥56/例
东北乱炖烩 [P] 🚳 Stewed Pork Belly with Assorted Vegetables	Standard ¥58/例
土豆芸豆炖排骨 [P] 1803 Stewed Pork Spare Ribs with Kidney Bean and Potato	Standard ¥68/例







## 地方风味

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LOCAL SPECIALTIES



#### 健康素食 VEGETARIAN







酸辣土豆丝 [8] 👊	Standard ¥36/例
Sautéed Potato Julienne with Chili and Vinegar	
秋耳炒小塘菜粒	Standard ¥46/例
泉水煮广东菜心 🚥	Standard ¥42/例
Blanched Cantonese Choy Sum with Mineral Water	Standard 142/VI
野菌烧自制豆腐 <sup>©</sup> Braised Home-Made Beancurd with Mixed Mushroom	Standard ¥48/例
鲜准山炒黑木耳 2008 Sautéed Yam with Black Fungus	Standard ¥ 56/例
木瓜百合炒芹菜 2000 Sautéed Papaya and Lily Root with Chinese Celery	Standard ¥88/例
百合芦笋炒白果 👊	Standard ¥88/例
Sautéed Asparagus with Ginkgo and Lily Root	
五谷丰登 2008 Combination of Steamed Pumpkin, Sweet Potato, Yam, Taro and Corn	Standard ¥ 68/例



#### 田园时蔬 VEGETABLES







干煸莲藕条 [S] 1001 Dry-fried Lotus Roots with Chili Sauce	Standard ¥36/例
水晶粉丝炒包菜 [P] 1000 Stir-fried Glass Noodle with Bacon and Cabbage	Standard ¥46/例
大盆口味黄瓜 [S] toos Braised Cucumber and Pork with Chili	Standard ¥48/例
生炒石锅芥菜 [P] 10001 Stir-fried Green Vegetable with Pork	Standard ¥ <b>42 / 例</b>
浓汤大白菜叶 [P] two: Poached Chinese Cabbage in Superior Stock	Standard ¥ <b>42</b> / 例
家乡蒸茄子 1003 Steamed Eggplant with Soy Sauce Home Style	Standard ¥38/例
生炒广东菜心 1000 Wok-fried Cantonese Choy Sum	Standard ¥ <b>42</b> / 191

VEGETABLES

#### 椰汁香芋南瓜煲 1008

Standard ¥42/例

Pumpkin Stew with Taro in Coconut Cream

各式炒田园时蔬 1000 Fried Seasonal Vegetables

Standard ¥38/例

烹饪方法: XO酱炒,蒜茸炒,蚝油,姜汁炒,清炒,白灼,上汤,豆豉鲮鱼炒,白腐乳椒丝炒 Cooking Method: Stir-Fried with XO Sauce / Garlic / Oyster Sauce / Ginger / Plain Fried / Poached with Broth / Preserved Fish and Soya Bean/ Preserved Beancurd and Chili

Standard ¥42/例

蒜茸蒸娃娃菜 1010 Steamed Baby Cabbage with Chopped Garlic

Standard ¥56/例

虾干瑶柱杂菜煲 1000 Assorted Vegetable Stew with Dried Shrimps and Scallops

花菇扒菜胆 📆 Braised Flower Mushroom with Mini Cabbage

Standard ¥68/例

Standard ¥ 168/例

长白山松茸扒菜胆 🚾 Braised Mini Cabbage with Changbai Mountain Matsutake







## 主食/点心 RICE, NOODLES AND SAVORY DIM SUM







鱼汤小刀面 [105] Hand Sliced Wheat Noodles in Fish Broth	Per Person ¥28/位
全麦阳春面 11004	Per Person ¥ 28/位
至及阳甘园 11008 "Yangchun" Whole Wheat Noodles in Broth	rerreson + ZO/ W
海鲜乌冬面 [103] Japanese Udon Noodles with Seafood	Per Person ¥38/位
广式捞面 (EDC) Egg Noodles with Beef and Sour Beans	Per Person ¥36/位
潮州海鲜泡饭 🚥	Per Person ¥38/位
Braised Rice with Mixed Seafood and Pickles in Broth	
干炒牛河 #100 Wok-fried Flat Rice Noodles with Beef	Standard ¥42/例
<u></u> <b>豉油皇炒面</b> Fried Noodles with Soy Sauce	Standard ¥42/例
虾籽烧伊面 15003 "Yifu" Noodles with Shrimp Roe	Standard ¥46/例
鲜虾菜粒炒饭 Fried Rice with Shrimps and Chopped Vegetable	Standard ¥ 46 / 190
韭菜烧肉炒饭 [P] ### Fried Rice with Braised Pork and Chinese Chives	Standard ¥46/19¶
大连鲍鱼捞饭 [155] Steamed Rice with Dalian Abalone in Abalone Sauce	Per Person ¥ 68/位

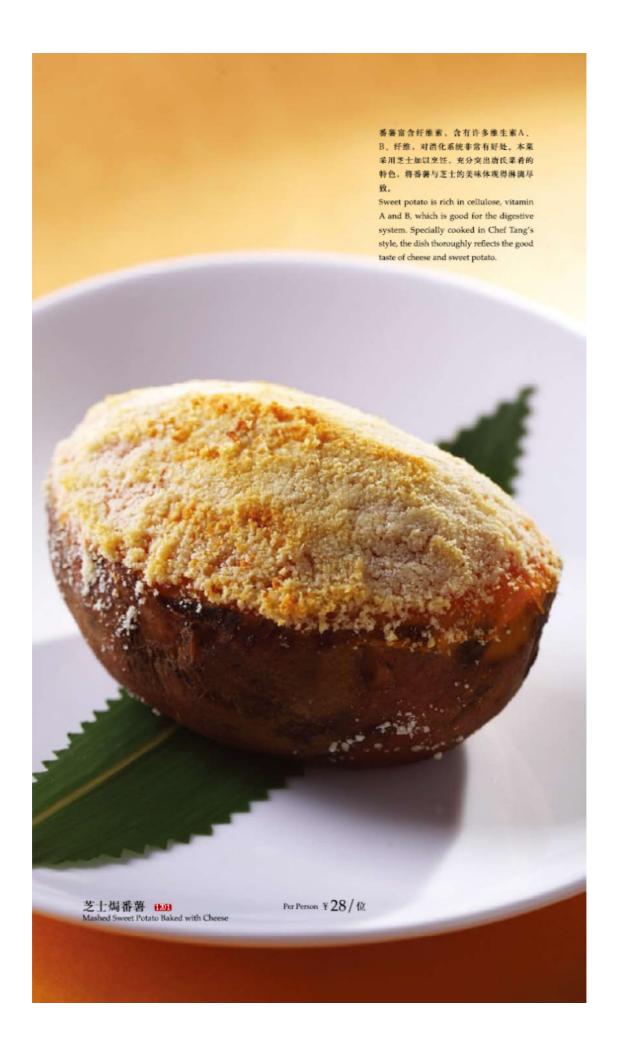






# 主食、点心 RICE, NOODLES AND SAVORY DIM SUM

上海生煎包[P] 1112	Piece ¥6/个
Pan-fried Shanghai Meat Bun	
牛肉酥饼 ##Pan-fried Pancake Stuffed with Minced Beef	Piece ¥6/个
家乡葱油饼 titl Pan-fried Wheat Pancake with Chives	Piece ¥18/张
野山南生煎包 titls Pan-fried Meat Bun Stuffed with Wild Mushrooms	Standard ¥28/例
家常疙瘩汤 IIII	Standard ¥38/例
Homemade Dough-Shaped Noodle Soup 三种水饺(三鲜、芹菜、猪肉白菜)[P] 5559	Dozen ¥46/打
三种水饺(三鲜、芹菜、猪肉白菜) [P] [1519] Dumplings of Your Choice with Three Kinds of Stuffing: Chopped Seafood with Vegetable and Egg, Chopped Celery, Chopped Pork and Cabbage	Dozen 1 40/11
粗粮拼盘(燕麦包、野菜团子、黑麦素菜包、杂粮包) [188] Roughage Platter: Oats Bun, Wheat Bun with Wild Vegetables, Rye Bun Mixed with Vegetable, Coarse Cereals Bun	Standard ¥68/例
香宫点心拼盘(虾饺、春卷、红米肠粉) [P] fiii Dim Sum Platter: Prawn Dumplings, Spring Rolls, Red Rice Rolls	Standard ¥68/例





#### 甜品 DESSERTS







杨枝甘露拼雷沙汤丸 1800	Per Person ¥28/位
Sweetened Sago Soup and Glutinous Dumplings with Roasted Peanuts	•
冰淇淋南瓜露拼芒果布丁 1008	Per Person ¥32/位
Pumpkin Soup with Ice Cream and Mango Pudding	
红豆沙汤丸拼紫薯南瓜布丁 🔞	Per Person ¥28/位
Glutinous Rice Dumplings in Sweetened Red Bean Soup Combined with Pumpkin and Taro Pudding	
红豆双皮奶拼蛋挞 🗪	Per Person ¥32/位
Red Beans and Egg White with Milk Combined with Egg Tart	
槟城榴莲酥(3个) №3	Per Person ¥32/位
Baked Crispy Durian Puff	
原只雪梨炖雪蛤 🚾	Per Person ¥48/位
Stewed Pear with Hashima	
生磨杏仁茶汤丸 [N] 🔞	Per Person ¥28/位
Glutinous Dumplings in Almond Tea	