



米芝蓮星級中菜廳香宮以紅色及帝皇金色傳統仿宋雕刻裝飾，設有一百二十位雅座、專屬的酒窖及最多可容納二十座位的主貴賓廳，為饗客提供豪華但典雅的用餐環境，呈獻更上一層樓的用餐體驗。

香宮以道地廣東佳餚馳名中外，駐店品酒師及評茶員更可為賓客建議醇酒及香茗配搭佐膳。黃偉文師傅於 2022 年加盟九龍香格里拉擔任中菜行政總廚，並為米芝蓮星級中菜廳香宮掌杓。屢獲殊榮的黃師傅帶領才華洋溢的香宮廚師團隊，管理酒店所有精品粵菜，確保菜式能貫徹餐廳一向對卓越品質的追求。黃師傅嚴選優質時令食材，承傳傳統粵菜烹調技術，演繹精緻粵菜經典。

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Lavishly decorated in auspicious red and gold with traditional motifs imported from China, the 120-seat Michelin-starred Shang Palace features a dedicated wine cellar and a 20-seat grand private dining room.

The renowned restaurant showcases a luxurious range of Cantonese specialities that evokes the grandeur of traditional China in an imperial setting. Premium Chinese tea and wine pairing are also available by our resident tea master and wine sommelier. Shang Palace is helmed by Chef Raymond Wong Wai Man. Chef Wong joined as Executive Chinese Chef of Kowloon Shangri-La, Hong Kong in 2022. He oversees a multi-talented team of Chinese chefs and focuses on curating authentic Cantonese classics using only the best quality ingredients of the season.

香格里拉集團的「自然天成」可持續餐飲計劃強調當地生產及合乎道德採購來源之菜品，旗下所有酒店及度假村均選用當地市場認可的可持續食材，在菜單中以豌豆標籤作為辨識，為客人提供更優質的美食。詳情請向服務員查詢。

香格里拉集团的「自然天成」可持续餐饮计划强调当地生产及合乎道德采购来源之菜品，旗下所有酒店及度假村均选用当地市场认可的可持续食材，在菜单中以豌豆标签作为辨识，为客人提供更优质的美食。详情请向服务员查询。

Our culinary programme Rooted in Nature highlights locally and ethically-sourced food offerings. It enables all Shangri-La Hotels and Resorts to incorporate sustainable items from our unique markets into our menus. Diners can identify Rooted in Nature menu items by spotting the pea shoot logo besides the dish description. Ask your server for more information.



香宮招牌菜

Shang Palace Signature Dish



自然天成

Rooted in Nature



海鮮

Seafood



牛肉

Beef



豬肉

Pork



堅果

Nuts



辛辣

Chilli



素

Vegetarian

黃師傅招牌套餐 Chef Raymond's Signature Tasting Menu

葱油蜆子伴蘋果木煙燻法國鱈 (S)

葱油蜆子伴苹果木烟熏法国鳕

Marinated razor clam with spring onion oil accompanied with smoked sliced French eel
Champagne Veuve Clicquot Ponsardin, Yellow Label, France NV

松子星斑拆魚羹 (S)

松子星斑拆鱼羹

Minced garoupa with black fungus and pine nuts in thick soup

黃金焗釀鮮蟹蓋伴薑茶凍 (S)

黄金焗酿鲜蟹盖伴姜茶冻

Deep-fried stuffed crab shell accompanied with ginger tea jelly
Bourgogne Blanc, Fanny Sabre, France 2021

上湯杞子芙蓉蒸乳龍蝦 (S)

上汤杞子芙蓉蒸乳龙虾

Steamed baby lobster and egg white with wolfberry seeds
Helan Qingxue Vineyard, Jia Bei Lan, Ningxia, China 2021

牛骨清湯崩沙腩 (B)

牛骨清汤崩沙腩

Stewed beef briskets with turnip and Chinese celery in beef bone broth
Brunello di Montalcino, Il Colle, Toscana, Italy 2017

蝦頭油海鮮炒飯 (S)

虾头油海鲜炒饭

Fried rice with diced assorted seafood in shrimp oil

天鵝薈萃

天鹅荟萃

Baked swan puff with egg custard
Sparkling Sake, Tenryou, Sma Sma, Gifu Prefecture, Japan NV

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

加配精選醇酒

Add-on wine pairing per person

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

米芝蓮星級盛宴 Michelin Award Celebration Menu

金箔魚籽鹽燒八頭鮑魚伴煙燻法國鱈 (S)

金箔鱼籽盐烧八头鲍鱼伴烟熏法国鳕

Roasted salted fresh 8-head abalone and smoked sliced French eel
Champagne Veuve Cliquot Ponsardin, Yellow Label, France NV

法國松露南瓜如意羹 (V)

法国松露南瓜如意羹

Braised pumpkin soup with elm fungus and sliced France black winter truffle

鮮拆龍蝦肉百花炸釀蟹鉗 (S)

鲜拆龙虾肉百花炸酿蟹钳

Deep-fried crab claw coated with fresh lobster meat
Dr. Loosen, Bernkasteler Lay Riesling Grosses Gewachs 2021

五十年陳皮醉香肉 (P)

五十年陈皮醉香肉

Stewed pork belly with black vinegar and 50-year aged mandarin peel
Brunello di Montalcino, Il Colle, Tuscany Italy 2017

龍蝦湯脆米海鮮泡飯 (S)

龙虾汤脆米海鲜泡饭

Poached seafood rice in lobster broth served with crispy rice
Kuheiji, Kurodasho Tako 2019

燕液楊枝甘露

燕液杨枝甘露

Chilled sago cream with bird's nest, mango and pomelo

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

加配精選醇酒

Add-on wine pairing per person

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

餐前小食

Appetisers



蘋果木煙燻法國鱈 * S

苹果木烟熏法国鳕
Applewood smoked French eel

使用法國一級 BB 鱈，再用蘋果木煙燻，令鱈肉口感充滿油脂及煙燻香味。

Smoked with applewood, the French grade A eel's texture is enhanced and gives the eel a rich fatty and smoky flavour.

HK\$ 298 / 例 standard 积分 Points 629



椒鹽田雞腿 * C

椒盐田鸡腿
Deep-fried frog legs with spiced salt and pepper

HK\$ 268 / 例 standard 积分 Points 567

選用新鮮田雞現宰，沾上薄脆漿酥炸及撒上自家製椒鹽，口感外脆內嫩。

Freshly harvested frog is coated in a crispy batter, deep-fried to perfection, and sprinkled with our homemade salt and pepper seasoning. The result is a dish with a crunchy exterior and tender meat inside.



蒜泥雙色海蜆伴雞絲 S

蒜泥双色海蜆伴鸡丝
Marinated shredded chicken and jellyfish with mashed garlic

HK\$ 208 / 例 standard 积分 Points 439



清酒醉鮑魚 S

清酒醉鲍鱼
Marinated abalone in sake

HK\$ 278 / 例 standard 积分 Points 588



鹽燒八頭鮮鮑魚 * S

盐烧八头鲜鲍鱼
Salt-roasted fresh 8-head abalone

HK\$ 108 / 每隻 per piece 积分 Points 228

花雕醉鴨舌

花雕醉鸭舌
Marinated duck tongue in Hua Diao wine

HK\$ 148 / 例 standard 积分 Points 313

蒜香意大利二十五年黑醋 青瓜小木耳

蒜香意大利二十五年黑醋青瓜小木耳
Marinated cucumber with black fungus 25-year aged Italian balsamic vinegar and garlic

HK\$ 118 / 例 standard 积分 Points 249

黃金皮蛋伴酸薑

黄金皮蛋伴酸姜
Golden century eggs with pickled ginger

HK\$ 128 / 例 standard 积分 Points 271

八味脆豆腐 C

八味脆豆腐
Deep-fried diced bean curd with spicy salt

HK\$ 118 / 例 standard 积分 Points 249

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

明爐燒烤

Barbecued Poultry and Meat



明爐燒烤

Barbecued Poultry and Meat



香宮片皮鴨（兩食）

香宮片皮鴨（兩食）

Roasted Peking duck (served in two courses)

HK\$ 1080 / 例 standard  積分 Points 2,285

有別於北方烤鴨方法，廚師使用廣東米鴨及傳統粵式烹調手法。鴨身先風乾再烤焗後淋油至暗棗紅色，其特色是鴨皮更香脆可口。

鴨肉可加入崧子炒成鴨鬆，伴上生菜片同食，另有一番風味。

Unlike Beijing roasted duck, our chefs at Shang Palace utilise Cantonese cooking techniques and select premium Guangdong duck. Air-dried and roasted to perfection with a rich glaze, the duck achieves a dark reddish-brown colour, offering a delectable dish with irresistibly crispy skin.

The duck meat can be stir-fried with pine nuts to create a delicious duck floss, which is then served alongside lettuce leaves. This unique combination offers a distinct and flavourful experience.

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

 香宮招牌菜 Shang Palace Signature Dish	 自然天成 Rooted in Nature	 海鮮 Seafood	 牛肉 Beef	 豬肉 Pork	 堅果 Nuts	 辛辣 Chilli	 素 Vegetarian
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明爐燒烤

Barbecued Poultry and Meat



化皮乳豬件 ① ▲

化皮乳猪件
Barbecued suckling pig

HK\$ 438 / 例 standard 积分 Points 927

乳豬燒味拼盤 ①

乳猪烧味拼盘
Barbecued suckling pig, poultry and meat combination

HK\$ 538 / 例 standard 积分 Points 1,135

松露野菌釀原隻乳豬 ①

松露野菌釀原只乳猪
Roasted whole suckling pig stuffed with wild mushrooms and black truffles
(需 24 小時前預訂)
(Please order 24 hours in advance)

HK\$ 2,388 / 例 standard 积分 Points 5,052

脆皮燒腩肉 ①

脆皮烧腩肉
Crispy pork belly

HK\$ 308 / 例 standard 积分 Points 652

極品蜜汁叉燒皇 ① ▶

极品蜜汁叉烧皇
Barbecued pork loin glazed with honey sauce

HK\$ 358 / 例 standard 积分 Points 755



明爐燒烤

Barbecued Poultry and Meat



掛爐黑鬚鵝

挂炉黑鬃鹅
Roasted crispy goose

HK\$ 328 / 例 standard 积分 Points 694



玫瑰醬皇雞

玫瑰酱皇鸡
Marinated chicken with soy sauce

HK\$ 388 / 半隻 half bird 积分 Points 821

湯羹

Soups



香宮迷你佛跳牆 ⑤

香宮迷你佛跳牆

Shang Palace mini buddha jumps over the wall
(Double-boiled assorted dried seafood soup)

HK\$ 928 / 每位 per person 积分 Points 1,963

官燕鷓鴣粥 *

官燕鷓鴣粥

Braised partridge porridge with bird's nest

HK\$ 528 / 每位 per person 积分 Points 1,117

足料老火靚湯

足料老火靚湯

Soup of the day

HK\$ 138 / 每位 per person 积分 Points 291

湯羹

Soups



廚師每日選用幾種新鮮魚滑成香滑魚湯，再加入星斑肉及配料。升級版拆魚羹味道鮮甜，口感豐富。

Fish is freshly picked daily for the dish. With succulent garoupa meat and carefully chosen condiments, this dish bursts with flavor and provides a rich and distinctive taste for our guests.

松子星斑拆魚羹 * ⑤ ▲

松子星斑拆魚羹

Minced garoupa with black fungus and pine nuts in thick soup

HK\$ 268 / 每位 per person 积分 Points 567

蟹肉粟米羹 ⑤

蟹肉粟米羹

Sweet corn soup with crabmeat

HK\$ 188 / 每位 per person 积分 Points 398



冬蟲草響螺燉竹絲雞 ⑤ ▲

冬蟲草響螺燉竹絲雞

Double-boiled silky fowl soup with sea conch and cordyceps

HK\$ 438 / 每位 per person 积分 Points 927

羊肚菌鮑魚燉豬腱 ⑤ ②

羊肚菌鮑魚燉豬腱

Double-boiled pork shank broth with abalone and morel mushrooms

HK\$ 338 / 每位 per person 积分 Points 715

湯羹

Soups



五十年陳皮花膠雞絲羹 (S) (P)

五十年陈皮花胶鸡丝羹

50-year aged mandarin peel with fish maw and shredded chicken in thick soup

HK\$ 288 / 每位 per person (S) 积分 Points 607

靈感來自廣東蛇羹。廚師選用本地新鮮雞及豬肉滑製上湯，再加入新會五十年陳皮及花膠等名貴食材，並配上檸檬葉及薄脆進食。口感豐富，湯味濃郁。

Inspired by Cantonese snake soup, our chef team has crafted a delightful dish using fresh local snakes, tender chicken, and pork. Simmered to perfection, the flavourful broth is enhanced with Xinhui 50-year dried tangerine peel and fish maw. Served with refreshing lemon leaves and crispy accompaniments, this rich and satisfying soup provides an indulgent taste experience.



香宮海皇酸辣羹 (S)

香宫海皇酸辣羹

Hot and sour soup with assorted seafood

HK\$ 238 / 例 standard (S) 积分 Points 503



三十年陳皮和牛鬆羹

三十年陈皮和牛松羹

30-year aged mandarin peel with minced Wagyu beef soup

HK\$ 278 / 例 standard (S) 积分 Points 586

鮑魚海味官燕

Abalone, Dried Seafood and Bird's Nest



鮑汁吉品鮑魚 (S)

鮑汁吉品鲍鱼

Braised whole Yoshihama abalone in abalone sauce

18 頭 (33.6g) HK\$ 6,280 / 每位 per person (S) 积分 Points 13,285

20 頭 (30g) HK\$ 5,288 / 每位 per person (S) 积分 Points 11,186

27 頭 (22g) HK\$ 3,088 / 每位 per person (S) 积分 Points 6,532

鮑魚海味官燕

Abalone, Dried Seafood and Bird's Nest



鮑汁原隻鮑魚扣鵝掌 ▲

鮑汁原只鮑魚扣鵝掌
Braised whole abalone and goose web in abalone sauce

HK\$ 438 / 每位 per person 积分 Points 927

雲腿雞絲燴官燕 (P) (S)

云腿鸡丝烩官燕
Braised imperial bird's nest with shredded chicken and Yunnan ham

HK\$ 668 / 每位 per person 积分 Points 1,413

鮑魚海味官燕

Abalone, Dried Seafood and Bird's Nest



碧綠鮑汁扒花膠 (S) ▲

碧綠鮑汁扒花膠
Braised fish maw with abalone sauce and seasonal vegetables

需於 24 小時前預訂
需于 24 小时前预订
Please order 24 hours in advance

HK\$ 1,888 / 每位 per person 积分 Points 3,982

碧綠鮮鮑甫扣花膠 (S)

碧綠鮮鮑甫扣花膠
Braised sliced abalone, fish maw and vegetables in abalone sauce

HK\$ 648 / 每位 per person 积分 Points 1,371



鮑汁日本關東遼參 (S) ▲

鮑汁日本關東遼參
Braised Japanese sea cucumber with vegetables and abalone sauce

HK\$ 358 / 每位 per person 积分 Points 755

蔥燒海參伴翡翠 (S)

葱燒海參伴翡翠
Braised sea cucumber with vegetables and spring onions

HK\$ 428 / 每位 per person 积分 Points 903



紅梅竹筍釀官燕 (S)

紅梅竹筍釀官燕
Braised bamboo pith stuffed with imperial bird's nest and topped with crab coral

HK\$ 758 / 每位 per person 积分 Points 1,599



紅燒龍芽花膠條 (S)

紅燒龍芽花膠條
Braised shredded fish maw in thick soup

HK\$ 738 / 每位 per person 积分 Points 1,561

生猛海鮮

Live Seafood



生猛海鮮

Live Seafood

老鼠斑 (約 600 克)

老鼠斑 (約 600 克)
Pacific garoupa (approx. 600g)


HK\$ 2,680 / 每條 per piece  積分 Points 5,654

做法: 清蒸、古法蒸
做法: 清蒸、古法蒸

Suggested Preparations:
· Steamed with spring onion and premium soy sauce
· Steamed with shredded pork and black mushrooms

東星斑 (約 600 克)

东星斑 (約 600 克)
Spotted garoupa (approx. 600g)

HK\$ 1,580 / 每條 per piece  積分 Points 3,333

做法: 清蒸、古法蒸
做法: 清蒸、古法蒸

Suggested Preparations:
· Steamed with spring onion and premium soy sauce
· Steamed with shredded pork and black mushrooms

海中蝦 (約 38 克) (最少 114 克或以上)

海中蝦 (約 38 克) (最少 114 克或以上)
Fresh live shrimp (per 38 g) (minimum 114g or above)


HK\$ 78 / 每兩 per tael  積分 Points 165

做法: 蒜蓉粉絲蒸、椒鹽、避風塘、豉油皇
做法: 蒜蓉粉絲蒸、椒鹽、避風塘、豉油皇

Suggested Preparations:
· Steamed with garlic and vermicelli
· Deep-fried with spiced salt
· Deep-fried with crushed garlic and chili
· Wok-fried with premium soy sauce

本地龍蝦 (約 600 克)

本地龙虾 (約 600 克)
Local lobster (approx. 600g)

HK\$ 1,388 / 每隻 per piece  積分 Points 2,928

做法: 避風塘、上湯焗、芝士焗
做法: 避風塘、上湯焗、芝士焗

Suggested Preparations:
· Deep-fried with crushed garlic and chili
· Braised superior broth
· Baked with cheese

蠔子皇

蛸子皇
Razor clam

HK\$ 148 / 每隻 per piece  積分 Points 312

做法: 豉汁蒸、蒜蓉粉絲蒸
做法: 豉汁蒸、蒜蓉粉絲蒸

Suggested Preparations:
· Steamed with black bean sauce
· Steamed with garlic and vermicelli

瓜子斑 (約 600 克)

瓜子斑 (約 600 克)
Blotched garoupa (approx. 600g)

HK\$ 1,880 / 每條 per piece  積分 Points 3,946

做法: 清蒸、古法蒸
做法: 清蒸、古法蒸

Suggested Preparations:
· Steamed with spring onion and premium soy sauce
· Steamed with shredded pork and black mushrooms

老虎斑 (約 600 克)

老虎斑 (約 600 克)
Marble garoupa (approx. 600g)


HK\$ 1,380 / 每條 per piece  積分 Points 2,911

做法: 清蒸、古法蒸
做法: 清蒸、古法蒸

Suggested Preparations:
· Steamed with spring onion and premium soy sauce
· Steamed with shredded pork and black mushrooms

南非活鮮鮑魚

南非活鲜鲍鱼
Fresh live South African abalone


HK\$ 138 / 每隻 per piece  積分 Points 291

做法: 豉汁蒸、陳皮蒸、椒鹽、避風塘
做法: 豉汁蒸、陳皮蒸、椒鹽、避風塘

Suggested Preparations:
· Steamed with black bean sauce
· Steamed with tangerine peel
· Deep-fried with spiced salt
· Deep-fried with crushed garlic and chili

澳洲龍蝦 (約 38 克)

澳洲龙虾 (約 38 克)
Australian lobster (approx. 38g)

HK\$ 88 / 每兩 per tael  積分 Points 186

做法: 避風塘、上湯焗、芝士焗
做法: 避風塘、上湯焗、芝士焗

Suggested Preparations:
· Deep-fried with crushed garlic and chili
· Braised superior broth
· Baked with cheese

歡迎客人提供特別方式烹調以上海鮮。
欢迎客人提供特别方式烹调以上海鲜。
Guests are welcome to choose our recommendation or their preferred cooking method for the above seafood.

上湯杞子芙蓉蒸乳龍蝦 * (S)

上汤杞子芙蓉蒸龙虾
Steamed baby lobster and egg white with wolfberry seeds

HK\$ 368 / 每位 per person (积分 Points 776)

選用本地新鮮乳龍蝦，加上香嫩蒸蛋白及杞子上湯芡汁。每一口都充滿龍蝦鮮味及上湯香氣。

Using locally sourced baby lobster, silky steamed egg white, and a flavorful broth infused with wolfberries, each bite is a burst of fresh lobster complemented by aromatic essence.



三葱大蝦百花星斑球 * (S)

三葱大虾百花星斑球
Wok-fried garoupa fillets stuffed with minced shrimp and assorted onions accompanied with pan-fried prawns

HK\$ 288 / 每位 per person (积分 Points 609)

廚師得獎名菜。選用新鮮蝦肉剝成蝦膠，再釀上新鮮星斑球，用豉油皇煎封，配上原隻椒鹽大蝦，香口惹味。

Indulge in Chef Wong's acclaimed dish. Fresh shrimp meat is finely minced and transformed into a delectable paste, used to stuff the garoupa. Pan-fried with a savoury soy sauce glaze, the garoupa is accompanied by whole salt and pepper prawns.



鮮拆龍蝦肉百花炸釀蟹鉗 * (S)

鮮拆龙虾肉百花炸釀蟹鉗
Deep-fried crab claw coated with fresh lobster meat

HK\$ 198 / 每位 per person (积分 Points 397)

選用本地新鮮乳龍蝦，加上新鮮蟹肉再釀入蝦膠炸脆，入口充滿啖啖蝦蟹鮮味。

Using locally sourced fresh baby lobster, the chef team combines it with fresh crab meat and crispy shrimp paste, creating a burst of freshness with every bite.

海鮮

Seafood



雙色芝士焗釀鮮蟹蓋 * S

双色芝士焗酿鲜蟹盖

Baked stuffed crab shell with cheese

HK\$ 308 / 每位 per person 积分 Points 650

選用新鮮蟹肉、蟹黃及精選配料，再加上車打芝士及巴馬臣芝士焗燜。每啖充滿蟹肉鮮味及芝士鹹香。

Our skilled chefs artfully blend fresh crab meat, crab roe, and fine ingredients, baking them with cheese for a delicious dish. Every bite offers a delightful fusion of succulent crab flavours and the savoury richness of the cheese.



黃金炸釀鮮蟹蓋 S

黄金炸酿鲜蟹盖

Deep-fried stuffed crab shell

HK\$ 308 / 每位 per person 积分 Points 650

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

海鮮

Seafood



X.O. 醬金銀翠帶子 P S C

X.O. 醬金銀翠帶子

Wok-fried and deep-fried scallops with X.O. chilli sauce

HK\$ 468 / 例 standard 积分 Points 987

油爆蘆筍龍蝦球 S

油爆芦笋龙虾球

Sautéed local lobster fillets with asparagus

HK\$ 988 / 例 standard 积分 Points 2,084

金蒜銀絲蒸開邊龍蝦 S

金蒜银丝蒸开边龙虾

Steamed local lobster with garlic and glass vermicelli

HK\$ 1,388 / 每隻 per piece 积分 Points 2,928



香宮招牌菜

Shang Palace Signature Dish



自然天成

Rooted in Nature



海鮮

Seafood



牛肉

Beef



豬肉

Pork



堅果

Nuts



辛辣

Chilli



素

Vegetarian



貢布白胡椒老虎蝦煲 (S) ▲

贡布白胡椒老虎虾煲
Sautéed tiger prawns with vermicelli and Kampot peppercorn served in a clay pot

HK\$ 568 / 例 standard 积分 Points 1,198

(需時三十分鐘)
(30 minutes preparation)

古法生炆星斑翅煲 (S) (P)

古法生炆星斑翅煲
Braised spotted garoupa belly with tofu, pork belly and bean curd sheets in hot pot

HK\$ 748 / 例 standard 积分 Points 1,582

燒汁煎焗智利鱈魚球 (S)

烧汁煎焗智利鳕鱼球
Pan-fried Chilean cod fish fillet with gravy

HK\$ 698 / 例 standard 积分 Points 1,472

金華玉樹麒麟蒸星斑球 (S) (P)

金华玉树麒麟蒸星斑球
Steamed spotted garoupa fillets with black mushrooms, Yunnan ham and green vegetables

HK\$ 998 / 例 standard 积分 Points 2,105



韭黃油泡星斑球 (S)

韭黄油泡星斑球
Sautéed spotted garoupa fillet with yellow chives

HK\$ 938 / 例 standard 积分 Points 1,984



蘆筍油爆鮮鮑片 (S)

芦笋油爆鲜鲍片
Sautéed sliced fresh abalone with asparagus

HK\$ 588 / 例 standard 积分 Points 1,240

豉汁帶子蒸滑豆腐 (S)

豉汁带子蒸滑豆腐
Steamed scallops with bean curd in black bean sauce

HK\$ 458 / 例 standard 积分 Points 966

麻香辣

Hot and Spicy



川式水煮星斑片 (S) (C)

川式水煮星斑片
Poached spotted garoupa fillets with chilli sauce, Sichuan style

HK\$ 998 / 例 standard (积分 Points) 2,105

川式水煮美國安格斯牛肉片 (B) (C)

川式水煮美國安格斯牛肉片
Poached sliced Angus beef with chilli sauce, Sichuan style

HK\$ 698 / 例 standard (积分 Points) 1,472

川式水煮日本黑豚肉片 (P) (C)

川式水煮日本黑豚肉片
Poached sliced Kurobuta pork with chilli sauce, Sichuan style

HK\$ 488 / 例 standard (积分 Points) 1,029

川式水煮田雞 (C)

川式水煮田雞
Poached frog with chilli sauce, Sichuan style

HK\$ 428 / 例 standard (积分 Points) 903

川式水煮萵筍豆腐 (C)

川式水煮萵筍豆腐
Poached stem lettuce and bean curd with chilli sauce, Sichuan style

HK\$ 298 / 例 standard (积分 Points) 629

麻香辣

Hot and Spicy



鮮花椒蒸星斑件 (S) (C)

鮮花椒蒸星斑件
Steamed spotted garoupa fillet with fresh Sichuan peppercorn

HK\$ 458 / 每位 per person (积分 Points) 966



麻婆龍蝦豆腐 (S) (C)

麻婆龍蝦豆腐
Braised bean curd with lobster fillet in spicy sauce

HK\$ 368 / 每位 per person (积分 Points) 776

麻香辣

Hot and Spicy

肉類

Meat



左宗棠雞 (本地農場雞) 🌿 (C) ▲
 左宗棠鸡 (本地农场鸡)
 Stir-fried local farms chicken with vinegar, garlic and chilli sauce
 HK\$ 398 / 半隻 half bird 🔄 積分 Points 840

辣子雞丁 (C)
 辣子鸡丁
 Sautéed diced chicken with peanut and dried chilli
 HK\$ 438 / 例 standard 🔄 積分 Points 924



酸辣土豆絲 (V) (C)
 酸辣土豆丝
 Sautéed shredded potato with chilli sauce and vinegar
 HK\$ 188 / 例 standard 🔄 積分 Points 397



乾窩咸肉菜花 (P)
 干窝咸肉菜花
 Sautéed sliced preserved pork with Cauliflower
 HK\$ 268 / 例 standard 🔄 積分 Points 565



香酥脆皮慢煮安格斯牛腩 (S) (B)

香酥脆皮慢煮安格斯牛腩
 Slow-cooked crispy beef brisket slices

HK\$ 438 / 例 standard 🔄 積分 Points 924

牛腩使用低溫慢煮方法烹調，再加上自家製脆漿酥炸，令牛腩外脆內嫩。

The slow-cooked beef brisket is carefully coated with a homemade crispy batter and expertly deep-fried. Every guest can savour the delightful blend of crispy exterior and tender, succulent beef brisket with each bite.

肉類

Meat



選用新鮮五花腩、精選香料及廚師秘製醬汁，慢煮三小時，入口鬆化。食用時再撒上名貴的新會五十年陳皮，香氣滿溢。

Fresh pork belly is slow-cooked for three hours until tender and succulent. It is infused with a blend of carefully selected spices and a sauce created using the chef's special recipe. The dish is garnished with the 50-year-old dried tangerine peel sourced from Xinhui, imparting a delightful aroma to the dish.

五十年陳皮醉香肉 * P ▲

五十年陈皮醉香肉
Stewed pork belly with black vinegar and 50-year aged mandarin peel

HK\$ 308 / 例 standard 积分 Points 652

大澳蝦醬脆豬腩 P

大澳蝦醬脆猪腩
Deep-fried crispy pork belly with Tai-O shrimp paste

HK\$ 308 / 例 standard 积分 Points 652



牛骨清湯本地崩沙腩 * S B ▲

牛骨清汤本地崩沙腩
Stewed local beef briskets with turnip and Chinese celery in beef bone broth

HK\$ 498 / 例 standard 积分 Points 1,093

豉油皇美國安格斯牛柳片 B

豉油皇美国安格斯牛柳片
Poached sliced U.S. Angus beef in soy sauce

HK\$ 628 / 例 standard 积分 Points 1,328



尖椒蒜片爆日本 A5 和牛 B ▲

尖椒蒜片爆日本 A5 和牛
Sautéed Japanese A5 wagyu beef and shishito peppers with garlic

HK\$ 1,188 / 例 standard 积分 Points 2,513

貢布黑胡椒京蔥 美國安格斯牛柳條 B C

贡布黑胡椒京葱美国安格斯牛柳条
Sautéed shredded Angus beef with leek and Kampot black pepper sauce

HK\$ 678 / 例 standard 积分 Points 1,434



本地馬友鹹魚蒸日本黑豚肉餅 S P

本地马友咸鱼蒸日本黑豚肉饼
Steamed minced Kurobuta pork with local salted fish

HK\$ 308 / 例 standard 积分 Points 652



果醋菠蘿咕嚕肉 P

果醋菠萝咕嚕肉
Sweet-and-sour pork with fruit vinegar

HK\$ 308 / 例 standard 积分 Points 652

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

* 香宮招牌菜 Shang Palace Signature Dish
S 自然天成 Rooted in Nature
S 海鮮 Seafood
B 牛肉 Beef
P 豬肉 Pork
N 堅果 Nuts
C 辛辣 Chilli
V 素 Vegetarian

肉類

Meat



脆皮西檸煎軟雞 ▲

脆皮西檸煎軟雞
Pan-fried crispy chicken fillets with lemon sauce

HK\$ 338 / 例 standard 积分 Points 715

香宮炸子雞伴鹽燒脆藕片 ⊛

香宮炸子雞伴鹽燒脆藕片
Cantonese style crispy chicken accompanied by spicy lotus root chips

HK\$ 398 / 半隻 half bird 积分 Points 840

鮮沙薑煎焗雞煲 (本地農場雞) ⊙

鮮沙薑煎焗雞煲 (本地農場雞)
Pan-fried local farms chicken fillets with fresh sand ginger and shallots in clay pot

HK\$ 398 / 例 standard 积分 Points 840

乾蔥豆豉雞煲 (本地農場雞) ⊙

乾蔥豆豉雞煲 (本地農場雞)
Stir-fried local farm chicken fillets with black bean and shallots served in clay pot

HK\$ 398 / 例 standard 积分 Points 840



蘆筍木耳筍尖炒原隻乳鴿脯

芦笋木耳笋尖炒原只乳鸽脯
Sautéed sliced whole pigeon fillets with bamboo shoot, black fungus and asparagus

HK\$ 368 / 例 standard 积分 Points 778



黑松露燒焗 BB 乳鴿

(需時三十分鐘)
(30 minutes preparation)

黑松露燒焗 BB 乳鴿
Roasted baby pigeon with fresh black truffle

HK\$ 288 / 例 standard 积分 Points 607

素菜

Vegetables



黑虎掌菌千葉豆腐 * V

黑虎掌菌千叶豆腐

Braised bean curd with sarcodon aspratus mushrooms

HK\$ 238 / 例 standard 积分 Points 502

廚師精細刀工切成的豆腐，加上黑虎掌菌及各種爽脆蔬菜同炒，口感清新嫩滑。

The Chef's impeccable knife skills are on display with the finely sliced tofu in this dish. It is stir-fried with black fungus and an assortment of vegetables, creating a delightful combination of refreshing, and satisfying textures for guests to enjoy.

金衣南乳上素 V

金衣南乳上素

Braised assorted vegetables with fungus and fermented red bean curd sauce

HK\$ 258 / 例 standard 积分 Points 546

琥珀清翠玲瓏 * V

琥珀清翠玲瓏

Sautéed diced assorted vegetables with amber walnuts

HK\$ 238 / 例 standard 积分 Points 502

珊瑚素芯燕 V

珊瑚素芯燕

Braised mashed winter melon with carrots and vegetable

HK\$ 238 / 例 standard 积分 Points 502

油鹽水浸菜遠 V

油鹽水浸菜遠

Poached choy sum with salt and oil

HK\$ 208 / 例 standard 积分 Points 439

素菜

Vegetables



紅燒天白菇豆腐煲 V ▲

红烧天白菇豆腐煲

Braised bean curd with black mushrooms

HK\$ 248 / 例 standard 积分 Points 523

薑米炒玉蘭 V

姜米炒玉兰

Sautéed Chinese kale with minced ginger

HK\$ 208 / 例 standard 积分 Points 439



榆耳豆腐釀茄子 V

榆耳豆腐釀茄子

Braised bean curd with eggplant and elm fungus

HK\$ 248 / 例 standard 积分 Points 523

田園蔬菜

Vegetables



名貴的羊肚菌配上鮮嫩津白，再加上香滑奶油。成為一道充滿奶油香的中西融會菜式。

The exquisite morel mushrooms are paired with Chinese cabbage and enriched with cream and butter, resulting in a fusion dish that harmoniously blends Eastern and Western flavours.

羊肚菌奶油津白 * ▲

羊肚菌奶油津白

Braised morels and cabbage in fresh milk

HK\$ 238 / 例 standard 积分 Points 502

上湯海味雜菜煲 S

上湯海味雜菜煲

Braised assorted vegetables with dried seafood in clay pot

HK\$ 328 / 例 standard 积分 Points 692

節瓜蝦米粉絲煲 S

節瓜蝦米粉絲煲

Braised fuzzy melon, dried shrimps and vermicelli served in a clay pot

HK\$ 238 / 例 standard 积分 Points 502



上湯黑皮雞縱菌浸田園蔬菜

上湯黑皮雞枞菌浸田園蔬菜

Coddled seasonal vegetables with black termite mushrooms in supreme broth

HK\$ 248 / 例 standard 积分 Points 523



燕窩黃耳銀絲竹筍卷

燕窩黃耳銀絲竹筍卷

Braised bamboo pith rolls with bird's nest, yellow fungus and glass vermicelli

HK\$ 298 / 例 standard 积分 Points 629



鮮蟹肉珊瑚米湯浸菠菜苗 S

鮮蟹肉珊瑚米湯浸菠菜苗

Coddled baby spinach with crab meat and crab roe in rice broth

HK\$ 298 / 例 standard 积分 Points 629

田園蔬菜

Vegetables

飯麵

Rice and Noodles



龍蝦湯脆米海鮮泡飯 * S

龙虾汤脆米海鲜泡饭

Poached seafood rice in lobster broth served with crispy rice

HK\$ 398 / 例 standard 积分 Points 840

自家滑制鮮龍蝦濃湯，加上各種海鮮配料，再配上脆油條片及鮮炸脆米。口感豐富。

The homemade lobster bisque is crafted with the finest ingredients, complemented by crispy You Tiao and top-graded crispy See Mew rice, resulting in a rich and satisfying texture.

飯麵

Rice and Noodles



原隻乳龍蝦湯泡飯 * P

原只乳龙虾汤泡饭

Poached whole baby lobster rice in lobster broth served with crispy rice

HK\$ 358 / 每位 per person 积分 Points 755



鮮松露白菌雞粒石窩飯

鲜松露白菌鸡粒石窝饭

Fried rice with diced chicken and button mushroom with fresh black truffles served in a stone pot

HK\$ 328 / 例 standard 积分 Points 692



香宮招牌炒飯 * S P

香宫招牌炒饭

Shang Palace signature fried rice

HK\$ 398 / 例 standard 积分 Points 840

飯麵

Rice and Noodles

懷舊廣東主食，用自家制豬油渣配上本地蝦乾及各種精選食材，湯濃鹹鮮。

A nostalgic Cantonese dish features homemade pork lard, combined with local dried shrimp and a selection of premium ingredients. The flavourful blend captures the essence of traditional Cantonese cuisine.



懷舊油渣茶粿湯 (✱) (P)

怀旧油渣茶粿汤
Silver needle noodles with deep-fried pork rind in broth

HK\$ 278 / 例 standard 积分 Points 588



家鄉龍門炒米粉 (S) (P)

家乡龙门炒米粉
Wok-fried rice vermicelli with seafood and barbecued pork

HK\$ 278 / 例 standard 积分 Points 588



日本黑豚肉絲銀芽兩麵黃 (P)

日本黑豚肉丝银芽两面黄
Crispy noodles with shredded Kurobuta pork and bean sprouts

HK\$ 298 / 例 standard 积分 Points 630

飯麵

Rice and Noodles



日本麵醬山珍海味燜伊麵 (S)

日本面醬山珍海味燜伊面
Braised e-fu noodles with shredded dried seafood and Japanese miso

HK\$ 398 / 例 standard 积分 Points 840



鮮蝦飄香荷葉飯 (S)

鲜虾飘香荷叶饭
Fried rice with shrimp wrapped and steamed in lotus leaf

HK\$ 398 / 例 standard 积分 Points 840

魚湯星斑片稻庭麵 (S)

鱼汤星斑片稻庭面
Inaniwa noodles with sliced groupa in fish broth

HK\$ 538 / 例 standard 积分 Points 1,135

乾炒牛肉河粉 (B)

干炒牛肉河粉
Stir-fried rice noodles with sliced beef in soy sauce

HK\$ 288 / 例 standard 积分 Points 609

蔥香鵝肝和牛崧炒飯 (✱) (B)

葱香鹅肝和牛崧炒饭
Fried rice with minced wagyu beef, diced foie gras and shallots

HK\$ 398 / 例 standard 积分 Points 840

蟹肉瑤柱蛋白炒飯 (S)

蟹肉瑶柱蛋白炒饭
Fried rice with crab meat, conpoy and egg white

HK\$ 308 / 例 standard 积分 Points 650

甜品精選

Desserts



原個椰皇燕窩燉蛋白

原个椰皇燕窝炖蛋白

Double-boiled egg white and fresh milk in whole young coconut

HK\$ 188 / 例 standard 积分 Points 397



芒果布甸

芒果布甸

Chilled mango pudding

HK\$ 88 / 例 standard 积分 Points 186



栗蓉西米焗布甸 (N)

栗蓉西米焗布甸

Baked sago pudding with chestnut paste

HK\$ 88 / 例 standard 积分 Points 186



楊枝甘露

杨枝甘露

Chilled sago cream with mango and pomelo

HK\$ 88 / 例 standard 积分 Points 186



醇厚三十年陳皮紅豆沙 (N) ▲

醇厚三十年陈皮红豆沙

Sweetened red bean soup with 30-year aged mandarin peel

HK\$ 98 / 例 standard 积分 Points 207



生磨蛋白杏仁茶 (N) ▲

生磨蛋白杏仁茶

Sweetened almond cream with egg white

HK\$ 78 / 例 standard 积分 Points 165

冰花燉官燕 (可配椰汁或杏汁)

冰花炖官燕 (可配椰汁或杏汁)

Double-boiled imperial bird's nest (choice of almond cream or coconut milk)

HK\$ 698 / 例 standard 积分 Points 1,477

滋補腰果露 (N)

滋补腰果露

Sweetened cashew cream

HK\$ 78 / 例 standard 积分 Points 165

甜品精選

Desserts



金箔黑糖糕

金箔黑糖糕
Brown sugar cake with honey and gold flakes

HK\$ 78 / 3 件 pieces 积分 Points 165

奶皇流沙煎堆仔

奶皇流沙煎堆仔
Fried sesame ball with custard

HK\$ 78 / 3 件 pieces 积分 Points 165

香宮鮮果盤

香宮鮮果盤
Shang Palace fresh fruit platter

HK\$ 88 / 每位 per person 积分 Points 186

蓮蓉壽桃

蓮蓉壽桃
Longevity peach bun

HK\$ 188 / 半打 6 pieces 积分 Points 397



蛋撻仔

蛋撻仔
Baked flaky custard tart

HK\$ 78 / 3 件 pieces 积分 Points 165



鮮奶芝麻卷

鮮奶芝麻卷
Steamed black sesame and fresh milk rolls

HK\$ 78 / 例 standard 积分 Points 165



招牌鳳梨酥

招牌鳳梨酥
Baked signature pineapple pastry

HK\$ 78 / 3 件 pieces 积分 Points 165



玫瑰糖沙琪瑪

玫瑰糖沙琪瑪
Sachima with rose sugar

HK\$ 78 / 例 standard 积分 Points 165

甜品精選

Desserts

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。
每款菜式均选用多款材料烹调，不能详述于此菜单。如有任何喜好或食物敏感，请告知我们。
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。
另加 10% 服务费。
Subject to 10% service charge.

圖片僅供參考，以實物為準。
图片仅供参考，以实物为准。
All pictures are for reference only and subject to available products.