香宮
Shang Palace

香宮樂聚晚宴菜單 I
Shang Palace Bespoke Set Dinner Menu I

S 蔥油螺子皇、松花皮蛋伴酸薑、 PN 極品蜜汁叉燒皇
Razor clam with scallion oil
Century egg with pickled ginger
Barbecued pork loin glazed with honey sauce

S 紅燒竹笙海皇羹
Assorted seafood with bamboo pith in thick soup

S 蘭州九年百合蝦球
Sautéed prawns with 9-year aged lily bulbs

S 蟲草花蒸原條老虎斑
Steamed tiger garoupa with cordyceps flower

茶燻脆皮吊燒雞
Smoked crispy chicken with tea leaves

S 海參火鴨粒瑤柱荷葉飯
Fried rice with diced duck meat, sea cucumber,
wrapped and steamed in lotus leaf

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

N 陳皮紅豆天鵝酥
Baked swan puff with red bean paste and mandarin peel

每席六位 HK$5,388 for a table of 6 persons | 10,362 points
每位另加 HK$988 per additional person | 1,900 points

香宮酒單
Shang Palace Wine Menu

S 海鮮 Seafood P 豬肉 Pork N 堅果 Nuts

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，請與我們職員聯絡。
Due to the complexity of our menu dishes,
some ingredients are not mentioned in the description.
Please advise our staff of any preferences and allergies.

所有價格有權更改而不另作通知。 All prices are subject to change without prior notice.

另加一服務費
Subject to 10% service charge

香宮
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香宮樂聚晚宴菜單 II
Shang Palace Bespoke Set Dinner Menu II

P 乳豬燒味拼盤
Barbecued suckling pig, poultry and meat combination

SP 姬松茸金玉參燉鷓鴣湯
Double-boiled partridge soup with
agaricus blazei and sea cucumber

S 三蔥爆炒乳龍蝦
Sautéed lobster with assorted onions

S 碧綠鮑片扒鵝掌
Braised sliced abalone with goose web and vegetables

S 清蒸原條東星斑
Steamed spotted garoupa with spring onion
and premium soy sauce

S 魚湯脆米海鮮泡飯
Poached seafood rice in fish broth served with crispy rice

醇厚三十年陳皮紅豆沙
Sweetened red bean soup with 30-year-aged mandarin peel

香宮甜品薈萃
Shang Palace petit fours

每席六位 HK$8,388 for a table of 6 persons | 16,131 points
每位另加 HK$1,398 per additional person | 2,689 points

香宮酒單
Shang Palace Wine Menu

S 海鮮 Seafood P 豬肉 Pork N 堅果 Nuts

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香宮
Shang Palace

香宮樂聚晚宴菜單 III
Shang Palace Bespoke Set Dinner Menu III

S 淮杞花膠燉竹絲雞湯
Double-boiled silky fowl soup with
fish maw, Chinese yam and wolfberry

S 蘆筍豉汁爆炒帶子龍蝦球
Wok-fried scallops, lobster and asparagus
with black bean sauce

S 碧綠南非六頭湯鮑魚扣金玉參
Braised 6-head South African abalone and
sea cucumber with vegetables

S 清蒸原條東星斑
Steamed spotted garoupa with spring onion
and premium soy sauce

香宮炸子雞伴鹽燒脆藕片
Cantonese-style crispy chicken
accompanied with spicy lotus root chips

P 鮑汁薑蔥叉燒絲撈生麵
Egg noodles tossed with barbecued pork, shredded ginger
and spring onion in abalone sauce

即焗燕窩蛋撻
Baked flaky custard tart with bird-nest

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

每席六位 HK$9,988 for a table of 6 persons | 19,208 points
每位另加 HK$1,688 per additional person | 3,247 points

香宮酒單
Shang Palace Wine Menu

S 海鮮 Seafood　P 豬肉 Pork

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