香宮
Shang Palace

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配搭佐膳。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。

米芝莲星级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配搭佐膳。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合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合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.

米芝蓮星級盛宴
Michelin Award Celebration Menu

黑醋汁酥炸花膠 Ⓢ、**極品蜜汁叉燒皇** Ⓟ、**蔥油 X.O. 醬紅海蜇頭** ⓈⓅⓃⒸ
黑醋汁酥炸花胶、极品蜜汁叉烧皇、葱油 X.O. 酱红海蜇头
Crispy fish maw with black vinegar sauce
Barbecued pork loin glazed with honey sauce
Red jelly fish in scallion oil and X.O. sauce

宮廷鮑魚雞絲羹 Ⓢ
宫廷鲍鱼鸡丝羹
Shredded abalone and chicken in thick soup

百花炸釀松葉蟹鉗 Ⓢ
百花炸酿松叶蟹钳
Deep-fried Matsuba claw coated with minced shrimp

香煎黑椒鵝肝伴日本和牛 Ⓑ
香煎黑椒鹅肝伴日本和牛
Pan-seared foie gras with black pepper and wok-fried Japanese wagyu beef

龍蝦湯脆米海鮮泡飯 Ⓢ
龙虾汤脆米海鲜泡饭
Poached seafood rice in lobster broth served with crispy rice

香芒布甸配招牌鳳梨酥
香芒布甸配招牌凤梨酥
Chilled mango pudding and baked signature pineapple pastry

HK$ 1,328 / 每位 per person 積分 Points 2,554

加配精選醇酒
Add-on wine pairing per person
HK$ 658 / 每位 per person 積分 Points 1,265

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

香宮招牌套餐
Shang Palace Signature Tasting Menu

黑魚籽乳豬件 ⓈⓃⓅ、**芝麻醬青瓜棒棒雞** Ⓝ、**珍珠葉椒麻蝦球** ⓈⒸ
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 paddlefish roe
Shredded chicken and cucumber with sesame sauce
Sautéed prawn with white mugwort and chilli

椰青松茸花膠燉鷓鴣湯 Ⓢ
椰青松茸花胶炖鹧鸪汤
Double-boiled partridge soup with matsutake and fish maw in a whole young coconut

菜膽中東25頭乾鮑 Ⓢ
菜胆中东25头干鲍
Braised Middle-East 25-head abalone with vegetables

黃金炸釀迷你鮮蟹蓋伴薑茶凍 Ⓢ
黄金炸酿迷你鲜蟹盖伴姜茶冻
Deep-fried stuffed crab shell accompanied with ginger tea jelly

三蔥爆炒法國藍龍蝦 Ⓢ
三葱爆炒法国蓝龙虾
Wok-fried French blue lobster with assorted onions

蔥燒長腳蟹柳煎脆麵 Ⓢ
葱烧长脚蟹柳煎脆面
Crispy noodle with Alaskan king crab leg with spring onion, garlic and butter sauce

天鵝薈萃配鮮奶芝麻卷 Ⓝ
天鹅荟萃配鲜奶芝麻卷
Baked swan puff with steamed black sesame and fresh milk rolls

HK$ 2,288 / 每位 per person 積分 Points 4,400

加配精選醇酒
Add-on wine pairing per person
HK$ 658 / 每位 per person 積分 Points 1,265

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

酥薑蜜餞脆燒鱔 ⓩ Ⓢ
酥姜蜜饯脆烧鳝
Roasted crispy eel with deep-fried shredded ginger and honey

HK$ 288 / 例 standard
積分 Points 554

花雕醉鴨舌
花雕醉鸭舌
Marinated duck tongue in Hua Diao wine

HK$ 158 / 例 standard
積分 Points 304

椒鹽田雞腿 ⓩ Ⓒ
椒盐田鸡腿
Deep-fried frog legs with spiced salt and pepper

HK$ 268 / 例 standard
積分 Points 516

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

餐前小食
Appetisers

蔥油 X.O.醬紅海蜇頭 Ⓢ Ⓟ Ⓝ Ⓒ
葱油 X.O. 酱红海蜇头
Red jelly fish in scallion oil and X.O. sauce

HK$ 198 / 例 standard 積分 Points 381

芝麻醬青瓜捧捧雞 Ⓝ
芝麻酱青瓜棒棒鸡
Shredded chicken and cucumber with sesame sauce

HK$ 138 / 例 standard 積分 Points 266

松花流心皮蛋伴酸薑
松花流心皮蛋伴酸姜
Century egg with pickled ginger

HK$ 128 / 例 standard 積分 Points 247

八味脆豆腐 Ⓒ
八味脆豆腐
Deep-fried diced bean curd with spices

HK$ 128 / 例 standard 積分 Points 247

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 積分 Points 208

ⓩ 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

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。

有別于北方烤鸭方法，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）㐰 Ⓝ

香宮片皮鴨（兩食）
Roasted Peking duck (served in two courses)

HK$ 1,180 / 例 standard 積分 Points 2,270

㐰 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

掛爐黑鬃鵝
挂炉黑鬃鹅
Roasted crispy goose

HK$ 348 / 例 standard
積分 Points 670

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

HK$ 488 / 例 standard
積分 Points 939

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

明爐燒烤
Barbecued Poultry and Meat

極品蜜汁叉燒皇 Ⓒ Ⓟ Ⓝ
极品蜜汁叉烧皇
Barbecued pork loin glazed with honey sauce

HK$ 358 / 例 standard 積分 Points 689

松露野菌釀原隻乳豬 Ⓟ
松露野菌酿原只乳猪
Roasted whole suckling pig stuffed with wild mushrooms and black truffles

HK$ 2,388 / 例 standard 積分 Points 4,593

（需 24 小時前預訂）
(Please order 24 hours in advance)

乳豬燒味拼盤 Ⓟ Ⓝ
乳猪烧味拼盘
Barbecued suckling pig, poultry and meat combination

HK$ 548 / 例 standard 積分 Points 1,054

脆皮燒腩肉 Ⓟ
脆皮烧腩肉
Crispy pork belly

HK$ 308 / 例 standard 積分 Points 593

玫瑰醬皇雞
玫瑰酱皇鸡
Marinated chicken with soy sauce

HK$ 388 / 半隻 half 積分 Points 747

Ⓒ 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

椰青松茸花膠燉鷓鴣湯 Ⓢ
椰青松茸花胶炖鹧鸪汤
Double boiled partridge soup with matsutake and fish maw in whole young coconut

HK$ 428 / 每位 per person
積分 Points 824

宮廷鮑魚雞絲羹 Ⓒ Ⓢ
宫廷鲍鱼鸡丝羹
Shredded abalone and chicken in thick soup

HK$ 248 / 每位 per person
積分 Points 477

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

HK$ 288 / 每位 per person
積分 Points 554

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

湯羹
Soups

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

HK$ 428 / 每位 per person 積分 Points 824

香宮迷你佛跳牆 Ⓢ
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 1,708

（需 12小時前預訂）
(Please order 12 hours in advance)

冬蟲草石斛燉鮮海螺湯 Ⓢ
冬虫草石斛炖鲜海螺汤
Double-boiled conch soup with cordyceps and dendrobium

HK$ 488 / 每位 per person 積分 Points 939

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

HK$ 238 / 每位 per person 積分 Points 458

足料老火靚湯
足料老火靓汤
Soup of the day

HK$ 138 / 每位 per person 積分 Points 266

Ⓒ 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

碧綠鮑汁扣鱉肚公 Ⓢ
碧绿鲍汁扣鳖肚公
Braised premium fish maw with abalone sauce and seasonal vegetables

（需 12小時前預訂）
(Please order 12 hours in advance)

HK$ 3,888 / 每位 per person
積分 Points 7,477

蝦籽海參伴柚皮 Ⓢ
虾籽海参伴柚皮
Braised sea cucumber with pomelo pith and shrimp roe in abalone sauce

HK$ 388 / 每位 per person
積分 Points 747

龍芽紅燒燴官燕
龙芽红烧烩官燕
Braised bird's nest soup with bean sprouts

HK$ 538 / 每位 per person
積分 Points 1,035

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

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 1,516

鮑汁吉品鮑魚 Ⓢ
鲍汁吉品鲍鱼
Braised whole Yoshihama abalone in abalone sauce

18 頭 Heads 頭級 (33.6g)
HK$ 4,280 / 每位 per person 積分 Points 8,231

20 頭 Heads 頭級 (30g)
HK$ 3,888 / 每位 per person 積分 Points 7,477

27 頭 Heads 頭級 (22g)
HK$ 2,088 / 每位 per person 積分 Points 4,016

鮑汁日本關東遼參 Ⓢ
鲍汁日本关东辽参
Braised Japanese sea cucumber with vegetables and abalone sauce

HK$ 388 / 每位 per person 積分 Points 747

碧綠鮮鮑甫扣山瑞裙 Ⓢ
碧绿鲜鲍甫扣山瑞裙
Braised sliced abalone and cartilages of softshell turtle with vegetables

HK$ 468 / 每位 per person 積分 Points 900

金腿官燕釀竹笙 Ⓟ
金腿官燕酿竹笙
Bamboo pith stuffed with imperial bird's nest and topped with Yunnan ham

HK$ 368 / 每位 per person 積分 Points 708

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

生猛海鮮
Live Seafood

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

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 積分 Points 5,154

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

（需於24小時前預訂）
(Please order 24 hours in advance)

瓜子斑（約 600 克）
瓜子斑（约 600 克）
Blotched garoupa (approx. 600g)

HK$ 1,880 / 每條 per piece 積分 Points 3,616

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 積分 Points 2,847

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$ 88 / 每両 per tael 積分 Points 170 / 每両 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

蟶子皇
蛏子皇
Razor clam

HK$ 158 / 每隻 per piece 積分 Points 304

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 積分 Points 266

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

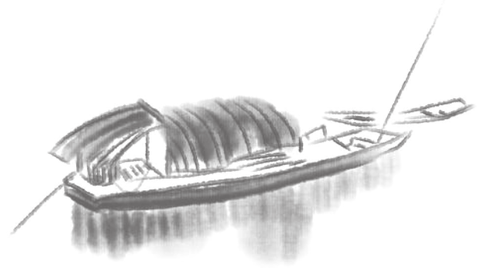
Suggested Preparations:
· Steamed with black bean sauce
· Steamed with tangerine peel
· Deep-fried with spiced salt
· Deep-fried with crushed garlic and chili

澳洲龍蝦（約 38 克）
澳洲龙虾（约 38 克）
Australian lobster (approx.38g)

HK$ 98 / 每両 per tael 積分 Points 189 / 每両 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。
欢迎客人提供特别方式烹调以上海鲜。
Guests are welcome to choose our recommendation or their preferred cooking method for the above seafood.

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

欖角陳皮炒星斑球 Ⓢ
榄角陈皮炒星斑球
Sautéed spotted garoupa fillets with mandarin peel and black olive

HK$ 938 / 例 standard　積分 Points 1,804

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

海鮮
Seafood

砂鍋薑蔥焗東星斑球 Ⓢ
砂锅姜葱焗东星斑球
Stir-fried spotted garoupa fillets with ginger and spring onion in clay pot

HK$ 998 / 例 standard　積分 Points 1,920

鮮花椒粉木耳蒸東星斑 Ⓢ
鲜花椒粉木耳蒸东星斑
Steamed spotted garoupa with black fungus and Sichuan pepper powder

HK$ 1,480 / 每條 per piece　積分 Points 2,847

乳香炸銀鱈魚 Ⓢ
乳香炸银鳕鱼
Crispy cod fish fillets with fermented red bean curd paste

HK$ 628 / 例 standard　積分 Points 1,208

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

亞拉斯加帝王蟹柳蒸蛋白 Ⓢ
亚拉斯加帝王蟹柳蒸蛋白
Steamed Alaskan king crab fillets with egg white

HK$ 338 / 每位 per person
積分 Points 650

珍珠葉椒麻蝦球 Ⓢ Ⓒ
珍珠叶椒麻虾球
Sautéed prawns with white mugwort and chilli

HK$ 488 / 例 standard
積分 Points 939

京蔥榆耳油泡澳洲帶子 Ⓢ
京葱榆耳油泡澳洲带子
Wok-fried Australian scallops with Chinese leek and elm fungus

HK$ 598 / 例 standard
積分 Points 1,150

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

海鮮
Seafood

三蔥爆炒法國藍龍蝦 Ⓢ
三葱爆炒法国蓝龙虾
Sautéed French blue lobster with assorted onions

HK$ 528 / 例 standard　積分 Points 1,016

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$ 298 / 每位 per person　積分 Points 574

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$ 298 / 每位 per person　積分 Points 574

貢布白胡椒焗老虎蝦煲 Ⓢ Ⓒ
贡布白胡椒焗老虎虾煲
Sautéed tiger prawns with Kampot peppercorn in clay pot

HK$ 528 / 例 standard　積分 Points 1,016

法國黑松露鮮蝦炒蛋白 Ⓢ
法国黑松露鲜虾炒蛋白
Sautéed prawns with egg white and black truffle

HK$ 598 / 例 standard　積分 Points 1,150

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 747

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$ 208 / 每位 per person　積分 Points 400

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

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$ 828 / 例 standard　積分 Points 1,593

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　積分 Points 939

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　積分 Points 1,920

川式水煮田雞 Ⓒ
川式水煮田鸡
Poached frog with chilli sauce, Sichuan style

HK$ 428 / 例 standard　積分 Points 824

砂鍋牛崧炒花菜 Ⓑ Ⓒ
砂锅牛崧炒花菜
Sautéed cauliflower with spicy minced beef

HK$ 388 / 例 standard　積分 Points 747

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

九年百合黑椒炒日本和牛粒 Ⓑ Ⓒ
九年百合黑椒炒日本和牛粒
Wok-fried diced Japanese wagyu beef with black pepper and 9-year aged lily bulbs

HK$ 1,188 / 例 standard
積分 Points 2,285

千絲牛骨清湯本地崩沙腩 Ⓝ Ⓑ Ⓝ
千丝牛骨清汤本地崩沙腩
Stewed beef briskets with shredded turnip in beef bone broth

HK$ 498 / 例 standard
積分 Points 958

傳統風味巧手蘿蔔牛筋腩煲 Ⓑ
传统风味巧手萝卜牛筋腩煲
Traditional braised beef tendon and beef briskets with turnip

HK$ 368 / 例 standard
積分 Points 708

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

肉類
Meat

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

HK$ 318 / 例 standard 積分 Points 612

潮汕25年香橼炒諾曼第牛柳粒 Ⓑ
潮汕25年香橼炒诺曼第牛柳粒
Sautéed diced Normandy beef tenderloin with 25-year aged citron fruit

HK$ 768 / 例 standard 積分 Points 1,477

砵酒慢煮牛臉頰煲 Ⓑ
砵酒慢煮牛脸颊煲
Stewed beef cheek with port wine in clay pot

HK$ 398 / 例 standard 積分 Points 766

本地馬友鹹魚蒸日本黑豚肉餅 Ⓢ Ⓟ
本地马友咸鱼蒸日本黑豚肉饼
Steamed minced Kurobuta pork with local salted fish

HK$ 318 / 例 standard 積分 Points 612

果醋菠蘿咕嚕肉 Ⓟ
果醋菠萝咕噜肉
Sweet-and-sour pork with pineapple and fruit vinegar

HK$ 328 / 例 standard 積分 Points 631

桂花梨意大利黑醋骨 Ⓟ
桂花梨意大利黑醋骨
Stewed pork spare ribs in black vinegar and sliced pear marinated with osmanthus

HK$ 308 / 例 standard 積分 Points 593

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

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, mushrooms and minced pork

HK$ 498 / 半隻 half ≈ 積分 Points 958

HK$ 968 / 隻 whole ≈ 積分 Points 1,862

（需時三十分鐘）
(30 minutes preparation)

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

家禽
Poultry

香宮黑魚子百花煎釀乳鴿 Ⓝ Ⓢ
香宫黑鱼子百花煎酿乳鸽
Pan-seared pigeon with minced shrimp and paddlefish roe

HK$ 528 / 半隻 half ≈ 積分 Points 1,016

香宮炸子雞伴鹽燒脆藕 ⌂
香宫炸子鸡伴盐烧脆藕
Cantonese style crispy chicken accompanied by spicy lotus root chips

HK$ 398 / 半隻 half ≈ 積分 Points 766

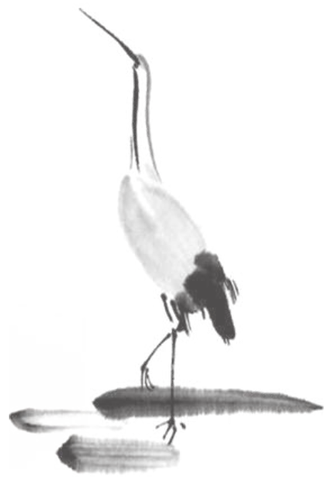
亞麻籽吊燒脆皮鴿皇
亚麻籽吊烧脆皮鸽皇
Roasted pigeon with flaxseed

HK$ 288 / 每隻 per piece ≈ 積分 Points 554

（需12小時前預定）
(Please order 12 hours in advance)

檸檬香脆雞
柠檬香脆鸡
Crispy chicken fillets with lemon sauce

HK$ 308 / 例 standard ≈ 積分 Points 593



⌂ 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

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$ 308 / 例 standard 積分 Points 593

素菜
Vegetables

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 積分 Points 516

黑松露鮮淮山炒蘆筍 Ⓥ
黑松露鲜淮山炒芦笋
Sautéed asparagus with fresh Chinese yam in black truffle sauce

HK$ 268 / 例 standard 積分 Points 516

南乳粗齋煲
南乳粗斋煲
Braised assorted vegetables and fungus with fermented red bean curd sauce in clay pot

HK$ 268 / 例 standard 積分 Points 516

三色蓮藕素小炒 Ⓥ
三色莲藕素小炒
Sautéed sliced lotus root, Chinese yam, pumpkin and sweet purple potato

HK$ 268 / 例 standard 積分 Points 516

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

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 mushrooms in chicken broth

HK$ 268 / 例 standard 積分 Points 516

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

田園蔬菜
Vegetables

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 516

鮮味魚湯海鮮雜菜煲 (S)

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 747

蘭州九年百合杞子浸田園蔬菜 (V)

兰州九年百合杞子浸田园蔬菜

Coddled seasonal vegetables with 9-year aged lily bulbs and wolfberry

HK$ 268 / 例 standard 積分 Points 516

羊肚菌奶油津白

羊肚菌奶油津白

Braised morel mushrooms and cabbages in fresh milk

HK$ 268 / 例 standard 積分 Points 516

招牌菜 Signature Dish | 自然天成 Rooted in Nature | (S) 海鮮 Seafood | (B) 牛肉 Beef | (P) 豬肉 Pork | (N) 堅果 Nuts | (C) 辛辣 Chilli | (V) 素 Vegetarian

蔥燒長腳蟹柳煎脆麵 Ⓢ
蔥烧长脚蟹柳煎脆面
Crispy noodle with Alaskan king crab leg with spring onion, garlic and butter sauce

HK$ 328 / 每位 per person
積分 Points 631

龍蝦湯脆米海鮮泡飯 Ⓢ
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 766

米芝蓮星級牛腩湯麵 Ⓑ
米芝莲星级牛腩汤面
Michelin-starred beef briskets noodles soup

HK$ 138 / 每位 per person
積分 Points 266

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

飯麵
Rice and Noodles

鮑魚飄香荷葉飯 Ⓢ
鲍鱼飘香荷叶饭
Fried rice wrapped and steamed in lotus leaf with abalone

HK$ 428 / 例 standard 積分 Points 824

香宮招牌炒飯 Ⓢ Ⓟ
香宫招牌炒饭
Shang Palace signature fried rice

HK$ 398 / 例 standard 積分 Points 766

海參火鴨粒炆絲苗飯 Ⓢ
海参火鸭粒炆丝苗饭
Braised rice with diced duck meat and sea cucumber in abalone sauce

HK$ 308 / 例 standard 積分 Points 593

魚湯星斑片稻庭麵 Ⓢ
鱼汤星斑片稻庭面
Inaniwa noodles with sliced garoupa in fish broth

HK$ 488 / 例 standard 積分 Points 939

蝦籽花膠炆伊麵 Ⓢ
虾籽花胶炆伊面
Braised e-fu noodles with fish maw and shrimp roe

HK$ 498 / 例 standard 積分 Points 958

秘制牛筋腩撈粗麵 Ⓑ
秘制牛筋腩捞粗面
Stirred egg noodles with beef tendon and beef briskets

HK$ 298 / 例 standard 積分 Points 574

欖茄澳洲帶子炒新竹米粉 Ⓢ
榄茄澳洲带子炒新竹米粉
Wok-fried Hsinchu vermicelli with Australian scallops and sun-dried tomatoes

HK$ 338 / 例 standard 積分 Points 650

香宮一品窩麵 Ⓢ
香宫一品窝面
Egg noodles in soup with chicken fillets, prawns and scallops

HK$ 488 / 例 standard 積分 Points 939

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

HK$ 288 / 例 standard 積分 Points 554

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

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 170

招牌鳳梨酥
招牌凤梨酥
Baked signature pineapple pastry

HK$ 88 / 3 件 pieces
積分 Points 170

蛋撻仔 (C)
蛋挞仔
Baked flaky custard tart

HK$ 78 / 3 件 pieces
積分 Points 150

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

甜品精選
Desserts

香芒楊枝甘露
香芒杨枝甘露
Chilled sago cream with mango and pomelo

HK$ 88 / 每位 per person
積分 Points 170

冰花燉官燕（可配椰汁或杏汁）
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 1,343

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$ 198 / 每位 per person 積分 Points 381

（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$ 108 / 每位 per person 積分 Points 208

芒果布甸
芒果布甸
Chilled mango pudding

HK$ 88 / 每位 per person 積分 Points 170

生磨蛋白杏仁茶 (N)
生磨蛋白杏仁茶
Sweetened almond cream with egg white

HK$ 88 / 每位 per person 積分 Points 170

生磨滋潤合桃露 (N)
生磨滋润合桃露
Sweetened walnut cream

HK$ 78 / 每位 per person 積分 Points 150

金箔黑糖糕
金箔黑糖糕
Brown sugar cake with honey and gold flakes

HK$ 88 / 3 件 pieces 積分 Points 170

清甜棗皇糕
清甜枣皇糕
Steamed red date pudding

HK$ 78 / 4 件 pieces 積分 Points 150

奶皇流沙煎堆仔 (N)
奶皇流沙煎堆仔
Deep-fried lava sesame ball

HK$ 78 / 3 件 pieces 積分 Points 150

陳皮豆沙茶菓 (N)
陈皮豆沙茶果
Steamed glutinous rice cake with red bean paste and mandarin peel

HK$ 88 / 3 件 pieces 積分 Points 170

香宮鮮果盤
香宫鲜果盘
Shang Palace fresh fruit platter

HK$ 88 / 每位 per person 積分 Points 170

蓮蓉壽桃
莲蓉寿桃
Longevity peach bun

HK$ 198 / 半打 6 pieces 積分 Points 381

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

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.