



香聚團圓新春菜單 *Spring Dinner Prestige Menu*

由2024年1月1日至2月29日供應
Available from January 1 to February 29, 2024

s 風生水起 (鮑魚撈起沙律)
Chilled abalone with pomelo, Chinese pickles and young ginger

s 心想事成 (五十年陳皮花膠雞絲羹)
50 years aged mandarin peel with fish maw and shredded chicken in thick soup

s 好事齊來 (碧綠蠔豉海參扣鵝掌)
Braised goose web with dried oysters and sea cucumber in brown sauce

s 福如東海 (古法蒸東星斑)
Steamed spotted garoupa with pork and mushrooms

s 金銀滿屋 (X.O.醬金銀翠帶子)
Steamed and deep-fried scallops with X.O. chili sauce

金雞報喜 (香宮炸子雞伴鹽燒脆藕片)
Cantonese-style crispy chicken accompanied by spicy lotus root chips

SP 滿載而歸 (香宮招牌炒飯)
Shang Palace signature fried rice

s 寶藏豐年 (上湯龍蝦伊麵)
Braised lobster in supreme soup with e-fu noodles

金榜題名 (燕窩西米焗布甸)
Chilled sago cream with mango with bird's nest

步步高陞 (棗皇糕)
Steamed red date puddings

每席六位 HK\$8,588 | 18,107 points for a table of 6 persons
每位另加 HK\$1,430 | 3,015 points per additional person



香宮酒單
Shang Palace Wine Menu

S 海鮮 Seafood P 豬肉 Pork

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

香宮平面圖
Shang Palace Floor Plan
(Lower Level I 地下第一層)

