香宫提供地道的美食，布置极富中国特色，体现传统的古典神韵。
美味的食物，华丽的装潢，以及热情的服务人员，
都给客人留下一次美好，难忘的就餐回忆——香宫

Shang Palace serves Cantonese specialities that evoke the
grandeur of traditional Chinese cuisine.
The delicious food, ornate decor and friendly staff
make dining a truly wonderful and memorable experience.

我们会尽量安排任何对食物有食限制或要求的客人。但我们不能保障食物中完全没
有如坚果、小麦和奶制品的过敏源成分。

We will gladly accommodate any dietary restrictions you may have,
but we unfortunately cannot guarantee the complete absence of allergens such as nuts,
wheat and dairy products in our ingredients.

以上价格已包括10%服务税及6%政府税(SST).
All prices quoted are inclusive of 10% service charge and 6% government tax (SST).
BEIJING DUCK EVOLUTION
Upgrade your Beijing duck experience without additional charges with The Taste of Borneo
RM288

北京烤鸭套餐-全只 (5食)
Beijing Duck Evolution - Whole (5-course)
*24-hour pre-order is required 须在24小时前预定

第一: 片皮鸭搭配煎饼
First Course: Sliced Duck served with 20 slices of Pancakes, Cucumber, Scallions and Hoisin Sauce

Condiment:
Traditional
Hoi Sin Sauce
Cucumber
Scallions

Modern
Local Sambal Belacan
Anchovies
Peanut

第二: 冬炎鸭松生菜包
Second Course:
Stir-fried Tom Yum Diced Duck served with Lettuce

第三: 香宫极品蛋饭
Third Course:
Shang Palace Specialty Duck Oil Egg Rice

第四: 甘香爆炒鸭骨
Fourth Course:
Wok-fried Duck Bone with Kam Heong Sauce

第五: 鸭骨汤
Fifth Course:
Braised Duck Bone with Soto Soup
Traditional Beijing Duck - Whole (3-course)

*24-hour pre-order is required 需在24小时前预定

First Course: Sliced Duck served with 20 slices of Pancakes, Cucumber, Scallions and Hoisin Sauce

Second Course: Choose one dish from below

- Stir-fried Diced Duck served with Lettuce 拌生菜包
- Stir-fried Shredded Duck Meat with XO Sauce XO酱炒鸭肉
- Stir-fried Shredded Duck with Bean Sprouts and Pepper 七彩炒鸭丝
- Fried Rice with Shredded Duck 鸭丝炒饭
- Fried Noodles with Shredded Duck 鸭丝炒米粉
- Wok-fried Rice Vermicelli with Shredded Duck Wok炒米粉

Third Course: Choose one dish from below

- Duck Bone Congee 生滚鸭架粥
- Duck Bone Soup with Salted Vegetable and Bean Curd 鸭骨汤配咸蔬菜豆腐

RM288
蜜汁鸡叉烧
Barbecued Chicken with Honey Sauce
RM 55

烧琵琶鸭-半只
Roasted “Pee Par” Duck – Half
RM 88

烧琵琶鸭-全只
Roasted “Pee Par” Duck - Whole
RM 170

Add-on RM 20:
Deboned Roasted Duck served with 20 slices of Pancakes, Cucumber, Scallions and Hoisin Sauce.

香宫脆皮鸡-半只
Shang Palace Crispy Chicken - Half
RM 75

香宫脆皮鸡-全只
Shang Palace Crispy Chicken - Whole
RM 145

姜葱白切鸡 - 半只
Poached Chicken with Ginger and Soya Sauce - Half
RM 78

姜葱白切鸡 - 全只
Poached Chicken with Ginger and Soya Sauce - Whole
RM 148
四喜金银盏
Imperial Four Hot and Cold Combinations

腌制章鱼仔 Chilled Marinated Baby Octopus
香酥荔茸凤尾虾 Deep-fried Yam Wrapped with Prawn Rolls
鲜果沙律虾 Chilled Sliced Prawns with Mixed Fruits and Mayonnaise
蒸百花鱼饼 Steamed Seafood Paste with Fish Maw and Egg White Sauce
RM 108

香辣酿鹅蛋
Deep-fried Quail Eggs with Homemade Chili Sauce
RM 35

香脆咸蛋鱼皮
Crispy Fish Skin with Salted Egg Yolk
RM 38

凉拌烟熏鸭胸
Marinated Sliced Smoked Duck Breast
RM 38

吐拿鱼火腿春卷
Deep-fried Spring Rolls with Tuna and Chicken Ham
RM 45

酥炸金丝虾
Deep-fried Crispy Kataifi Prawn Rolls
RM 45
海鮮酸辣湯
Spicy and Sour Soup with Seafood
(份/individual) RM40
(份/sharing) RM78

蟹肉魚鳔羹
Braised Fish Maw with Crab Meat Soup
(份/individual) RM40
(份/sharing) RM78

文思豆腐羹
Braised Shredded Bean Curd Soup with Seafood and Egg
(份/individual) RM35
(份/sharing) RM66

干貝西施牛肉羹
Brased Minced Beef Soup with Egg White and Coriander
(份/individual) RM36
(份/sharing) RM68

鮮菇鮮雲吞雲
Prawn Wonton with Shiitake Mushrooms and Bamboo Pith Soup
(份/individual) RM40
(份/sharing) RM78
花菇干贝花膠燉湯 (位)
Double-boiled Chicken Soup with Mushrooms, Dried Scallops and Fish Maw (Individual)
*24-hour pre-order is required 需在24小时前预订
(位/individual) RM 78

药材冬菇瑶柱乾饭汤
Double-boiled Chicken Soup with Chinese Herb and Dried Scallop
(份/sharing) RM 66

鲍鱼佛跳牆 (位)
Double-boiled Whole Abalone with Assorted Luxury Seafood
*24-hour pre-order is required 需在24小时前预订
(位/individual) RM 310
花腩扣海参 (位)
Braised Sea Cucumber with Fish Maw (Individual)
RM78

蚝皇原只汤鲍扣海参 (位)
Braised Sea Cucumber with Whole Abalone and Supreme Oyster Sauce (Individual)
RM168

蚝皇花胶烩干鲍 (位)
Braised South African Whole Abalone and Fish Maw with Supreme Oyster Sauce (Individual)
RM288

南非干鲍扣鹅掌 (位)
Braised South African Whole Abalone with Goose Web (Individual)
RM338

鲍片扒海参时蔬
Braised Sea Cucumber and Sliced Abalone with Vegetables
RM218
Prawns Casserole with Glass Vermicelli in Claypot
RM 188

Wok-fried Chicken with Baby Abalone
RM 148

Wok-fried Chicken with Scallions and Fermented Soy Bean
RM 45

Braised Bean Curd with Seafood
RM 55

Braised Eggplant with Hot Beans and Minced Chicken
Cooked in Claypot
RM 45

Nyonya Fish Fillet Cooked in Claypot
RM 66

Stir-fried Sliced Grouper Fillets with Ginger, Scallions and Pepper
RM 66

Stir-fried Sliced Beef with Black Pepper Sauce
RM 96
新加坡式辣椒软壳蟹  
Singapore-style Chili Soft Shell Crabs  
RM76

咸蛋炒魷鱼  
Stir-fried Salted Egg Yolk Squid  
RM68

招牌豆腐  
Deep-fried Homemade Bean Curd with Seafood Paste Served with Mayonnaise  
RM48

甜酸魚片  
Sweet and Sour Fish Fillets  
RM66

酥脆盐椒基鱼  
Crispy Salt and Pepper Kisu Fish  
RM68

成蛋鱼腩  
Deep-fried Fish Belly with Salted Egg Yolk  
RM88

黄金虾球  
Stir-fried Prawn Balls with Egg Yolk Sauce  
RM95

椒香辣子虾球  
Stir-fried Prawn Balls with Spicy Chili Paste  
RM95

油炸虾球配芥末蛋黄酱  
Deep-fried Prawn Balls with Wasabi Mayonnaise Dressing and Sesame Seed, Slice Almond and Pine Nuts  
RM98

夏果碧绿炒带子  
Wok-fried Scallops with Broccoli and Macadamia Nuts  
RM118

虾子蛋白蒸带子  
Steamed Scallops with Egg White  
RM18

香煎银鳕鱼  
Pan-fried Silver Cod Fish in Light Superior Soya Sauce  
RM168
BEEF & LAMB

碧绿炒牛肉
Wok-fried Sliced Beef with Assorted Vegetables and Pepper
RM 88

豉椒炒牛肉
Stir-fried Sliced Beef in Black Bean Sauce
RM 88

甘香炒牛肉
Stir-fried Sliced Beef with Kam Heong Sauce
RM 90

四川麻婆豆腐
Mapo Bean Curd with Minced Beef
RM 45

官保炒羊肉
Wok-fried Lamb with Dried Chili and Cashew Nuts
RM 95

黑椒羊扒草莓酱
Stir-fried Lamb Rack with Strawberry Sauce
RM 28

红烧羊蹄伴馒头
Stewed Lamb Shank served with Steamed Chinese Buns
RM 95

黑椒和牛雪花
Pan-seared Wagyu Beef with Black Pepper and Seasonal Vegetables
RM 68
宫保腰果雞丁
Wok-fried Diced Chicken with Dried Chili and Cashew Nuts
RM45

重庆辣子鸡
Wok-Fried Spicy Chongqing Chicken
RM45

泰式煎香酥鸡
Deep-fried Boneless Chicken with Thai Mayonnaise Dressing and Shredded Apple
RM48

荔枝咕噜鸡
Sweet and Sour Lychee Chicken
RM56

香宫海鲜杏仁百花鸡
Deep-fried Boneless Chicken with Seafood Paste and Almond
RM188
XO香海鲜炒饭
Fried Rice with Seafood and XO Sauce
(份/individual) RM45
(份/sharing) RM78

扬州什锦炒饭
Signature Yangzhou Fried Rice with BBQ Chicken and Shrimps
(份/individual) RM40
(份/sharing) RM70

地道鸡丝炒虾面
Famous Local Wok-fried Noodles with BBQ Chicken and Shrimps
(份/individual) RM40
(份/sharing) RM70

上海海鲜水饺
Poached Egg Noodles with Prawn Dumplings in Clear Broth
(份/individual) RM40
(份/sharing) RM70

广式海鲜滑蛋河
Cantonese Fried Flat Noodles with Seafood in Egg Sauce
(份/individual) RM40
(份/sharing) RM70

干炒牛肉河
Wok-fried Flat Noodles with Beef Fillet
(份/individual) RM40
(份/sharing) RM70

干炒虾酱海鲜河粉
Wok-fried Flat Noodles with Seafood and Shrimp Chili Paste
(份/individual) RM40
(份/sharing) RM70

鱼露海鲜米粉
Fried Rice Vermicelli with Seafood in Fish Sauce
(份/individual) RM40
(份/sharing) RM70

海鲜香脆面
Crispy Noodles with Mixed Seafood
(份/individual) RM40
(份/sharing) RM70
Stir-fried Choy Sum with Whole Garlic
RM36

Poached Spinach with Garlic, Century Eggs and Anchovies in Superior Broth
RM35

Stir-fried Local Sweet Vegetables with Egg
RM48

Wok-fried Lily with Fungus and Celery
RM35

Wok-fried Peas with Assorted Mushrooms and Pepper
RM35

Stir-fried Lotus Root, Assorted Vegetables and Macadamia Nuts
RM45

Stir-fried Chinese Broccoli (Kai Lan) with Minced Garlic
RM38

Stir-fried Teochew Style Chinese Broccoli (Kai Lan)
RM48
雪耳粟米羹 (位)
Sweet Corn Soup with White Fungus (Individual)
RM28

冬菇蔬菜羹 (位)
Braised Mushroom Soup with Vegetables (Individual)
RM28

什菌扒豆腐
Braised Bean Curd with Assorted Mushrooms
RM35

酸甜五柳鱼
Sweet and Sour Mock Sliced Fish
RM30

甜酸素鴨片
Deep-fried Sliced Mock Chicken with Sweet and Sour Sauce
RM30

冬菇扒豆腐時蔬
Braised Black Mushrooms with Broccoli and Bean Curd Skin
RM45

南乳開家素
Braised Vegetables with Red Fermented Bean Curd Sauce
RM35

腐乳辣椒仔炒油麥菜
Stir-fried Romaine Lettuce with Presserved Bean Curd and Chili Garlic
RM35

香酥素鵝什果沙律
Deep-fried Mock Goose with Mixed Fruits and Salad Dressing
RM36
芋頭布甸雪糕球芝麻球
Chilled Yam Pudding with Sesame Ball and Ice Cream
RM 15

蜜瓜雪糕西米露
Chilled Fresh Honeydew Sago with Milk and Vanilla Ice Cream
RM 28

姜茶湯丸
Glutinous Rice Dumpling stuffed with Sesame Paste with Ginger Syrup
RM 15

環球鮮果盤
Fruit Platter
RM 20

红豆沙鍋餅
Deep-fried Pancake with Red Bean Paste
RM 26

椰子布丁
Coconut Pudding
RM 15

龍眼豆腐海椰子糖水
Chilled Longan Bean Curd and Sea Coconut Syrup
RM 18

榴汁西米紅豆露
Chilled Red Bean Sago Milk with Coconut Cream
RM 18
菠萝椰子蛋糕
Pineapple Coconut Gateaux
RM26

双巧克力拼巧克力粉末
Double-Layered Chocolate with Chocolate Crumble
RM25

法式香草焦糖嫩蛋
Vanilla Crème Brûlée
RM28
铁观音       Tie Guan Yin
茉莉花茶     Jasmine Gold
A级普洱茶  Emperor Pu Erh
菊花茶       Chrysanthemum

每位RM12净价 | RM12 nett per pax