

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, vegetable/rice/noodles and barbeque station along with one soup, main course and dessert dish per guest.

DIM SUM

- 1 ^N Black pepper chicken siew mai
- 2 ^{NS} Steamed crystal prawn "har gow" dumpling
- 3 ^N Steamed chicken wing
- 4 ^{HS} Steamed garlic fish ball
- 5 ^{NP} Barbecue pork bun
- 6 ^{HNP} Steamed Sichuan pork dumpling
- 7 ^{NH} Steamed chicken feet with lao gan ma sauce
- 8 ^{NP} Steamed pork ribs with golden garlic flakes
- 9 ^{NV} Vegetable chong fan
- 10 ^N Chong fan stuffed with chicken char siew and home-made soya sauce
- 11 ^{NS} Deep fried shrimp wonton with mango mayo
- 12 ^{NS} Deep fried prawn and chives spring roll
- 13 ^{NV} Vegetable spring roll
- 14 ^{NS} Deep fried banana prawn roll
- 15 ^{NS} Crunchy rosemary almond ball
- 16 ^N Pan fried chicken dumplings with vinegar
- 17 ^V Pan fried white radish cake
- 18 ^{NS} Stir fried radish cake with XO sauce

APPETISERS

- 19 ^V Marinated sweet and sour white radish
- 20 ^{NV} Marinated cucumber with vinegar and chilli
- 21 ^{NV} Marinated okra with home-made soya sauce
- 22 ^{NV} Marinated black fungus with cordyceps

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S - Shellfish | V -May be prepared vegetarian

SOUP

- 23 ^{HV} Imperial hot and sour soup with tofu and chilli oil
- 24 ^N Double boiled chicken soup with mushroom

VEGETABLE /RICE /NOODLE

- 25 ^{HN^V} Stir fried green beans with dry chilli
- 26 ^{HV} Spicy mapo tofu
- 27 ^V Wok fried bok choy with garlic
- 28 ^{N^V} Vegetable and egg fried rice
- 29 ^V Vegetable and egg fried noodle
- 30 ^S Minced shrimp congee with condiments

BARBEQUE STATION

- 31 ^{NP} Crispy pork belly
- 32 ^N Barbecue chicken char siew
- 33 ^{NP} Barbecue pork char siew

MAIN COURSE

- 34 ^{HN} Wok fried chilli beef with bell pepper
- 35 ^{HN^S} Stir fried squid with XO sauce
- 36 ^{NS} Kung pao chicken with cashew nuts
- 37 ^S Deep fried prawn with lemon sauce
- 38 ^N Steamed barramudi with black bean sauce
- 39 ^{NP} Sweet and sour pork with pineapple and bell peppers

DESSERT

- 40 ^{N^V} Lemongrass jelly with lemon sauce
- 41 ^{N^V} Chilled mango pudding
- 42 ^V Fresh fruit platter

6,588 per person*

*Rate is in Sri Lankan rupees and excluding of 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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