

米芝蓮星級盛宴

Michelin Award Celebration Menu

金箔魚籽鹽燒八頭鮑魚伴煙燻法國鱈 (S)

金箔鱼籽盐烧八头鲍鱼伴烟燻法国鳕

Roasted salted fresh 8-head abalone and smoked sliced French eel
Champagne Veuve Cliquot Ponsardin, Yellow Label, France NV

法國松露南瓜如意羹 (V)

法国松露南瓜如意羹

Braised pumpkin soup with elm fungus and
sliced France black winter truffle

鮮拆龍蝦肉百花炸釀蟹鉗 (S)

鲜拆龙虾肉百花炸酿蟹钳

Deep-fried crab claw coated with fresh lobster meat
Dr. Loosen, Bernkasteler Lay Riesling Grosses Gewachs 2021

五十年陳皮醉香肉 (P)

五十年陈皮醉香肉

Stewed pork belly with black vinegar and 50-year aged mandarin peel
Brunello di Montalcino, Il Colle, Tuscany Italy 2017

龍蝦湯脆米海鮮泡飯 (S)

龙虾汤脆米海鲜泡饭

Poached seafood rice in lobster broth served with crispy rice
Kuheiji, Kurodasho Tako 2019

燕液楊枝甘露

燕液杨枝甘露

Chilled sago cream with bird's nest, mango and pomelo

HK\$ 1,288 / 每位 per person (积分 Points 2,725)

加配精選醇酒

Add-on wine pairing per person

HK\$ 658 / 每位 per person (积分 Points 1,138)



香宮招牌菜
Shang Palace 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