



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。

米芝蓮星級中菜厅香宫以红色及帝皇金色传统仿宋雕刻装饰，设有一百二十位雅座、专属的酒窖及最多可容纳二十座位的主贵宾厅，为饗客提供豪华但典雅的用餐环境，呈献更上一层楼的用餐体验。

香宫以道地广东佳肴驰名中外，驻店品酒师及评茶员更可为宾客建议醇酒及香茗配搭佐膳。黄伟文师傅于 2022 年加盟九龙香格里拉担任中菜行政总厨，并为米芝莲星级中菜厅香宫掌杓。屡获殊荣的黄师傅带领才华洋溢的香宫厨师团队，管理酒店所有精品粤菜，确保菜式能贯彻餐厅一向对卓越质量的追求。黄师傅严选优质时令食材，承传传统粤菜烹调技术，演绎精致粤菜经典。

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乎合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乎合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.

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鳎

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

Chardonnay, Rising, Yarra Valley, Australia, 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\$ 1,588 / 每位 per person

👁 積分

Points 3,350

加配精選醇酒

Add-on wine pairing per person

HK\$ 658 / 每位 per person

👁 積分

Points 1,138

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燻法国鳎

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\$ 1,288 / 每位 per person

👁 積分

Points 2,725

加配精選醇酒

Add-on wine pairing per person

HK\$ 658 / 每位 per person

👁 積分

Points 1,138

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

餐前小食
Appetisers



蘋果木煙燻法國鱈
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
椒盐田鸡腿
Deep-fried frog legs with spiced salt and pepper

HK\$ 258 / 例 standard 积分 Points 544

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.



鹽燒八頭鮮鮑魚
盐烧八头鲜鲍鱼
Salt-roasted fresh 8-head abalone

HK\$ 98 / 每隻 per piece 积分 Points 207



清酒醉鮑魚
清酒醉鲍鱼
Marinated abalone in sake

HK\$ 268 / 例 standard 积分 Points 565



蒜泥雙色海蜆伴雞絲
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

花雕醉鴨舌
花雕醉鸭舌
Marinated duck tongue in Hua Diao wine

HK\$ 138 / 例 standard 积分 Points 291

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

HK\$ 118 / 例 standard 积分 Points 249

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

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

HK\$ 108 / 例 standard 积分 Points 228

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

明爐燒烤

Barbecued Poultry and Meat



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

明爐燒烤

Barbecued Poultry and Meat



香宮片皮鴨（兩食）

香宮片皮鴨（两食）

Roasted Peking duck (served in two courses)

HK\$ 988 / 例 standard

积分 Points 2,084

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.

✳	🌿	🍷	🍖	🐷	🌰	🌶	🌱
香宮招牌菜	自然天成	海鮮	牛肉	豬肉	堅果	辛辣	素
Shang Palace Signature Dish	Rooted in Nature	Seafood	Beef	Pork	Nuts	Chilli	Vegetarian

明爐燒烤

Barbecued Poultry and Meat



化皮乳豬件 🍷 ▲

化皮乳猪件
Barbecued suckling pig

HK\$ 428 / 例 standard 🍷 積分 Points 903

乳豬燒味拼盤 🍷

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

HK\$ 528 / 例 standard 🍷 積分 Points 1,114

松露野菌釀原隻乳豬 🍷

松露野菌酿原只乳猪
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\$ 2,288 / 例 standard 🍷 積分 Points 4,827

脆皮燒腩肉 🍷

脆皮烧腩肉
Crispy pork belly

HK\$ 298 / 例 standard 🍷 積分 Points 629

極品蜜汁叉燒皇 🍷 ▶

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

HK\$ 358 / 例 standard 🍷 積分 Points 755



明爐燒烤

Barbecued Poultry and Meat



掛爐黑鬃鵝

挂炉黑鬃鹅
Roasted crispy goose

HK\$ 318 / 例 standard 🍷 積分 Points 671



玫瑰醬皇雞

玫瑰酱皇鸡
Marinated chicken with soy sauce

HK\$ 378 / 半隻 half bird 🍷 積分 Points 797



足料老火靚湯
足料老火靚汤
Soup of the day

HK\$ 138 / 每位 per person 积分 Points 291

韭黃瑤柱鴨絲羹
韭黃瑤柱鴨丝羹
Shredded duck with conpoy in soup

HK\$ 198 / 每位 per person 积分 Points 418



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

HK\$ 258 / 每位 per person 积分 Points 544

蟹肉粟米羹 S
蟹肉粟米羹
Sweet corn soup with crabmeat

HK\$ 178 / 每位 per person 积分 Points 375



冬蟲草響螺燉竹絲雞 S ▲
冬虫草响螺炖竹丝鸡
Double-boiled silky fowl soup with sea conch and cordyceps

HK\$ 428 / 每位 per person 积分 Points 903

海皇酸辣羹 S
海皇酸辣羹
Hot and sour soup with assorted seafood

HK\$ 228 / 每位 per person 积分 Points 481

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

湯羹
Soups



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.

五十年陳皮花膠雞絲羹 ☆ ⑤

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\$ 278 / 每位 per person 积分 Points 586

官燕鷓鴣粥 ☆

官燕鷓鴣粥
Braised partridge porridge with bird's nest

HK\$ 518 / 每位 per person 积分 Points 1,093

羊肚菌鮑魚燉豬腱 ⑤ ⑥

羊肚菌鲍鱼炖猪腱
Double-boiled pork shank broth with abalone and morel mushrooms

HK\$ 328 / 每位 per person 积分 Points 692

鮑魚海味官燕
Abalone, Dried Seafood and Bird's Nest



鮑汁吉品鮑魚 ⑤

鲍汁吉品鲍鱼
Braised whole Yoshihama abalone in abalone sauce

18 頭 (33.6g) HK\$ 5,988 / 每位 per person 积分 Points 12,632

20 頭 (30g) HK\$ 4,988 / 每位 per person 积分 Points 10,522

27 頭 (22g) HK\$ 2,988 / 每位 per person 积分 Points 6,303

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

鮑魚海味官燕

Abalone, Dried Seafood and Bird's Nest



鮑汁原隻鮑魚扣鵝掌 ▲

鮑汁原只鲍鱼扣鹅掌
Braised whole abalone and goose web in abalone sauce

HK\$ 428 / 每位 per person 积分 Points 903

雲腿雞絲燴官燕 ⑤ ⑥

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

HK\$ 648 / 每位 per person 积分 Points 1,367

鮑魚海味官燕

Abalone, Dried Seafood and Bird's Nest



碧綠鮑汁扒花膠 ▲ ⑥

碧绿鲍汁扒花胶
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\$ 1,688 / 每位 per person 积分 Points 3,561

碧綠鮮鮑甫扣花膠 ⑥

碧绿鲜鲍甫扣花胶
Braised sliced abalone, fish maw and vegetables in abalone sauce

HK\$ 638 / 每位 per person 积分 Points 1,346



鮑汁日本關東遼參 ▲ ⑥

鮑汁日本关东辽参
Braised Japanese sea cucumber with vegetables and abalone sauce

HK\$ 338 / 每位 per person 积分 Points 713

蔥燒海參伴翡翠 ⑥

葱烧海参伴翡翠
Braised sea cucumber with vegetables and spring onions

HK\$ 428 / 每位 per person 积分 Points 903



紅梅竹筴釀官燕 ⑥

红梅竹筴酿官燕
Braised bamboo pith stuffed with imperial bird's nest and topped with crab coral

HK\$ 738 / 每位 per person 积分 Points 1,557



紅燒龍芽花膠條 ⑥

红烧龙芽花胶条
Braised shredded fish maw in thick soup

HK\$ 728 / 每位 per person 积分 Points 1,536

生猛海鮮

Live Seafood



生猛海鮮

Live Seafood

老鼠斑 (約 600 克)

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

HK\$ 2,680 / 每條 per piece 积分 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

瓜子斑 (約 600 克)

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

HK\$ 1,780 / 每條 per piece 积分 Points 3,755

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 (约 600 克)
Spotted garoupa (approx. 600g)

HK\$ 1,580 / 每條 per piece 积分 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

老虎斑 (約 600 克)

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

HK\$ 1,380 / 每條 per piece 积分 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

海中蝦 (約 38 克) (最少 114 克或以上)

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

HK\$ 75 / 每兩 per tael 积分 Points 158

做法：蒜蓉粉絲蒸、椒鹽、避風塘、豉油皇
做法：蒜蓉粉丝蒸、椒盐、避风塘、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

南非活鮮鮑魚

南非活鲜鲍鱼
Fresh live South African abalone

HK\$ 138 / 每隻 per piece 积分 Points 291

做法：豉汁蒸、陳皮蒸、椒鹽、避風塘
做法：豉汁蒸、陈皮蒸、椒盐、避风塘

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

本地龍蝦 (約 600 克)

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

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

做法：避風塘、上湯焗、芝士焗
做法：避风塘、上汤焗、芝士焗

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

澳洲龍蝦 (約 38 克)

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

HK\$ 78 / 每兩 per tael 积分 Points 165

做法：避風塘、上湯焗、芝士焗
做法：避风塘、上汤焗、芝士焗

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

蜆子皇

蛭子皇
Razor clam

HK\$ 148 / 每隻 per piece 积分 Points 312

做法：豉汁蒸、蒜蓉粉絲蒸
做法：豉汁蒸、蒜蓉粉丝蒸

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



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

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.



三蔥大蝦百花星斑球 *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\$ 278 / 每位 per person 积分 Points 586

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
鲜拆龙虾肉百花炸酿蟹钳
Deep-fried crab claw coated with fresh lobster meat

HK\$ 188 / 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.



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烤焗。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



X.O. 醬金銀翠帶子 S C

X.O. 酱金银翠带子
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

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



貢布白胡椒蝦球粉絲煲 ⑤

贡布白胡椒虾球粉丝煲
Sautéed 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 ⑤ ①

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

HK\$ 728 / 例 standard 积分 Points 1,536

燒汁煎焗智利鱈魚球 ⑤

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

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



韭黃油泡星斑球 ⑤

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

HK\$ 928 / 例 standard 积分 Points 1,958



蘆筍油爆鮮鮑片 ⑤

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 ⑤

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) 川式水煮田雞 (C)
川式水煮美国安格斯牛肉片
Poached sliced Angus beef with chilli sauce, Sichuan style
川式水煮田鸡
Poached frog with chilli sauce, Sichuan style

HK\$ 698 / 例 standard 积分 Points 1,472 HK\$ 428 / 例 standard 积分 Points 903

川式水煮日本黑豚肉片 (P)(C) 川式水煮莬筍豆腐 (C)
川式水煮日本黑豚肉片
Poached sliced Kurobuta pork with chilli sauce, Sichuan style
川式水煮莬笋豆腐
Poached stem lettuce and bean curd with chilli sauce, Sichuan style

HK\$ 488 / 例 standard 积分 Points 1,029 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 fillets with fresh Sichuan peppercorn

HK\$ 458 / 每位 per person 积分 Points 966



麻婆龍蝦豆腐 (S)(C)
麻婆龙虾豆腐
Braised bean curd with lobster fillet in spicy sauce

HK\$ 368 / 每位 per person 积分 Points 776

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

麻香辣
Hot and Spicy



左宗棠雞球 (本地農場雞) ② ③ ▲
左宗棠鸡球 (本地农场鸡)
Stir-fried local farms chicken fillets with
vinegar, garlic and chilli sauce
HK\$ 398 / 半隻 half bird ② 積分 Points 840



酸辣土豆絲 ⑤ ③
酸辣土豆丝
Sautéed shredded potato with chilli sauce
and vinegar
HK\$ 168 / 例 standard ⑤ 積分 Points 354

辣子雞丁 ③
辣子鸡丁
Sautéed diced chicken with cashew nut in
chilli sauce
HK\$ 438 / 例 standard ③ 積分 Points 924



乾窩咸肉菜花 ④
干窝咸肉菜花
Sautéed sliced preserved pork with Cauliflower
HK\$ 268 / 例 standard ④ 積分 Points 565

肉類
Meat

香酥脆皮慢煮安格斯牛腩 * ②

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

HK\$ 428 / 例 standard ② 積分 Points 903

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.



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

肉類
Meat



五十年陳皮醉香肉
五十年陈皮醉香肉
Stewed pork belly with black vinegar and 50-year aged mandarin peel
HK\$ 298 / 例 standard 積分 Points 629

大澳蝦醬脆豬腩
大澳虾酱脆猪腩
Deep-fried crispy pork belly with Tai-O shrimp paste
HK\$ 298 / 例 standard 積分 Points 629

肉類
Meat



牛骨清湯本地崩沙腩
牛骨清汤本地崩沙腩
Stewed local beef briskets with turnip and Chinese celery in beef bone broth
HK\$ 478 / 例 standard 積分 Points 1,051

豉油皇美國安格斯牛柳片
豉油皇美国安格斯牛柳片
Poached sliced U.S. Angus beef in soy sauce
HK\$ 598 / 例 standard 積分 Points 1,261



尖椒蒜片爆日本 A5 和牛
尖椒蒜片爆日本 A5 和牛
Sautéed Japanese A5 wagyu beef and shishito peppers with garlic
HK\$ 1,088 / 例 standard 積分 Points 2,295

貢布黑胡椒京蔥
美國安格斯牛柳條
貢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\$ 658 / 例 standard 積分 Points 1,388



本地馬友鹹魚蒸日本黑豚肉餅
本地马友咸鱼蒸日本黑豚肉饼
Steamed minced Kurobuta pork with local salted fish
HK\$ 298 / 例 standard 積分 Points 629



果醋菠蘿咕嚕肉
果醋菠萝咕嚕肉
Sweet-and-sour pork with fruit vinegar
HK\$ 298 / 例 standard 積分 Points 629

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



脆皮西檸煎軟雞
脆皮西柠煎软鸡
Pan-fried crispy chicken fillets with lemon sauce
HK\$ 328 / 例 standard 积分 Points 692



蘆筍木耳筍尖炒乳鴿脯
芦笋木耳笋尖炒乳鸽脯
Sautéed sliced pigeon fillets with bamboo shoot, black fungus and asparagus

HK\$ 358 / 例 standard 积分 Points 755

香宮炸子雞伴鹽燒脆藕片✳
香宫炸子鸡伴盐烧脆藕片
Cantonese style crispy chicken accompanied by spicy lotus root chips

HK\$ 388 / 半隻 half bird 积分 Points 818

瓦罉花雕焗乳鴿
瓦罉花雕焗乳鸽
Stewed pigeon with Hua Diao served in a clay pot
(需時三十分鐘)
(30 minutes preparation)

HK\$ 278 / 例 standard 积分 Points 586

鮮沙薑煎焗雞煲 (本地農場雞)🐔
鲜沙姜煎焗鸡煲 (本地农场鸡)
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)🐔
干葱豆豉鸡煲 (本地农场鸡)
Stir-fried local farm chicken fillets with black bean and shallots served in clay pot

HK\$ 398 / 例 standard 积分 Points 840

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

素菜
Vegetables



黑虎掌菌千葉豆腐 ⭐️ ❶

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 ❶

金衣南乳上素
Braised assorted vegetables with fungus and fermented red bean curd sauce

HK\$ 248 / 例 standard 积分 Points 523

琥珀清翠玲瓏 ⭐️ ❶

琥珀清翠玲瓏
Sautéed diced assorted vegetables with amber walnuts

HK\$ 228 / 例 standard 积分 Points 481

珊瑚素芯燕 🌿 ❶

珊瑚素芯燕
Braised mashed winter melon with carrots and vegetable

HK\$ 228 / 例 standard 积分 Points 481

油鹽水浸菜遠 🌿 ❶

油盐水浸菜远
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 ❶ ▲

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 🌿 ❶

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 🌿 ❶

榆耳豆腐酿茄子
Braised bean curd with eggplant and elm fungus

HK\$ 248 / 例 standard 积分 Points 523

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

田園蔬菜
Vegetables



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 積分 Points 502

上湯海味雜菜煲⑤
上汤海味杂菜煲
Braised assorted vegetables with dried seafood in clay pot

HK\$ 328 / 例 standard 積分 Points 692



燕窩黃耳銀絲竹筍卷
燕窝黄耳银丝竹筍卷
Braised bamboo pith rolls with bird's nest, yellow fungus and glass vermicelli

HK\$ 288 / 例 standard 積分 Points 608



鮮蟹肉珊瑚米湯浸菠菜苗🐞⑤
鲜蟹肉珊瑚米汤浸菠菜苗
Coddled baby spinach with crab meat and crab roe in rice broth

HK\$ 298 / 例 standard 積分 Points 629

上湯蟲草花浸田園蔬菜
上汤虫草花浸田园蔬菜
Coddled seasonal vegetables with cordyceps flower in supreme broth

HK\$ 238 / 例 standard 積分 Points 502

節瓜蝦米粉絲煲⑤
节瓜虾米粉丝煲
Braised fuzzy melon, dried shrimps and vermicelli served in a clay pot

HK\$ 228 / 例 standard 積分 Points 481

飯麵
Rice and Noodles



龍蝦湯脆米海鮮泡飯✳️⑤
龙虾汤脆米海鲜泡饭
Poached seafood rice in lobster broth served with crispy rice

HK\$ 398 / 例 standard 積分 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.

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

飯麵

Rice and Noodles



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\$ 268 / 例 standard

积分 Points 565



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\$ 268 / 例 standard

积分 Points 565



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\$ 288 / 例 standard

积分 Points 608



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



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 garoupa in fish broth

HK\$ 538 / 例 standard

积分 Points 1,135

山珍海味燜伊麵 S

山珍海味焖伊面

Braised e-fu noodles with shredded dried seafood

HK\$ 398 / 例 standard

积分 Points 840

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

乾炒牛肉河粉 B

干炒牛肉河粉

Stir-fried rice noodles with sliced beef in soy sauce

HK\$ 278 / 例 standard

积分 Points 586

松露白菌雞粒石窩飯

松露白菌鸡粒石窝饭

Fried rice with diced chicken and white fungus in black truffles oil served in a stone pot

HK\$ 298 / 例 standard

积分 Points 629

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

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

甜品精選

Desserts



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\$ 678 / 例 standard

积分 Points 1,430

滋補腰果露 ^(N)

滋补腰果露

Sweetened cashew cream

HK\$ 78 / 例 standard

积分 Points 165

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

甜品精選

Desserts



黑白天鵝酥

黑白天鵝酥
Baked swan puff with egg custard

HK\$ 88 / 2 件 2 pieces 積分 Points 186

粵菜傳統手工造型點心，內餡分別為奶皇及柚子麻糬兩款口味。外皮酥脆，內裡香甜。

Traditional handcrafted dim sum in the shape of swans. These delectable desserts are filled with custard and yuzu mochi. Encased in a crispy outer shell, they provide a satisfying crunch before revealing the sweet and fragrant filling inside.

奶皇流沙煎堆仔

奶皇流沙煎堆仔
Fried sesame ball with custard

HK\$ 78 / 3 件 pieces 積分 Points 165

蓮蓉壽桃

蓮蓉壽桃
Longevity peach bun

HK\$ 188 / 半打 6pieces 積分 Points 397

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

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 積分 Points 165

香宮鮮果盤

香宮鮮果盤
Shang Palace fresh fruit platter

HK\$ 88 / 每位 per person 積分 Points 186



蛋撻仔

蛋撻仔
Baked flaky custard tart

HK\$ 78 / 3 件 pieces 積分 Points 165



招牌鳳梨酥

招牌鳳梨酥
Baked signature pineapple pastry

HK\$ 78 / 3 件 pieces 積分 Points 165



鮮奶芝麻卷

鮮奶芝麻卷
Steamed black sesame and fresh milk rolls

HK\$ 78 / 例 standard 積分 Points 165



玫瑰糖沙琪瑪

玫瑰糖沙琪瑪
Sachima with rose sugar

HK\$ 78 / 例 standard 積分 Points 165

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

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.