

香
宮



SHANG
PALACE

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}
- 22 Double boiled chicken soup with mushroom ^N
- 23 Sweet corn cream tofu soup ^{NV}

RICE / NOODLES

- 24 Vegetable and egg fried rice ^N
- 25 Vegetable fried noodles ^V
- 26 Steamed jasmine rice ^V
- 27 Wok fried mixed vegetables with garlic ^V
- 28 Salt and pepper green beans ^{HV}

BARBEQUE STATION

- 29 Barbeque chicken char siew ^N
- 30 Crispy pork belly ^{NP}
- 31 Barbeque pork char siew ^{NP}

MAIN COURSE

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

DESSERT

- 37 Vanilla ice cream ^{NV}
- 38 Sweet bean curd with red bean topping ^{NV}
- 39 Chilled mango pudding ^{NV}
- 40 Fresh fruit platter ^V

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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