

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,难忘的就餐回忆一一凝香聚情食在香宫。

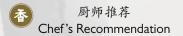
Shang Palace serves Cantonese specialties that evoke the grandeur of traditional Chinese cuisine.

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.

所有价格已包括6%政府。 All prices are inclusive 6% government tax.











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

京





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 wrapped 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 ①



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

雪菜鸭絲炆米粉

Braised Rice Vermicelli with Shredded Duck and Preserved Vegetables

星州鸭丝炒米粉

Wok-fried Singapore Style Rice Vermicelli with Shredded Duck

川汁扒雙脾



Whole Duck Leg served with Chili and Black Vinegar Sauce

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

**BBQ** Meat Combination

贵妃菜园鸡 Marinated Cantonese "Qingyuan" 烧鸭海鲜酱 Roasted Duck with Hoi Sin Sauce 蜜汁鸡叉烧 Barbecued Chicken with Honey Glaze

RM86

<u>• 191</u>

烧鸭拼鸡义烧

Roasted Duck with Hoisin Sauce and Barbecued Chicken with Honey Glaze

rm55

122

琵琶鸭-半只香

Roasted "Pee Par" Duck - Half

rm**89** 

<u></u> 97

琵琶鸭-全只香

Roasted "Pee Par" Duck - Whole

RM171 9380

香宫脆皮鸡-半只

Shang Palace Crispy Chicken - Half

RM55

<u>0</u>122

香宮脆皮鸡-全只

Shang Palace Crispy Chicken - Whole

RM 102 226

贵妃菜园鸡-半只 香

Marinated Cantonese "Qingyuan" Chicken

- Half

RM**66** 

<sup>©</sup> 146

贵妃菜园鸡-全只 香

Marinated Cantonese "Qingyuan" Chicken

- Whole

RMII3

25 l





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小

食



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

<sup>2</sup>226 RM 102

香辣醬鶴鹑蛋 🚺 Deep-fried Quail Eggs with Homemade Chili Sauce RM34 75

椒盐花枝片 Deep-fried Cuttle Fish with Salt and Pepper 88 **RM40** 

糖醋魚柳 Sweet and Sour Fish Fillet 88 **RM40** 





凉拌烟熏鸭胸 Marinated Sliced Smoked Duck Breast

84

**RM38** 

吐拿魚火腿春卷 香 Deep-fried Spring Rolls with Tuna and Chicken Ham 93 RM42

川味口水鸡 🚺 Szechuan chicken with chili sauce **RM38** <u>0</u> 84

酥炸金丝虾 香 Deep-fried Crispy Prawn with Kataifi Rolls 93 **RM42** 



龍虾

Lobster

螃蟹 虾 Crab Prawn

烹調方法: 甘香炒, 上湯焗, 姜葱炒, 辣子炒, 干奶油, 湿奶油, 蛋白蒸, 蒜蓉辣椒蒸 Choice of preparation: Kam Heong, Braised with Superior Stock, Ginger and Onion, Chili Sauce, Butter Sauce, Dry Butter Style, Steamed with Egg White, Steamed with Garlic and Chili

## 魚 Fish

时价 Local Market Price

时价 Local Market Price

烹調方法: 清蒸,油浸,紅燜,娘惹蒸,家式蒸,黑豆蒸 Choice of preparation: Steamed, Deep Fried, Braised, Nyonya Style, Homestyle Steamed, Black Bean Steamed

蚌壳, 螺 Molluscs

时价 Local Market Price

烹調方法: 甘香炒, 辣子炒, 姜葱炒, 鼓汁炒, 三椒炒 Choice of preparation: Kam Heong, Chili Sauce, Ginger Onion, Black Bean Steamed, Three Chilis











鲍片扒海参时蔬 香

Braised Sea Cucumber and Sliced Abalone with Vegetables

RM218

<u>484</u>

蚝皇原只汤鲍扣海参 (位)

Braised Sea Cucumber with Whole Abalone and Supreme Oyster Sauce (Individual)

rm 160

<sup>©</sup> 355

蚝皇花胶烩干鲍 (位) 香



Braised South African Whole Abalone and Fish Maw with Supreme Oyster Sauce (Individual)

**RM288** 

<u>640</u>

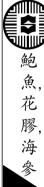
南非干鲍扣鹅掌 (位)

Braised South African Whole Abalone with Goose Web (Individual)

**RM333** 

<sup>9</sup> 740





ABALONE, FISH MAW, SEA CUCUMBER







汤鲍仔焖滑鸡煲香

Wok-fried Chicken with Baby Abalone

RM 147 9326

咸鱼鸡粒豆腐

Wok-fried Salted Fish and Diced Chicken with Tofu

RM42 93

干葱豆豉爆鸡

Wok-fried Chicken with Scallions and Fermented Soy Bean

93 RM**42** 

红烧海鲜豆腐 )

Braised Bean Curd with Seafood

106 RM48

香宫小炒皇

Shang Palace's Wok-fried Assorted Seafood

197 rm**89** 

魚香茄子煲 ) 香

Braised Eggplant with Hot Beans and Minced Chicken Cooked in Claypot

RM**42** o 93

娘惹魚片煲 🚺 香

Nyonya Fish Fillet Cooked in Claypot

rm42 o 93

姜葱彩椒班球 香

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

RM**66** 146

黑椒牛肉煲 () 香

Stir-fried Sliced Beef with Black Pepper Sauce

213 rm96

四川麻婆豆腐

Mapo Beancurd with Minced Beef

RM**45** 100



星卅辣子软壳蟹

Singapore Style Chili Soft Shell Crabs

RM**76** 

<sup>©</sup> 168

酥炸鲜鱿

Deep-fried Crispy Squid

RM**66** 

º 146

叁巴炒花枝片 🕖

Stir-fried Cuttlefish Coated in Shrimp Chili Paste (Sambal)

rm70

<sup>©</sup> 155

甜酸魚片

Sweet and Sour Fish Fillets

RM**66** 

甘香炒鱼片 🔰 香



Fried Fish Fillets with Kam Heong Sauce

rm70

© 155

招牌豆腐

Deep-fried Homemade Bean Curd with Seafood Paste Served with Mayonnaise

RM**4**2

<sup>0</sup> 93

黄金焗大虾球 🚺 香



Baked Prawn Balls with Egg Yolk Sauce with Almond

RM**93** 

<u>206</u>

椒香辣子虾球 ) 香

Stir-fried Prawn Balls with Spicy Chili Paste (Belacan)

rm96

<u>0</u>213

芝士金沙蝦 ) 香



Prawn Tartar with Cheese

rm**89** 

197

夏果碧绿炒带子



Wok-fried Scallops with Broccoli and Macadamia Nuts

RMII3

25 I

XO醬炒帶子 () 香



Wok-fried Scallops with XO Sauce

RMII3

<sup>©</sup> 251

香煎银雪鱼

Pan-fried Silver Cod Fish in Light Superior Soya Sauce

rm 167









海 鮮





豉椒炒牛肉 Stir-fried Sliced Beef in Black Bean Sauce RM87 ○ 193

姜葱炒鹿肉 Wok-fried Sliced Venison with Ginger and Spring Onions RM89 0 197

紅燒羊腿伴馒头 **S**tewed Lamb Shank served with Steamed Chinese Bun RM**92** 0 204

黑椒極品雪花露夢和牛 **1 1 1 1** Pan-seared Wagyu Beef with Black Pepper and Asparagus RM **1 6 0 355** 





rm42

93



重庆辣子鸡 **① ②** Wok-Fried Spicy Chongqing Chicken

rm**42** 

93

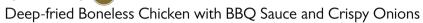


柠檬芝麻鸡 🏉 ち Lemon Chicken with Sesame Seeds

RM**48** 

<u>0</u> 106

洋葱煎软鸡 香



RM**48** 

106



荔枝咕嚕鸡肉香 Sweet and Sour Lychee Chicken

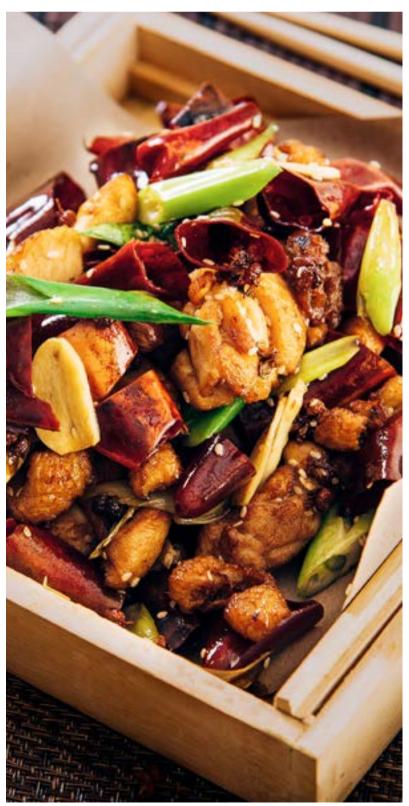
RM51 0113

塔香三杯鸡 🚺



Thai Basil Chicken

RM51 9113











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

(位) RM38

84

(份) RM**66** 

0 146

揚州什錦炒飯 香



Signature Yang Zhou Fried Rice with BBQ Chicken and Shrimps

(位) RM39

<sup>©</sup> 86

(份) RM68

0 151

地道鸡义烧虾炒麵 🏂



Famous Local Wok-fried Noodles with BBQ Chicken and Shrimp

(位) RM**40** 

88

(份) RM70

<u>0</u> 155

上汤海鲜水饺面

Poached Egg Noodles with Prawn Dumplings in Clear Broth

(位) RM41

<u>9</u>1

(份) RM72

160

## 广式海鮮滑蛋河

Cantonese Fried Flat Noodles with Seafood in Egg Sauce

(位) RM4 |

91

(份) RM72

160



干炒牛肉河 **香** Wok-fried Flat Noodles with Beef Fillet

(位) RM39

<u>86</u>

(份) RM68

151

干炒虾酱海鲜河粉 🕡 🗹



Wok-fried Flat Noodles with Seafood and Shrimp Chili Paste (Belacan)

(位) RM40

<u>0</u> 88

(份) RM70

0 155

## 星州米粉

Singapore-style Fried Rice Vermicelli

(位) RM38

84

(份) RM**66** 

146

海鮮香底面 贅 🔽



Crispy Noodles with Mixed Seafood

(位) RM**39** 

<u>0</u>86

(份) RM**68** 



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清炒港菜心 ✔ Stir-fried Hong Kong Choy Sum

RM32 □ 71

银魚仔金银蛋上湯芫菜 **香** ✓ Poached Spinach with Garlic, Century Eggs and Anchovies in Superior Broth

RM35 977

雲耳鮮百合炒西芹 ☎ ✔ Wok-fried Lily with Fungus and Celery RM32 □ 71

甜豆彩椒炒什菌 **香 Y** Wok-fried Peas with Assorted Mushrooms and Pepper

RM32 □ 71

蒜蓉炒香港芥蘭 **全 2** Stir-fried Hong Kong Chinese Broccoli (*Kai Lan*) with Garlic RM**39 0 86** 





什菌扒豆腐 **香 【** Braised Beancurd with Assorted Mushrooms

rm32

 $\circ$  7 |

冬菇蔬菜羹 (位) 🗸

Braised Mushroom Soup with Vegetables (Individual)

RM32

0.71

酸甜齊五柳鱼

Sweet and Sour Mock Sliced Fish

км30

<sup>©</sup> 66

甜酸齊鸡片

Deep-fried Sliced Mock Chicken with Sweet and Sour Sauce

км30

<sup>©</sup> 66

冬菇扒時蔬 🔽

Braised Black Mushrooms with Broccoli

rm3 l

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

rm3 l

<sup>©</sup> 68

腐乳辣椒仔炒油麥菜 🔽

Stir-fried Romaine Lettuce with Presserved Beancurd and Chili Garlic

км33

香酥素鹅什果沙律 香



Deep-fried Mock Goose with Mixed Fruits and Salad Dressing

RM36



















鮑魚燒賣 (I顆) Steamed Abalone Dumpling (I PC)

RM25 055

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

RM 19 942

楊枝甘露春

Chilled Mango Sago Cream with Pomelo and Ice Cream

RM 14 031

香芒布丁伴巧克力棒 香

Chilled Fresh Mango Pudding with Chocolate Wafer Stick

RM 14 931

峰密養生亀苓膏 Honey Herbal Jelly (Guilinggao)

RM 14 931

生磨蛋白杏仁茶 Almond Tea with Egg White

RM14 931

芋蓉布甸雪糕拼芝麻球

Chilled Yam Pudding with Sesame Ball and Ice Cream

RM 14 931

莲子红豆沙 🥒

Hot Red Bean Cream with Lotus Seed

RM 14 031

姜茶汤丸

Glutinous Rice Dumpling stuffed with Sesame Paste with Ginger Syrup

RM14 931

環球鮮果盤

Fruit Platter

RM 19 942

红豆沙锅饼

Deep Fried Pancake with Red Bean Paste

椰子布丁 **香** Coconut Pudding

RM 15 933











菠萝椰子蛋糕 Pineapple Coconut Gateaux RM2Ⅰ ○ 46









龙井茶

Long Jing

铁观音

Tie Guan Yin

大红袍

Da Hong Pao

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



