

點心

Dim Sum

		HK\$	<div>Points</div>			HK\$	<div>Points</div>
NV	紫薯欖仁上素餃	88	185	P	黃橋燒餅	88	185
	Steamed dumplings with assorted vegetables and olive seeds				Baked diced pork pasties with Yunnan ham and sesame		
V	三絲上素卷	88	185	P	雪山焗叉燒餐包	98	206
	Steamed bean curd roll skin with yam bean, carrot and celtuce				Baked barbecued pork buns		
P	上海小籠包	98	206	SP	荔茸帶子盒	98	206
	Xiao Long Bao - steamed soup dumplings in Shanghainese style				Deep-fried mashed taro puff with scallop and minced pork		
B	三十年陳皮牛肉球	98	206	SP	碧綠安蝦咸水角	98	206
	Steamed minced beef balls with 30-year aged mandarin peel				Deep-fried glutinous rice dumplings with pork, dried shrimps and vegetables		
	黑金芋蓉包	98	206	S	鵝肝鮮蝦春卷	108	227
	Steamed charcoal mashed taro buns with gold flakes				Crispy spring rolls with diced shrimp and foie gras pâté		
SP	筍尖鮮蝦餃	108	227	BN	黑椒手織和牛酥	118	248
	Steamed shrimp dumplings with bamboo shoots				Baked wagyu beef puffs with black pepper		
SP	瑤柱燒賣	108	227	PC	X.O.醬炒蘿蔔糕	118	248
	Steamed minced pork dumplings with conpoy				Wok-fried turnip pudding with X.O. chilli sauce		
S	黑松露帶子餃	128	269	V	豉油皇香煎腸粉	118	248
	Steamed scallop dumplings with shrimp and black truffle paste				Pan-fried rice flour rolls with soy sauce		
SP	鮑魚海味灌湯餃（每位）	168	354	V	三菇六耳上素腸粉	118	248
	Abalone and dried seafood dumpling served in supreme broth (per person)				Steamed rice flour rolls with mushrooms and fungus		
S	三色寶盒	168	354	P	極品蜜汁叉燒腸粉	118	248
	Shang Palace signature dumplings trio				Steamed rice flour rolls with barbecued pork loin glazed with honey sauce		
S	鮑魚鮮雞扎	188	397	S	韭黃鮮蝦腸粉	118	248
	Steamed bean curd skin roll with chicken and abalone				Steamed rice flour rolls with shrimp and yellow chives		
				V	蘿蔔絲松茸米網腸粉	118	248
					Steamed rice flour rolls filled with shredded turnip, matsutake and rice wrappers		

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>P</b>	京川滑餃子 Poached pork dumplings with Chinese black vinegar	98	206
<b>S</b>	沙律明蝦角 Deep-fried shrimp dumplings with mayonnaise	98	206
<b>S</b>	煎韭菜墨魚餅 Pan-fried diced cuttlefish cakes with chives	98	206
<b>SN</b>	鮑汁花豆鳳爪 Stewed chicken feet with beans in abalone sauce	108	227
<b>B</b>	沙爹蘿蔔金錢肚 Poached beef tripe and turnip with satay sauce	108	227
<b>S</b>	蜆芥鯪魚球 Deep-fried minced carp ball with clam sauce	108	227
<b>P</b>	雞蛋豬腳薑 Stewed pork knuckles, gingers and egg with black vinegar	118	248
	脆皮軟骨鴿（每隻） Roasted baby pigeon (one bird)	128	269
<b>P</b>	菜乾陳腎豬骨粥 Congee with spare ribs, dried duck gizzard and sun-dried cabbage	98	206
<b>V</b>	清甜棗皇糕 Traditional red date pudding	78	165

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