

香
宮



S H A N G
P A L A C E

YUM CHA MENU

Guests may order more than one item from dim sum, appetisers, rice/noodles and barbeque station along with one soup, one main course and one dessert dish per guest.

DIM SUM

1 Steamed black pepper chicken siew mai ^N	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
2 Steamed crystal prawn "har gow" dumpling ^{NS}	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
3 Steamed vegetable dumpling ^{NV}	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
4 Steamed pork ribs in garlic & black bean sauce ^{NP}	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
5 Steamed barbeque pork bun ^{NP}	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
6 Steamed taro bun ^V	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
7 Steamed pork wonton in chili oil ^{NP}	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
8 Steamed beef in Sichuan chili sauce ^{NH}	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
9 Steamed glutinous rice with chicken in lotus leaf ^N	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
10 Vegetable Chong fun with homemade soy sauce ^{NV}	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
11 Chicken char siew Chong fan with homemade soy sauce ^N	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
12 Deep fried prawn and chives spring roll ^{NS}	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
13 Vegetable spring roll ^V	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
14 Deep fried sesame prawn toast ^{NS}	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
15 Pan fried chicken dumpling ^N	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
16 Pan fried radish cake ^V	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
17 Stir fried radish cake with XO sauce ^{HS}	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>

APPETISERS

18 Marinated sweet and sour white radish ^V	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
19 Bean curd stick with baby leeks and coriander leaf in hot spicy sauce ^{HV}	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
20 Cordyceps flower and black fungus with garlic ^{NV}	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>

H - Spicy | N - Contains nuts | P - Contains pork
S - Shellfish | V - May be prepared vegetarian

SOUPS

- | | |
|---|--------------------------|
| 21 Imperial hot and sour soup with tofu and chili oil ^{HV} | <input type="checkbox"/> |
| 22 Double boiled chicken soup with mushroom ^N | <input type="checkbox"/> |
| 23 Sweet corn cream tofu soup ^{NV} | <input type="checkbox"/> |

RICE / NOODLES

- | | | | |
|--|--------------------------|--------------------------|--------------------------|
| 24 Vegetable and egg fried rice ^N | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 25 Vegetable fried noodles ^V | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 26 Steamed jasmine rice ^V | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 27 Wok fried mixed vegetables with garlic ^V | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 28 Salt and pepper green beans ^{HV} | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

BARBEQUE STATION

- | | | | |
|--|--------------------------|--------------------------|--------------------------|
| 29 Barbeque chicken char siew ^N | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 30 Crispy pork belly ^{NP} | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 31 Barbeque pork char siew ^{NP} | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

MAIN COURSE

- | | |
|---|--------------------------|
| 32 Wok fried beef with baby leeks and ginger ^{HN} | <input type="checkbox"/> |
| 33 Stir fried chicken with lotus root and chili ^{HN} | <input type="checkbox"/> |
| 34 Deep fried prawn with chili garlic sauce ^{HNS} | <input type="checkbox"/> |
| 35 Stir fried sliced pork with black pepper sauce ^{NP} | <input type="checkbox"/> |
| 36 Steamed fish in chopped chili sauce ^{HS} | <input type="checkbox"/> |

DESSERT

- | | |
|--|--------------------------|
| 37 Vanilla ice cream ^{NV} | <input type="checkbox"/> |
| 38 Sweet bean curd with red bean topping ^{NV} | <input type="checkbox"/> |
| 39 Chilled mango pudding ^{NV} | <input type="checkbox"/> |
| 40 Fresh fruit platter ^V | <input type="checkbox"/> |

6,988 per person

*Rates are in Sri Lankan rupees and are subject to 10% service charge and prevailing government taxes.

Please inform our service staff if you have any food allergies or special dietary requirements

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