



夏宮米芝蓮星級餐盒

Summer Palace Michelin-Starred Meal Box

由星級大廚梁汝景師傅主理，把夏宮米芝蓮星級滋味帶回家
Bring home the elevated Michelin-starred culinary journey
Curated by Chef Leung Yu-King

請於最少24小時預訂並可於夏宮取貨
其他推廣或優惠不適用於此外賣餐盒
惠顧滿十盒或以上可享免費送貨服務
如欲預訂或查詢，請致電(852) 2820 8552或
電郵至summerpalace.isl@shangri-la.com與夏宮聯絡

Please place the order 24 hours in advance and pick-up at Summer Palace
Other promotion or discount is not applicable to this meal box
Complimentary delivery service for order of 10 boxes or above
For orders and enquiries, please call Summer Palace at (852) 2820 8552 or
email us at summerpalace.isl@shangri-la.com

夏宮米芝蓮星級餐盒
*Summer Palace Michelin-Starred
Meat Box*

HK\$499

井岡山豆皮

Spicy marinated bean curd sheet
with garlic and red chilli

四喜烤麩

Shanghainese wheat gluten with
black fungus, dried lily bulbs
and red dates

蝦子劍筍

Stewed bamboo shoots
with shrimp roe

蠔皇北菇鮑魚

Braised abalone
with black mushroom
in oyster sauce

碧綠石榴球

Braised cabbage dumpling
with diced vegetables

川麻辣雞球

Spicy chicken fillets in Sichuan Style

五穀糙米炒飯

Vegetarian fried brown rice

夏宮米芝蓮星級大廚推薦餐盒
*Summer Palace Michelin-Starred
Chef Recommended Meat Box*

HK\$699

脆皮燒腩仔

Crispy pork brisket

玫瑰豉油雞

Chicken marinated in rose wine and
soya sauce

明爐燒鴨

Roasted duck

伴水芹香

Sautéed fresh lily bulbs with
celery and sliced lotus root

香煎素鵝

Pan-fried bean curd skin rolls stuffed
with shredded vegetables

鵝肝醬牛仔骨

Pan-fried beef fillets with
goose liver paste

蠔皇北菇鮑魚海參

Braised abalone with sea cucumber and
black mushroom in oyster sauce

蝦子玉簪蝦球

Braised shrimps with shrimp roe

飄香荷葉飯

Fried rice wrapped in lotus leaf