



香宮

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

香 傳

凝香聚情 食在香宮

SHANG PALACE A DELICATE FOOD LEGEND

香宮中餐廳是香格里拉集團的招牌餐廳之一，有着四十年的歷史。1971年第一家香宮在新加坡開業。憑藉着創新經典的菜肴、細緻周到的服務、高貴典雅的風格，香宮為賓客們帶來獨一無二的用餐體驗。在漢語中，“香”代表芬芳的氣味，“宮”則代表着如宮殿般尊貴的地方。這兩個字的結合很好地體現了香宮的精髓，在向賓客們提供高品質的菜肴和服務的同時，也陪伴他們一同領略博大精深的中華美食文化。成都香格里拉大酒店香宮主打經典粵菜和新派川菜，17個尊貴包間可容納4至40位客人，是商務宴請、親朋聚會的理想選擇。

Shang Palace is one of the signature restaurants of the Shangri-La group and has a history of 40 years. The first Shang Palace opened in Singapore in 1971. Shang Palace is central to Shangri-La hotels, and through 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 restaurants provide, and they are reflected in the opulent furnishing and artwork. Our Shang Palace serves finest Cantonese and Sichuanese cuisine, and offers 17 private dining rooms that cater for groups of 4 to 40. It is the ideal choice for business banquets, celebrations and friends gatherings.



香宮
SHANG PALACE



风味凉菜

APPETIZER & COLD DISH



103



104

碧绿口口脆 101

Marinated crisp fresh lettuce root served with shallot oil

Standard ¥22/例

芥香三丝 102

Marinated shredded bean curd skin, cordyceps and asparagus served with mustard

Standard ¥28/例

鲜椒野木耳 [S] 103

Marinated black fungus with chili and sweetened black vinegar sauce

Standard ¥33/例

麻酱凤尾 [S] 104

Crispy lettuce served with sesame paste

Standard ¥33/例

香芽手撕牛肉 [S] 105

Shredded marinated air dried beef with coriander and bean sprouts

Standard ¥42/例

红油脆肚 [P] [S] 106

Marinated shredded pork tripe served with shallot in spicy oil

Standard ¥42/例

夫妻肺片 [S] 107

Sliced OX tripe served with celery in chili oil

Standard ¥42/例

风味葱椒鸡 [S] 108

Poached chicken with scallion and fresh green Sichuan pepper in shallot oil and soy sauce

Standard ¥48/例

陈醋海蜇头 109

Marinated jellyfish served with vinegar

Standard ¥48/例

金陵盐水鸭 110

Poached salted duck

Standard ¥48/例

风味凉菜

SHANG PALACE APPETIZER & COLD DISH

香酱黑凤爪 [S] 111

Marinated black chicken paw in chili oil

Standard ¥58/例

花仁干拌鸡 [M] [S] 112

Marinated chicken served with peanut in spicy oil

Standard ¥58/例

蒜泥白肉卷 [P] 113

Thinly sliced pork belly and vegetable roll served with garlic sauce

Standard ¥58/例

葱酥小黄鱼 [S] 114

Deep-fried yellow croaker fish served with pickled chili and shallot

Standard ¥68/例

川香酱鸭舌 [S] 115

Marinated duck tongue Sichuan style

Standard ¥68/例

杏香宝塔小唐菜 116

Deep-fried minced vegetable with shrimp paste wrapped by bean curd skin and almond

Standard ¥88/例

烧椒拌螺片 [S] 117

Marinated sliced sea whelk served with fresh chili and bird chili

Standard ¥118/例

生捞黄金鲍鱼丝 118

Marinated shredded abalone and jelly fish in sesame oil

Standard ¥168/例



118

粤港烧卤

BARBECUED & MARINATED



广东蜜汁靚叉烧 [P] 201 Standard ¥58/例
Barbequed pork served with honey sauce

碳烧猪颈肉 [P] 202 Standard ¥58/例
Barbequed pork neck

金牌脆皮烧肉 [P] 203 Standard ¥68/例
Crispy roasted pork belly

潮式卤水拼盘 [P] 204 Standard ¥78/例
Spiced poached meat combination Chaozhou style

香宫烧味拼盘 [P] 205 Standard ¥98/例
Shang Palace barbequed combination

清远贵妃鸡 206 半只/全只 half/whole ¥68/136
Poached chicken in spicy broth

港式挂炉烧鸭 207 半只/全只 half/whole ¥68/136
Roasted duck Cantonese style

北京片皮鸭 208 全只 whole ¥158
Traditional Beijing duck

化皮乳猪 [P] 209 例/半只/全只 standard/half/whole ¥188/488/888
Roasted suckling pig

汤 / 羹

SOUP

香宫老火例汤 301 Per person ¥38/位
Shang Palace soup of the day

竹笙开水白菜 302 Per person ¥38/位
Chinese white cabbage with bamboo fungus in superior clear broth

豆香丸子汤 [P] 303 Per person ¥38/位
Double boiled pork ball soup with pea and caraway

蟹肉或鸡茸粟米羹 304 Per person ¥48/位
Braised corn soup with minced chicken (or crab meat)

酸菜鱼丝羹 305 Per person ¥52/位
Braised fish soup with pickled vegetable

海参豆腐羹 306 Per person ¥58/位
Braised sea cucumber soup with seafood and bean curd

花胶北菇菜胆汤 307 Per person ¥68/位
Double boiled fish maw and flower mushroom soup with vegetable bulb

虫草花响螺炖鸡汤 308 Per person ¥78/位
Double boiled chicken broth with sea whelk and cordyceps root

松茸菜胆炖鲍鱼仔汤 309 Per person ¥98/位
Double-boiled baby abalone with pine mushroom and pak choy

金枕玉绣球配雪山暖香茶 (获奖菜品) 310 Per person ¥268/位
Steamed lobster ball and home made bean curd served with lobster soup (award-winning dish)



鲍鱼 / 燕窝 / 海味

ABALONE / BIRD'S NEST / DRIED SEAFOOD



403

蚝皇扣澳洲汤鲍(2头) 401

Braised whole 2-headed Australian abalone with superior oyster sauce

Whole ¥488/每只

古法扣原只吉品干鲍(20头) 402

Traditional style braised whole 20-headed Yoshihama dried abalone

Whole ¥1580/每只

蚝皇花胶扣鹅掌 403

Stewed goose web and fish maw with superior oyster sauce

Per person ¥98/位

鲍汁扣筒肚 404

Braised fish maw with abalone sauce

Per person ¥128/位

鲍汁扣关东辽参 405

Stewed Liao cucumber with abalone sauce

Per person ¥188/位

金银鲍脯 406

Braised fish maw and abalone with vegetable

Per person ¥188/位



405

鲍鱼、燕窝、海味

SHANGPALACE

ABALONE, BIRD'S NEST, DRIED SEAFOOD

海皇烩燕窝 407

Braised bird's nest soup with assorted seafood

Per person ¥238/位

生拆蟹肉烩官燕 408

Braised superior bird's nest soup with crab meat

Per person ¥398/位

红烧极品官燕 409

Braised superior bird's nest soup

Per person ¥438/位

木瓜炖血燕 410

Double boiled superior blood bird's nest in papaya

Per person ¥688/位



410



游水活海鲜

LIVE SEAFOOD



桂鱼 501 Per 500 g ¥ **138** / 每斤
Mandarin fish

多宝鱼 502 Per 500 g ¥ **188** / 每斤
Turbot

笋壳鱼 503 Per 500 g ¥ **298** / 每斤
Marble goby

老虎斑 504 Per 500 g ¥ **338** / 每斤
Brown-marbled grouper / Tiger spot fish

西星斑 505 Per 500 g ¥ **588** / 每斤
Western spotted garoupa

东星斑 506 Per 500 g ¥ **988** / 每斤
Eastern spotted garoupa

老鼠斑 507 Per 500 g ¥ **1388** / 每斤
Pacific garoupa

苏眉 508 Per 500 g ¥ **1988** / 每斤
So Mei Fish

烹饪方法: 清蒸 / 榨菜肉丝家乡蒸 / 双椒蒸 / 剁椒蒸 / 梅菜豆腐蒸 / 水煮 / 黄焖杂菌烧 / 云腿麒麟蒸
Cooking Method: Steamed / steamed with preserved Sichuan vegetable and shredded pork / steamed with assorted fresh chili / steamed with red cut chili / steamed with preserved vegetable and sliced bean curd / simmered assorted mushroom in spiced chili oil / braised with assorted mushroom / steamed with Chinese air-dried sausage and black mushroom

活生虾 509 Per 500 g ¥ **98** / 每斤
Prawn

烹饪方法: 白灼 / 蒜茸粉丝开边蒸 / 香辣炒 / 豉油皇煎 / 椒盐
Cooking Method: Poached / steamed with vermicelli and minced garlic / stir-fried with chili / pan-fried with superior soy sauce / deep-fried sprinkled with spiced salt

肉蟹 510 Per 500 g ¥ **128** / 每斤
Crab

烹饪方法: 姜葱焗 / 花雕蛋白蒸 / 香辣炒 / 黑椒炒 / 港式避风塘
Cooking Method: Baked with spring onion and ginger / steamed with egg white and huadiao wine / stir-fried with chili / fried with black pepper / deep-fried with minced garlic and chili Hong Kong style

三文鱼刺身 511 Standard ¥ **128** / 例
Salmon sashimi

锦绣刺身拼盘 512 Standard ¥ **188** / 例
Assorted sashimi platter

游水活海鲜

LIVE SEAFOOD

SHANG PALACE

小鲍鱼(6只起订) 513 Per piece ¥ **28** / 每只
Mini Abalone (minimum 6 pieces)

烹饪方法: 清蒸 / 果皮蒸 / 姜丝蒸 / 鲍鱼菜胆汤
Cooking Method: Steamed / steamed with dried mandarin peel / steamed with shredded ginger / double boiled in superior broth with vegetable bulb

澳洲活鲍鱼 514 Per 500 g ¥ **628** / 每斤
Australian fresh abalone

烹饪方法: 堂灼 / XO酱炒 / 油泡 / 冰镇
Cooking Method: Poached / stir-fried with XO sauce / stir-fried / chilled

加拿大象拔蚌 515 Per 500 g ¥ **588** / 每斤
Canadian Geoduck

烹饪方法: 刺身 / 堂灼 / XO酱炒 / 油泡
Cooking Method: Sashimi / poached / stir-fried with XO sauce / stir-fried

龙虾仔 516 Per 500 g ¥ **588** / 每斤
Baby lobster

澳洲龙虾 517 Per 500 g ¥ **798** / 每斤
Australian lobster

烹饪方法: 上汤焗 / 芝士牛油焗 / 刺身 / 炒球 / 金银蒜蒸
Cooking Method: Simmered with superior stock / simmered with cheese / sashimi / stir-fried / steamed with fragrant garlic



517



海鲜 SEAFOOD



601



609



605



608

翡翠油泡石斑球 601

Stir-fried garoupa with green vegetable

Standard ¥68/例

藿香生鱼片 [S] 602

Braised fish fillet with pickled cowpea and bird chili in chili oil

Standard ¥68/例

宫爆田鸡煲 [S] 603

Stir-fried frog with dried chili and peanut

Standard ¥68/例

极品荷塘炒吊片 604

Stir-fried sliced squid and lotus root in XO sauce

Standard ¥78/例

玉蒜焖土鳝 [S] 605

Braised eel with whole garlic and bird chili in spicy oil

Standard ¥88/例

海鲜豆腐煲 606

Braised assorted seafood and bean curd with vegetable in clay pot

Standard ¥98/例

印尼咖喱虾煲 [S] 607

Indonesia prawn curry in clay pot

Standard ¥98/例

龙井虾仁 608

Stir-fried shrimp with tea leaves

Standard ¥128/例

海鲜

SEAFOOD

SHANG PALACE

泡椒虾球 [S] 609

Braised shrimp with pickled chili

Standard ¥128/例

金丝虾球 610

Deep-fried shrimp with fried shredded sweet potato

Standard ¥138/例

豉香爆深海螺片 611

Stir-fried sea whelk with vegetable in bean paste sauce

Standard ¥138/例

鲜百合玉簪虾球 [P] 612

Stir-fried prawn and asparagus brochette with lily bulb and Yunnan ham

Standard ¥138/例

小米椒炒澳带 [S] 613

Stir-fried scallop with bird chili

Standard ¥138/例

雀巢XO酱爆吊片带子 614

Stir-fried sliced squid and scallop in XO sauce

Standard ¥138/例

翡翠炒带子 615

Stir-fried scallop with broccoli

Standard ¥138/例

香煎银鳕鱼 616

Pan-fried cod fish steak with superior soy sauce

Standard ¥158/例

菌香豆芽炒鲍角 [S] 617

Stir-fried abalone with abalone mushroom, bean sprout and dry chili

Standard ¥168/例

绍子烧海参 [P] 618

Braised sea cucumber and minced pork on a bed of bean sprout with seasonal green vegetable

Standard ¥328/例



612



615



家禽 POULTRY



红烧石岐乳鸽 **701**
Crispy Shiqi pigeon

全只 whole ¥48

老干妈炒鸭脯 **[S]** **702**

Stir-fried duck breast with assorted bell pepper and soy bean sauce

Standard ¥48/例

童子鸡亦球 **703**

Stir-fried boneless chicken wing with vegetable in black bean paste

Standard ¥68/例

渝州辣仔鸡 **[S]** **704**

Stir-fried chicken with dried chili and Sichuan peppercorn, Chongqing style

Standard ¥68/例

香辣掌中宝 **[S]** **705**

Fried chicken cartilage with assorted fresh chili

Standard ¥68/例

荷香云腿蒸美蛙 **706**

Steamed frog with ham and black mushroom

Standard ¥68/例

干葱豆豉鸡煲 **707**

Braised chicken with onion in black bean paste

Standard ¥68/例

家禽 POULTRY

SHANG PALACE

四川樟茶鸭 **708**

Smoked duck with tea leaf

半只/全只 half/whole ¥48/96

脆笋小炒鸡 **[S]** **709**

Stir-fried chicken with bamboo shoot

Standard ¥68/例

栗子花菇焖滑鸡 **710**

Braised chicken with chestnut and flower mushroom

Standard ¥68/例

马拉盏炒乳鸽脯 **711**

Stir-fried pigeon breast served with shrimp paste

Standard ¥88/例

荔茸香酥鸭 **712**

Deep-fried crispy duck with taro

半只/全只 half/whole ¥68/136

南乳吊烧鸡 **713**

Deep-fried marinated chicken

半只/全只 half/whole ¥68/136

中式煎法国鹅肝 **714**

Pan-fried goose liver in black pepper sauce, Chinese style

Per person ¥138/位

[N] 含果仁 Dishes with nuts [P] 含猪肉 Dishes with pork [S] 辛辣 Spicy dishes
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.
如果您对某些食物敏感，请告知服务人员。If you are allergic to certain food ingredients, please advise our service associate.

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猪 / 牛 / 羊

PORK, BEEF AND LAMB



澳洲小羊排(黑椒、烧汁、水豆豉) **801** Per person ¥48/位
Australia lamb chop (black pepper sauce / superior soy sauce / bean paste sauce)

凉瓜排骨煲 **[P]** **802** Standard ¥58/例
Braised pork rib with bitter melon in clay pot

四川回锅肉 **[P]** **[S]** **803** Standard ¥58/例
Wok-fried pork belly with leek and bean paste sauce

原笼粉蒸肉 **[P]** **804** Standard ¥58/例
Steamed pork belly with taro

黑椒葱爆猪爽肉 **[P]** **805** Standard ¥68/例
Wok-fried pork with shallot in black pepper sauce

蒜香西施骨 **[P]** **806** Standard ¥68/例
Deep-fried marinated pork spare ribs with garlic

干笋焖牛筋 **[S]** **807** Standard ¥68/例
Braised beef tendon with black bamboo shoot and garlic in spicy oil

酸汤浸肥牛 **[S]** **808** Standard ¥68/例
Simmered beef with glutinous noodle in hot and sour broth

猪、牛、羊

PORK, BEEF AND LAMB

SHANG PALACE

水煮嫩牛肉 **[S]** **809** Standard ¥68/例
Simmered sliced beef with vegetables and assorted mushroom in spicy chili oil

葱香茶树菇爆牛柳 **810** Standard ¥78/例
Wok-fried beef fillet with tea mushroom and shallot

妙制德意志蹄柳 **[P]** **811** Standard ¥78/例
Stir-fried Germanic pork hoof with squid and celery

鲜椒炆炒猪脆柳 **[P]** **[S]** **812** Standard ¥78/例
Wok-fried crispy pork tenderloin with fresh chili

苍龙脱壳 **[S]** **813** Standard ¥78/例
Stir-fried OX tongue with celery in spicy sauce

雀巢陈皮牛柳粒 **[S]** **814** Standard ¥78/例
Stir-fried beef cube with dry orange skin and dry chili

黑椒德国咸猪手煲 **[P]** **[S]** **815** Standard ¥88/例
Braised Germanic pork hoof with onion in black pepper sauce

香煎牛仔骨 **816** Standard ¥98/例
Pan-fried beef rib with black pepper sauce

黑椒雪龙黑牛 **817** Per person ¥468/位
Pan-fried Wagyu beef in black pepper sauce



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田园时蔬

VEGETABLES



904

合时广东时蔬 [V] 901
Seasonal vegetables Cantonese style

Standard ¥33/例

烹饪方法: 清炒/蒜茸炒/上汤灼/炆炒 [S]

Cooking Method: Wok-fried / fried with garlic / poached in superior sauce / fried with chili [S]

金银蛋浸时蔬 [V] 902
Braised seasonal vegetable with preserved egg and salted egg

Standard ¥38/例

浓汤野菌泡菜苗 903

Poached assorted wild mushroom and spring sprout in superior stock

Standard ¥38/例

梅菜炒芥兰 [V] 904

Stir-fried Kailan with preserved vegetable

Standard ¥38/例

石锅马拉盏油麦菜 [V] 905

Braised lettuce with shrimp paste in stone pot

Standard ¥38/例

麻婆豆腐 [S] 906

Braised bean curd with Sichuan peppercorn and minced beef in spicy sauce

Standard ¥38/例

银丝炒莲白 [P] 907

Stir-fried cabbage with pork and glass noodle

Standard ¥38/例

田园时蔬

SHANG PALACE VEGETABLES

养生芥菜胆 [N] 908

Braised corn, red bean, white bean, millet and mustard leaf in superior soup

Standard ¥48/例

生爆娃娃菜 [S] 909

Wok-fried baby cabbage with shredded pork and bird eye chili

Standard ¥48/例

石锅米凉粉 [P] [S] 910

Braised rice jelly with minced pork and celery in clay pot

Standard ¥48/例

雪里红肉松焖豆腐 [P] 911

Braised bean curd with snowy vegetable and minced pork

Standard ¥58/例

肉末松菇烧豆腐 [P] 912

Fried bean curd with minced pork and pine mushroom sauce

Standard ¥58/例

香煎娃娃菜 [S] 913

Pan-fried baby cabbage with glass noodle and chili

Standard ¥68/例



912



素食 VEGETARIAN DISHES



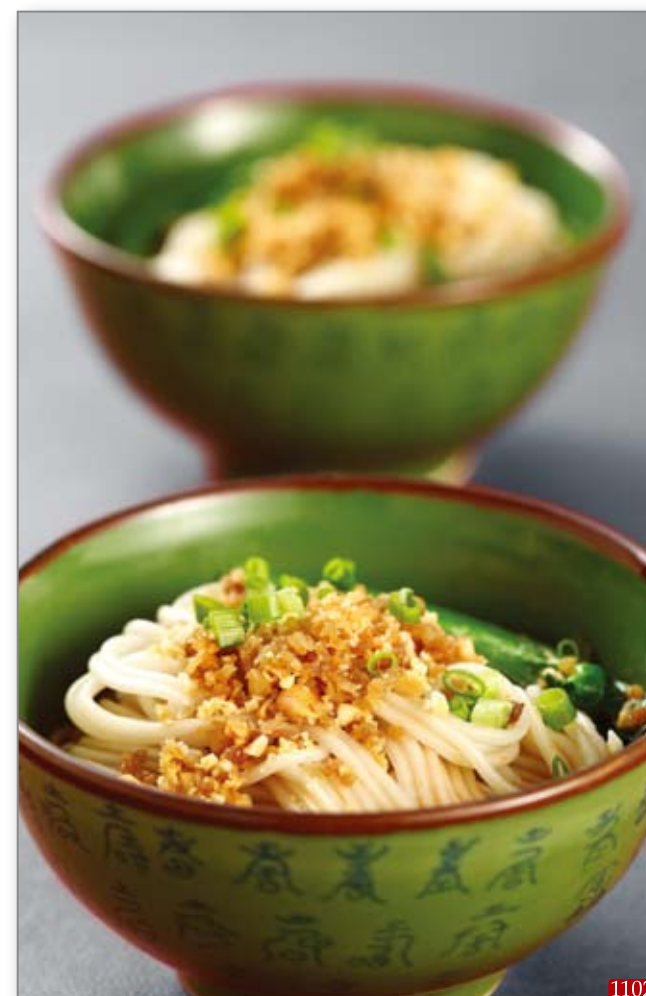
金菇竹笙菠菜羹 1001 Braised spinach soup with bamboo fungus and enoki	Per person ¥28/位
椒盐脆茄子 1002 Deep-fried eggplant with spiced salt	Standard ¥28/例
金针豆根焖豆腐 1003 Braised bean curd with enoki and bean curd skin	Standard ¥38/例
榄菜干煸四季豆 1004 Dry-sautéed kidney bean with olive green	Standard ¥38/例
伴水芹香 1005 Sautéed celery and vegetable root	Standard ¥38/例
百灵菇扒西兰花 1006 Braised Bailing mushroom with broccoli	Standard ¥48/例
竹笙烧双冬 1007 Braised bamboo fungus and bamboo shoot with black mushroom	Standard ¥48/例
西芹鲜百合炒双果 [N] 1008 Stir-fried mixed nuts with celery and lily bulb	Standard ¥48/例
三菇焖鲜竹 1009 Bamboo Shoot with assorted mushroom	Standard ¥48/例
五谷丰登 1010 Special Shang Palace harvest	Standard ¥48/例
佛海蒲团 1011 Braised assorted mushroom wrapped with crispy bean curd skin and thread moss	Standard ¥58/例
南乳温公齐煲 1012 Braised assorted vegetable with assorted mushroom and glass noodle in clay pot	Standard ¥58/例
虫草花莴笋泡黑木耳 1013 Braised black fungus with lettuce shoot and Cordyceps root	Standard ¥58/例
竹林如意卷 1014 Pan-fried assorted mushroom rolled in bean curd skin garnished with bamboo fungus filled with green asparagus and yellow fungus	Standard ¥68/例
红烧羊肚菌 1015 Braised morel mushroom with baby white cabbage	Standard ¥188/例



主食 / 点心 RICE, NOODLES AND SAVORY DIM SUM



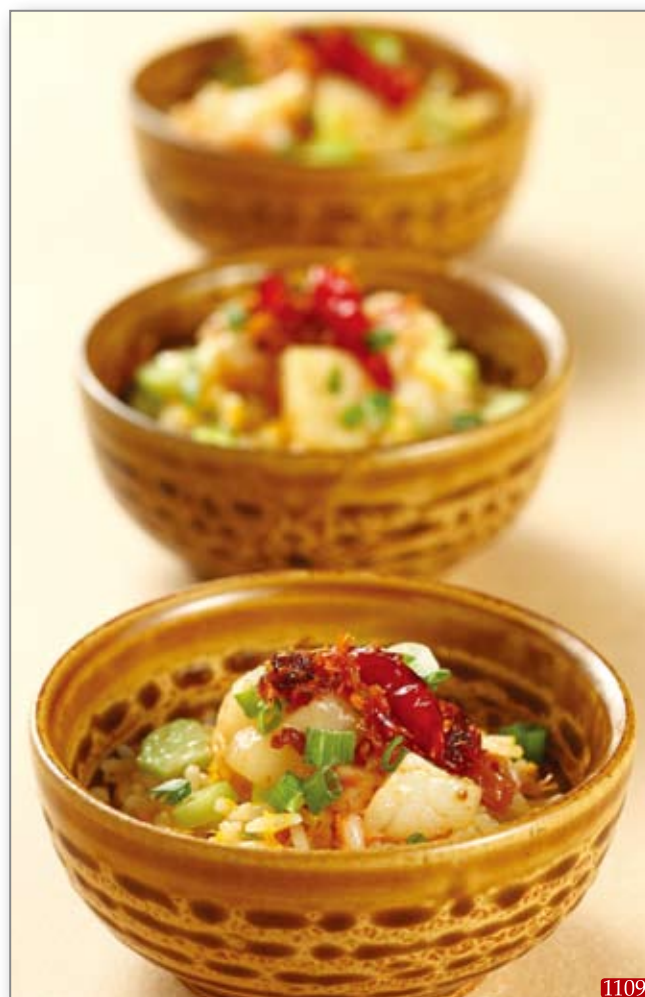
红油龙抄手 [S] 1101 Wonton with spicy oil	Per person ¥12/位
担担面 [S] 1102 Dan Dan noodle	Per person ¥12/位
钟水饺 [S] 1103 Boiled dumpling with spicy sauce	Per person ¥12/位
绍子青波面 [P] 1104 Boiled spinach noodle with minced pork in chicken soup	Per person ¥18/位
原汁北方水饺 [P] 1105 Pork and cabbage dumpling Northern China style	Per 250g ¥18/半斤
家乡韭菜煎饺 1106 Pan-fried dumpling with chives in traditional style	6 pieces ¥38/半打
鸳鸯叶儿粩 [P] 1107 Steamed sticky rice bun wrapped with pork and preserved vegetable	6 pieces ¥36/半打



1102



1103



1109



1115

主食、点心

SHANG PALACE
RICE, NOODLES AND SAVORY DIM SUM

- | | |
|---|------------------|
| 扬州炒饭 1108
Fried rice Yangzhou style | Standard ¥48/例 |
| 香宫炒饭 1109
Fried rice Shang Palace style | Standard ¥58/例 |
| 砂锅田鸡生虾粥 1110
Prawn and frog congee in clay pot | Standard ¥58/例 |
| 豉椒排骨炒面 [P] 1111
Fried noodles with pork ribs and bell pepper in black bean paste sauce | Standard ¥58/例 |
| 极品酱鸡丝干烧伊面 1112
Braised Eu-fu noodle with shredded chicken and vegetable in XO sauce | Standard ¥58/例 |
| 豉汁肥牛炒河粉 1113
Sautéed sliced beef rice noodle with bean sauce | Standard ¥58/例 |
| 福建炒饭 1114
Steamed rice topped with assorted seafood, chicken and duck | Standard ¥68/例 |
| 海鲜炒生面 1115
Braised seafood on a bed of crispy egg noodle | Standard ¥68/例 |
| 松茸捞饭 1116
Braised pine mushroom in abalone sauce served with steamed rice | Per person ¥68/位 |



甜品 DESSERTS



1205



1207

- | | |
|--|-------------------|
| 桂花香蜜龟苓膏 1201
Fragrant herbal jelly with Osmanthus served with honey | Per person ¥18/位 |
| 鸿运紫米露 1202
Sweet Purple rice soup with sago | Per person ¥18/位 |
| 南北杏木瓜炖银耳 [N] 1203
Double boiled white fungus with papaya and almond | Per person ¥18/位 |
| 雷沙汤圆 [N] 1204
Boiled sweet dumpling with peanut | Per portion ¥24/份 |
| 京式豆茸窝饼 [N] 1205
Pan-fried mashed red bean cake | Per portion ¥24/份 |
| 杨枝甘露 1206
Chilled sago cream with pomelo and mango | Per person ¥26/位 |
| 香芒冻布丁 1207
Chilled mango pudding | Per person ¥26/位 |
| 木瓜炖雪蛤 1208
Double boiled papaya with hashima | Per person ¥128/位 |

[N] 含果仁 Dishes with nuts [P] 含猪肉 Dishes with pork [S] 辛辣 Spicy dishes
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.
如果您对某些食物敏感，请告知服务人员。If you are allergic to certain food ingredients, please advise our service associate.

[N] 含果仁 Dishes with nuts [P] 含猪肉 Dishes with pork [S] 辛辣 Spicy dishes
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香宮

Shang Palace

招牌菜

Signature Dishes

香宮三寶 P 68 /例 Standard
Shang Palace Prosperity Dishes



生焖斑腩煲 58 /例 Standard
Braised Garoupa with Bean Curd and Vegetable in Clay Pot

松茸津菜卷 58 /例 Standard
Steamed Cabbage Roll with Pine Mushroom and Assorted Vegetable



宮爆帶子 N 118 /例 Standard
Kung Pao Scallop (Stir-Fried Scallop with Dried Chili and Pine Nuts)



金柱珍菌三層樓 68 /例 Standard
Deep-fried Bean Curd on a Bed of Green Vegetable Garnished with Crispy Shredded Conpoy and Pine Mushroom



- P Dishes with Pork 含猪肉
- N Dishes with Nuts 含坚果
- 🌶️ Spicy Dishes 辛辣

菜品图片仅供参考，以实物为准。
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香宮

Shang Palace

招牌菜

Signature Dishes

黄金焖猪手 ^P 58 /例 Standard

Braised Pork Hoof with Spicy Bean Sauce



XO 酱爆虾球 ^N 138 /例 Standard

Deep-fried Shrimp Balls with XO Sauce



鲍鱼滑鸡煲 138 /例 Standard

Stir-fried Chicken and Black Mushroom with Garlic and Shallot Topped with Abalone in Clay Pot



赛螃蟹烧焗银鲑鱼 138 /例 Standard

Baked Cod Fish with Egg white



天仙配 ^N 18 /例 Standard

Chilled Herbal Jelly and Almond Jelly with Mango Sauce

- ^P Dishes with Pork 含猪肉
- ^N Dishes with Nuts 含坚果
- ^{🌶️} Spicy Dishes 辛辣

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