

點心

Dim Sum

	HK\$	Points		HK\$	Points
V 鮮淮山貢菜上素餃 Steamed Chinese yam and pickled vegetables and dumplings with mushrooms	88	186	P 黃橋燒餅 Baked diced pork pasties with Yunnan ham and sesame	98	207
SP 臘味糯米包 Steamed glutinous rice dumplings with air-dried meat and dried shrimps	88	186	P 雪山焗叉燒餐包 Baked barbecued pork buns	100	212
P 鴛鴦臘腸卷 Steamed preserved pork and duck liver sausage rolls	88	186	SP 荔茸帶子盒 Deep-fried mashed taro puff with scallop and minced pork	100	212
P 上海小籠包 Xiao Long Bao - steamed soup dumplings in Shanghainese style	110	233	SP 碧綠安蝦咸水角 Deep-fried glutinous rice dumplings with pork, dried shrimps and vegetables	100	212
B 三十年陳皮牛肉球 Steamed minced beef balls with 30-year aged mandarin peel	100	212	S 鵝肝鮮蝦春卷 Crispy spring rolls with diced shrimp and foie gras pâté	100	212
SP 筍尖鮮蝦餃 Steamed shrimp dumplings with bamboo shoots	110	233	BN 黑椒手織和牛酥 Baked wagyu beef puffs with black pepper	128	271
SP 瑤柱燒賣 Steamed minced pork dumplings with conpoy	110	233	SPC X.O. 醬炒蘿蔔糕 Wok-fried turnip pudding with X.O. chilli sauce	128	271
S 松茸帶子餃 Steamed scallop dumplings with matsutake	128	271	V 豉油皇香煎腸粉 Pan-fried rice flour rolls with soy sauce	128	271
SP 鮑魚海味灌湯餃 (每位) Abalone and dried seafood dumpling served in supreme broth (per person)	178	377	V 三菇六耳上素腸粉 Steamed rice flour rolls with mushrooms and fungus	120	254
S 三色寶盒 Shang Palace signature dumplings trio	158	334	P 極品蜜汁叉燒腸粉 Steamed rice flour rolls with barbecued pork loin glazed with honey sauce	128	271
S 星斑海皇卷 Steamed minced garoupa and fish maw roll with vegetables	168	355	S 韭黃鮮蝦腸粉 Steamed rice flour rolls with shrimp and yellow chives	128	271
			S 鮮蝦紅米脆皮腸粉 Steamed red rice flour rolls filled with shredded turnip, matsutake and rice wrappers	118	250

S 海鮮 Seafood **B** 牛肉 Beef **P** 豬肉 Pork **N** 堅果 Nuts **C** 辛辣 Chilli **V** 素菜 Vegetarian

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