

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.

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



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

Golden Circle Points suggested in the menu are estimates and may fluctuate according to the day's rate.
建议的贵宾金环会积分只是估算值，会随当天的汇率波动。



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 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 醬炒鴨肉 

Stir-fried Shredded Duck Meat with XO Sauce

七彩炒鴨絲

Stir-fried Shredded Duck with Bean Sprouts and Pepper

鴨絲炒飯

Fried Rice with Shredded Duck

鴨絲炒面

Fried Noodles with Shredded Duck

雪菜鴨絲炆米粉

Braised Rice Vermicelli with Shredded Duck and Preserved Vegetables

星州鴨絲炒米粉

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

生滾鴨架粥

Duck Bone Congee

鮮茄咸菜豆腐鴨骨湯

Duck Bone Soup with Salted Vegetable and Tofu

RM288  640

TRADITIONAL BEIJING DUCK

燒味拼盤
BBQ Meat Combination

貴妃菜園雞 Marinated Cantonese "Qingyuan"
燒鴨海鮮醬 Roasted Duck with Hoi Sin Sauce
蜜汁雞叉燒 Barbecued Chicken with Honey Glaze
RM86 191

燒鴨拼雞叉燒
Roasted Duck with Hoisin Sauce and Barbecued Chicken
with Honey Glaze
RM55 122

琵琶鴨-半只 香
Roasted "Pee Par" Duck - Half
RM89 197

琵琶鴨-全只 香
Roasted "Pee Par" Duck - Whole
RM171 380

香宮脆皮雞-半只
Shang Palace Crispy Chicken - Half
RM55 122

香宮脆皮雞-全只
Shang Palace Crispy Chicken - Whole
RM102 226

貴妃菜園雞-半只 香
Marinated Cantonese "Qingyuan" Chicken
- Half
RM66 146

貴妃菜園雞-全只 香
Marinated Cantonese "Qingyuan" Chicken
- Whole
RM113 251




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  226

香辣酱鹌鹑蛋 
 Deep-fried Quail Eggs with Homemade Chili Sauce
 RM34  75

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

糖醋鱼柳
 Sweet and Sour Fish Fillet
 RM40  88



凉拌烟熏鸭胸
 Marinated Sliced Smoked Duck Breast
 RM38  84

吐拿鱼火腿春卷 
 Deep-fried Spring Rolls with Tuna and Chicken Ham
 RM42  93

川味口水鸡 
 Szechuan chicken with chili sauce
 RM38  84

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



全口小食

APPETIZERS



新鮮海鮮類

FRESH LOCAL SEAFOOD

龍蝦 Lobster
 螃蟹 Crab
 蝦 Prawn

时价 Local Market Price

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

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



海鮮酸辣羹  
Spicy and Sour Soup with Seafood
(位) RM40  88
(份) RM78  173

蟹肉魚鰾羹 
Braised Fish Maw with Crab Meat
Soup
(位) RM40  88
(份) RM78  173



文思豆腐羹
Braised Shredded Bean Curd Soup with
Seafood and Egg
(位) RM34  75
(份) RM66  146

蟹肉粟米羹
Sweet Corn with Crab Meat Soup
(位) RM34  75
(份) RM66  146



鮮菇竹筴云吞湯
Prawn Wonton with Shiitake Mushrooms and
Bamboo Pith Soup
(位) RM40  88
(份) RM78  173

花菇干贝花膠燉鸡汤 (位)

Double-boiled Chicken Soup with Mushrooms, Dried Scallops and Fish Maw (Individual)

RM78

173

药材冬菇瑶柱燉鸡汤

Double-boiled Chicken Soup with Chinese Herb and Dried Scallops

(位) RM34

75

(份) RM66

146

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

RM310

688



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 🍷 173

鮑片扒海參時蔬 🍷

Braised Sea Cucumber and Sliced Abalone with Vegetables

RM218 🍷 484

蚝皇原只湯鮑扣海參 (位)

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

RM160 🍷 355

蚝皇花膠燴干鮑 (位) 🍷

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

RM288 🍷 640

南非干鮑扣鵝掌 (位)

Braised South African Whole Abalone with Goose Web (Individual)

RM333 🍷 740



鮑魚, 花膠, 海參

ABALONE, FISH MAW, SEA CUCUMBER





風味煲仔菜

CANTONESE CLAYPOT






汤鲍仔焗滑鸡煲 
Wok-fried Chicken with Baby Abalone
RM147  326

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
RM42  93

红烧海鲜豆腐 
Braised Bean Curd with Seafood
RM48  106

香宫小炒皇
Shang Palace's Wok-fried Assorted Seafood
RM89  197

鱼香茄子煲  
Braised Eggplant with Hot Beans and Minced Chicken
Cooked in Claypot
RM42  93

娘惹鱼片煲  
Nyonya Fish Fillet Cooked in Claypot
RM42  93

姜葱彩椒班球 
Stir-fried Sliced Grouper Fillets with Ginger, Scallions and Pepper
RM66  146

黑椒牛肉煲  
Stir-fried Sliced Beef with Black Pepper Sauce
RM96  213



四川麻婆豆腐 
Mapo Beancurd with Minced Beef
RM45  100



脆香椒盐软壳蟹 
Deep-fried Crispy Soft Shell Crab with Salt and Pepper
RM78  173


星洲辣子软壳蟹 
Singapore Style Chili Soft Shell Crabs
RM76  168

酥炸鲜鱿
Deep-fried Crispy Squid
RM66  146

叁巴炒花枝片 
Stir-fried Cuttlefish Coated in Shrimp Chili Paste (*Sambal*)
RM70  155

甜酸鱼片
Sweet and Sour Fish Fillets
RM66  146



甘香炒鱼片  
Fried Fish Fillets with Kam Heong Sauce
RM70  155

招牌豆腐
Deep-fried Homemade Bean Curd with Seafood Paste
Served with Mayonnaise
RM42  93


黄金焗大虾球  
Baked Prawn Balls with Egg Yolk Sauce with Almond
RM93  206

椒香辣子虾球  
Stir-fried Prawn Balls with Spicy Chili Paste (*Belacan*)
RM96  213

芝士金沙蝦  
Prawn Tartar with Cheese
RM89  197

夏果碧绿炒带子 
Wok-fried Scallops with Broccoli and Macadamia Nuts
RM113  251

XO醬炒帶子  
Wok-fried Scallops with XO Sauce
RM113  251

香煎银雪鱼
Pan-fried Silver Cod Fish in Light Superior Soya Sauce
RM167  371



海鮮

SEAFOOD



牛肉,
羊肉,
鹿肉
類

BEEF, LAMB, VENISON



碧綠炒牛肉 
Wok-fried Sliced Beef with Assorted Vegetables and Pepper
RM87  193

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

宮保炒鹿肉  
Wok-fried Venison with Dried Chili and Cashew Nuts
RM89  197

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

金蒜豉油皇炒羊肉
Stir-fried Sliced Lamb with Garlic Soy Sauce
RM91  202

紅燒羊腿伴馒头 
Stewed Lamb Shank served with Steamed Chinese Bun
RM92  204



黑椒極品雪花露笋和牛  
Pan-seared Wagyu Beef with Black Pepper and Asparagus
RM160  355




宮保腰果雞丁  



Wok-fried Diced Chicken with Dried Chili and Cashew Nuts

RM42  93

重慶辣子雞  


Wok-Fried Spicy Chongqing Chicken

RM42  93

檸檬芝麻雞  


Lemon Chicken with Sesame Seeds

RM48  106

洋蔥煎軟雞 


Deep-fried Boneless Chicken with BBQ Sauce and Crispy Onions

RM48  106


荔枝咕嚕雞肉 

Sweet and Sour Lychee Chicken

RM51  113

塔香三杯雞 

Thai Basil Chicken

RM51  113



家禽

POULTRY



飯
麵
類

RICE AND NOODLES



柴魚皮海鮮炒飯

Fried Rice with Seafood and *Katsuobushi*
(Dried Bonito Flakes)

(位) RM38 84
(份) RM66 146

揚州什錦炒飯 

Signature Yang Zhou Fried Rice with
BBQ Chicken and Shrimps

(位) RM39 86
(份) RM68 151

地道鸡叉烧虾炒麵 

Famous Local Wok-fried Noodles
with BBQ Chicken and Shrimp

(位) RM40 88
(份) RM70 155

上汤海鮮水饺面


Poached Egg Noodles with Prawn Dumplings
in Clear Broth

(位) RM41 91
(份) RM72 160

广式海鮮滑蛋河



Cantonese Fried Flat Noodles with Seafood in Egg Sauce

(位) RM41 91
(份) RM72 160

干炒牛肉河 

Wok-fried Flat Noodles with Beef Fillet

(位) RM39 86
(份) RM68 151

干炒虾酱海鮮河粉  

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

(位) RM40 88
(份) RM70 155

星州米粉

Singapore-style Fried Rice Vermicelli

(位) RM38 84
(份) RM66 146

海鮮香底面  

Crispy Noodles with Mixed Seafood

(位) RM39 86
(份) RM68 151





田園時蔬

SEASONAL VEGETABLES



清炒港菜心 
Stir-fried Hong Kong Choy Sum
RM32  71

銀魚仔金銀蛋上湯茼蒿菜  
Poached Spinach with Garlic,
Century Eggs and Anchovies in Superior Broth
RM35  77

蚝油小白菜 
Stir-fried Pak Choy in Oyster Sauce
RM31  68

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

甜豆彩椒炒什菌  
Wok-fried Peas with Assorted Mushrooms and Pepper
RM32  71

干扁四季豆   
Stir-fried French Beans with Minced Chicken and Hot Bean Sauce
RM39  86

蒜蓉炒香港芥蘭  
Stir-fried Hong Kong Chinese Broccoli (Kai Lan) with Garlic
RM39  86



參巴羊角豆   
Stir-fried Ladies Finger in Shrimp Chili Paste (Sambal)
RM40  88



雪耳粟米羹 (位) 


Sweet Corn Soup with White Fungus (Individual)

RM32  71

什菌扒豆腐  

Braised Beancurd with Assorted Mushrooms

RM32  71

冬菇蔬菜羹 (位) 

Braised Mushroom Soup with Vegetables (Individual)

RM32  71

酸甜齋五柳魚


Sweet and Sour Mock Sliced Fish

RM30  66

甜酸齋鸡片


Deep-fried Sliced Mock Chicken with Sweet and Sour Sauce

RM30  66

冬菇扒時蔬 


Braised Black Mushrooms with Broccoli

RM31  68

南乳焗家乡齋 



Braised Vegetables with Red Fermented Bean Curd Sauce

RM31  68

腐乳辣椒仔炒油麥菜 

Stir-fried Romaine Lettuce with Presserved Beancurd and Chili Garlic

RM33  73

香酥素鵝什果沙律  

Deep-fried Mock Goose with Mixed Fruits and Salad Dressing

RM36 80



精美素食



VEGETARIAN SELECTION



點心
&
甜品

DIM SUM & DESSERTS



鮑魚燒賣 (1顆)
Steamed Abalone Dumpling (1 PC)
RM25 55

香宮蝦餃皇 (3顆) 香
Signature Shrimp Dumplings (3 PCS)
RM19 42

楊枝甘露 香
Chilled Mango Sago Cream with Pomelo and Ice Cream
RM14 31

香芒布丁伴巧克力棒 香
Chilled Fresh Mango Pudding with Chocolate Wafer Stick
RM14 31

峰密養生龜苓膏
Honey Herbal Jelly (Guilinggao)
RM14 31

生磨蛋白杏仁茶
Almond Tea with Egg White
RM14 31

芋蓉布甸雪糕拼芝麻球
Chilled Yam Pudding with Sesame Ball and Ice Cream
RM14 31

蓮子紅豆沙
Hot Red Bean Cream with Lotus Seed
RM14 31

姜茶湯丸
Glutinous Rice Dumpling stuffed
with Sesame Paste with Ginger Syrup
RM14 31

環球鮮果盤
Fruit Platter
RM19 42

紅豆沙鍋餅
Deep Fried Pancake with Red Bean Paste
RM26 57

椰子布丁 香
Coconut Pudding
RM15 33





菠萝椰子蛋糕
Pineapple Coconut Gateaux
RM21  46

双巧克力拼巧克力粉碎
Double Layers Chocolate with Chocolate Crumble
RM23  51

法式香草焦糖嫩蛋
Vanilla Crème Brûlée
RM25  55



茶



茶艺

ART OF TEA

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

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