

### Experience Ancient Cantonese Grandeur

A Timeless Experience. A Taste for Generations.

A gastronomic affair awaits at Shang Palace. Dine on an array of authentic Cantonese culinary masterpieces and Szechuan delicacies crafted with the finest ingredients by Chef Terence Foong.

Must-try Chef's signature dishes include pan-fried lamb cutlet with chef's special sauce, deep-fried prawn with nutmeg and mayonnaise sauce and more.





### ALL DAY OFFERS









### 厨师精选 CHEF'S SIGNATURE DISHES

	RM 每位 Per Person		
香宫经典三拼盘 [5] [50] 松露海鲜龙虾球,蟹肉扒百花鱼飘,蜜汁煎鹅肝 Shang Palace Classic Trio Combination Platter Lobster and seafood with truffle, fish maw stuffed with prawn paste in crab meat sauce, grilled foie gras with honey sauce	78	290	
古法佛跳墙 [S] "Monk Jump Over The Wall" Double-boiled sea treasure soup with whole abalone, sun-dried scallop, fish maw and sea cucumber	268	990	
	每份 Per Portion		
法式和牛粒[so] Wok-fried wagyu beef in French style	238	880	
避风塘龙虾钳肉 [S] Wok-fried lobster claw meat with fragrant garlic and shallot in "Pei Fong Tong" style	228	840	
秘汁焗羊扒[80] Pan-fried lamb cutlet with chef's special sauce	88	330	
花雕酱香牛肋骨 [A] Marinated Australia beef short rib with chef's special soya herb sauce	138	510	
鹅肝松子炒饭№ Fried rice with foie gras, pine nut and onion	128	470	ľ
秘汁焗羊扒 Pan-fried lamb cutlet with chef's special sauce			
			2
		200	100

[C] Celery [G] Gluten [S] Shellfish [E] Egg [F]Fish [SO] Soya [A] Alcohol [D] Dairy [M] Mustard [N] Nuts [SE] Sesame Rooted in Nature; Our produce and cuisine is Rooted in Nature,







# 全盘小食

### **APPETISERS**

	RM 每份 Per Portion	
香草酥白银鱼[s] Crispy salted and spiced kisu fish	40	150
椒盐金针菇 Deep-fried enoki mushroom with salt and pepper	32	120
芹香脆锅贴[c][s] Pan-fried minced shrimp with celery and Chinese parsley	32	120
牡丹软壳蟹[s] Crispy soft shell crab with shredded yam and onion	48	180
麻酱油麦海蜇花[S][N][SE] Marinated jelly fish and lettuce with sesame sauce in Sichuan style	32	120
香醋生蒜云耳拍黄瓜 Marinated cucumber with black fungus and garlic vinegar dressing	28	110
杏片沙律油条區區D Deep-fried crisp seafood dough with mayonnaise sauce and almond flake	38	140



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### 明炉烧味

#### BARBECUE AND BAKED ITEMS

北京片皮鸭 (兩吃) [SO] [N]

Traditional Peking Duck served in two ways

A. Crispy skin wrapped in steamed Chinese pancake with cucumber and spring onions

B. Please select your preferred preparation for the duck meat

姜葱炒 - Sautéed with spring onions and ginger [S] [SO] [A]

生菜鸭格 - Sautéed and served in iceberg lettuce [S] [SO] [A]

黑椒炒 - Sautéed with black pepper sauce [SO]

鼓椒炒 - Sautéed with bell peppers and black bean sauce [S] [SO] [A] [N]

炒饭类 - Fried with rice [E] [S]

炒面类 - Fried with noodles [S] [E] [SO]

香宫茶香鸡 [SO] [A]

\$\frac{\psi}{2}\$ Pried with noodles [S] [E] [SO]

每只 Whole

香宫茶香鸡 [SO] [A] Shang Palace free range chicken smoked with Shangri-La Signature Blend Tea	半只 Half	88	330
	每只 Whole	178	571
明炉烧鸭[so][A]	半只 Half	78	290
Roasted crispy duck	每只 Whole	176	650
香宫烧味拼盘[SO][A] Shang Palace Barbecue Combination Platter Barbecued roasted crispy duck, Shang Palace free range chicken smoked with Shangri-La Signature Blend Tea and marinated jelly fish	小 Small	88	330
	中 Medium	132	490
	大 Large	176	650
蜜汁叉烧鸡[so][A] Barbecued chicken roll with glazed honey	小 Small 中 Medium 大 Large	48 72 96	180 270 360



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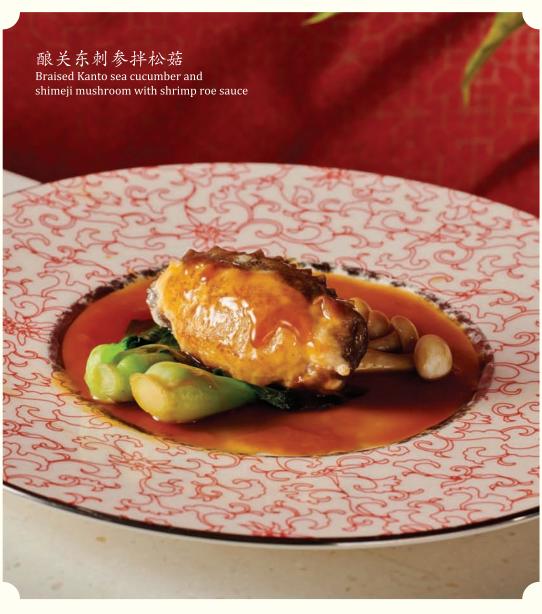


### 燕窝、汤羹类 SOUPS

	RM 每位 Per Person	
海皇烩燕窝[S][A] Braised bird's nest with assorted seafood	228	840
鲍鱼丝燕窝羹[S][A] Braised shredded abalone with bird's nest	228	840
鲍鱼黑蒜炖鸡汤[S][A] Double-boiled chicken soup with abalone and black garlic	48	180
干贝松茸鸡炖花胶汤[S][A] Double-boiled chicken soup with fish maw, dried scallops and matsutake mus	68 Shrooms	250
瑶柱羊肚菌炖黑鸡汤[S][A] Double-boiled morel mushroom, black chicken and dried scallop	58	220
苹果炖鱼皇汤[S][A][F] Double-boiled fish fillet soup with apple	42	160
鲍参鱼鳔羹[S][A] Braised sea treasure soup with shredded abalone	48	180
瑶柱菇丝蟹肉羹[S][A] Braised crab meat soup with shredded mushroom and sun-dried scallop	48	180
鱼肚鲜虾云吞汤[S][A] Shrimp "wonton" soup with fish maw, shimeji mushroom and vegetables	48	180
宫廷酸辣海鲜羹[S][A] Hot and sour Sichuan soup with minced prawn and shredded sea cucumber	38	140

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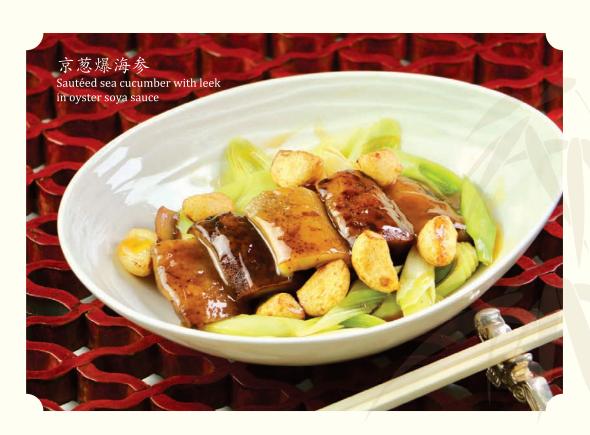




## 鲍鱼、花胶、海参类

### DRIED SEAFOOD

	毎位 Per	RM Person	
原只蚝皇2头澳洲鲜鲍[s][so] Braised whole Australian (2 heads) abalone with supreme oyster sauce	2	298	1100
原只6头鲍扣花胶[S][SO] Braised whole (6 heads) abalone and fish maw with supreme oyster sa	uce	228	840
酿关东刺参拌松菇 [S] [SO] [A] Braised Kanto sea cucumber and shimeji mushroom with shrimp roe sa	auce	128	470
京葱爆海参[S][SO][A] Sautéed sea cucumber with leek in oyster soya sauce	小 Small 中 Medium 大 Large	98 147 196	360 540 720
花菇鹅掌扣海参[S][SO][A] Stewed goose web, sea cucumber and mushroom with supreme oyster sauce	小 Small 中 Medium 大 Large	240 360 480	880 1320 1760
蟹皇百花酿鱼鳔[S][SO][A] Braised stuffed sun-dried fish maw with prawn paste in crab roe sauce	小 Small 中 Medium 大 Large	88 132 176	330 490 650
红烧海参鱼鳔 [S] [SO] [A] Braised sea cucumber and sun-dried fish maw in oyster sauce	小 Small 中 Medium 大 Large	160 240 320	590 880 1180



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# 游水海鲜

### LIVE SEAFOOD

笋壳鱼[S][F] Soon Hock	RM 每100克 Per 100g 42	<ul><li>\$\ointeger\$</li><li>160</li></ul>
龙虎斑[S][F] Omega rich Garoupa	38	140
西星斑[S][F] Western Garoupa	68	250
东星班[S][F] Eastern spotted Garoupa	88	330
草蝦[s] Grass prawns (minimum 300g)	58	220
加拿大龙虾[S] Canadian lobster	88	330
澳洲龙虾(预定)[S] Australia lobster	148	550
龙趸鱼[S][F] Giant Garoupa	58	220

#### 做法 Preparation:

清蒸 - Steamed with superior soya sauce 潮州蒸 - Steamed "Chiu Chow" style 油炸 - Deep-fried with light soya sauce 酸甜炸 - Deep-fried with sweet and sour sauce 蒜茸蒸 - Steamed with minced garlic

白灼 - Poached

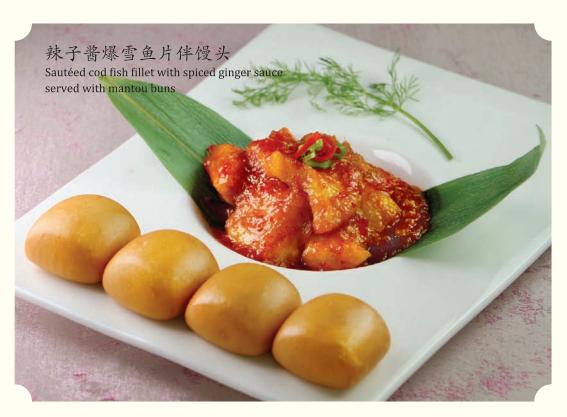
利椒蒸 - Steam chopped pickled chili 椒盐 - Deep-fried with salt and pepper

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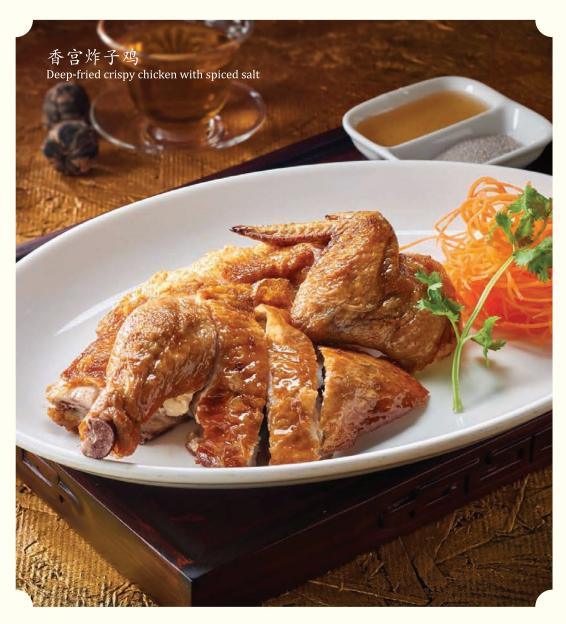
# 虾,扇贝,海鲜类

### PRAWN, SCALLOP AND ASSORTED SEAFOOD

	毎克 F	RM Per 100g	
辣子焗蟹(预定)[S] Chili crab		38	140
	每份 Per		
上汤瑶柱大生虾(1只)[S] Fresh water king prawn, sun-dried scallop and superior stock (1 piece)	)	208	770
黄金脆鲜尤區 Deep-fried crispy squid with salted egg yolk		88	330
避风塘爆虾球[S][N] Wok-fried prawn, fragrant garlic and shallot with black bean sauce in Hong Kong "Pei Fong Tong" style	小 Small 中 Medium 大 Large	98 147 196	360 540 720
咸蛋黄脆虾球[S][E] Deep-fried crispy prawn with salted egg yolk sauce	小 Small 中 Medium 大 Large	98 147 196	360 540 720
松露香蒜炒带子露顺 [S] Wok-fried scallop with asparagus, assorted mushrooms and truffle pesto	小 Small 中 Medium 大 Large	118 177 236	440 650 870
椒盐百花带子[S] Wok-fried stuffed scallops with seafood paste in salt and pepper	小 Small 中 Medium 大 Large	150 225 300	550 830 1100
丝香奶皇脆虾球[S][D][E] Deep-fried prawn with creamy butter and egg floss	小 Small 中 Medium 大 Large	98 147 196	360 540 720
辣子酱爆雪鱼片拌馒头[S][F] Sautéed cod fish fillet with spiced ginger sauce served with mantou buns	小 Small 中 Medium 大 Large	120 180 240	440 660 880
京瓜蟹腿煎蛋[S][E] Pan-fried crab leg omelette with bitter gourd	小 Small 中 Medium 大 Large	44 66 88	170 250 330
海鲜海参自制豆腐煲[5][50] Stewed homemade beancurd with seafood, sea cucumber and vegetables in claypot	小 Small 中 Medium 大 Large	128 192 256	470 710 940

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		RM	
海参板栗子姜鸭四		128	470
Stewed duck with sea cucumber, ginger and chestnut			
川式回锅鸡[so][N]	小 Small	40	150
Wok-fried chicken with chili and black bean spicy sauce	中 Medium	60 80	220 300
	大 Large	00	300
佛钵宫保鸡丁[50][N]	ル Small	50	190
Wok-fried "Kong Pao" chicken with dried chili and	中 Medium	75	280
cashew nuts in yam ring	大 Large	100	370
凤梨糖醋鸡柳	小 Small	40	150
Sweet and sour chicken with pineapple	中 Medium	60	220
	大 Large	80	300
川椒辣子鸡片[so]	ル Small	40	150
Wok-fried chicken fillet with Sichuan peppercorn	中 Medium	60	220
• • •	大 Large	80	300
杏片蜜汁鸡网	小 Small	58	220
Crispy boneless chicken with almond flake	中 Medium	87	320
Grispy boliciess effected with amond hake	大 Large	116	430
	Ö		
台式三杯鸡[so][A]	小 Small	40	150
Stewed chicken in Taiwanese style	中 Medium	60	220
	大 Large	80	300
瑶柱榄菜蒸肉饼⑤	小 Small	58	220
Steamed chicken meat patty with sun-dried scallop	中 Medium	87	320
and olive vegetable	大 Large	116	430
干葱豆豉爆鸡球[so][A][N]	١	4.0	150
	小 Small 中 Medium	40 60	150 220
Stir-fried chicken and shallot with black bean sauce	平 Medium 大 Large	80	300
	/C Large	00	300
香宫炸子鸡圆	半只 Half	65	240
Deep-fried crispy chicken with spiced salt	每只 Whole	130	480

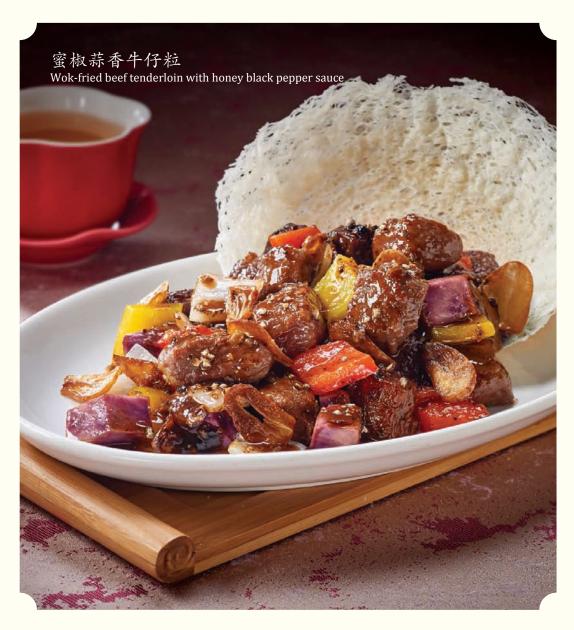
[F]Fish [SO] Soya

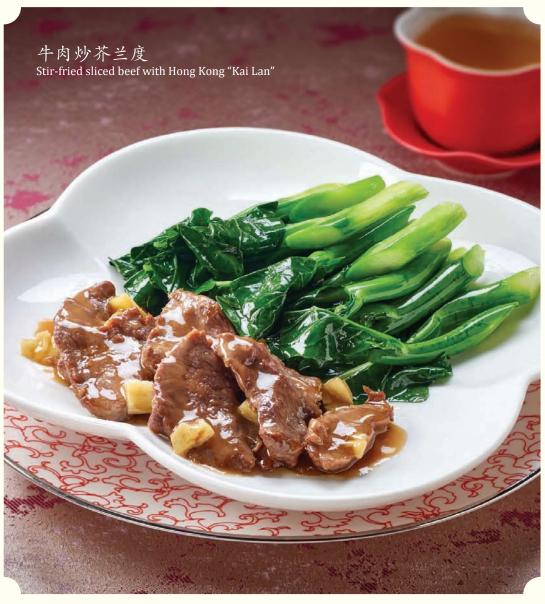
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### 牛,羊类 BEEF AND LAMB

Stewed beef tendon with radish in claypot

		RM	
中式煎牛柳[so]	小 Small	100	370
Pan-fried beef fillet with onion and vegetables	中 Medium	150	550
in Cantonese barbecue style	大 Large	200	740
<b>家比兹委外</b> 伊拉		100	0.50
蜜椒蒜香牛仔粒[80]	小 Small	100	370
Wok-fried beef tenderloin with honey black pepper sauce	中 Medium 大 Large	148 200	550 740
with honey black pepper sauce	人 Large	200	7 10
虫草花姜葱炒牛柳[so]	.b. C11	100	370
Wok-fried beef with cordyceps flower,	小 Small 中 Medium	155	570
ginger and onions	大 Large	205	750
Singer and officer	, 1 2m 80		, 5 5
牛肉炒芥兰度 [so]	小 Small	126	470
Stir-fried sliced beef with Hong Kong "Kai Lan"	中 Medium	189	700
our measured seek was nong hong has ban	大 Large	252	930
	9		
	每份 Per	Portion	
古法羊腩煲[50][A]		88	330
Stewed lamb tenderloin cutlet with beancurd skin in claypot			
萝卜牛腩牛根[80][A]		88	330

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### 健康素食 VEGETARIAN CUISINE

罗汉冬瓜环	小 Small	RМ <b>35</b>	
"Luohan" winter melon ring	か Small 中 Medium 大 Large	53 76	200 280
松子糖醋鱼[N] Sweet and sour vegetarian fish with pine nut	小 Small 中 Medium 大 Large	68 87 116	220 320 430
干煎素虾[80] Deep-fried vegetarian shrimp with chili and soya sauce	小 Small 中 Medium 大 Large	58 87 116	220 320 430
佛宫保鸡腿丁[N][SO] Wok-fried "Kong Pao" vegetarian chicken in yam ring	小 Small 中 Medium 大 Large	44 66 88	170 250 330
鲜菇豆根时蔬上海面 [SO] Wok-fried vegetarian Shanghai noodle with garden greens and supreme soya sauce	小 Small 中 Medium 大 Large	35 53 70	130 200 260
松仁榄菜四季豆炒鸳鸯饭№♥ Fried white and organic red rice with pine nut, ginger, preserved vegetables and french beans	小 Small 中 Medium 大 Large	38 57 76	140 210 280
斋鹅捞生面 Braised noodle with vegetarian goose	小 Small 中 Medium 大 Large	42 63 84	160 240 310
菘菇竹生菜胆汤 Boiled bamboo pith soup with shimeji mushroom and vegetable		23	90
脆皮黄金素北京鸭[so] Deep-fried golden vegetarian duck		68	250
南乳温公斋煲[50] Braised mixed vegetables with preserved beancurd	小 Small 中 Medium 大 Large	38 57 76	140 210 280
豉汁凉瓜焖豆什[50] Braised bitter gourd with beancurd in black bean sauce	小 Small 中 Medium 大 Large	38 57 76	140 210 280
牛肝菌扒百合茄子 Sautéed mushroom porcini with lily bulb and eggplant	小 Small 中 Medium 大 Large	40 60 80	150 220 300
桂花炒芦笋鲜百合 Sautéed asparagus with lily bulb and osmanthus	小 Small 中 Medium 大 Large	78 118 148	290 440 550

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# 蔬菜,豆付类

### VEGETABLES AND BEANCURD

		RM	
菜香豆腐[SO][E][N] Braised homemade beancurd and minced chicken with preserved vegetable	小 Small 中 Medium 大 Large	38 57 76	140 210 280
锅气回锅豆腐[SO] [E] [N] Stir-fried beancurd with leek, garlic and cabbage in chili bean sauce	小 Small 中 Medium 大 Large	30 45 60	110 170 220
椒盐海藻豆腐[SO][E][N] Crispy seaweed beancurd with salt and pepper	小 Small 中 Medium 大 Large	30 45 60	110 170 220
松菇自制豆腐[so][E][N] Stewed homemade beancurd with shimeji mushroom	小 Small 中 Medium 大 Large	38 57 76	140 210 280
樱花虾干煸四季豆[50][5] Stir-fried string bean with minced chicken and sakura prawn	小 Small 中 Medium 大 Large	42 63 84	160 240 310
三皇旦浸菠菜[E][A] Poached Chinese spinach with assorted egg in superior stock	小 Small 中 Medium 大 Large	45 67 90	170 250 330
百合莲藕小炒皇园 Stir-fried lotus root and assorted vegetables with macadamia nuts	小 Small 中 Medium 大 Large	45 67 90	170 250 330
杞子云耳炒芥兰[A] Stir-fried "Kai Lan" with fungus	小 Small 中 Medium 大 Large	45 67 90	165 245 329
鱼香牛松茄子煲 [SO] Stewed eggplant with minced beef and salted fish in claypot	小 Small 中 Medium 大 Large	49 74 98	180 280 360
松露香蒜炒芦笋杂菌 Stir-fried assorted mushrooms and asparagus with truffle pesto	小 Small 中 Medium 大 Large	88 128 168	330 470 620
脆金菇香港菜心 Stir-fried Hong Kong "Choi Sum" with crispy enoki mushroom	小 Small 中 Medium 大 Large	58 87 116	220 320 430



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### 面,饭类 NOODLES AND RICE

	每份 Per	RM Portion	
姜葱大生虾生面 [S] E Wok-fried crispy noodle with fresh water king prawn, spring onion and		128	470
瑶柱双菇干烧香港伊面 [S] Stewed Hong Kong "Ee Fu" noodle with sun dried scallop and enoki mushroom	小 Small 中 Medium 大 Large	68 102 136	250 380 500
怀旧干炒牛河[so] Wok-fried flat rice noodle with sliced beef	小 Small 中 Medium 大 Large	80 120 160	300 440 590
避风塘海鲜炒米粉[s][E][s0] Fried Mee Hoon noodle with prawn, scallop, fragrant garlic and shallot	小 Small 中 Medium 大 Large	128 192 256	470 710 940
香宫海鲜炒面线[S[E[N][S0] Fried thin noodle with shrimp and beansprout	小 Small 中 Medium 大 Large	128 192 256	470 710 940
扬州炒饭[S][E] "Yong Zhou" fried rice	小 Small 中 Medium 大 Large	60 90 120	220 330 400
樱花虾炒鸳鸯饭 [S] [E] Wok-fried organic red and white rice with seafood and sakura prawns	小 Small 中 Medium 大 Large	88 132 176	330 490 650
蛋白带子蟹肉炒饭[sf][e] Fried rice with fresh scallops, crab meat and egg white, sprinkled with shredded sun-dried scallops	小 Small 中 Medium 大 Large	148 218 288	550 800 1060
滑蛋海鲜烩饭區 Braised fried rice with assorted seafood in egg sauce	小 Small 中 Medium 大 Large	88 132 176	330 490 650
龙虾钳海鲜上汤泡饭[S][E] Lobster claw rice in superior soup with seafood and pickled cabbage	小 Small 中 Medium 大 Large	168 228 298	620 840 1100



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### 中国家常菜 SICHUAN CUISINE

<b>点波 云 府</b>	RM 每位 Per Person		<b>\$</b>
麻婆豆腐[SO][E] Braised beancurd in "Mapo" style	小 Small 中 Medium	68 88	250 330
	大 Large	108	400
麻椒辣子鸡丁[80]	小 Small	48	180
Deep-fried chicken cube with Sichuan pepper	中 Medium 大 Large	72 96	270 360
and dry chili	~ Large	70	300
红烧狮子头[8][80]	小 Small	128	470
Braised "Lion Head" with baby cabbage	中 Medium	178	660
in supreme sauce	大 Large	228	840
剁椒蒸龙趸鱼腩ISIE	ル Small	290	1070
Steamed giant Garoupa belly with	中 Medium	435	1600
chopped pickled chili	大 Large	580	2130
泡椒粉丝酸菜龙趸片ISIFI	小 Small	290	1070
Poached giant Garoupa fillet with pickled vegetable	中 Medium	435	1600
and vermicelli in Sichuan style	大 Large	580	2130



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Our tasty, balanced meals have lower levels of sugar and salt, and emphasize vegetable and whole grain intake for growing children.

# Wellness Junior Bite (Lunch & Dinner)



#### Chicken, Vegetable & Ø **‡** Egg Brown Rice Bowl

Diced chicken, fried egg, seasonal vegetables, brown rice, soy sesame sauce

A nutritionally balanced, whole grain bowl to satisfy little tummies

### Sweet Potato & Brown Rice **⊘ >** Chicken Congee

Diced chicken, sweet potato, wakame, edamame, brown rice congee

A nutritionally balanced, whole grain congee to fuel the day

RM15 60

**RM20** 





Prices are inclusive of 10% service charge and 6% government tax.

Photos shown are for illustration purposes only. Actual dishes may vary.

If you have a food allergy or special dietary requirement,
please speak to our associates for assistance.

### 甜品类 DESSERT



红枣炖官燕 Gun Yan© Double-boiled bird's nest with red dates RM240 880 ⊗



红枣炖雪蛤 Xuei Kap[G] Double-boiled Hasma with red dates and lotus seeds RM75 280 ⊗



青柠香茅冻 Hiong Mau Dong © Chilled lemongrass jelly with lime sorbet

RM15 60 ⊗



扬枝冻甘露 Yong Zi Kam Lou © D Chilled mango purée with sago and pomelo

RM15 60 ⊗



杏仁露汤圆 Hen Yen Tong Yun [N] [SO] [SE] Sweetened almond cream with black sesame dumplings

RM15 60 ⊗



莲子红豆沙 Hung Dau Sa [So] ⊈ Red bean soup with lotus seeds RM15 60 ⊗



清凉龟苓膏 Guei Ling Gou © Chilled Chinese herbal jelly RM15 60 ⊗





### A套餐 SET MENU A

(minimum 2 persons)

每位 Per Person

388

1420

香宫双拼盘[5]

松露海鲜龙虾球, 蜜汁煎鹅肝 Shang Palace Combination Platter

Lobster and seafood with truffle and grill foie gras with honey sauce

鲍参鱼鳔羹[5]

Braised sea treasure soup with shredded abalone

秘汁焗羊扒區 Pan-fried lamb cutlet with chef's special sauce

虫草花云耳蒸鳕鱼[5][5][5]

Steamed Canadian cod fish with cordyceps flowers and superior soy sauce

蛋白带子蟹肉炒饭 [S] [E] Fried rice with fresh scallops, crab meat and egg white, sprinkled with shredded sun-dried scallops

香茅冻伴雪糕© Chilled lemongrass jelly with ice-cream



### B套餐 SET MENU B

(minimum 2 persons)

每位 Per Person



688

2520

#### 香宫经典三拼盘[5][50]

松露海鲜龙虾球,蟹肉扒百花鱼飘,蜜汁煎鹅肝 Shang Palace Classic Trio Combination Platter Lobster and seafood with truffle, fish maw stuffed with prawn paste in crab meat sauce, grilled foie gras with honey sauce

古法佛跳墙[S] "Monk Jump Over The Wall" Double-boiled sea treasure soup with whole abalone, sun-dried scallop, fish maw and sea cucumber

#### 秘汁焗羊扒[80]

Pan-fried lamb cutlet with chef's special sauce

#### 辣子酱爆雪鱼片拌馒头图图

Sautéed cod fish fillet with spiced ginger sauce served with mantou buns

#### 姜葱大生虾生面區區

Wok-fried crispy noodle with fresh water king prawn, spring onion and ginger

#### 红枣炖雪蛤匠

Double-boiled Hasma with red dates and lotus seeds



[C] Celery [G] Gluten [S] Shellfish [F]Fish [SO] Soya [E] Egg [A] Alcohol [D] Dairy [M] Mustard [N] Nuts [SE] Sesame



### C套餐 **CELEBRATION MENU C**

(per table of 10 persons)

每桌 Per Table



2,880

10540

北京片皮鸭[SO][N] Traditional Peking duck

干贝松茸鸡炖花胶汤[S][A] Double-boiled chicken soup with fish maw, dried scallops and matsutake mushrooms

#### 清蒸龙虎班图图

Steamed Omega Rich Garoupa with superior soya sauce

#### 极品露笋什菌炒虾球[80][8]

Wok-fried prawn with XO sauce, asparagus and fresh wild forest mushroom

蚝皇海参东菇时蔬[SO][S][A] Braised sea cucumbers with mushrooms and vegetables in oyster sauce

#### 秘汁焗羊扒[so]

Pan-fried lamb cutlet with chef's special sauce

#### 雪菜北菇鸭丝焖伊面图

Stewed Hong Kong "Ee Fu" noodle with shredded duck meat and mushrooms

扬枝冻甘露[[[]] Chilled mango purée with sago and pomelo

#### 鸳鸯窝饼[G][N]

Chinese pancake with lotus paste and red bean paste



### D套餐 **CELEBRATION MENU D**

(per table of 10 persons)

毎桌 Per Table



3,480

12740

香宫双拼盘图 松露海鲜龙虾球, 蜜汁煎鹅肝

Shang Palace Combination Platter Lobster and seafood with truffle, grill foie gras with honey sauce

6头鲍鱼黑蒜炖鸡汤[S][A]

Double-boiled chicken soup with abalone and black garlic

清蒸笋壳鱼 [S] [F] Steamed Soon Hock with superior soya sauce

什菌百合炒帶子虾球區

Stir-fried scallops and prawns with assorted mushrooms and lily bulbs

香宫茶香鸡[80][A] Shang Palace free range chicken smoked with Shangri-La Signature Blend Tea

花菇鱼鳔海参时蔬[5][50][A]

Braised sea cucumber, sun-dried fish maw and mushroom in oyster sauce

櫻花虾炒鸳鸯饭图图

Wok-fried organic red and white rice with seafood and sakura prawns

莲子红豆沙[80]♥

Sweetened red bean purée with lotus seeds

桂花马蹄糕回

Chilled aloe vera cake with osmanthus



[C] Celery [G] Gluten [S] Shellfish [E] Egg [F]Fish [SO] Soya [A] Alcohol [D] Dairy [M] Mustard [N] Nuts [SE] Sesame

### E套餐 CELEBRATION MENU E

(per table of 10 persons)

RM 毎桌 Per Table

4,880



17860

#### 香宫经典三拼盘[5][80]

松露海鲜龙虾球,蟹肉扒百花鱼飘,蜜汁煎鹅肝

松路 海畔 龙虾 球, 蛋 闪 扒 自 化 里 減, 蛋 行 煎 鸦所 Shang Palace Classic Trio Combination Platter Lobster and seafood with truffle, fish maw stuffed with prawn paste in crab meat sauce, grilled foie gras with honey sauce

#### 瑶柱羊肚菌炖黑鸡汤圆周

Double-boiled morel mushroom, black chicken and dried scallop

#### 蚝皇原只6头鲍鱼海参东菇时蔬图

Braised whole (6 heads) abalone, sea cucumbers and mushrooms in oyster sauce

#### 清蒸游水星斑图图

Steamed star Garoupa fish with superior soya sauce

#### 避风塘爆虾球图

Wok-fried prawn, fragrant garlic and shallot with black bean sauce in Hong Kong "Pei Fong Tong" style

#### 百合莲藕小炒皇NI

Stir-fried lotus root and assorted vegetables with macadamia nuts

#### 蛋白带子蟹肉炒饭图图

Fried rice with fresh scallops, crab meat and egg white, sprinkled with shredded sun-dried scallops

#### 红枣炖雪蛤[6]

Double-boiled Hasma with red dates and lotus seeds

#### 鸳鸯窝饼[G][N]

Chinese pancake with lotus paste and red bean paste



### 素食套餐 **VEGETARIAN SET**

(minimum 2 persons)

每位 Per Person



168

620

香宫三热荤M Trio Combination Vegetarian Platter Deep-fried vegetarian spring roll, sweet and sour vegetarian fish, deep-fried golden vegetarian duck wrapped with cucumber and sweet bean sauce

#### 双菇金瓜羹

Braised pumpkin soup with assorted mushroom

#### 佛宫保鸡腿丁[N][80]

Wok-fried "Kong Pao" vegetarian chicken in yam ring

牛肝菌扒百合茄子 Sautéed mushroom porcini with lily bulb and egg plant

#### 松仁榄菜四季豆炒鸳鸯饭№♥

Fried organic white and red rice with pine nut, ginger, preserved vegetables and french beans

#### 莲子红豆沙[50]♥

Sweetened red bean soup with lotus seeds



[G] Gluten [S] Shellfish [F]Fish [SO] Soya [E] Egg [A] Alcohol [D] Dairy [M] Mustard [N] Nuts [SE] Sesame

