香宮
Shang Palace

香宮樂聚午宴菜單 I
Shang Palace Bespoke Set Lunch Menu I

香宮點心拼盤
S 櫻花蝦芋絲餅、 SP 鮮蝦燒賣、V 羊肚菌上素餃
Shang Palace Dim Sum combination
Pan-fried taro cakes with Sakura shrimps
Steamed minced pork dumpling with shrimp
Steamed vegetables dumpling with morel

P 香宮豐料老火湯
Soup of the day

S 蘆筍白舞茸炒大蝦球
Sautéed prawns with asparagus and white maitake mushrooms

菜膽竹笙扒豆腐
Braised bean curd with bamboo pith and vegetables

玫瑰醬皇雞
Marinated chicken with soy sauce

S 蒜香瑤柱火鴨粒炒飯
Fried rice with conpoy, diced duck meat and garlic

N 香滑合桃露
Sweetened walnut cream

流沙奶皇煎堆仔
Fried sesame ball with lava egg custard

每席六位 HK$4,388 for a table of 6 persons | 8,439 points
每位另加 HK$738 per additional person | 1,420 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

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香宮樂聚午宴菜單 II
Shang Palace Bespoke Set Lunch Menu II

P 脆皮燒腩肉、S 蔥油蟶子皇、SNPC X.O.醬紅海蜇頭
Crispy pork belly
Razor clam with scallion oil
Red jelly fish in X.O. sauce

SN 松子星斑拆魚羹
Minced garoupa with black fungus and
pine nuts in thick soup

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

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

脆皮炸子雞伴鹽燒藕片
Cantonese-style crispy chicken accompanied
by spicy lotus root chips

S 蟹肉草菇扒時蔬
Braised vegetables with crab meat and mushrooms

SP 香宮招牌炒飯
Shang Palace signature fried rice

醇厚三十年陳皮紅豆沙拼即焗蛋撻仔
Sweetened red bean soup with 30-year aged mandarin peel
accompanied with baked flaky custard tart

每席六位 HK$6,088 for a table of 6 persons | 11,708 points
每位另加 HK$1,088 per additional person | 2,093 points

香宮酒單
Shang Palace Wine Menu

S 海鮮 Seafood C 辛辣 Chilli P 豬肉 Por N 堅果 Nutsk

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香宮樂聚午宴菜單 III
Shang Palace Bespoke Set Lunch Menu III

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

S 竹笙海皇燴官燕
Braised bird's nest thick soup with
assorted seafood and bamboo pith

S 黃金炸釀迷你鮮蟹蓋伴薑茶凍
Deep-fried stuffed crab shell
accompanied with ginger tea jelly

S 蛋白蒸東星斑球
Steamed spotted garoupa with egg white

脆皮妙齡乳鴿
Deep-fried baby pigeon

P 高湯舞茸菇浸菠菜苗
Coddled baby spinach with maitake mushroom
in supreme broth

S 龍蝦湯脆米海鮮泡飯
Poached seafood rice in lobster broth
served with crispy rice

楊枝甘露拼N 金箔芝麻卷
Chilled sago cream with mango and pomelo
accompanied with sesame roll

每席六位 HK$7,088 for a table of 6 persons | 13,631 points
每位另加 HK$1,288 per additional person | 2,477 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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