$\stackrel{\leftrightarrows}{\leftrightarrows}$
DIM SUM
Eat as much as you like：AED 108 per person
每位只需108迪拉姆
Shang Palace


Chicken dumpling with shrimp（s）烧卖

5

＊Scallop dumplings with shrimp（s）鲜虾带子饺

9


Radish puff with dried shrimp（s）干虾米夢卜酕


Stir－fried seasonal vegetables（v）炒时蔬

2


Steamed Shanghainese chicken dumplings灌汤鸡肉小笼包

6


Deep－fried prawn spring rolls with celery and carrot（s）
西芹胡萝卜虾春卷

＊Barbecue chicken puff鸡肉叉烧酕

14


Mango pudding
芒果布丁

3

＊Prawn dumplings（s）
虾饺

＊Deep－fried vegetable spring rolls with truffle（ $\mathbf{v}$ ）
松露素春卷
11


Sweet corn soup（v）
粟米掌

15


Sweet sago and mango with milk cream
and ice cream
杨枝甘露配冰淇淋

4


Vegetable dumplings（v）上素斋粉果

8


Pan－fried Chinese beef dumplings牛肉煎饺



Deep－fried chicken breast with dried chili and Sichuan peppers（ n ）
辣子鸡


Seasonal fruits
时令水果

Steamed Dim Sum Selection香宫蒸点

1 Chicken dumpling with shrimp（s）
烧卖
2 Steamed Shanghainese chicken dumplings
灌汤鸡肉小笼包
3 Prawn dumplings（s）
虾饺
4 Vegetable dumplings（v）上素斋粉果

5 Scallop dumplings with shrimp（s）鲜虾带子饺

Fried Selection and Soup香炸点心和汤

6 Deep－fried prawn spring rolls with celery and carrot（s）
西芹胡萝卜虾春卷
7 Deep－fried vegetable spring rolls with truffle（v）松露素春卷

8 Pan－fried Chinese beef dumplings牛肉煎饺

9 Radish puff with dried shrimp（s）干虾米萝卜酕

10 Barbecue chicken puff鸡肉叉烧酥

Wok－fried Selection
家常小炒
12 Deep－fried chicken breast with dried chili and Sichuan peppers（n）
辣子鸡
13 Stir－fried seasonal vegetables（v）
炒时蔬
Dessert
甜点
14 Mango pudding芒果布丁

15 Sweet sago and mango with milk cream and ice cream杨枝甘露配冰淇淋

16 Seasonal fruits时令水果

11 Sweet corn soup（v）
粟米羹

