



## 香宮樂聚晚宴菜單 I

### *Shang Palace Bespoke Set Dinner Menu I*

**SP** 蔥油蜆子皇、黃金皮蛋伴酸薑、極品蜜汁叉燒皇  
Marinated razor clam with spring onion  
Golden century eggs with pickled young ginger  
Barbecued pork loin glazed with honey sauce

韭黃瑤柱鴨絲羹  
Shredded duck with conpoy and Chinese chives in thick soup

**S** X.O.醬金銀翠帶子  
Steamed and deep-fried scallops with X.O. chili sauce

**S** 燒汁智利鱈魚球  
Pan-fried Chilean cod fish fillet with gravy

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

**S** 鮮蝦飄香荷葉飯  
Fried rice with shrimp wrapped and steamed in lotus leaf

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

玫瑰糖沙琪瑪  
Sacima with rose sugar

每席六位 HK\$5,088 | 10,728 points for a table of 6 persons  
每位另加 HK\$988 | 2,083 points per additional person



香宮酒單  
Shang Palace Wine Menu

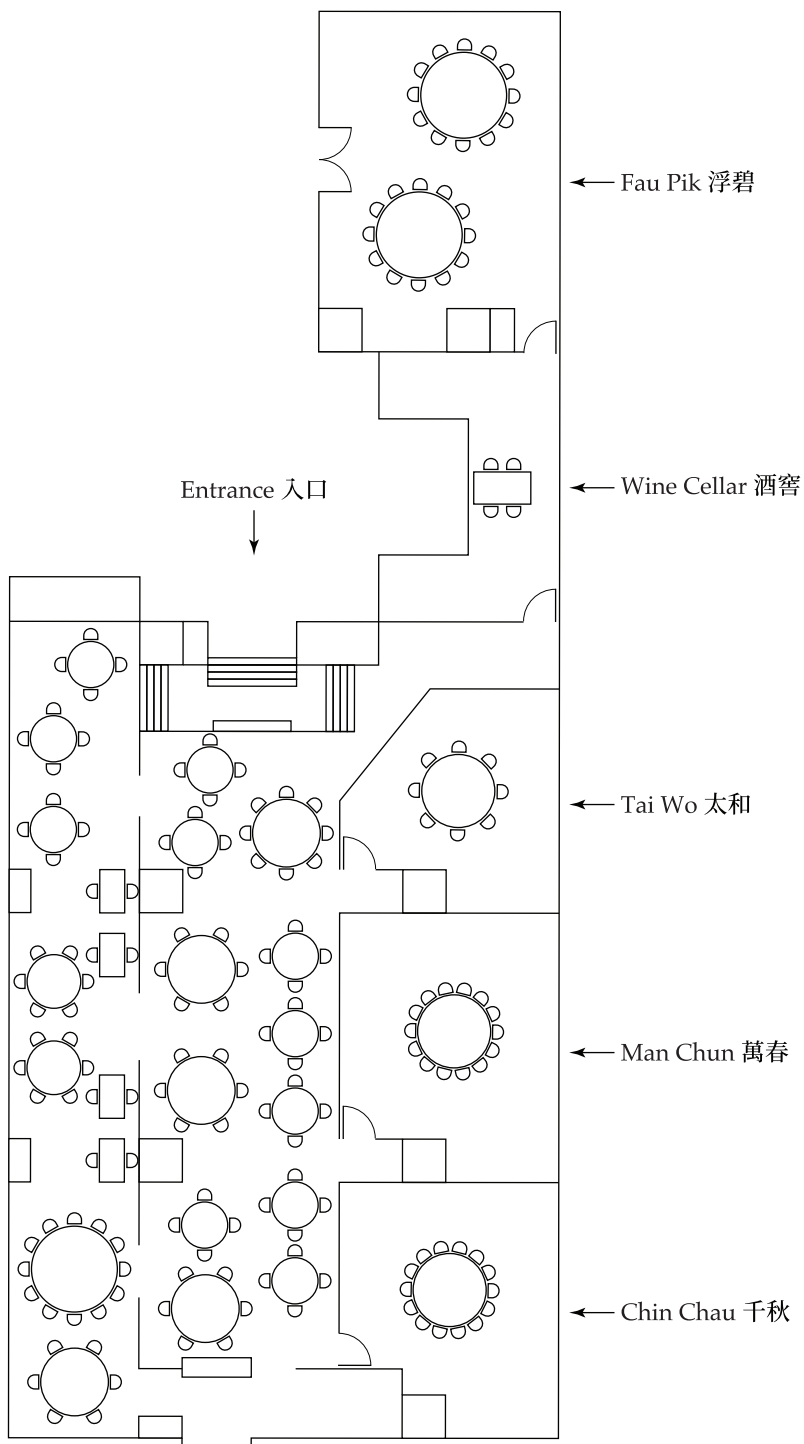
**S** 海鮮 Seafood **P** 豬肉 Pork **N** 堅果 Nuts

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

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





Shang Palace

## 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** 椰皇花膠菜膽燉豬腱

Double-boiled pork shank soup with fish maw and cabbage in whole young coconut

**S** 鹽燒八頭鮮鮑魚伴椒鹽田雞腿

Salt roasted fresh 8 heads abalone and deep-fried frog legs with salt and pepper

**S** 蝦子柚皮扣鵝掌

Braised goose web and pomelo skin with dried shrimp roe

**SP** 金華玉樹麒麟蒸星斑球

Steamed spotted garoupa fillets with black mushrooms, Yunnan ham and green vegetables

**S** 蝦頭油海鮮炒飯

Fried rice with seafood and soya bean oil shrimp paste

**N** 醇厚三十年陳皮紅豆沙

Sweetened red bean soup with 30 years aged mandarin peel

**N** 香宮甜品樹

Shang Palace petit fours

每席六位 HK\$7,688 | 16,210 points for a table of 6 persons  
每位另加 HK\$1,288 | 2,716 points per additional person



香宮酒單  
Shang Palace Wine Menu

**S** 海鮮 Seafood **P** 豬肉 Pork **N** 堅果 Nuts

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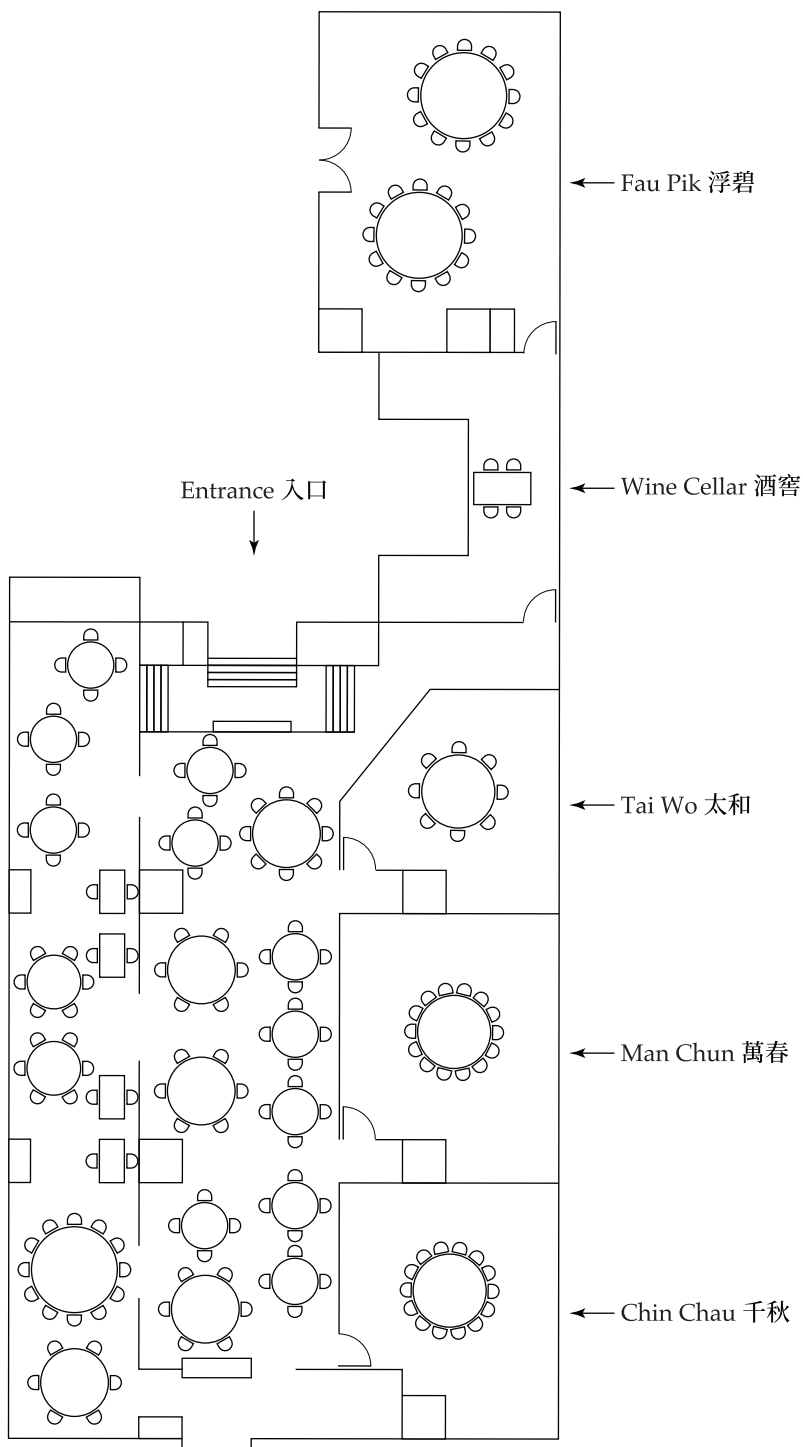
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Shang Palace

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

5 冬蟲草響螺燉竹絲雞

Double-boiled silky chicken soup  
with sea conch and cordyceps

5 上湯杞子芙蓉蒸乳龍蝦

Steamed baby lobster and egg white  
with wolfberry seeds

5 碧綠南非八頭湯鮑魚扣遼參

Braised whole South African 8 heads abalone and  
sea cucumber in abalone sauce

5 鮮花椒蒸星斑件

Steamed spotted garoupa fillets  
with fresh Sichuan peppercorn

B 香酥脆皮慢煮安格斯牛腩

Slow-cooked crispy beef brisket slices

5 龍蝦湯脆米海鮮泡飯

Poached seafood rice in lobster broth  
served with crispy rice

即焗燕窩蛋撻

Freshly 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\$9,488 | 20,005 points for a table of 6 persons  
每位另加 HK\$1,588 | 3,348 points per additional person



香宮酒單  
Shang Palace Wine Menu

S 海鮮 Seafood B 牛肉 Beef

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