



Shang Palace

SHANG PALACE

香宫

MICHELIN
2025

Welcome to Shang Palace, the epitome of authentic Chinese dining nestled within the prestigious Shangri-La Dubai.

Embark on a culinary exploration with our masterfully crafted dishes that showcase the rich and diverse flavours of China. Our expert chefs led by Executive Chinese Chef Peter Lau blend tradition and innovation, using the finest ingredients to create a symphony of tastes that delight the senses. From delectable dim sum, wok-fired creations, to sumptuous Peking duck, every dish is a masterpiece that pays homage to centuries of Chinese culinary heritage.

Immerse yourself in the warmth of our brand's Asian hospitality, as you savour each bite and discover the essence of Chinese cuisine, elevated to new heights, at Shang Palace.

欢迎莅临迪拜香格里拉酒店香宫中餐厅，这里将为您呈现正宗中餐的精髓。踏上一段烹饪之旅，品味我们匠心烹制的佳肴，领略中餐多样化的风味。由刘行政总厨领导的中餐大厨团队将传统与创新巧妙融合，选用上乘食材，为您打造一场味觉盛宴。无论是美味的点心、锅炒佳肴，还是经典北京烤鸭，每一道菜都是对中国烹饪传统的致敬。在香宫，您将沉浸在独特的亚洲殷勤待客之道中，享受每一口美食，感受中国烹饪之精髓，将体验提升到新的水平。



CHINESE EXECUTIVE CHEF PETER LAU

中餐行政总厨刘师傅

With over two decades of culinary excellence, Chef Peter Lau is an award-winning maestro, bringing a wealth of experience to Shangri-La Dubai's award-winning restaurant, Shang Palace.

Chef Peter Lau's culinary identity harmoniously bridges the gap between heritage and innovation, echoing his ethos of "Traditional in taste and contemporary in design". Fuelled by an insatiable quest for culinary perfection, Chef Peter Lau's devotion to sharing his gastronomic affection results in a magical fusion of technique, research, and premium ingredients, elevating his cuisine to the epitome of fine dining.

刘行政总厨拥有超过二十年的卓越烹饪经验，是备受赞誉的烹饪大师，为香格里拉迪拜酒店屡获殊荣的香宫中餐厅注入丰富的经验。刘总厨的烹饪风格契合‘传统口味，现代设计’的理念，致力于分享他对美食的热爱，并将技艺、成就与上乘食材完美融合，把他的烹饪艺术提升至精品餐饮新的高度。



刘师傅精选美食

CHEF PETER LAU'S SPECIALITIES

蛋黄炒波士顿龙虾

Wok-fried Boston Lobster with Egg Yolk (SF)(D)(SOY)(C) 🌱
368

怪味蒜沙和牛粒

Wok-fried Wagyu Beef Striploin with Garlic (N)(SOY)(C) 🌱
328

铁锅炖香辣鱼

Stewed Sea Bass with Spicy Sichuan Sauce (SF)(SOY)(C) 🌱
168

四川辣子鸡

Deep-fried Chicken Thigh with Dried Chili and Sichuan Pepper (N)(SOY)(C)(SE) 🌱
108

星洲米粉

Singaporean Noodles with Shrimp (SF)(SOY)(C)(SE)
78

豆瓣酱龙虾春卷

Lobster Spring Roll with Soybean Chili (SF)(SOY)(C)(SE) 🌱
78

家乡小炒皇

Stir-fried Tofu with Preserved Radish, Chili and String Beans (V)(N)(SOY)(C)(SE)
62

乾隆白菜卷

Chilled Sesame Cabbage Roll (V)(N)(SOY)(SE) 🌱
55

🏠 Signature Dish 招牌菜 | 🌱 Rooted in nature 自然天成

(N) Nuts 坚果 | (V) Vegetarian 素食 | (SF) Seafood 海鲜 | (D) Dairy 乳制品 | (SOY) Bean 豆类 | (C) Celery 芹菜
SE) Sesame Seeds Oil 芝麻油

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Chilled Sesame Cabbage Roll

香宫经典

SIGNATURE DISH

北京烤鸭
Peking Duck (N)(SOY)(C)(SE) 

整只
Whole Set
522

半只
Half Set
338

烤鸭二食:
第一道菜: 经典北京烤鸭配鸭饼, 大葱丝、黄瓜丝, 胡萝卜和甜面酱。
第二道菜: 从下面选择一道菜

Served in Two Courses:
The First Course - Pancakes and Condiments
The Second Course - Choice of One from the Below:

什锦炒鸭丝
Stir-fried Duck Meat with Bean Sprouts and Mixed Bell Peppers

炒鸭松
Sautéed Minced Duck

鸭骨豆腐汤
Braised Duck Soup with Chinese Cabbage and Tofu

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Wok-fried Boston Lobster with Egg Yolk

精致手工点心

FINE - CRAFTED DIM SUM

黑椒和牛酥 (3粒)

🍷 Wagyu Beef Puff with Black Pepper Mayonnaise – 3 pieces (SOY)(C)(SE) 🌱
108

三文鱼籽蟹肉虾仁水晶饺 (3粒)

Crab Meat and Shrimp Crystal Dumpling with Salmon Roe – 3 pieces
(SE)(C)(SOY)(SF) 🌱
78

鲜虾红米肠粉 (3粒)

🍷 Cheung Fun Red Rice Roll with Prawn – 3 pieces (SF)(SOY)(C)(SE) 🌱
72

水晶虾饺 (3粒)

Crystal Prawn Dumpling – 3 pieces (SF)(SOY)(C)(SE) 🌱
62

金箔松露烧麦 (3粒)

🍷 Steamed “Siew Mai” Chicken and Shrimp Dumpling with Truffle – 3 pieces
(SE)(C)(SOY)(SF) 🌱
62

牛肉水饺 (6粒)

Beef Dumpling – 6 pieces (SOY)(C)(SE) 🌱
62

翡翠素水饺 (6粒)

Vegetable Dumpling – 6 pieces (V)(SOY)(C)(SE) 🌱
60

羊肉煎饺 (3粒)

Pan-fried Lamb Dumpling – 3 pieces (SOY)(C)(SE) 🌱
60

火鸭金酥 (3粒)

Roasted Duck Puff – 3 pieces (D)(SOY)(C)(SE) 🌱
60

椰香虾糯米酥饺 (3粒)

Black Glutinous Rice with Shrimp Dumpling – 3 pieces (SF)(SOY)(C)(SE) 🌱
60

素菜煎包 (3粒)

Pan-seared Vegetable Bun – 3 pieces (V) 🌱
58

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Pan-seared Vegetable Bun

餐前小食

APPETIZER & COLD DISH

帝王蟹牛油果香芒沙律

🍷 King Crab, Avocado and Mango Salad with Pomelo Dressing (SF)(N)(D) 🌱
112

川味椒麻黄油鸡

Chilled Corn-fed Chicken with Sichuan Red Chili Oil (N)(SOY)(C)(SE) 🌱
98

川式蛋黄酱虾球

Deep-fried Prawns with Kiwi Salsa in Sichuan Mayonnaise Sauce (SF)(D)(SOY)(C)(SE)
88

红油醋米皮鲜虾卷

🍷 Chilled Shrimp Roll with Chili Vinegar (SF)(SOY)(C)(SE) 🌱
78

乾隆生菜包

Lettuce Wrap with Mixed Vegetables and Mushrooms (V)(SOY)(C)(SE) 🌱
78

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Chilled Corn-fed Chicken with Sichuan Red Chili Oil

汤 SOUPS

酸辣汤

Classical Hot and Sour Soup with a Choice of:

虾片紫菜酸辣汤

Sliced Prawn and Seaweed (SF)(SOY)(C)

68

鸡丝酸辣汤

Minced Chicken (SOY)(C)



60

全素酸辣汤

Seasonal Vegetables and Tofu (V)(SOY)(C)

52

金汤海中宝

 Pumpkin Broth with Tiger Prawn, Scallop and Squid (SF)(SOY)(C) 


98

蟹肉芦笋豆腐羹

Crab Meat and Asparagus Soup with Tofu (SF)(SOY)(C)

78

竹笙鸡腿鲜菌汤

Double-boiled Chicken Soup with Assorted Mushrooms and Bamboo Shoots (C)(SOY) 

60

纹丝豆腐粟米羹

Sweet Corn Soup with Tofu (V)(SOY)(C)

52

 Signature Dish 招牌菜 |  Rooted in nature 自然天成

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Pumpkin Broth with Tiger Prawn, Scallop and Squid

海鲜 SEAFOOD

粤 Cantonese Delicacies

碧綠澳鮑扣羊肚菌

Braised Emperor Abalone with Morel Mushroom (SF)(SOY)(C) 🌱

528

X.O.醬西芹炒帶子

Wok-fried Scallop with Celery in X.O. Sauce (SF)(SOY)(C) 🌱

198

菜脯蒸鯛魚

Steamed Sea Bream with Preserved Radish in King Soy Sauce (SF)(SOY)(C) 🌱

188

西柠黑椒醬炒斑塊

🍷 Sautéed Grouper Fillet with Walnut in Black Pepper Lemon Sauce (SF)(SOY)(C)(SE) 🌱

168

清炒鮮蘑芦笋虾仁

Sautéed Prawns with Assorted Mushrooms and Asparagus (SF)(SOY)(C) 🌱

142

避风塘大虾

Deep-fried Golden Garlic King Prawn with Dried Chili (SF)(SOY)(C) 🌱

138

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Braised Emperor Abalone with Morel Mushroom

海鲜 SEAFOOD

川 Sichuan Delicacies

四川麻辣龙虾球

🍷 Deep-fried Lobster with Dried Chili and Sichuan Pepper (N)(SF)(SOY)(C)(SE) 🌱
318

川味翡翠斑球

Wok-fried Grouper Fillet with Sichuan Sauce (SF)(SOY)(C)(SE) 🌱
168

四川香辣老虎虾

🍷 Deep-fried Tiger Prawn with Sichuan Soy Sauce (SF)(SOY)(C)(SE) 🌱
158

宫保黑虎虾

Wok-fried Tiger Prawn with Kung Pao Sauce (N)(SF)(SOY)(C)(SE) 🌱
148

淮扬 Huai Yang Delicacies

鱼籽文思波士顿龙虾

Braised Boston Lobster with Caviar, Spinach and Shredded Tofu (SF)(SOY)(C) 🌱
338

江南熏雪鱼

Jiangnan-style Marinated Cod Fish (SF)(SOY)(C)(SE) 🌱
228

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Jiangnan-style Marinated Cod Fish

家禽与肉类

MEAT

粤

Cantonese Delicacies

芝麻香酥牛肉丝

Crispy Shredded Beef Striploin with Sesame Seeds (N)(SOY)(C)(SE) 🌱

168

黑椒牛柳粒

🍷 Black Angus Beef Striploin with Black Pepper Sauce (D)(SOY)(C) 🌱

158

姜葱咖喱鸡片

Wok-fried Chicken with Ginger and Spring Onion in Homemade Curry Sauce (SOY)(C) 🌱

112

蜜桃咕嚕鸡

Wok-fried Chicken with Peach in Sweet and Sour Sauce (SOY)(C) 🌱

108

砂锅肉末烧茄子

Braised Eggplant and Mushroom with Minced Chicken (SOY)(C)(SE) 🌱

68

鲁

Shandong Delicacies

四喜丸子

Braised Chicken Ball with Pak Choy (SOY)(C)(SE) 🌱

108

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Braised Chicken Ball with Pak Choy

家禽与肉类

MEAT

川

Sichuan Delicacies

沸腾肥牛
Boiled Sliced Beef Striploin in Sichuan Broth (SOY)(C)(SE) 🌱
168

尖椒炒牛柳粒
Sautéed Black Angus Beef Striploin with Fresh Red Chili (SOY)(C) 🌱
148

孜然焗澳洲羊扒
Pan-fried Australian Lamb Chops with Cumin and Crispy Potato (SOY)(C) 🌱
148

宫保鸡丁
🍽️ Wok-fried Chicken with Kung Pao Sauce (N)(SOY)(C)(SE) 🌱
108

淮扬

Huai Yang Delicacies

梅干菜菠萝牛肋皇
Boiled Beef Ribs with Preserved Vegetables and Pineapple (SOY)(C)(SE) 🌱
238

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Boiled Sliced Beef Striploin in Sichuan Broth

蔬菜与豆腐

VEGETABLES & TOFU

新鲜蔬菜

Fresh Green Vegetables (V):

芦笋

Asparagus 🌱

68

西兰花

Broccoli 🌱

58

小唐菜

Pak Choy 🌱

58

卷心菜

Chinese Cabbage 🌱

58

空心菜

Kangkong 🌱

58

黑松露锅贴豆腐

🍷 Pan-fried Tofu with Black Truffle Sauce
(V)(SOY)(C) 🌱

92

麻婆豆腐

🍷 Mapo Tofu with Assorted Vegetables
(V)(SOY)(C)(SE) 🌱

78

荷塘月色

Stir-fried Lotus with Seasonal Vegetables
(V)(SOY)(C) 🌱

62

干煸四季豆

Sautéed String Beans with Dried Chili
(V)(SOY)(C)(SE) 🌱

62

油焖冬笋

Braised Winter Bamboo Shoots (V)(SOY) 🌱

60

烹调

Cooking Preference:

清炒

Stir-fried (SOY)(C)

蒜蓉炒

Sautéed with Garlic (SOY)(C)

蚝油

Oyster Sauce (SOY)(C)

白灼

Poached with Superior Soy Sauce (SOY)(C)

川汁

Wok-fried with Sichuan Sauce (SOY)(C)(SE)

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Braised Winter Bamboo Shoots

面条和米饭

NOODLE & RICE

秘制炖牛肉面汤

Braised Beef Noodle Soup (SOY)(C)(SE)

92

干炒滑牛河

Stir-fried Ho Fun with Sliced Beef Striploin (SOY)(C) 🌱

82

葱油拌面

🍽️ Classical Shanghai Scallion-oil Tossed Noodles (SOY)(C)

50

香宫扬州炒饭

🍽️ Shang Palace Fried Rice with Barbeque Chicken and Shrimp (SF)(SOY)(C) 🌱

72

什锦素炒饭

Fried Rice with Assorted Vegetables (V)(SOY)(C) 🌱

58

香葱蛋炒饭

Fried Rice with Egg and Spring Onion (SOY)(C) 🌱

52

丝苗白饭

Steamed Jasmine Rice 🌱

30

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Classical Shanghai Scallion-oil Tossed Noodles

甜品 DESSERT

香宫荔枝雪葩秀

Shang Palace Fresh Lychee with Lychee Sorbet (N)

73

巧克力熔岩蛋糕

🍷 Chocolate Fondant with Coconut Ice Cream and Chocolate Sable (D)

68

香芒酱草莓椰雪花

Coconut Ice with Strawberry and Mango Cream 🌿

68

杨枝甘露

🍷 Sweet Sago and Mango with Milk Cream (D) 🌿

63

红豆沙天鹅酥

Baked Swan Puff with Red Bean Paste (D)

63

香兰太妃布丁

Pandan Pudding with Date Sponge and Salted Caramel Sauce (D)

58

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Pandan Pudding with Date Sponge and Salted Caramel Sauce



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