

夏宫米芝蓮星級餐盒 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 Meal Box

HK\$550

香煎素鵝

Pan-fried bean curd skin filled with shredded vegetables

燒汁茄子 Eggplant with gravy

脆皮燒腩仔 Crispy pork brisket

蠔皇北菇鮑魚 Braised abalone with black mushroom in oyster sauce

百花釀玉環 Braised shrimp mousse stuffed with squash melon

洋葱黑椒汁牛柳甫 Pan-fried beef fillets with onions in black pepper sauce

紅菜頭雜菌炒藜麥飯 Fried quinoa rice with mixed fungus and beetroot 夏宮米芝蓮星級大厨推薦餐盒 Summer Palace Michelin-Starred Chef Recommended Meal Box

HK\$699

蜜汁叉燒 Barbecued pork with honey sauce

> 陳年花彫醉乳鴿 Pigeon marinated in aged 'far dew' wine

井崗山豆皮 Spicy marinated bean curd sheet with garlic and red chilli

> 干煸欖菜四季豆 Braised string beans with preserved olive leaves

麻辣牛肚絲 Marinated shredded ox tripe with wild spicy hot pepper

鎮江焗肉排 Baked spare ribs in vinegar sauce

蠔皇北菇鮑魚海參 Braised abalone with sea cucumber and black mushroom in oyster sauce

> 豉油皇焗海中蝦 Baked live prawn in soya sauce

X.O. 醬海鮮炒飯 Fried rice with seafood and X.O. Sauce