

# 廚師時令推介

## *Shang Palace Seasonal specialties*

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| <b>S</b> 奇味本地龍蝦<br>Wok-fried local lobster with X.O. chilli sauce and black bean                               | 988  |
| <b>S</b> 油鹽水銀絲浸花甲<br>Poached clams with pickled vegetable and vermicelli                                       | 438  |
| <b>S</b> 蜆芥薑蔥山根魚雲煲<br>Braised fish head with ginger, spring onion and clam sauce                               | 488  |
| <b>S</b> 椒麻油浸筍殼魚<br>Deep-fried marble goby with Sichuan pepper oil and premium soy sauce                       | 568  |
| 黑蒜欖角焗雞 (半隻)<br>Baked chicken with black garlic and preserved olives (half)                                     | 388  |
| <b>B</b> 菜遠炒本地手切封門柳<br>Wok-fried hand-cut local hanger steak with choy sum                                     | 488  |
| 藥膳濃湯浸三色蔬<br>Poached assorted vegetables in herbal soup                                                         | 298  |
| <b>SP</b> 大澳蝦醬金鈎肉醬唐生菜煲<br>Wok-fried Chinese lettuce with minced pork and Tai O shrimp paste served in clay pot | 298  |

**S** 海鮮 Seafood **B** 牛肉 Beef **P** 豬肉 Pork

另加一服務費 Subject to 10% service charge