

香  
宮

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 specialties that evoke the  
grandeur of traditional Chinese cuisine.  
The delicious food, ornate décor 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%服务费及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

传统北京烤鸭-全只(3食) 

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 Pancakes, Hoisin Sauce and Scallions

第二吃: 任选以下一种做法

Second Course: Choose one dish from below

鸭松生菜包 

Stir-fried Diced Duck served with Lettuce

X.O 醬炒鸭肉 

Stir-fried Shredded Duck Meat with XO Sauce

七彩炒鸭絲

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

星州鸭丝炒米粉

Wok-fried Singapore Style 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 Tofu

RM288

TRADITIONAL BEIJING DUCK

燒味拼盤  
BBQ Meat Combination

白切雞 Steamed Chicken  
燒鴨海鮮醬 Roasted Duck with Hoi Sin Sauce  
蜜汁雞叉燒 Barbecued Chicken with Honey Glaze  
RM86

燒鴨拼雞叉燒  
Roasted Duck with Hoisin Sauce and Barbecued Chicken  
with Honey Glaze  
RM55

琵琶鴨-半只   
Roasted "Pee Par" Duck – Half  
RM89

琵琶鴨-全只   
Roasted "Pee Par" Duck - Whole  
RM171

香宮脆皮雞-半只   
Shang Palace Crispy Chicken - Half  
RM55

香宮脆皮雞-全只   
Shang Palace Crispy Chicken - Whole  
RM102

白切雞 - 半只  
Steamed Chicken - Half  
RM66

白切雞 - 全只  
Steamed Chicken - Whole  
RM113



特色燒烤

BBQ SPECIALITY



四喜金银盆    
Imperial Four Hot and Cold Combinations

腌制章鱼仔 Chilled Marinated Baby Octopus  
 香酥荔茸风尾虾 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  
 RM102

香辣醬鹌鹑蛋    
Deep-fried Quail Eggs with Homemade Chili Sauce  
 RM34

椒盐花枝片    
Deep-fried Cuttle Fish with Salt and Pepper  
 RM40

糖醋魚柳  
 Sweet and Sour Fish Fillet  
 RM40



凉拌烟熏鸭胸  
 Marinated Sliced Smoked Duck Breast  
 RM38

吐拿魚火腿春卷    
Deep-fried Spring Rolls with Tuna and Chicken Ham  
 RM42

川味口水鸡    
Szechuan chicken with chili sauce  
 RM38

酥炸金丝虾    
Deep-fried Crispy Prawn with Kataifi Rolls  
 RM42



全口小食

APPETIZERS

海鮮酸辣羹    
Spicy and Sour Soup with Seafood

(位) RM40

(份) RM78

蟹肉魚鰾羹   
Braised Fish Maw with Crab Meat  
Soup

(位) RM40

(份) RM78

文思豆腐羹  
Braised Shredded Bean Curd Soup with  
Seafood and Egg

(位) RM34

(份) RM66

蟹肉粟米羹  
Sweet Corn with Crab Meat Soup

(位) RM34

(份) RM66

鮮菇竹筴云吞湯  
Prawn Wonton with Shiitake Mushrooms and  
Bamboo Pith Soup

(位) RM40

(份) 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


RM78

药材冬菇瑶柱燉鸡汤

Double-boiled Chicken Soup with Chinese Herb and Dried Scallops

(位) RM34

(份) RM66

鮑魚佛跳牆 (位) 

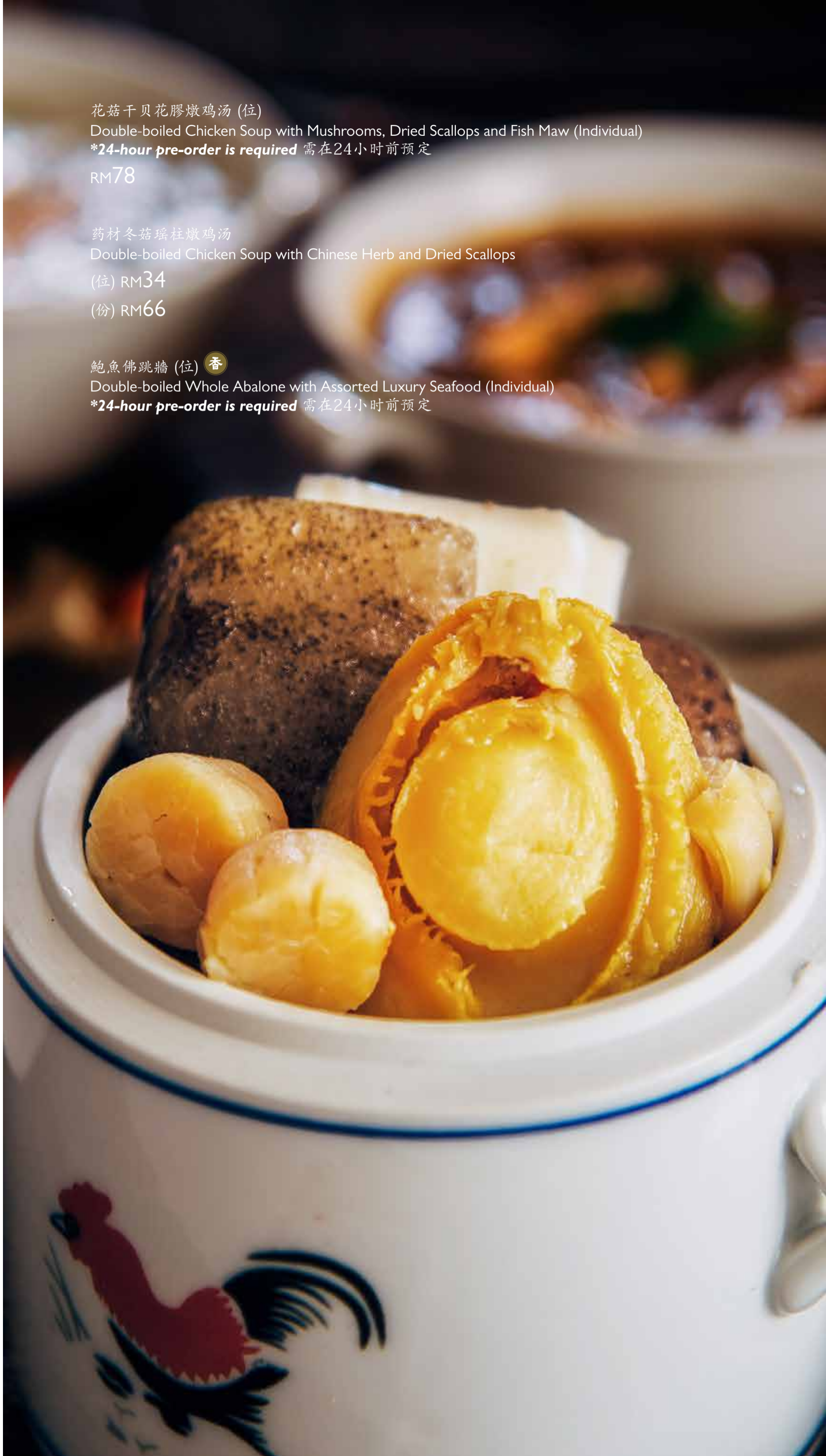
Double-boiled Whole Abalone with Assorted Luxury Seafood (Individual)

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



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

鮑片扒海參時蔬   
Braised Sea Cucumber and Sliced Abalone with Vegetables

RM218

蚝皇原只湯鮑扣海參 (位)  
Braised Sea Cucumber with Whole Abalone and Supreme Oyster Sauce (Individual)

RM160

蚝皇花膠燴干鮑 (位)   
Braised South African Whole Abalone and Fish Maw with Supreme Oyster Sauce (Individual)

RM288

南非干鮑扣鵝掌 (位)  
Braised South African Whole Abalone with Goose Web (Individual)

RM333



鮑魚, 花膠, 海參

ABALONE, FISH MAW, SEA CUCUMBER







汤鲍仔焖滑鸡煲   
Wok-fried Chicken with Baby Abalone  
RM147



咸鱼鸡粒豆腐  
Wok-fried Salted Fish and Diced Chicken with Tofu  
RM42

干葱豆豉爆鸡  
Wok-fried Chicken with Scallions and Fermented Soy Bean  
RM42


红烧海鲜豆腐   
Braised Bean Curd with Seafood  
RM48

香宫小炒皇  
Shang Palace's Wok-fried Assorted Seafood  
RM89



魚香茄子煲    
Braised Eggplant with Hot Beans and Minced Chicken  
Cooked in Claypot  
RM42

娘惹魚片煲    
Nyonya Fish Fillet Cooked in Claypot  
RM66

姜葱彩椒班球   
Stir-fried Sliced Grouper Fillets with Ginger, Scallions and Pepper  
RM66

黑椒牛肉煲    
Stir-fried Sliced Beef with Black Pepper Sauce  
RM96



四川麻婆豆腐   
Mapo Beancurd with Minced Beef  
RM45




風味煲仔菜

CANTONESE CLAYPOT

脆香椒盐软壳蟹   
Deep-fried Crispy Soft Shell Crab with Salt and Pepper  
RM78

星州辣子软壳蟹   
Singapore Style Chili Soft Shell Crabs  
RM76

酥炸鲜鱿  
Deep-fried Crispy Squid  
RM66

叁巴炒花枝片   
Stir-fried Cuttlefish Coated in Shrimp Chili Paste (*Sambal*)  
RM70

甜酸鱼片  
Sweet and Sour Fish Fillets  
RM66

甘香炒鱼片    
Fried Fish Fillets with Kam Heong Sauce  
RM70

招牌豆腐  
Deep-fried Homemade Bean Curd with Seafood Paste  
Served with Mayonnaise  
RM42

黄金大虾球    
Stir-fried Prawn Balls with Egg Yolk Sauce  
RM93

椒香辣子虾球    
Stir-fried Prawn Balls with Spicy Chili Paste (*Belacan*)  
RM96

夏果碧绿炒带子   
Wok-fried Scallops with Broccoli and Macadamia Nuts  
RM113

XO酱炒带子    
Wok-fried Scallops with XO Sauce  
RM113

香煎银雪鱼  
Pan-fried Silver Cod Fish in Light Superior Soya Sauce  
RM167



海  
鮮

SEAFOOD



牛肉,  
羊肉,  
鹿肉  
類

碧綠炒牛肉 

Wok-fried Sliced Beef with Assorted Vegetables and Pepper

RM87

豉椒炒牛肉

Stir-fried Sliced Beef in Black Bean Sauce

RM87

宮保炒鹿肉  

Wok-fried Venison with Dried Chili and Cashew Nuts

RM89

姜葱炒鹿肉


Wok-fried Sliced Venison with Ginger and Spring Onions

RM89

金蒜豉油皇炒羊肉



Stir-fried Sliced Lamb with Garlic Soy Sauce

RM91

紅燒羊腿伴馒头 

Stewed Lamb Shank served with Steamed Chinese Bun

RM92

黑椒極品雪花露笋和牛  

Pan-seared Wagyu Beef with Black Pepper and Asparagus

RM160





BEEF, LAMB, VENISON

宮保腰果雞丁  



Wok-fried Diced Chicken with Dried Chili and Cashew Nuts

RM42

重慶辣子雞  


Wok-Fried Spicy Chongqing Chicken

RM42

檸檬芝麻雞  


Lemon Chicken with Sesame Seeds

RM48

洋蔥煎軟雞 


Deep-fried Boneless Chicken with BBQ Sauce and Crispy Onions

RM48

荔枝咕嚕雞肉 

Sweet and Sour Lychee Chicken

RM51

塔香三杯雞 

Thai Basil Chicken

RM51



家禽

POULTRY





飯  
麵  
類


柴魚皮海鮮炒飯  
Fried Rice with Seafood and Katsuobushi  
(Dried Bonito Flakes)  
(位) RM38  
(份) RM66

揚州什錦炒飯   
Signature Yang Zhou Fried Rice with  
BBQ Chicken and Shrimps  
(位) RM39  
(份) RM68

地道鸡叉烧虾炒麵   
Famous Local Wok-fried Noodles  
with BBQ Chicken and Shrimp  
(位) RM40  
(份) RM70

上汤海鮮水饺面  
Poached Egg Noodles with Prawn Dumplings  
in Clear Broth  
(位) RM41  
(份) RM72

广式海鮮滑蛋河  
Cantonese Fried Flat Noodles with Seafood in Egg Sauce  
(位) RM41  
(份) RM72

干炒牛肉河   
Wok-fried Flat Noodles with Beef Fillet  
(位) RM39  
(份) RM68

干炒虾酱海鮮河粉    
Wok-fried Flat Noodles with Seafood and  
Shrimp Chili Paste (Belacan)  
(位) RM40  
(份) RM70

星州米粉  
Singapore-style Fried Rice Vermicelli  
(位) RM38  
(份) RM66

海鮮香底面    
Crispy Noodles with Mixed Seafood  
(位) RM39  
(份) RM68

RICE AND NOODLES





清炒菜心   
Stir-fried Choy Sum  
RM32

銀魚仔金銀蛋上湯茼蒿菜    
Poached Spinach with Garlic,  
Century Eggs and Anchovies in Superior Broth  
RM35

蚝油小白菜   
Stir-fried Pak Choy in Oyster Sauce  
RM31

雲耳鮮百合炒西芹    
Wok-fried Lily with Fungus and Celery  
RM32

甜豆彩椒炒什菌    
Wok-fried Peas with Assorted Mushrooms and Pepper  
RM32

干扁四季豆     
Stir-fried French Beans with Minced Chicken and Hot Bean Sauce  
RM39

蒜蓉炒芥蘭    
Stir-fried Kai Lan with Minced Garlic  
RM39

參巴羊角豆     
Stir-fried Ladies Finger in Shrimp Chili Paste (Sambal)  
RM40



田園時蔬


SEASONAL VEGETABLES

雪耳粟米羹 (位)   
Sweet Corn Soup with White Fungus (Individual)

RM32

什菌扒豆腐    
Braised Beancurd with Assorted Mushrooms

RM32

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

RM32

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

冬菇扒時蔬   
Braised Black Mushrooms with Broccoli

RM31

南乳焗家乡齋   
Braised Vegetables with Red Fermented Bean Curd Sauce

RM31

腐乳辣椒仔炒油麥菜   
Stir-fried Romaine Lettuce with Preserved Beancurd and Chili Garlic

RM33

香酥素鵝什果沙律    
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)  
RM19

楊枝甘露   
Chilled Mango Sago Cream with Pomelo and Ice Cream  
RM14

香芒布丁伴巧克力棒   
Chilled Fresh Mango Pudding with Chocolate Wafer Stick  
RM14

峰密養生龜苓膏  
Honey Herbal Jelly (*Guilinggao*)  
RM14

生磨蛋白杏仁茶  
Almond Tea with Egg White  
RM14

芋蓉布甸雪糕拼芝麻球  
Chilled Yam Pudding with Sesame Ball and Ice Cream  
RM14

蓮子紅豆沙   
Hot Red Bean Cream with Lotus Seed  
RM14

姜茶湯丸   
Glutinous Rice Dumpling stuffed  
with Sesame Paste with Ginger Syrup  
RM14

環球鮮果盤   
Fruit Platter  
RM19

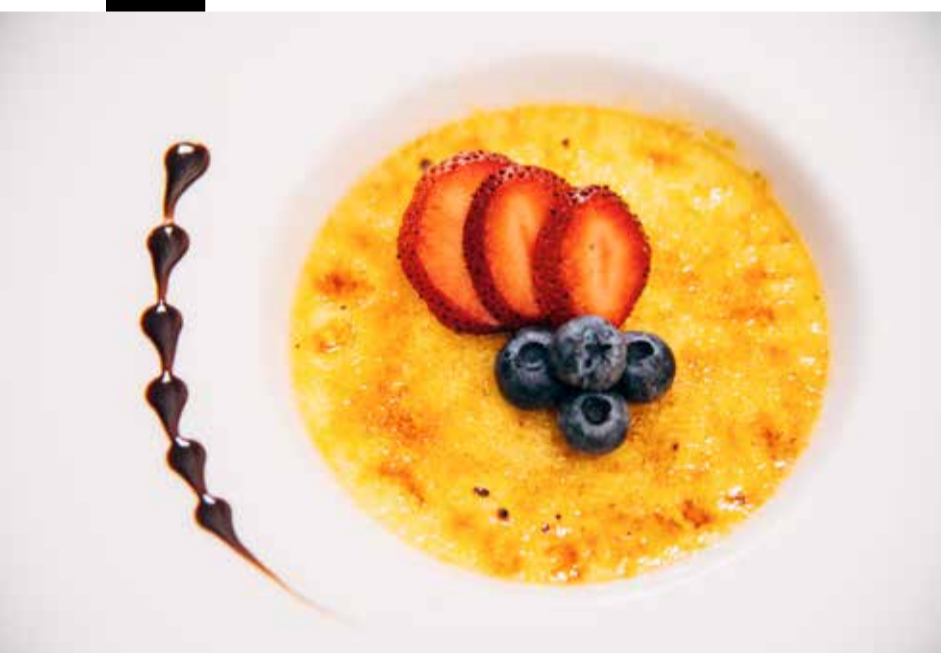
紅豆沙鍋餅   
Deep Fried Pancake with Red Bean Paste  
RM26

椰子布丁   
Coconut Pudding  
RM15



點心 & 甜品

DIM SUM & DESSERTS



菠萝椰子蛋糕  
Pineapple Coconut Gateaux  
RM21

双巧克力拼巧克力粉碎  
Double Layers Chocolate with Chocolate Crumble  
RM23

法式香草焦糖嫩蛋  
Vanilla Crème Brûlée  
RM25



# 茶



茶艺

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RM8净价 | RM8nett per pax

ART OF TEA

