

米芝蓮星級盛宴

Michelin Award Celebration Menu

黑醋汁酥炸花膠 (S)、酥薑蜜餞脆燒鱈 (S)、蔥油 X.O. 醬紅海蜆頭 (S P N C)

黑醋汁酥炸花膠、酥薑蜜餞脆燒鱈、蔥油 X.O. 醬紅海蜆頭

Crispy fish maw with black vinegar sauce

Roasted crispy eel with deep-fried sliced ginger and honey

Marinated red jelly fish in scallion oil and X.O. sauce

Champagne Veuve Clicquot Ponsardin, Yellow Label, France NV

宮廷鮑魚雞絲羹 (S)

宮廷鮑魚雞絲羹

Shredded chicken with sliced abalone in thick soup

百花炸釀蟹鉗 (S)

百花炸釀蟹鉗

Deep-fried crab claw coated with minced shrimp

Dr. Loosen, Bernkasteler Lay Riesling Grosses Gewächs, Mosel, Germany 2021

九年百合黑椒炒諾曼第牛柳粒 (B)

九年百合黑椒炒諾曼第牛柳粒

Wok-fried diced Normandy beef tenderloin with black pepper and 9-year aged lily bulbs

Concha y Toro, Master Edition, Maipo Valley, Chile 2020

龍蝦湯脆米海鮮泡飯 (S)

龍蝦湯脆米海鮮泡飯

Poached seafood rice in lobster broth served with crispy rice

Sake, Kuheiji, Kurodasho Tako, Hyōgo, Japan 2019

手指檸檬楊枝甘露配金箔黑糖糕

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Chilled sago cream with finger lime, mango and pomelo accompanied with

brown sugar cake with honey and gold flakes

Prince de Saint-Aubin, Sauternes, France 2019

HK\$ 1,328 / 每位 per person 積分 Points 2,809

加配精選醇酒

Add-on wine pairing per person

HK\$ 658 / 每位 per person 積分 Points 1,392

香宮招牌套餐

Shang Palace Signature Tasting Menu

黑魚籽乳豬件 (S N P)、芝麻醬青瓜棒棒雞 (N)、珍珠葉椒麻蝦球 (S C)

黑魚籽乳豬件、芝麻醬青瓜棒棒雞、珍珠葉椒麻蝦球

Barbecued suckling pig with paddlefish roe

Cucumber rolled shredded chicken with sesame sauce

Sautéed prawn with white mugwort and chilli

Veuve Clicquot Ponsardin, Yellow Label, France NV

椰青松茸珍珠貝燉鷓鴣湯 (S)

椰青松茸珍珠貝燉鷓鴣湯

Double-boiled partridge soup with matsutake and pearl oyster in whole young coconut

黃金炸釀鮮蟹蓋伴薑茶凍 (S)

黃金炸釀鮮蟹蓋伴薑茶凍

Deep-fried stuffed crab shell accompanied with ginger tea jelly

Fanny Sabre, Bourgogne Blanc, France 2021

三蔥爆炒波士頓龍蝦 (S)

三蔥爆炒波士頓龍蝦

Wok-fried Boston lobster with assorted onions

Cakebread Cellars, Chardonnay, Napa Valley, USA 2022

千絲牛骨清湯崩沙腩 (B)

千絲牛骨清湯崩沙腩

Stewed beef briskets with sliced turnip in beef bone broth

Domaine Drouhin, Roserock Pinot Noir, Oregon, USA 2021

鮑汁章魚雞粒炆絲苗飯 (S)

鮑汁章魚雞粒炆絲苗飯

Braised rice with diced chicken and octopus in abalone sauce

Shaoxing Rice Wine, Winter Poems, Zhejiang, China 2010

天鵝薈萃 (N) 配鮮奶芝麻卷 (N)

天鵝薈萃配鮮奶芝麻卷

Baked swan puff with steamed black sesame and fresh milk rolls

HK\$ 1,638 / 每位 per person 積分 Points 3,465

加配精選醇酒

Add-on wine pairing per person

HK\$ 658 / 每位 per person 積分 Points 1,392

