



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搭配佐膳。屢獲殊榮的梁燊龍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。梁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，为飨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搭配佐膳。屡获殊荣的梁燊龙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。梁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 Gordon Leung Sun Lung. 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.

立即免費加入香格里拉會，客人可以香格里拉積分兌換用餐體驗。
立即免费加入香格里拉会，客人可以香格里拉积分兑换用餐体验。

Join Shangri-La Circle for free and redeem your dining experience with Shangri-La Circle Points.



招牌菜
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

米芝蓮星級盛宴

Michelin Award Celebration Menu

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

黑醋汁酥炸花胶、酥姜蜜饯脆烧鳊、葱油 X.O. 酱红海蜆头

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

宫廷鮑魚雞絲羹 (S)

宫廷鲍鱼鸡丝羹

Shredded chicken with sliced abalone in thick soup

百花炸釀蟹鉗 (S)

百花炸酿蟹钳

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)

九年百合黑椒炒诺曼第牛柳粒

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)

龙虾汤脆米海鲜泡饭

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

手指柠檬杨枝甘露配金箔黑糖糕

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 (S) 積分 Points 2,809

加配精選醇酒

Add-on wine pairing per person

HK\$ 658 / 每位 per person (S) 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))

黑鱼籽乳猪件、芝麻酱青瓜棒棒鸡、珍珠叶椒麻虾球

Barbecued suckling pig with paddelfish 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)

椰青松茸珍珠贝炖鹧鸪汤

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)

黄金炸酿鲜蟹盖伴姜茶冻

Deep-fried stuffed crab shell accompanied with ginger tea jelly

Fanny Sabre, Bourgogne Blanc, France 2021

三葱爆炒波士頓龍蝦 (S)

三葱爆炒波士顿龙虾

Wok-fried Boston lobster with assorted onions

Cakebread Cellars, Chardonnay, Napa Valley, USA 2022

千絲牛骨清湯崩沙腩 (B)

千丝牛骨清汤崩沙腩

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)

鲍汁章鱼鸡粒炆丝苗饭

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)

天鹅荟萃配鲜奶芝麻卷

Baked swan puff with steamed black sesame and fresh milk rolls

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

加配精選醇酒

Add-on wine pairing per person

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



餐前小食

Appetisers



酥薑蜜餞脆燒鰻

酥姜蜜饯脆烧鳗
Roasted crispy eel with deep-fried
sliced ginger and honey

HK\$ 288 / 例 standard
积分 Points 609

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

芝麻醬青瓜棒棒雞

芝麻酱青瓜棒棒鸡
Cucumber rolled shredded chicken
with sesame sauce

HK\$ 128 / 例 standard
积分 Points 271

餐前小食

Appetisers



蔥油 X.O. 醬紅海蜇頭

葱油 X.O. 酱红海蜇头
Marinated red jelly fish in scallion oil
and X.O. sauce

HK\$ 198 / 例 standard 积分 Points 419



椒鹽田雞腿

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

HK\$ 268 / 例 standard 积分 Points 567

黃金皮蛋伴酸薑

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

HK\$ 128 / 例 standard 积分 Points 271

八味脆豆腐

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

HK\$ 128 / 例 standard 积分 Points 271

鹽燒八頭鮮鮑魚

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

HK\$ 108 / 每隻 per piece 积分 Points 228

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



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。

有别于北方烤鸭方法，厨师使用广东米鸭及传统粤式烹调手法。鸭身先风干再烤焗后淋油至暗枣红色，其特色是鸭皮更香脆可口。
鸭肉可加入崧子炒成鸭松，伴上生菜片同食，另有一番风味。

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.

香宮片皮鴨（兩食）

香宮片皮鴨（兩食）

Roasted Peking duck (served in two courses)

HK\$ 1,080 / 例 standard  積分 Points 2,285

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

明爐燒烤

Barbecued Poultry and Meat



掛爐黑鬚鵝
挂炉黑鬚鵝
Roasted crispy goose

HK\$ 328 / 例 standard
🔗 積分 Points 694

黑魚籽化皮乳豬件 (S) (N) (P)
黑鱼籽化皮乳猪件
Barbecued suckling pig with
paddlefish roe

HK\$ 448 / 例 standard
🔗 積分 Points 948

明爐燒烤

Barbecued Poultry and Meat



極品蜜汁叉燒皇 (C) (P) (N)
极品蜜汁叉烧皇
Barbecued pork loin glazed with honey sauce
HK\$ 358 / 例 standard 🔗 積分 Points 757

松露野菌釀原隻乳豬 (P)
松露野菌酿原只乳猪
Roasted whole suckling pig stuffed with wild
mushrooms and black truffles
HK\$ 2,288 / 例 standard 🔗 積分 Points 4,840
(需 24 小時前預訂)
(Please order 24 hours in advance)

脆皮燒腩肉 (P)
脆皮烧腩肉
Crispy pork belly
HK\$ 308 / 例 standard 🔗 積分 Points 652

乳豬燒味拼盤 (P) (N)
乳猪烧味拼盘
Barbecued suckling pig, poultry and meat
combination
HK\$ 538 / 例 standard 🔗 積分 Points 1,138

玫瑰醬皇雞
玫瑰酱皇鸡
Marinated chicken with soy sauce
HK\$ 388 / 半隻 half 🔗 積分 Points 821

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



椰青松茸珍珠貝燉鷓鴣湯 ⑤

椰青松茸珍珠貝炖鷓鴣汤
Double-boiled partridge soup with matsutake and pearl oyster in whole young coconut

HK\$ 428 / 每位 per person
👉 積分 Points 905

宮廷鮑魚雞絲羹 ② ⑤

宫廷鲍鱼鸡丝羹
Shredded chicken with sliced abalone in thick soup

HK\$ 238 / 每位 per person
👉 積分 Points 503



松子星斑拆魚羹 ② ⑤

松子星斑拆鱼羹
Minced garoupa with black fungus and pine nuts in thick soup

HK\$ 268 / 每位 per person
👉 積分 Points 567



生拆蟹皇燴官燕羹 ② ⑤

生拆蟹皇烩官燕羹
Braised bird's nest thick soup with crab roe

HK\$ 388 / 每位 per person 👉 積分 Points 821

香宮迷你佛跳牆 ⑤

香宫迷你佛跳墙
Shang Palace mini buddha jumps over the wall (Double-boiled assorted dried seafood soup)

HK\$ 888 / 每位 per person 👉 積分 Points 1,878

冬蟲草響螺燉竹絲雞 ⑤

冬虫草响螺炖竹丝鸡
Double-boiled silky fowl soup with sea conch and cordyceps

HK\$ 438 / 每位 per person 👉 積分 Points 927

香宮海皇酸辣羹 ⑤

香宫海皇酸辣羹
Hot and sour soup with assorted seafood

HK\$ 238 / 每位 per person 👉 積分 Points 503

足料老火靚湯

足料老火靚汤
Soup of the day

HK\$ 138 / 每位 per person 👉 積分 Points 292



鮑魚海味官燕

Abalone, Dried Seafood and Bird's Nest

碧綠鮑汁扒花膠 🍷 （需 24 小時前預訂）
碧綠鮑汁扒花膠
Braised fish maw with abalone sauce and seasonal vegetables

HK\$ 1,888 / 每位 per person
🍷 積分 Points 3,994

蝦籽海參伴柚皮 🍷
蝦籽海參伴柚皮
Braised sea cucumber with pomelo pith and shrimp roe in abalone sauce

HK\$ 388 / 每位 per person
🍷 積分 Points 821

雞蓉燴官燕
雞蓉烩官燕
Braised bird's nest soup with minced chicken

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

鮑魚海味官燕

Abalone, Dried Seafood and Bird's Nest



中東 25 頭乾鮑伴鵝掌 🍷
中东 25 头干鲍伴鹅掌
Braised Middle-East 25-head abalone and goose web in abalone sauce
HK\$ 788 / 每位 per person 🍷 積分 Points 1,667

鮑汁吉品鮑魚 🍷
鮑汁吉品鲍鱼
Braised whole Yoshihama abalone in abalone sauce
18 頭 Heads 頭級 (33.6g)
HK\$ 6,280 / 每位 per person 🍷 積分 Points 13,285
20 頭 Heads 頭級 (30g)
HK\$ 5,288 / 每位 per person 🍷 積分 Points 11,186
27 頭 Heads 頭級 (22g)
HK\$ 3,088 / 每位 per person 🍷 積分 Points 6,532

碧綠鮮鮑甫扣花膠 🍷
碧綠鮮鮑甫扣花胶
Braised sliced abalone, fish maw and vegetables in abalone sauce
HK\$ 688 / 每位 per person 🍷 積分 Points 1,455

鮑汁日本關東遼參 🍷
鮑汁日本关东辽参
Braised Japanese sea cucumber with vegetables and abalone sauce
HK\$ 358 / 每位 per person 🍷 積分 Points 757

紅梅竹筴釀官燕 🍷
紅梅竹筴酿官燕
Braised bamboo pith stuffed with imperial bird's nest and topped with crab coral
HK\$ 758 / 每位 per person 🍷 積分 Points 1,603

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 5,669

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 3,765

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\$ 1,480 / 每條 per piece 积分 Points 3,131

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)

海中虾 (约 38 克)

Fresh live shrimp (approx.38g)

HK\$ 78 / 每兩 per tael 积分 Points 165 / 每兩 per tael

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

蜆子皇

蛭子皇

Razor clam

HK\$ 148 / 每隻 per piece 积分 Points 313

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

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 292

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

澳洲龍蝦 (約 38 克)

澳洲龙虾 (约 38 克)

Australian lobster (approx.38g)

HK\$ 88 / 每兩 per tael 积分 Points 186 / 每兩 per tael

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



歡迎客人提供特別方式烹調以上海鮮。

欢迎客人提供特別方式烹调以上海鮮。

Guests are welcome to choose our recommendation or their preferred cooking method for the above seafood.



欖角陳皮炒星斑球 ⑤

欖角陈皮炒星斑球

Sautéed spotted garoupa fillet with mandarin peel and black olive

HK\$ 898 / 例 standard ⑤ 積分 Points 1,900



乳香炸銀鱈魚 ⑤

乳香炸银鳕鱼

Crispy cod fish fillet with fermented red bean curd paste

HK\$ 598 / 例 standard ⑤ 積分 Points 1,265

自家製菌皇醬蒸星斑球 ⑤

自家制菌皇酱蒸星斑球

Steamed spotted garoupa fillets with homemade mushroom sauce

HK\$ 898 / 例 standard ⑤ 積分 Points 1,900

頭抽煎封原條東星斑 ⑤

头抽煎封原条东星斑

Pan-fried whole spotted garoupa with soy sauce

HK\$ 1,480 / 例 standard ⑤ 積分 Points 3,131



瑞雪藏玉龍  

瑞雪藏玉龙
Steamed lobster fillet with egg white and Hua Diao wine

HK\$ 308 / 每位 per person
 積分 Points 652

珍珠葉椒麻蝦球  

珍珠叶椒麻虾球
Sauteed prawns with white mugwort and chili

HK\$ 488 / 例 standard
 積分 Points 1,032





秋葵白舞茸炒鮮鮑球 

秋葵白舞茸炒鲜鲍球
Sautéed abalone with okra and white maitake mushroom

HK\$ 388 / 例 standard
 積分 Points 821



貢布白胡椒焗老虎蝦煲  

贡布白胡椒焗老虎虾煲
Sautéed giant tiger prawns with Kampot peppercorn in clay pot

HK\$ 528 / 例 standard  積分 Points 1,117

雙色芝士焗釀鮮蟹蓋伴薑茶凍  

双色芝士焗酿鲜蟹盖伴姜茶冻
Baked stuffed crab shell with cheese accompanied with ginger tea jelly

HK\$ 288 / 每位 per person  積分 Points 609

黃金炸釀鮮蟹蓋伴薑茶凍  

黄金炸酿鲜蟹盖伴姜茶冻
Deep-fried stuffed crab shell accompanied with ginger tea jelly

HK\$ 288 / 每位 per person  積分 Points 609

三蔥爆炒波士頓龍蝦  

三葱爆炒波士顿龙虾
Sautéed Boston lobster fillets with assorted onions

HK\$ 498 / 例 standard  積分 Points 1,053

黑松露法蔥帶子炒蛋 

黑松露法葱带子炒蛋
Wok-fried scallops with egg and French chives

HK\$ 298 / 例 standard  積分 Points 630

X.O. 醬金銀翠帶子   

X.O. 酱金银翠带子
Wok-fried and deep-fried scallops with X.O. chilli sauce

HK\$ 488 / 例 standard  積分 Points 1,032

鮮拆龍蝦肉百花炸釀蟹鉗 

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

HK\$ 198 / 每位 per person  積分 Points 419

麻香辣

Hot and Spicy



川式水煮諾曼第牛柳片

川式水煮诺曼第牛柳片

Poached sliced Normandy beef tenderloin with chilli sauce, Sichuan style

HK\$ 788 / 例 standard 积分 Points 1,667

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

麻香辣

Hot and Spicy



麻婆豆腐和牛崧

麻婆豆腐和牛松

Braised bean curd with minced wagyu beef in spicy sauce

HK\$ 488 / 例 standard 积分 Points 1,032

川式水煮星斑片

川式水煮星斑片

Poached spotted garoupa fillets with chilli sauce, Sichuan style

HK\$ 998 / 例 standard 积分 Points 2,111

川式水煮日本黑豚肉片

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 1,032

川式水煮田雞

川式水煮田鸡

Poached frog with chilli sauce, Sichuan style

HK\$ 428 / 例 standard 积分 Points 905

酸辣土豆絲

酸辣土豆丝

Sautéed shredded potato with chilli sauce and vinegar

HK\$ 188 / 例 standard 积分 Points 398



九年百合黑椒炒諾曼第牛柳粒 ⑧

九年百合黑椒炒诺曼第牛柳粒
Wok-fried diced Normandy beef tenderloin with black pepper and 9-year aged lily bulbs

HK\$ 698 / 例 standard
🍴 積分 Points 1,477



千絲牛骨清湯本地崩沙腩 🍴🍴🍴🍴 ⑧ ⑨

千丝牛骨清汤本地崩沙腩
Stewed beef briskets with sliced turnip in beef bone broth

HK\$ 498 / 例 standard
🍴 積分 Points 1,053



傳統風味巧手蘿蔔牛筋腩煲 🍴🍴🍴 ⑧

传统风味巧手萝卜牛筋腩煲
Traditional braised beef tendon and beef briskets with turnip

HK\$ 358 / 例 standard
🍴 積分 Points 757



陳皮稻草東坡肉 🍴🍴 ⑧ ⑨

陈皮稻草东坡肉
Stewed pork belly with black vinegar and aged mandarin peel

HK\$ 308 / 例 standard 🍴 積分 Points 652

尖椒蒜片爆日本和牛 ⑧

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

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

香酥脆皮慢煮安格斯牛腩 ⑧ ⑨

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

HK\$ 438 / 例 standard 🍴 積分 Points 927

本地馬友鹹魚蒸日本黑豚肉餅 🍴🍴🍴 ⑧ ⑨ ⑩

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 🍴 積分 Points 652

果醋菠蘿咕嚕肉 ⑩

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

HK\$ 308 / 例 standard 🍴 積分 Points 652

農家蝦醬茄子蒸肉眼筋 🍴🍴🍴 ⑧ ⑨ ⑩

农家虾酱茄子蒸肉眼筋
Steamed pork loin tendon with shrimp paste

HK\$ 288 / 例 standard 🍴 積分 Points 609



傳統巧手蛋黃八寶鴨   

传统巧手蛋黄八宝鸭
Stewed duck with salted egg yolk, Chinese ham, barley, chestnut, dried lily blub, dried lotus seed, mushroom and minced pork

HK\$ 498 / 半隻 half  **積分 Points 1,053**

HK\$ 968 / 隻 whole  **積分 Points 2,048**

(需時三十分鐘)
(30 minutes preparation)

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



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 fried lotus root chips

HK\$ 398 / 半隻 half  **積分 Points 842**

陳菇焗乳鴿煲

陈菇焗乳鸽煲
Stewed pigeon with mushroom in clay pot

HK\$ 288 / 例 standard  **積分 Points 609**

(需時三十分鐘)
(30 minutes preparation)

手指檸檬煎脆雞

手指柠檬煎脆鸡
Pan-fried crispy chicken fillets with finger lime sauce

HK\$ 308 / 例 standard  **積分 Points 652**

黑松露野菌吊燒脆皮鴿皇 

黑松露野菌吊烧脆皮鸽皇
Roasted baby pigeon with fresh black truffles and wild mushrooms

HK\$ 288 / 例 standard  **積分 Points 609**





羊肚菌竹笙扒豆腐 🍴 🌱
羊肚菌竹笙扒豆腐
Braised bean curd with morel mushrooms and bamboo pith
HK\$ 298 / 例 standard 积分 Points 630

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

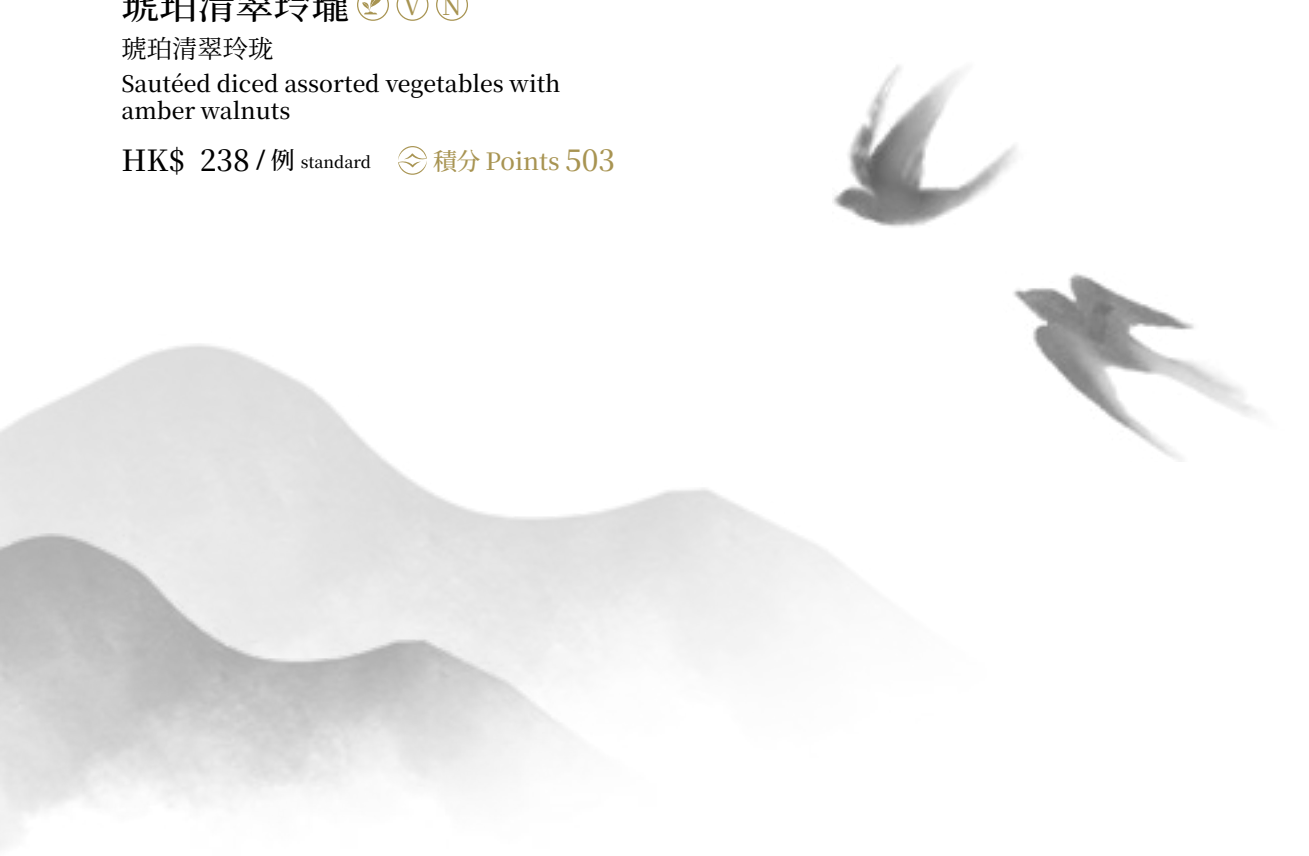


榆耳豆腐釀茄子 🍴 🌱
榆耳豆腐酿茄子
Braised bean curd with eggplant and elm fungus
HK\$ 268 / 例 standard 积分 Points 567

黑虎掌菌千葉豆腐 🍴 🌱 🌿
黑虎掌菌千叶豆腐
Braised bean curd with sarcodon aspratus mushrooms
HK\$ 238 / 例 standard 积分 Points 503

南乳粗齋煲 🍴
南乳粗齋煲
Braised assorted vegetables and fungus with fermented red bean curd sauce in clay pot
HK\$ 248 / 例 standard 积分 Points 525

琥珀清翠玲瓏 🍴 🌱 🌿
琥珀清翠玲瓏
Sautéed diced assorted vegetables with amber walnuts
HK\$ 238 / 例 standard 积分 Points 503





濃雞湯舞茸菇浸菠菜苗 🌿
浓鸡汤舞茸菇浸菠菜苗
Coddled baby spinach with maitake mushroom
in chicken broth
HK\$ 248 / 例 standard 🍴 積分 Points 525

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



松茸羅漢齋釀竹笙
松茸罗汉斋酿竹笙
Braised bamboo pith rolls with mixed vegetables
and matsutake mushrooms
HK\$ 268 / 例 standard 🍴 積分 Points 567

鮮味魚湯海鮮雜菜煲 🌿 🍴
鲜味鱼汤海鲜杂菜煲
Braised assorted seafood and vegetables with fish
broth in clay pot
HK\$ 388 / 例 standard 🍴 積分 Points 821

上湯黑皮雞縱菌浸田園蔬菜
上汤黑皮鸡枞菌浸田园蔬菜
Coddled seasonal vegetables with black termite
mushrooms in supreme broth
HK\$ 248 / 例 standard 🍴 積分 Points 525

羊肚菌奶油津白 🌿
羊肚菌奶油津白
Braised morels and cabbage in fresh milk
HK\$ 248 / 例 standard 🍴 積分 Points 525

飯麵

Rice and Noodles



蝦籽花膠炆伊麵 ⑤

虾籽花胶炆伊面
Braised e-fu noodles with sliced fish maw and shrimp roe

HK\$ 498 / 例 standard
🍴 積分 Points 1,053

龍蝦湯脆米海鮮泡飯 ② 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 842

米芝蓮星級牛腩湯麵 ② ③

米芝莲星级牛腩汤面
Michelin-starred beef brisket noodle soup

HK\$ 128 / 每位 per person
🍴 積分 Points 271

飯麵

Rice and Noodles



鮑魚飄香荷葉飯 ② ⑤

鲍鱼飘香荷叶饭
Fried rice with shrimp and abalone, wrapped and steamed in lotus leaf

HK\$ 418 / 例 standard 🍴 積分 Points 884



香宮招牌炒飯 ⑤ ⑥

香宫招牌炒饭
Shang Palace signature fried rice

HK\$ 398 / 例 standard 🍴 積分 Points 842

鮑汁章魚雞粒炆絲苗飯 ② ⑤

鲍汁章鱼鸡粒炆丝苗饭
Braised rice with diced chicken and octopus in abalone sauce

HK\$ 288 / 例 standard 🍴 積分 Points 609

魚湯星斑片稻庭麵 ⑤

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

HK\$ 488 / 例 standard 🍴 積分 Points 1,032

川辣擔擔麵 ③ ⑥ ⑦

川辣担担面
Spicy dan dan noodle in Sichuan style

HK\$ 128 / 每位 per person 🍴 積分 Points 271

秘制牛筋腩撈粗麵 ② ③

秘制牛筋腩捞粗面
Stirred egg noodle with beef tendon and beef briskets

HK\$ 298 / 例 standard 🍴 積分 Points 630

欖茄澳洲帶子炒新竹米粉 ⑤

榄茄澳洲带子炒新竹米粉
Wok-fried Hsinchu vermicelli with Australian scallop and sun-dried tomatoes

HK\$ 338 / 例 standard 🍴 積分 Points 715

豉汁蝦球雙面皇 ⑤

豉汁虾球双面皇
Crispy noodles with prawns in black bean sauce

HK\$ 328 / 例 standard 🍴 積分 Points 694

乾炒牛肉河粉 ③

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

HK\$ 288 / 例 standard 🍴 積分 Points 609

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

招牌菜 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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甜品精選

Desserts



栗蓉西米焗布甸 ^(N)

栗蓉西米焗布甸
Baked sago pudding with chestnut paste

HK\$ 88 / 每位 per person
👉 積分 Points 186

招牌鳳梨酥

招牌凤梨酥
Baked signature pineapple pastry pastries

HK\$ 78 / 3 件 pieces
👉 積分 Points 165

蛋撻仔 ^(C)

蛋挞仔
Baked flaky custard tart

HK\$ 78 / 3 件 pieces
👉 積分 Points 165

甜品精選

Desserts



手指檸檬楊枝甘露

手指柠檬杨枝甘露
Chilled sago cream with finger lime, mango and pomelo

HK\$ 88 / 每位 per person
👉 積分 Points 186

冰花燉官燕 ^(C)

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 / 每位 per person 👉 積分 Points 1,477

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 / 每位 per person 👉 積分 Points 398

(需時三十分鐘)
(30 minutes preparation)

醇厚三十年陳皮紅豆沙 ^(C)

醇厚三十年陈皮红豆沙
Sweetened red bean soup with 30-year aged mandarin peel

HK\$ 98 / 每位 per person 👉 積分 Points 207

芒果布甸

芒果布甸
Chilled mango pudding
HK\$ 88 / 每位 per person 👉 積分 Points 186

生磨蛋白杏仁茶 ^(N)

生磨蛋白杏仁茶
Sweetened almond cream with egg white
HK\$ 78 / 每位 per person 👉 積分 Points 165

滋補腰果露 ^(N)

滋补腰果露
Sweetened cashew cream
HK\$ 78 / 每位 per person 👉 積分 Points 165

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

玫瑰糖沙琪瑪

玫瑰糖沙琪玛
Sachima with rose sugar
HK\$ 78 / 例 standard 👉 積分 Points 165

奶皇流沙煎堆仔 ^(N)

奶皇流沙煎堆仔
Fried sesame ball with custard
HK\$ 78 / 3 件 pieces 👉 積分 Points 165

鮮奶芝麻卷 ^(N)

鲜奶芝麻卷
Steamed black sesame and fresh milk rolls
HK\$ 78 / 3 件 pieces 👉 積分 Points 165

香宮鮮果盤

香宫鲜果盘
Shang Palace fresh fruit platter
HK\$ 88 / 每位 per person 👉 積分 Points 186

蓮蓉壽桃

莲蓉寿桃
Longevity peach bun
HK\$ 188 / 半打 6 pieces 👉 積分 Points 398

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.