



Shang Palace

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——凝香聚情食在香宫。

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.

我们将会尽量安排任何对食物有限制或要求的客人，但我们不能保障食物中完全没有坚果、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).



厨师推荐
Chef's Recommendation



素食
Vegetarian



包含坚果
Contains Nuts



辣
Spicy



Our produce and cuisine is Rooted in Nature, featuring the finest locally and ethically-sourced ingredients.
我们的产品和菜肴源于自然，采用最佳的本地原料和道德采购的食材

You may use your Shangri-La Circle points to pay for your meal today. Ask us about Shangri-La Circle's instant point redemption.
您可以使用香格里拉会积分支付今天的餐费。询问我们的服务人员立即启动您的香格里拉会即时积分兑换。



传统北京烤鸭

BEIJING DUCK EVOLUTION



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** 需在24小时前预定

第一吃: 片皮鸭搭配卷饼

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

第二吃: 冬炎鸭松生菜包

Second Course:

Stir-fried Tom Yum Diced Duck served with Lettuce

第三吃: 香宫极品蛋饭

Third Course:

Shang Palace Specialty Duck Oil Egg Rice

第四吃: 甘香爆炒鸭骨

Fourth Course:

Wok-fried Duck Bone with Kam Heong Sauce

第五吃: 鸭骨汤

Fifth Course:

Braised Duck Bone with Soto Soup



传统北京烤鸭

TRADITIONAL BEIJING DUCK

传统北京烤鸭-全只(3食) 香

Traditional Beijing Duck - Whole (3-course)

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

第一吃: 片皮鸭搭配卷饼

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

第二吃: 任选以下一种做法

Second Course: Choose one dish from below

鸭松生菜包 香

Stir-fried Diced Duck served with Lettuce

X.O 酱炒鸭肉 辣

Stir-fried Shredded Duck Meat with XO Sauce

七彩炒鸭丝

Stir-fried Shredded Duck with Bean Sprouts and Pepper

鸭丝炒饭

Fried Rice with Shredded Duck

鸭丝炒面

Fried Noodles with Shredded Duck

鸭丝炒米粉

Wok-fried Rice Vermicelli with Shredded Duck

第三吃: 任选以下一种做法

Third Course: Choose one dish from below

生滚鸭架粥

Duck Bone Congee

鲜茄咸菜豆腐鸭骨汤

Duck Bone Soup with Salted Vegetable and Bean Curd

RM288

蜜汁鸡叉烧
Barbecued Chicken with Honey Sauce
RM55

琵琶鸭-半只 
Roasted “Pee Par” Duck – Half
RM88

琵琶鸭-全只 
Roasted “Pee Par” Duck - Whole
RM170

Add-on RM20:
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
RM75

香宫脆皮鸡-全只 
Shang Palace Crispy Chicken - Whole
RM145

姜蓉蒸白切鸡 - 半只
Poached Chicken with Ginger and Soya Sauce - Half
RM78

姜蓉蒸白切鸡 - 全只
Poached Chicken with Ginger and Soya Sauce - Whole
RM148



特色烧烤

BBQ SPECIALITY



全口小食

APPETIZERS



四喜金银盆 香

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

蒸百花鱼鳔 Steamed Seafood Paste with Fish Maw and Egg White Sauce

RM108

香辣酱鹌鹑蛋

Deep-fried Quail Eggs with Homemade Chili Sauce

RM35

香脆咸蛋鱼皮

Crispy Fish Skin with Salted Egg Yolk

RM38



凉拌烟熏鸭胸

Marinated Sliced Smoked Duck Breast

RM38

吐拿鱼火腿春卷 香

Deep-fried Spring Rolls with Tuna and Chicken Ham



RM45

酥炸金丝虾 香

Deep-fried Crispy Kataifi Prawn Rolls

RM45



海鮮酸辣羹  
Spicy and Sour Soup with Seafood
(位/individual) RM40
(份/sharing) RM78

蟹肉魚鰾羹 
Braised Fish Maw with Crab Meat Soup
(位/individual) RM40
(份/sharing) RM78

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

干貝西湖牛肉羹 
Braised Minced Beef Soup with
Egg White and Coriander
(位/individual) RM36
(份/sharing) RM68

鮮菇竹筍云吞湯
Prawn Wonton with Shiitake
Mushrooms and Bamboo Pith Soup
(位/individual) RM40
(份/sharing) RM78

花菇干贝花膠燉鸡汤 (位)
Double-boiled Chicken Soup with Mushrooms, Dried Scallops and Fish Maw (Individual)
***24-hour pre-order is required** 需在24小时前预定
(位/individual) RM78

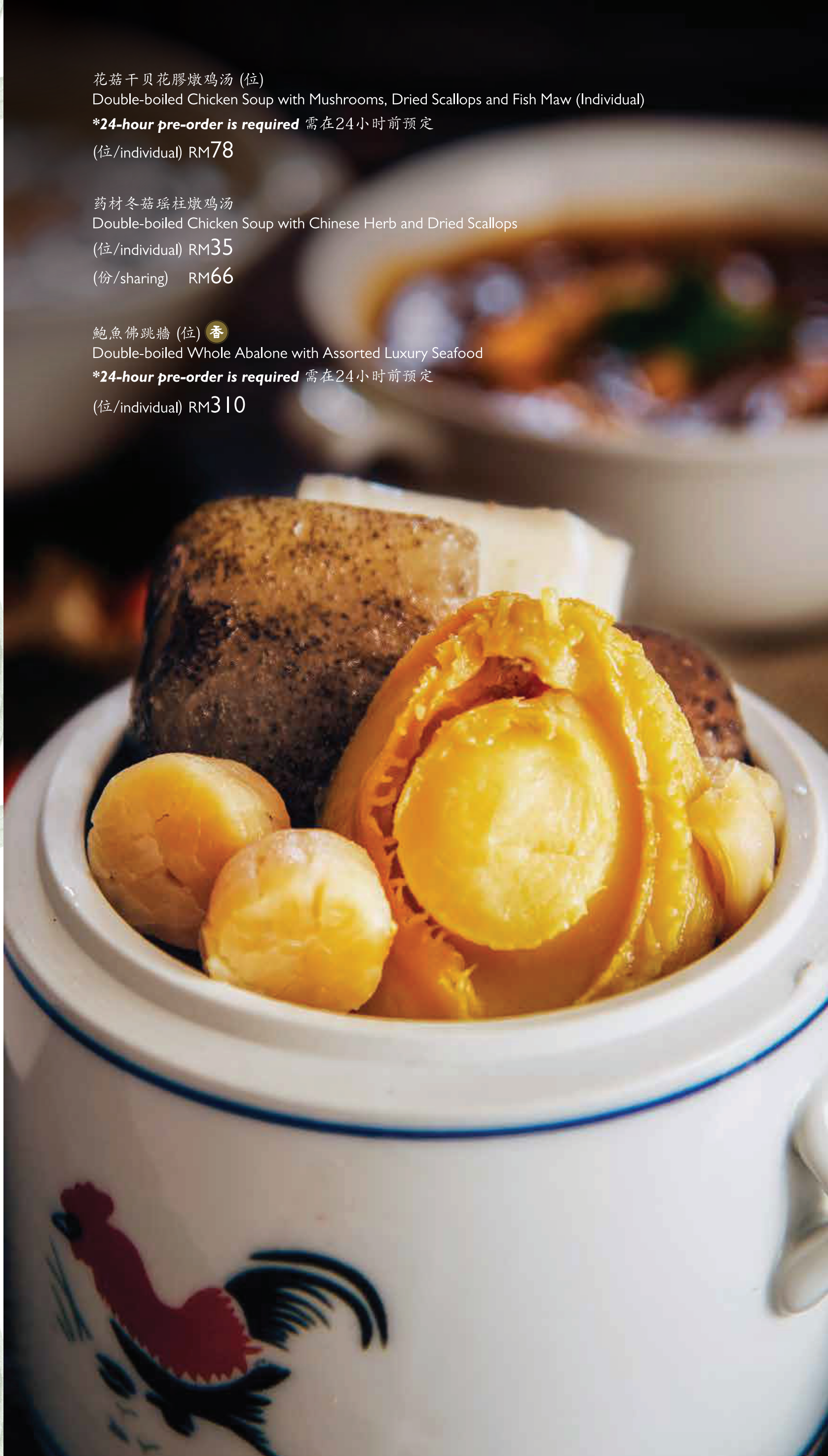
药材冬菇瑶柱燉鸡汤
Double-boiled Chicken Soup with Chinese Herb and Dried Scallops
(位/individual) RM35
(份/sharing) RM66

鮑魚佛跳牆 (位) 香
Double-boiled Whole Abalone with Assorted Luxury Seafood
***24-hour pre-order is required** 需在24小时前预定
(位/individual) RM310



招牌靜湯類

SOUP





鮑魚, 花膠, 海參

ABALONE, FISH MAW, SEA CUCUMBER

花膠扣海參 (位)
Braised Sea Cucumber with Fish Maw (Individual)
RM78

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

蚝皇花胶烩干鲍 (位) 香
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

鲍片扒海參时蔬 香
Braised Sea Cucumber and Sliced Abalone with Vegetables
RM218



鮑
魚,
花
膠,
海
參

ABALONE, FISH MAW, SEA CUCUMBER



鲜虾粉丝煲 香

Prawns Casserole with Glass Vermicelli in Claypot

RM 188

汤鲍仔焖滑鸡煲 香

Wok-fried Chicken with Baby Abalone

RM 148

干葱豆豉爆鸡

Wok-fried Chicken with Scallions and Fermented Soy Bean

RM 45

红烧海鲜豆腐 辣

Braised Bean Curd with Seafood

RM 55

鱼香茄子煲 辣

Braised Eggplant with Hot Beans and Minced Chicken
Cooked in Claypot

RM 45

娘惹鱼片煲 辣 香

Nyonya Fish Fillet Cooked in Claypot

RM 66

姜葱彩椒班球

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

RM 66

黑椒牛肉煲 辣

Stir-fried Sliced Beef with Black Pepper Sauce

RM 96



風味煲仔菜

CANTONESE CLAYPOT



海
鮮

SEAFOOD


星卅辣子软壳蟹 
Singapore-style Chili Soft Shell Crabs
RM76

咸蛋炒鱿鱼
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

酥脆盐椒基苏鱼  
Crispy Salt and Pepper Kisu Fish
RM68

咸蛋鱼腩 
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

夏果碧绿炒帶子 
Wok-fried Scallops with Broccoli and Macadamia Nuts
RM118

虾子蛋白蒸帶子
Steamed Scallops with Egg White
RM118

香煎银雪鱼
Pan-fried Silver Cod Fish in Light Superior Soya Sauce
RM168





牛肉,
羊肉,
類

BEEF & LAMB

碧綠炒牛肉 香

Wok-fried Sliced Beef with Assorted Vegetables and Pepper

RM88

豉椒炒牛肉

Stir-fried Sliced Beef in Black Bean Sauce

RM88

甘香炒牛肉 火

Stir-fried Sliced Beef with Kam Heong Sauce

RM90

四川麻婆豆腐 火

Mapo Bean Curd with Minced Beef

RM45

宮保炒羊肉 坚果

Wok-fried Lamb with Dried Chili and Cashew Nuts

RM95

黑椒羊扒草莓醬 香

Stir-fried Lamb Rack with Strawberry Sauce

RM128

紅燒羊腿伴饅頭 香

Stewed Lamb Shank served with Steamed Chinese Buns



RM95

黑椒極品雪花和牛時蔬 香 火

Pan-seared Wagyu Beef with Black Pepper and Seasonal Vegetables



RM168



宮保腰果雞丁  

Wok-fried Diced Chicken with Dried Chili and Cashew Nuts

RM45

重慶辣子雞  


Wok-Fried Spicy Chongqing Chicken

RM45

泰式煎香酥雞 



Deep-fried Boneless Chicken with Thai Mayonnaise Dressing and Shredded Apple

RM48

荔枝咕嚕雞肉 

Sweet and Sour Lychee Chicken

RM56

香宮海鮮杏仁百花雞  

Deep-fried Boneless Chicken with Seafood Paste and Almond

RM188



家禽

POULTRY





飯
麵
類

XO 醬海鮮炒飯 
Fried Rice with Seafood and XO Sauce
(位/individual) RM45
(份/sharing) RM78

揚州什錦炒飯 
Signature Yangzhou Fried Rice with
BBQ Chicken and Shrimps
(位/individual) RM40
(份/sharing) RM70

地道雞叉燒蝦炒麵 
Famous Local Wok-fried Noodles
with BBQ Chicken and Shrimps
(位/individual) RM40
(份/sharing) RM70

上湯海鮮水餃面
Poached Egg Noodles with Prawn Dumplings
in Clear Broth
(位/individual) RM40
(份/sharing) RM70

廣式海鮮滑蛋河
Cantonese Fried Flat Noodles with Seafood in Egg Sauce
(位/individual) RM40
(份/sharing) RM70

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

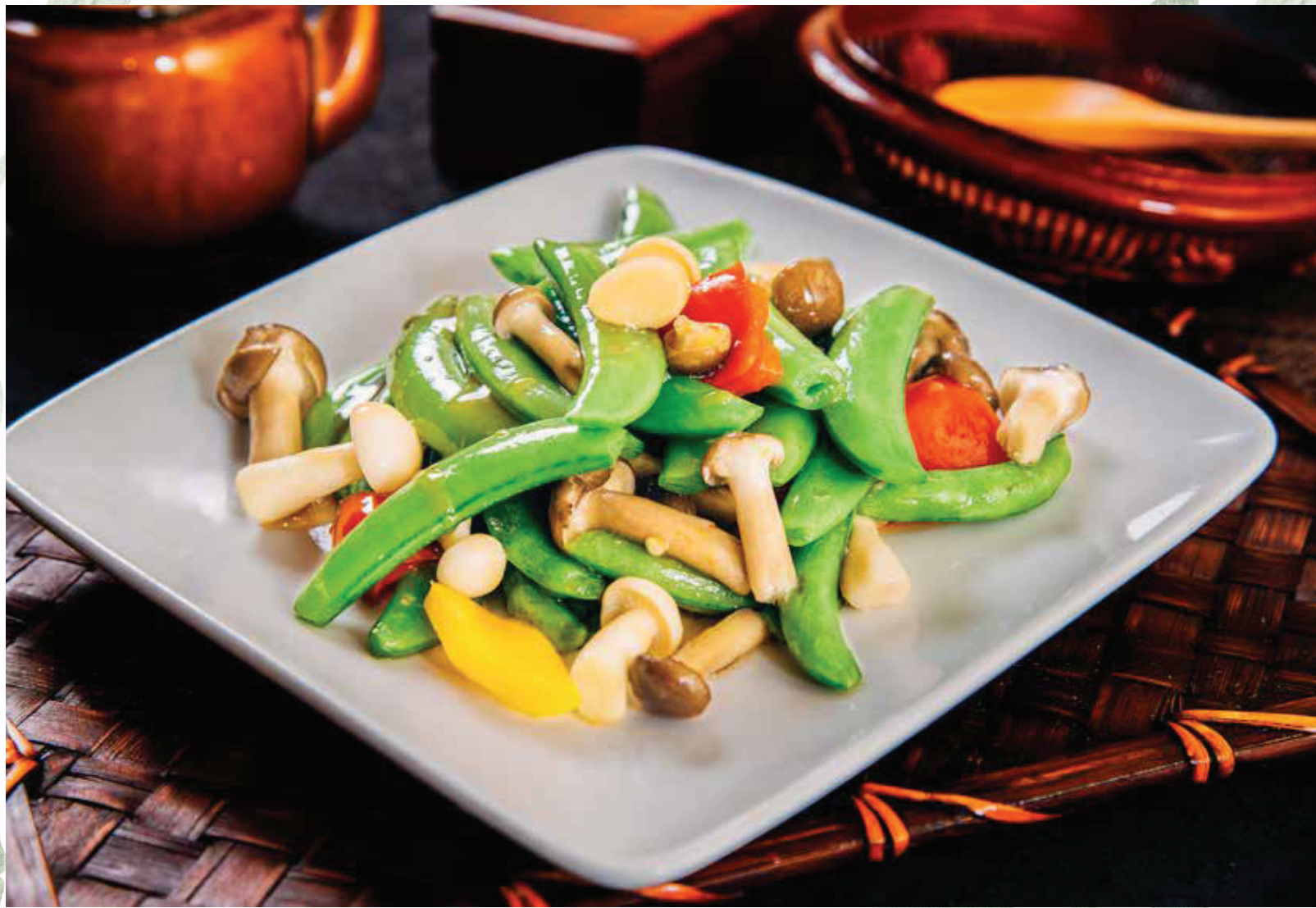
干炒蝦醬海鮮河粉 
Wok-fried Flat Noodles with Seafood and
Shrimp Chili Paste
(位/individual) RM40
(份/sharing) RM70

魚露海鮮米粉
Fried Rice Vermicelli with Seafood in Fish Sauce
(位/individual) RM40
(份/sharing) RM70

海鮮香底面 
Crispy Noodles with Mixed Seafood
(位/individual) RM40
(份/sharing) RM70

RICE AND NOODLES





原蒜炒菜心

Stir-fried Choy Sum with Whole Garlic

RM36

銀魚仔金銀蛋上湯茼蒿菜

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

RM35

樹仔菜叶炒鸡蛋

Stir-fried Local Sweet Vegetables with Egg

RM48

雲耳鮮百合炒西芹

Wok-fried Lily with Fungus and Celery

RM35

甜豆彩椒炒什菌

Wok-fried Peas with Assorted Mushrooms and Pepper

RM35

蓮藕夏果炒時蔬

Stir-fried Lotus Root, Assorted Vegetables and Macadamia Nuts

RM45

蒜蓉炒芥蘭

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

RM38

潮州芥蘭

Stir-fried Teochew Style Chinese Broccoli (Kai Lan)

RM48



田園時蔬

SEASONAL VEGETABLES

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 (香)
Braised Bean Curd with Assorted Mushrooms
RM35

酸甜齋五柳鱼
Sweet and Sour Mock Sliced Fish
RM30

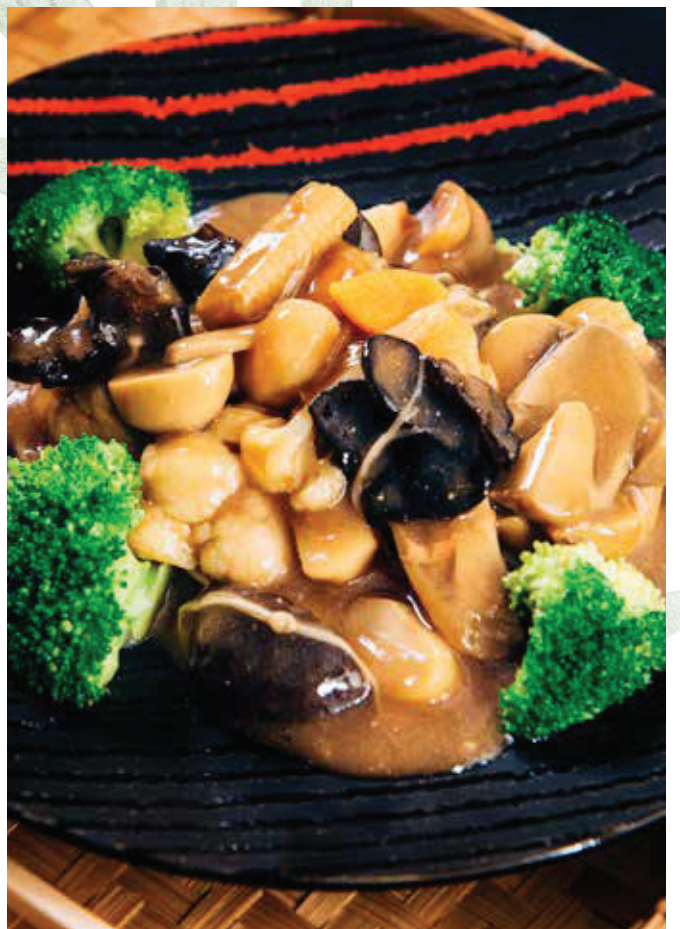
甜酸齋鸡片
Deep-fried Sliced Mock Chicken with Sweet and Sour Sauce
RM30

冬菇扒豆根時蔬 (香)
Braised Black Mushrooms with Broccoli and Bean Curd Skin
RM45

南乳燜家乡齋
Braised Vegetables with Red Fermented Bean Curd Sauce
RM35

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

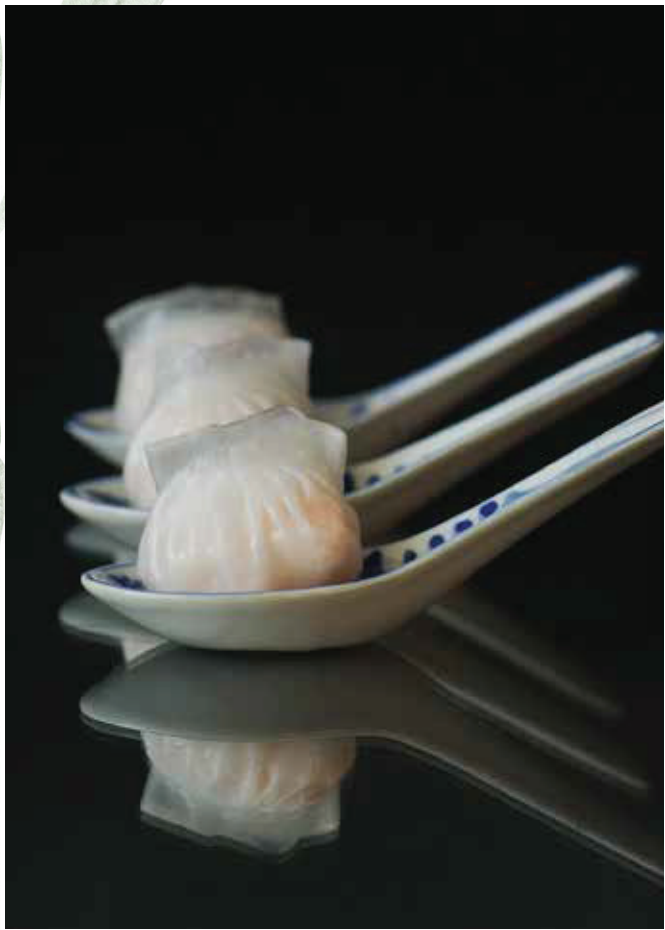
香酥素鵝什果沙律 (香)
Deep-fried Mock Goose with Mixed Fruits and Salad Dressing
RM36



精美素食



VEGETARIAN SELECTION



香宮蝦餃皇 (3顆)
Signature Shrimp Dumplings (3 PCS)
RM20

楊枝甘露 香
Chilled Mango Sago Cream with Pomelo and Ice Cream
RM15

香芒布丁
Chilled Fresh Mango Pudding with Wafer Stick
RM15

香浓花生湖黑芝麻汤圆 香
Hot Peanut Cream with Black Sesame Glutinous Rice Dumpling
RM28

生磨蛋白杏仁茶 杏仁
Almond Tea with Egg White
RM15

芋蓉布甸雪糕拼芝麻球
Chilled Yam Pudding with Sesame Ball and Ice Cream
RM15

蜜瓜雪糕西米露 香
Chilled Fresh Honeydew Sago with Milk and Vanilla Ice Cream
RM28

姜茶汤丸 杏仁
Glutinous Rice Dumpling stuffed
with Sesame Paste with Ginger Syrup
RM15

環球鮮果盤 綠
Fruit Platter
RM20

紅豆沙鍋餅 香 杏仁
Deep-fried Pancake with Red Bean Paste
RM26

椰子布丁 香
Coconut Pudding
RM15

龍眼豆腐海椰子糖水 香
Chilled Longan Bean Curd and Sea Coconut Syrup
RM18

椰汁西米紅豆露 香
Chilled Red Bean Sago Milk with Coconut Cream
RM18



點心 & 甜品

DIM SUM & DESSERTS



菠萝椰子蛋糕
Pineapple Coconut Gateaux
RM26

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

法式香草焦糖嫩蛋
Vanilla Crème Brûlée
RM28





茶

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



茶艺

ART OF TEA