

## 母親節頌親思午餐 Mother's Day Set Qunch

## 香宮點心拼盤

S 帶子菜苗餃、SN 甘粟鱈魚餃、N 南瓜崧子上素餃 Shang Palace dim sum combination Steamed diced scallops dumpling with vegetables Steamed cod fish dumpling with chestnut Steamed assorted vegetables dumpling with pine nuts and pumpkin

s 白玉海皇羹 Braised assorted seafood soup with bean curd

> s 鹽燒八頭鮮鮑魚 Salt roasted fresh 8-head abalone

> > 紅燒BB乳鴿 Roasted baby pigeon

s 飄香鮮蝦荷葉飯 Fried rice with shrimp wrapped and steamed in lotus leaf

N 合桃露湯丸伴鮮奶芝麻卷
Sweetened walnut cream with sesame dumplings
Accompanied with steamed black sesame and
fresh milk rolls

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

S 海鮮 Seafood N 堅果 Nuts

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.

> 另加一服務費 Subject to 10% service charge



## 母親節慈愛晚餐 Mother's Day Set Dinner

PN極品蜜汁叉燒皇
s 蔥油蟶子、s 醋香紅海蜇頭
Barbecued pork loin glazed with honey sauce
Marinated razor clam with spring onion oil
Marinated red jellyfish with vinegar

**s** 五十年陳皮花膠雞絲羹 50-year aged mandarin peel with fish maw and shredded chicken in thick soup

s 翡翠羊肚菌炒星斑球
Sautéed garoupa fillets with morels and vegetables

s上湯杞子芙蓉蒸乳龍蝦 Steamed baby lobster and egg white with wolfberry seed

鮮沙薑焗BB乳鴿 Pan-fried pigeon with fresh sand ginger and shallots

> **SP** 香宮招牌炒飯 Shang Palace signature fried rice

## 甜品薈萃

楊枝甘露、鮮奶芝麻卷、清甜棗皇糕 Chilled sago cream with mango and pomelo Steamed black sesame and fresh milk rolls Traditional red date pudding

每位 HK\$1,388 per person 

◆ 2,936 積分 Points

**S**海鮮 Seafood **P**豬肉 Pork **N**堅果 Nuts

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