

港島香格里拉酒店的中菜廳夏宮素以絕佳的傳統廣東佳餚而享負盛名;其菜單包羅各式廣東名菜珍品,每天巧製精美的點心小菜,令食客大快朵頤。夏宮曾獲美國《HOTELS》雜誌選為最佳酒店餐廳之一。餐廳更於2009至2025年連續16年榮獲備受飲食界矚目的《米芝蓮指南香港澳門》評為星級食府。夏宮的室內設計結合中國歷史傳統的裝潢與現代感,令人耳目一新。甫進入餐廳大門,一座精雕細琢的金黃色屏風立刻吸引了客人的目光,浮雲間飛舞的鳳凰栩栩如生,為整個夏宮增添了一絲傳統神話的色彩。

The Summer Palace is renowned for its exceptional Cantonese cuisine, showcasing a diverse menu of traditional dishes and exquisite dim sum, making it a top choice for diners. The restaurant has been recognized as one of the best hotel restaurants by HOTELS magazine and has received a Michelin star for 16 consecutive years from 2009 to 2025. With its elegant design that blends traditional Chinese elements with modern touches, the Summer Palace offers a memorable dining experience, complemented by attentive service that assists with selecting the perfect meal.

立即免費加入香格里拉會,客人可以香格里拉積分兌換用餐體驗。 Join Shangri-La Circle for free and redeem your dining experience with Shangri-La Circle Points.









灣沙薑豬腳仔

Marinated pig's trotters with spicy ginger

HK\$ 260

意大利黑醋拌青瓜

Chilled cucumber with garlic and balsamic vinegar

HK\$ 178

虎皮尖椒

Spicy green peppers

HK\$ 188

四喜烤麩

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

HK\$ 198

麻辣牛肚絲

Marinated shredded ox tripe with wild spicy hot pepper

HK\$ 208

陳醋爽脆海蜇頭

Marinated jellyfish in aged vinegar

HK\$ 250

蒜香椒鹽豆腐粒

Deep-fried diced bean curd with spicy salt and crispy garlic

HK\$ 188

芥末白木耳

Marinated white fungus in numb and mustard sauce

HK\$ 188

香脆三色素鵝

Deep-fried beancurd skin filled with shredded vegetables

HK\$ 200

椒鹽雞軟骨

Deep-fried soft chicken cartilage in spicy salt



Barbecued Selection 燒烤鹵味





北京片皮鴨 — 二食(需時30分鐘) Roasted whole Peking duck - served in two courses (preparation time 30 minutes)

HK\$ 1,480

任選一款 Choose one:

生菜片鴨崧

Stir-fried minced duck served with lettuce

Wok-fried shredded duck with mixed vegetables

銀芽鴨絲炒麵

Stir-fried noodles with shredded duck meat

Fried rice with shredded duck meat

Barbecued Selection

燒烤鹵味





蜜汁叉燒 Barbecued pork with honey sauce HK\$ 398

玫瑰豉油雞

Chicken marinated in rose wine and soya sauce

HK\$ 368

燒汁脆皮牛腩

Deep-fried crispy ox brisket with gravy HK\$ 388

他皮乳豬件 Sliced barbecued suckling pig HK\$ 600

明爐燒鴨

Roasted duck

HK\$ 368

燒味拼盤

Barbecued meat platter





🤎 花旗參原燉螺頭湯

Double-boiled sea whelk consommé with U.S. ginseng

HK\$ 450 / 每位 Per person

夏宮爵士湯

Double-boiled melon with sea whelk, conpoy, spare ribs and Chinese herbs

HK\$ 460 / 每位 Per person

四川酸辣龍蝦羹

Hot and sour lobster soup

HK\$ 380 / 每位 Per person

西湖牛肉豆腐羹

Braised beef broth with egg white, bean curd and parsley

HK\$ 260 / 每位 Per person

夏宮老火例湯

Soup of the day

HK\$ 188 / 每位 Per person

六十年陳皮川貝燉鷓鴣

Double-boiled partridge with 60-year dried tangerine peel and Chuan Bei

HK\$ 600 / 每位 Per person

花膠絲八寶迷你冬瓜盅

Double-boiled whole mini winter melon soup with assorted meat and shredded fish maw

HK\$ 650 / 每位 Per person

(請於一天前預訂) (please order 24 hours in advance)

雞茸燴燕窩羹

Braised bird's nest soup with chicken purée

HK\$ 420 / 每位 Per person

家鄉拆魚羹

Braised minced garoupa soup with shredded bamboo shoot and Yunnan ham

HK\$ 340 / 每位 Per person









鮑汁原隻八頭花膠扣鵝掌 (請於一天前預訂)

Braised fish maw and goose web in abalone sauce (dinner only, please order 24 hours in advance)

HK\$ 14,280

蠔皇日本吉品舊鮑魚 (二十頭)

Braised "20-head" Yoshihama abalone in oyster sauce

HK\$ 5,500 / 每隻 Per piece

蠔皇原隻澳洲湯鮑

Braised whole Australian abalone in oyster sauce

HK\$ 500 / 每隻 Per piece

●蝦子吉品二十八頭鮑魚扣柚皮

Braised"28-head"Yoshihama abalone and pomelo peel with shrimp roe

HK\$ 3,280 / 每隻 Per piece

海蜇冷鮑魚

Sliced chilled whole abalone with jellyfish

HK\$ 320 / 每位 Per person







●珊瑚燴官燕

Braised superior bird's nest with crab coral HK\$ 1,280 / 每位 Per person

濃雞湯燉官燕

Double-boiled superior bird's nest in thick chicken soup

HK\$ 1,180 / 每位 Per person

Seafood Selection 海鮮類





營養合桃馬蹄唐芹炒原隻龍蝦球
Stir-fried fresh lobster with waterchestnuts,
Chinese celery and walnuts

HK\$ 2,380

Seafood Selection 海鮮類





●生猛海鮮 (瓜子斑、星斑)

Live fish (melon seed garoupa, spotted garoupa) 時價 Market price

海中蝦 (豉油皇焗、椒鹽炸、 上湯焗、X.O.醬焗、蒜茸蒸)

Live prawn (baked with soya sauce; deep-fried with spicy salt; baked with bouillon; baked with X.O. chilli sauce; steamed with garlic)

時價 Market price

焗釀鮮蟹蓋

Baked stuffed crab shell HK\$ 308 / 每位 Per person

碧綠炒老虎斑球

Sautéed tiger garoupa fillet with vegetables HK\$ 1,080

活龍蝦 (上湯焗、薑蔥焗、 芝士牛油焗、蒜茸蒸)

Live lobster (baked with supreme bouillon; baked with ginger and spring onions; baked with butter and cheese; steamed with garlic)

時價 Market price

肉蟹 (花彫蒸、薑蔥炒、 台山砵酒焗)

Live crab (steamed with Hua Diao wine; sautéed with ginger,and spring onions; baked with port wine and egg)

時價 Market price

焗釀大響螺

Baked stuffed sea whelk

HK\$ 308 / 每位 Per person

i 蔥蟹肉帶子粉絲煲

Stir-fried scallops and crab meat with glass noodles, spring onions and ginger in a clay pot







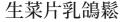




●脆皮炸子雞

Deep-fried crispy chicken

HK\$ 420 / 半隻 Half HK\$ 840 / 原隻 Whole



Stir-fried minced pigeon served with lettuce HK $\!\!\!\!/\;420$

鹽香黃油雞

Crispy chicken with salt and spices

HK\$ 420 / 半隻 Half HK\$ 840 / 原隻 Whole

西檸煎雞甫

Pan-fried fresh chicken fillets in lemon sauce HK\$ 400

巧手鹽焗雞

Baked chicken in rock salt

HK\$ 420 / 半隻 Half HK\$ 840 / 原隻 Whole

(需時60分鐘)

(Preparation time 60 minutes)

薑蔥霸皇雞

Steamed chicken with shredded ginger and spring onions in soya sauce

HK\$ 420 / 半隻 Half HK\$ 840 / 原隻 Whole

紅燒脆乳鴿

Deep-fried crispy pigeon



豬肉類



梅菜東坡肉煲Stewed pork brisket with preserved vegetable in a clay potHK\$ 440

●士多啤梨焗肉排 Baked spare ribs with strawberry sauce HK\$ 420

菠蘿咕嚕肉 Sweet and sour pork with pineapple and bell peppers HK\$ 400

手剁馬友鹹魚蒸肉餅 Steamed minced pork with salted fish HK\$ 450

香酥南乳豬肋排 Deep-fried pork ribs with fermented red bean sauce HK\$ 450





蔥燒日本黑毛和牛粒 Pan-fried diced Japanese Wagyu beef with scallion HK\$ 1,680

川辣牛柳粒粉絲煲

Diced beef with glass noodles and chilli sauce in a clay pot

HK\$ 440

洋葱黑椒汁牛柳甫

Pan-fried beef fillets with onions in black pepper sauce HK\$ 450

柱候蘿蔔炆牛腩煲 Stewed ox brisket with turnip in a clay pot HK\$ 450

鵝肝醬煎牛仔骨

Pan-fried beef ribs with goose liver paste $HK\$\ 450$

廚師醬和牛面頰

Stewed Wagyu beef cheek with our Chef's special preserved bean paste HK\$ 480

雀巢X.O.醬蒜香牛柳粒

Stir-fried diced beef with garlic and X.O. sauce in a crispy nest HK\$ 480

Vegetarian Specialities ‡ ‡ ‡ ‡





● 松子上素鬆

Stir-fried minced vegetables with pine nuts served with lettuce $HK\$\ 288$

素菜雲吞湯

Vegetarian wonton soup HK\$ 240 / 每位 Per person

生菜絲粟米粥

Congee with sweet corn and shredded lettuce HK\$\$200 / 每位 Per person

素X.O.醬黑木耳炒土豆絲

Stir-fried shredded black fungus and potato in vegetarian X.O. sauce

HK\$ 280

干煸欖菜四季豆

Braised string beans with preserved olive leaves

HK\$ 280

怡香茄子煲

Stir-fried shredded eggplant with bean curd sheet and chilli sauce in a clay pot HK\$ 288

上素荷葉飯

Vegetarian fried rice wrapped in lotus leaf HK\$ 150 / 每位 Per person

鮮百合甜豆炒藕片

Sauteed lotus roots with honey beans and fresh lily bulbs

HK\$ 280

●豉汁涼瓜豆腐

Braised bean curd with bitter melon in black bean sauce

HK\$ 300

黑松露雜菌素春卷

Deep-fried spring rolls with mixed mushrooms and truffle pesto

飯麵類





鮑魚花膠絲撈粗麵

Braised flat noodles with abalone and shredded fish maw

HK\$ 328 / 每位 Per person

滑蛋蔥花蝦球帶子炒河

Fried rice noodles with shrimps and scallops in egg white sauce

HK\$ 520

蝦醬薑米和牛崧蛋白炒飯

Egg white fried rice with diced Wagyu beef, diced ginger and shrimp paste sauce

HK\$ 440

家鄉炒米粉

Country style stir-fried vermicelli

HK\$ 440

●濃雞湯嫩雞絲煨麵線

Soft noodles with silky chicken and spring onion in supreme soup

HK\$ 248 / 每位 Per person

飄香荷葉飯

Fried rice wrapped in lotus leaf

HK\$ 500

(需時30分鐘)

(Preparation time 30 minutes)

銀芽韮王肉絲兩面黃

Crispy noodles with shredded pork, chives and bean sprouts

HK\$ 440

皮蛋斑片粥

Congee with sliced garoupa and century egg

HK\$ 300 / 每位 Per person

蒸或炸饅頭

Steamed or deep-fried man tau

HK\$ 108 / 四件 Four pieces

溫馨提示

PLEASE NOTE

每款菜式均選用多款材料烹調,不能詳述於此菜單。如有任何喜好或食物敏感,請告知我們。 Due to the complexity of our dishes, some ingredients are not mentioned in the descriptions; Please advise us of any preferences and allergies.

另加 10% 服務費。 Subject to 10% service charge.

圖片僅供參考,以實物為準。

All pictures are for reference only and subject to available products.