



香宮樂聚午宴菜單 I

Shang Palace Bespoke Set Lunch Menu I

SP 香宮點心拼盤
Shang Palace dim sum combination

S 鮑魚海味灌湯餃
Abalone and dried seafood dumpling served in supreme broth

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



S 貢布白胡椒蝦球粉絲煲
Sautéed prawns with vermicelli and Kampot peppercorn
served in a clay pot

金銀蛋浸時蔬
Braised vegetable with century eggs and salted duck egg
in supreme broth

B 蔥香鵝肝和牛崧炒飯
Fried rice with minced wagyu beef, diced foie gras and shallots

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

迷你蛋撻
Baked flaky custard tart

每席六位 HK\$4,088 |  8,619 points for a table of 6 persons
每位另加 HK\$688 |  1,451 points per additional person



香宮酒單
Shang Palace Wine Menu

S 海鮮 Seafood **B** 牛肉 Beef **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。

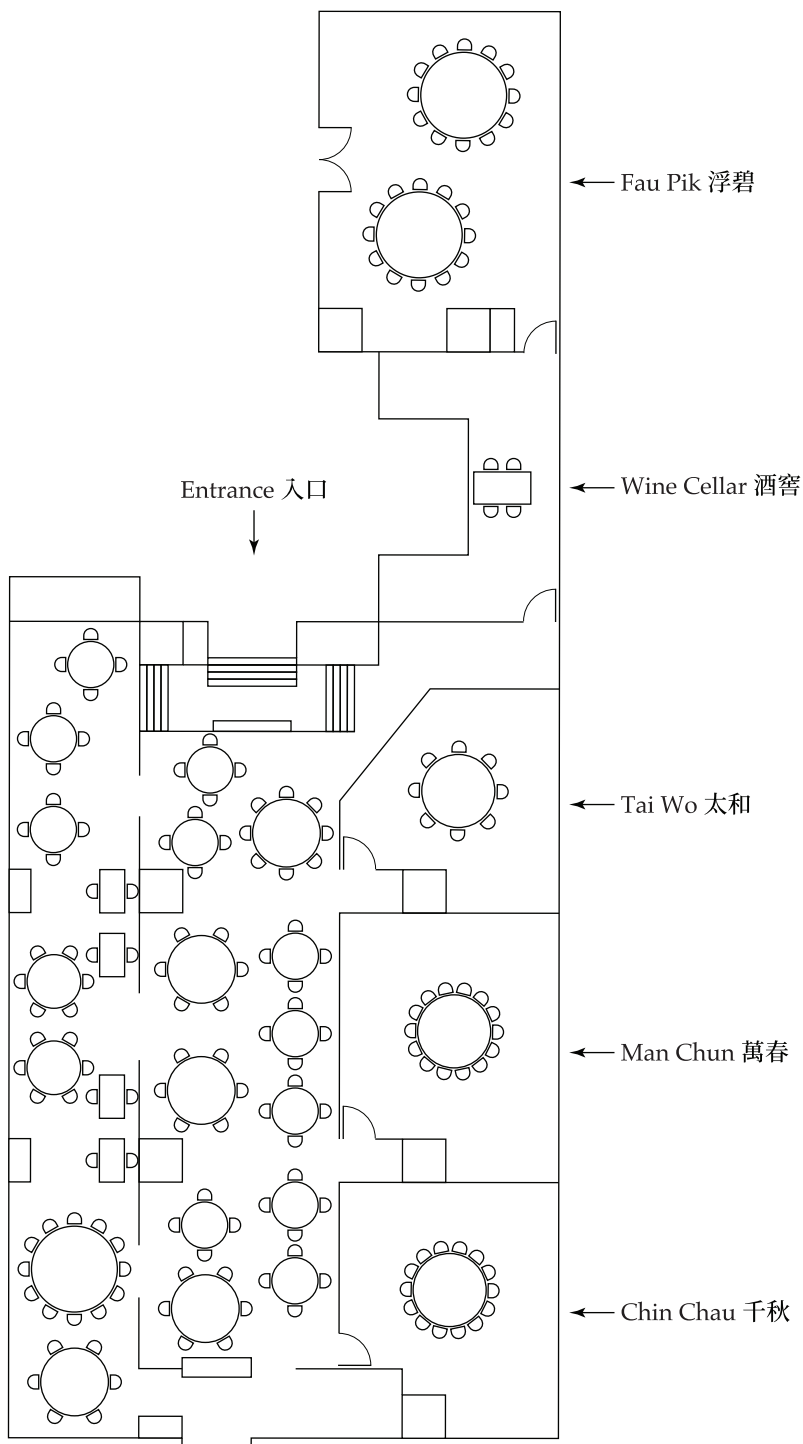
如有任何喜好或食物敏感，請與我們職員聯絡。

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

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

P 香宮燒味拼盤

Barbecued suckling pig combination

S 星斑拆魚羹

Minced garoupa with black fungus and vegetables in thick soup

S X.O.醬金銀翠帶子

Deep-fried and wok-fried scallops
with X.O. sauce and seasonal vegetables

B 牛骨清湯崩沙腩

Stewed beef briskets with turnip and Chinese celery
in beef bone broth

脆皮炸子雞伴鹽燒藕片

Cantonese style crispy chicken accompanied by spicy lotus root chips

S 上湯海味雜菜煲



Braised assorted vegetables with dried seafood in clay pot

SP 香宮招牌炒飯

Shang Palace signature fried rice

N 醇厚陳皮紅豆沙拼香宮美點

Sweetened red bean soup with aged tangerine peel
accompanied with Chinese petit fours

每席六位 HK\$5,288 |  11,149 points for a table of 6 persons
每位另加 HK\$888 |  1,872 points per additional person



香宮酒單

Shang Palace Wine Menu

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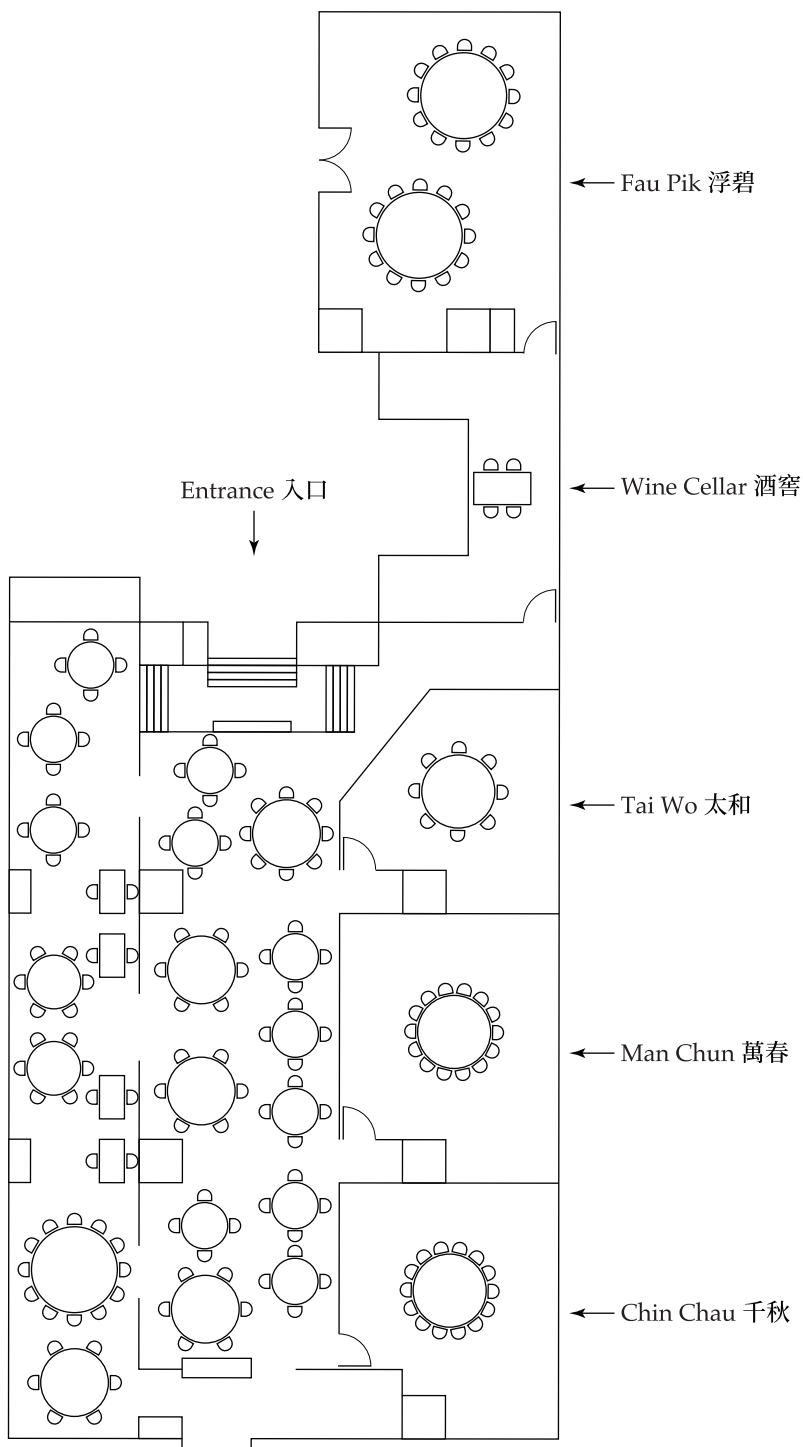
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Shang Palace

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

SP 化皮乳豬拼海蜇
Barbecued suckling pig
accompanied with marinated jelly fish

S 五十年陳皮花膠雞絲羹
Fish maw and shredded chicken
with 50 years aged mandarin peel in thick soup

S 百花炸釀蟹鉗
Deep-fried crab claw coated with shrimp paste

S 油泡星斑球
Sautéed spotted garoupa fillet with yellow chives

B 燒汁雜菌炒日本和牛粒
Stir-fried Japanese wagyu beef
with wild mushrooms in gravy

S 珊瑚米湯浸菜苗
Coddled seasonal vegetables with crab roe in rice broth

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

楊枝甘露拼香宮美點
Chilled sago cream with mango and pomelo
accompanied with Chinese petit fours

每席六位 HK\$5,888 | 🍷 12,414 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

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