

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

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| B 乾蒸牛肉燒賣 Steamed minced beef dumplings | 88 | 186 |
| S 蘿蔔絲炸蝦餅 Deep-fried diced shrimps with shredded turnip cake | 88 | 186 |
| SP 豬潤蒸燒賣 Steamed minced pork dumpling with pork liver | 88 | 186 |
| S 煎韭菜墨魚餅 Pan-fried diced cuttlefish cakes with chives | 108 | 228 |
| SN 鮑汁花豆鳳爪 Stewed chicken feet with beans in abalone sauce | 118 | 250 |
| S 蜆芥鯪魚球 Deep-fried minced carp ball with clam sauce | 118 | 250 |
| P 雞蛋豬腳薑 Stewed pork knuckles, gingers and egg with black vinegar | 128 | 271 |
| 脆皮軟骨鴿 (每隻) Roasted baby pigeon (one bird) | 128 | 271 |
| P 菜乾陳腎豬骨粥 Congee with spare ribs, dried duck gizzard and sun-dried cabbage | 108 | 228 |
| 奶皇甘筍酥 Deep-fried glutinous rice dumplings with egg custard and carrot | 78 | 165 |

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