



Shang Palace



Chef Chan Wen Sun's Innovative & Traditional Dim Sum Mastery

Savour our new exquisite dim sum menu infused with creativity and tradition by Chef Chan Wen Sun.

With an unwavering commitment to innovation and a profound mastery of traditional dim sum techniques, Chef Chan brings a fresh perspective to classic dim sum, showcasing the finest dim sum craftsmanship and bold flavours into each delicate culinary masterpiece.




点心主厨创意精选

CHEF'S CHAN SIGNATURE DIM SUM



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

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蒸类 STEAMED



北海瑰宝烧卖
Hokkaido Treasure Siew Mai
RM26 100
[S] [SE]



蜜汁叉烧包
Honey-glazed Char Siu Buns
RM22 90
[G]



鸡蛋布拉肠粉
Velvet Egg Rice Roll
RM22 90
[G] [D]



上素斋肠粉
Vegetarian Rice Roll
RM18 70
[G] [V]

煎焗炸

PAN-FRIED, BAKED AND DEEP-FRIED



酥巢芋泥盒
Taro Nest Croquette
RM20 80
[D] [G] [S]

金香生煎包
Pan-seared Chicken Bun
RM28 110
[G] [SE]

璞玉叉烧酥
Char Siu Jade Puff
RM22 90
[G] [D] [E] [SE]

酥香金边贴
Crispy Golden Edge
Dumpling
RM28 110
[G] [SE]



金酥鸡餐包
Crispy Chicken Bun
RM22 90
[G] [D] [E]



XO酱香萝卜糕
XO Sauce Radish Cake
RM28 110
[G] [S] [SE]



酥香蛋仔挞
Mini Custard Egg Tart
RM18 70
[G] [D] [E]

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SHANGRI-LA CIRCLE
POINTS REDEMPTION

A Culinary Journey Through Heritage and Innovation

We are pleased to introduce Chef Keith Yeap, our new Chinese Executive Chef at Shang Palace. With over 20 years of experience in esteemed kitchens across Asia and the Middle East, Chef Keith brings deep expertise in Cantonese cuisine and a passion for culinary heritage.

Passionate about preserving tradition while embracing innovation, his creations are rooted in time-honoured techniques and elevated with modern finesse. Every dish reflects his dedication to flavour, balance, and authenticity, an invitation to rediscover the essence of Cantonese dining.

Join us in experiencing his thoughtfully curated à la carte menu, a celebration of culture, craftsmanship, and culinary storytelling.



黄焖加拿大野米刺参

Braised Canadian Wild Rice with Sea Cucumber in Golden Broth



桂皇酱煎封羊肋排

Wok-fried Lamb Chops with Gui Huang Sauce




香宫主厨甄选佳肴

CHEF KEITH'S SIGNATURE DISHES

	RM 每份 Per Portion	
顺德笋壳拆鱼羹 (minimum for 6 persons) Shunde-style Marble Goby Broth [S] [F]	420	1540
茉莉花茶香熏和牛肋排 Smoked Wagyu MBS 6 Beef Ribs infused with Jasmine Tea [G]	358	1310
黄焖加拿大野米刺参 Braised Canadian Wild Rice with Sea Cucumber in Golden Broth [G]	358	1310
桂皇酱煎封羊肋排 Wok-fried Lamb Chops with Gui Huang Sauce [G] [D]	118	440
松露鹅肝牛松锅气饭 Truffle, Foie Gras and Minced Beef Wok-fried Rice [G]	88	330
辣子盐烧虾 Fiery Salted Shrimp with Dry Chilies & Cashew Nuts [G] [S] [E] [SO]	98	360
丝舞芝丝丸 Silk Lava Shrimp Ball [G] [D]	45	170
秘制马来参崙秋葵 Okra with Special Malaysian Sambal Sauce [S] [N]	38	140



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藜麦芥末虾
Golden Shrimp with Quinoa and Wasabi




金沙酥奶蟹堡
Golden Crispy Soft-shell Crab with Buttermilk Crumb




精致小食

APPETISERS

	RM 每份 Per Portion	
藜麦芥末虾 Golden Shrimp with Quinoa and Wasabi [D] [G] [E]	98	360
金沙酥奶蟹堡 Golden Crispy Soft-shell Crab with Buttermilk Crumb [D] [S]	68	250
酥脆鸭沙律 Aromatic Crispy Duck Medley Salad [G] [N]	68	250
酱皇天府榨菜 Imperial Sichuan Pickled Mustard [G] [SE] [S]	46	170
避风塘椒爆香鱿 “Hong Kong Typhoon-style” Crispy Pepper-Fried Squid [G] [SE] [S]	48	180
椒香炆拌莴笋丝 Spicy Tossed Shredded Lettuce Stems [G] [SE] [S]	38	140



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北京片皮鴨 (兩吃)
Traditional Peking Duck served in two ways



香宮燒味荟萃
Shang Palace Artisan Roast Collection




香宫粤火炙香烧味

SHANG PALACE ROAST SELECTION

48小时料理北京片皮鸭 (兩吃)		每只 Whole	RM 256	 940
48-Hour Quintessential Peking Duck, Served in Two Gastronomic Sequences				
Sequence 1: Crispy Duck Skin wrapped in Chinese Pancake with Homemade Duck Sauce, Cucumber, and Leek [G] [D] [N] [SE]				
Sequence 2: Preferred Preparation				
姜葱炒	- Wok-Tossed with Ginger and Scallions [S] [G] [E]			
麦菜仔鸭焗	- Baby Wheat Gems with Savoury Minced Duck [S] [G] [E]			
黑椒炒	- Sautéed with Aromatic Black Pepper Sauce [D] [G] [E]			
豉椒炒	- Sautéed with Fermented Black Beans and Chili Peppers [D] [G] [E]			
避风塘式	- “Hong Kong Typhoon Shelter” Style [G]			
酸菜老梅汤	- Preserved Vegetable and Plum Broth [E]			
粉面饭类	- Rice and Noodle Delights [G] [E] [SE]			
香宫烧味荟萃		每份 Portion	98	360
(炙火当归脆皮鸭, 香宫御品茶香鸡, 焦糖蜜香叉烧鸡)				
Shang Palace Artisan Roast Collection [G] [SE] [S]				
(Flame-seared Herbal Crispy Duck, Shang Palace Free-range Chicken smoked with Shangri-La Blend Tea, and Caramelized Honey Char Siu Chicken)				
焦糖蜜香叉烧鸡			68	250
Caramelized Honey Char Siu Chicken [G] [SE] [S]				
炙火当归脆皮鸭		半只 Half	118	440
Flame-seared Herbal Crispy Duck [G]		每只 Whole	228	840
香宫御品茶香鸡		半只 Half	98	360
Shang Palace Signature Free-range Chicken, smoked with Shangri-La’s exclusive Jasmine tea blend		每只 Whole	188	690
南粤金香鸡		半只 Half	78	290
Canton Delight Roast Chicken [G]		每只 Whole	138	510



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五指清养
Ficus Root Nourishing Brew



海皇御燕
Emperor's Treasure Bird's Nest




熬香炖汤

SOUPS

	RM 每份 Per Portion	
海皇御燕 Emperor's Treasure Bird's Nest [S]	228	840
香宫瑶池鲜 Shang Palace Jade Broth [S]	78	290
天麻清鲜 Herbal Fish Healing Elixir [F]	78	290
六菌合一 Premium Wild Mushroom Medley Bouillon [V]	78	290
花藕生莲香 Essence of Lotus Root, Peanut, and Chicken [N]	58	220
猴头山药 Hericium Mushroom and Mountain Yam Concoction	58	220
五指清养 Ficus Root Nourishing Brew	58	220
四川红韵酸辣 Sichuan Tangy Spicy Soup [G] [S] [E]	58	220
金汤映鲜 Ocean Harmony Silky Gold Broth [S]	58	220
金玉满粟 Ocean Harmony Creamed Corn Soup [S]	58	220



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 SHANGRI-LA CIRCLE
POINTS REDEMPTION

西星斑
West Star Grouper



多宝鱼
Turbot




深蓝之选

LIVE SEAFOOD

鱼类

FISH


	RM 每100克 Per 100g	
* 老鼠斑 Lou Shu Pan (Mouse Grouper) (预订 Pre-Order Required)	98	360
* 东星斑 East Star Grouper	88	330
* 西星斑 West Star Grouper	68	250
* 泰星斑 Thai Star Grouper	68	250
多宝鱼 Turbot	58	220
* 野生笋壳鱼 Wild Soon Hock (Marble Goby)	46	170
* 龙虎斑 Tiger Grouper	43	160

烹饪工艺 Masterful Cooking Techniques:

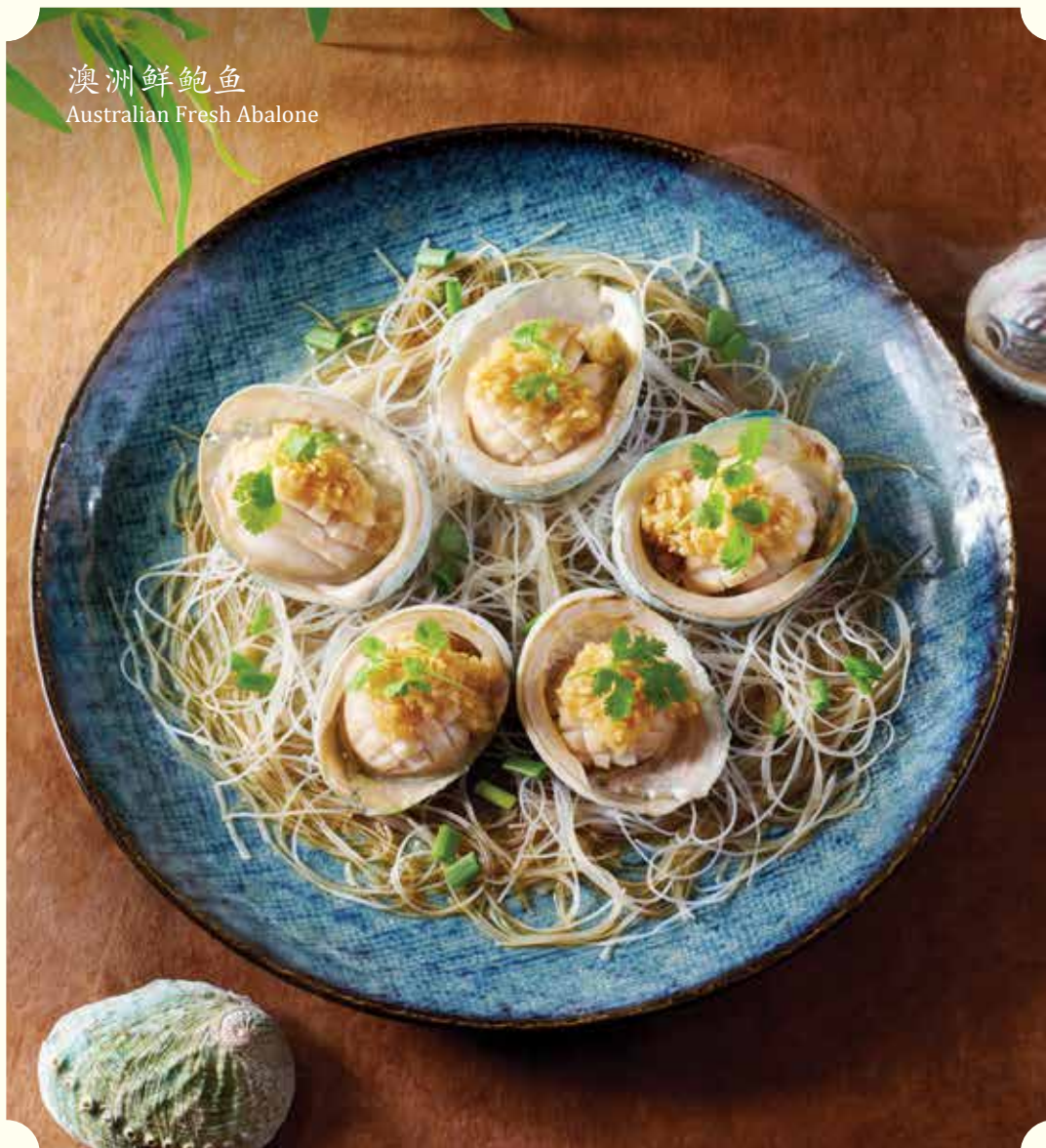
- 麒麟华丽蒸 - Regal “Kirin” Steam Presentation [G]
- 粤式经典清蒸 - Classic Cantonese-style Steamed [G]
- 蒜蓉鲜香蒸 - Steamed with Aromatic Garlic [G]
- 潮州传统蒸 - Traditional Teochew-style Steamed [G]
- 粤式锅气炒 - Cantonese-style Stir-fry [G]
- 金黄酥脆油炸 - Crispy Deep-fried [G]
- 椒盐香酥风味 - Crispy Salt and Pepper [G]

- * 来自马来西亚沙巴的特色鱼类，风味独特，深受当地人喜爱。
Unique fish varieties native to Sabah, Malaysia, cherished for their distinctive taste and freshness.

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澳洲鲜鲍鱼
Australian Fresh Abalone



波士顿龙虾 (避风塘经典香味)
Boston Lobster (Classic "Typhoon Shelter" Style)




深蓝之选

LIVE SEAFOOD

甲壳类

CRUSTACEANS

	RM 每100克 Per 100g	
澳洲岩龙虾 Australian Rock Lobster (预订 Pre-Order Required)	148	550
阿拉斯加帝皇蟹 Alaskan King Crab (预订 Pre-Order Required)	108	400
波斯顿龙虾 Boston Lobster	88	330
濠尿虾 Mantis Prawn (预订 Pre-Order Required)	68	250
澳洲肉蟹 Australian Mud Crab (预订 Pre-Order Required)	38	140

贝壳类


SHELLFISH

加拿大象拔蚌 Canadian Geoduck (预订 Pre-Order Required)	88	330
澳洲鲜鲍鱼 Australian Fresh Abalone	每件 Per Piece 68	250
苏格兰圣子王 Scottish Razor Clam (预订 Pre-Order Required)	68	250

烹饪工艺 Masterful Cooking Techniques:

- 青姜蓉清香蒸 - Steamed with Fresh Spring Onion and Ginger Paste [G]
- 蒜蓉鲜香蒸 - Steamed with Aromatic Garlic [G]
- 椒盐香酥风味 - Crispy Salt and Pepper [G]
- 避风塘经典香味 - Classic “Typhoon Shelter” Style [G]
- 香辣子炒 - Stir-fried with Local Spicy Sauce [G][S][E]
- 陈年花雕酒香蒸 - Steamed with Aged Huadiao Wine [G]
- 细腻蛋白清香蒸 - Steamed with Silky Egg Whites [G] [E]

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啫啫海味煲
Assorted Sizzling Dried Seafood in Claypot

极品酱炒带子
Wok-fried Scallops in XO Sauce

煎酿鲜百花北贝
Golden Seared Scallops Stuffed
with Delicate Shrimp Paste

原只蚝皇2头澳洲鲜鲍
Whole Australian 2-head Abalone
in Oyster Sauce


麦皮藜麦辣酥虾
Crispy Spiced Quinoa Oatmeal Shrimp

深蓝之选

LIVE SEAFOOD

珍馐海品

SEAFOOD DELICACIES


	RM 每位 Per Person	
原只蚝皇2头澳洲鲜鲍 Whole Australian 2-head Abalone in Oyster Sauce [S]	368	1350
原只6头鲍扣花胶大连刺参 Whole 6-head Abalone with Fish Maw and Sea Cucumber [S]	328	1200
啫啫海味煲 Assorted Sizzling Dried Seafood in Claypot [G] [S]	388	1420
京葱煲烧海参 Braised Sea Cucumber with Scallions in Claypot [S]	118	440

虾、扇贝及海中珍品

PRAWNS, SCALLOPS & OCEAN TREASURES

	每份 Per Portion	
极品酱炒带子 Wok-fried Scallops in XO Sauce [S] [G] [SE]	238	880
双享雪鱼 Dual Delight Codfish [G] [F]	228	840
煎酿鲜百花北贝 Golden Seared Scallops Stuffed with Delicate Shrimp Paste [E] [E]	168	620
酱皇海鲜豆腐煲 Imperial XO Seafood Beancurd Claypot [S] [G] [SE]	158	580
避风塘虾球 Crispy Garlic Butter Prawns "Typhoon Shelter" Style [S] [G] [SE]	98	360
麦皮藜麦辣酥虾 Crispy Spiced Quinoa Oatmeal Shrimp [S] [G] [D]	98	360
鼓油皇焗生虾 Baked Fresh Prawns in Premium Soy Sauce [S] [G] [SE]	108	400
蒜蓉蒸粉丝生虾 Steamed Prawns with Garlic and Vermicelli [G] [S]	108	400

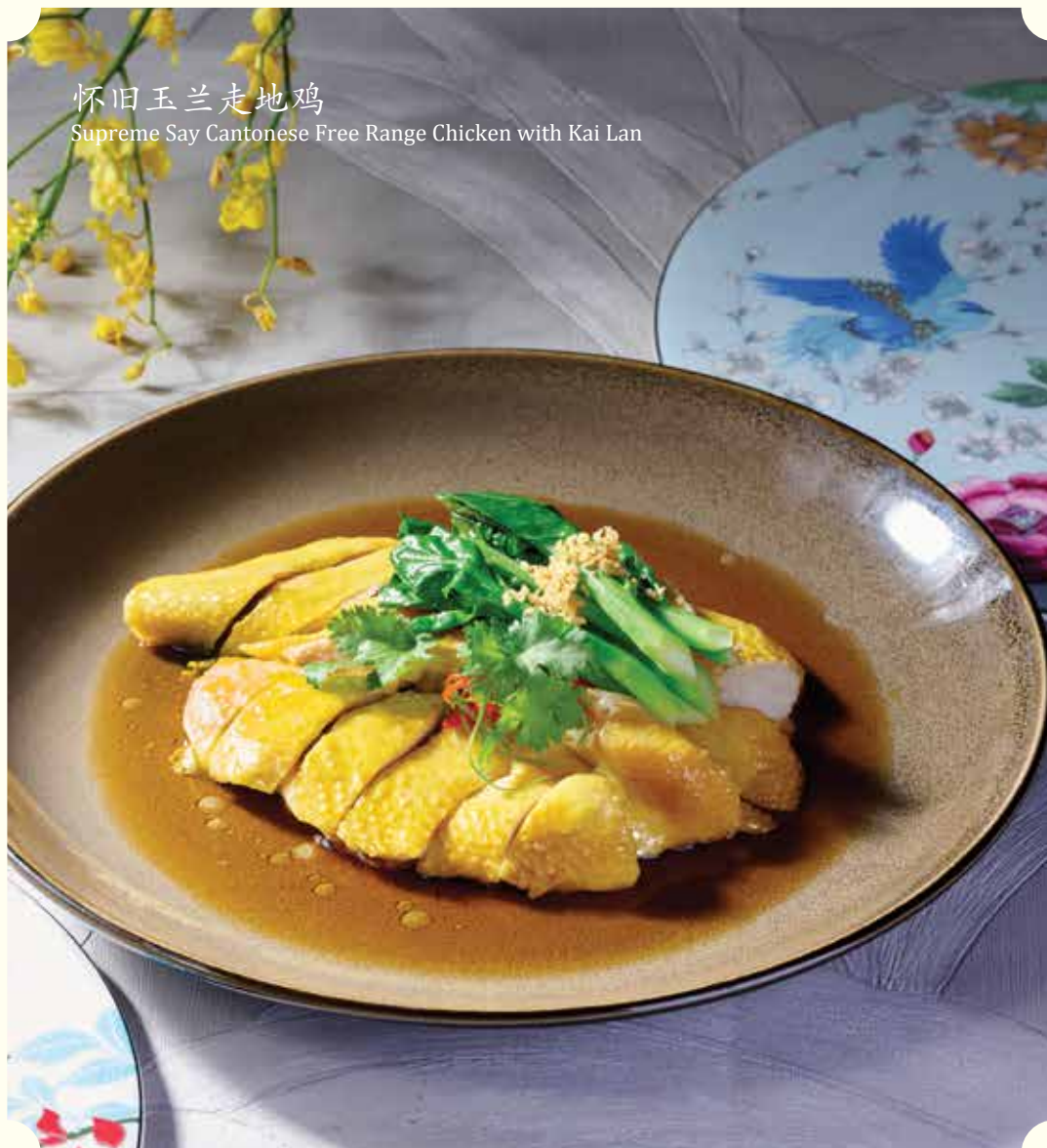
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怀旧玉兰走地鸡

Supreme Say Cantonese Free Range Chicken with Kai Lan



歌乐山辣子凤鸣

Legendary Chongqing Fiery Phoenix




尚品禽味

POULTRY

		RM	
怀旧玉兰走地鸡	半只 Half	98	360
Cantonese Free-range Chicken in Supreme Soy Sauce with Kai Lan [G]	每只 Whole	188	690
	每份 Per Portion		
歌乐山辣子凤鸣		88	330
Legendary Chongqing Fiery Phoenix Chicken [G] [SE]			
佛钵川椒宫保鸡丁		68	250
Kung Pao Chicken with Sichuan Peppercorns in Taro Ring [D] [G] [N]			
荔枝糖醋鸡柳		68	250
Sweet and Sour Chicken with Lychee [G]			
辣豆鼓陈皮凉瓜焖鸡		58	220
Braised Chicken with Bitter Melon, Black Bean, and Tangerine Peel [G] [S] [SO]			
煲仔三杯鸡		58	220
Three-cup Chicken Claypot [G] [SE]			
蛋花木耳姜鸡煲		58	220
Ginger-infused Chicken and Black Fungus Claypot [E] [G]			
京葱蒜子爆鸭胸		58	220
Wok-seared Duck Breast with Scallions and Garlic [G] [SE]			

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黑椒牛仔粒

MBS-6 Wagyu Black Pepper Beef Cubes




草原佳品

BEEF AND LAMB

	RM 每份 Per Portion	
黑椒牛仔粒 Black Pepper Wagyu Beef Cubes (MBS-6) [D] [G] [E]	228	840
孜然羊腩子 Cumin Lamb Shank [SE] [G] [S]	128	470
姜葱牛粒 Beef Cubes with Ginger and Spring Onion [G] [S]	108	400
水煮牛 Sichuan-style Fiery Boiled Beef [D] [G] [E]	108	400



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泼水飘芹香
Blanched Celery with Chili Infusion



麻椒白玉金脆菌
Crispy White Jade Mushrooms
in Peppercorn Sauce



养生鲜蔬鸳鸯饭
Wholesome Duo Vegetable Rice




老梅樱桃番茄
Cherry Tomatoes with Aged Plum Dressing

自然馈赠, 尽在盘中

VEGETARIAN

	RM 每份 Per Portion	
麻椒白玉金脆菌 Crispy White Jade Mushrooms in Peppercorn Sauce [G] [V] [SE]	48	180
佛钵川椒宫保野菌 Kung Pao Wild Mushrooms with Sichuan Peppercorns in Taro Ring [D] [G] [N]	48	180
荔枝糖醋鲜菇 Sweet and Sour Fresh Garden Mushroom with Lychee [G] [V]	48	180
泼水飘芹香 Blanched Celery with Chili Infusion [C] [N] [V]	48	180
养生鲜蔬鸳鸯饭 Wholesome Duo Vegetable Rice	48	180
老梅樱桃番茄 Cherry Tomatoes with Aged Plum Dressing [V]	38	140

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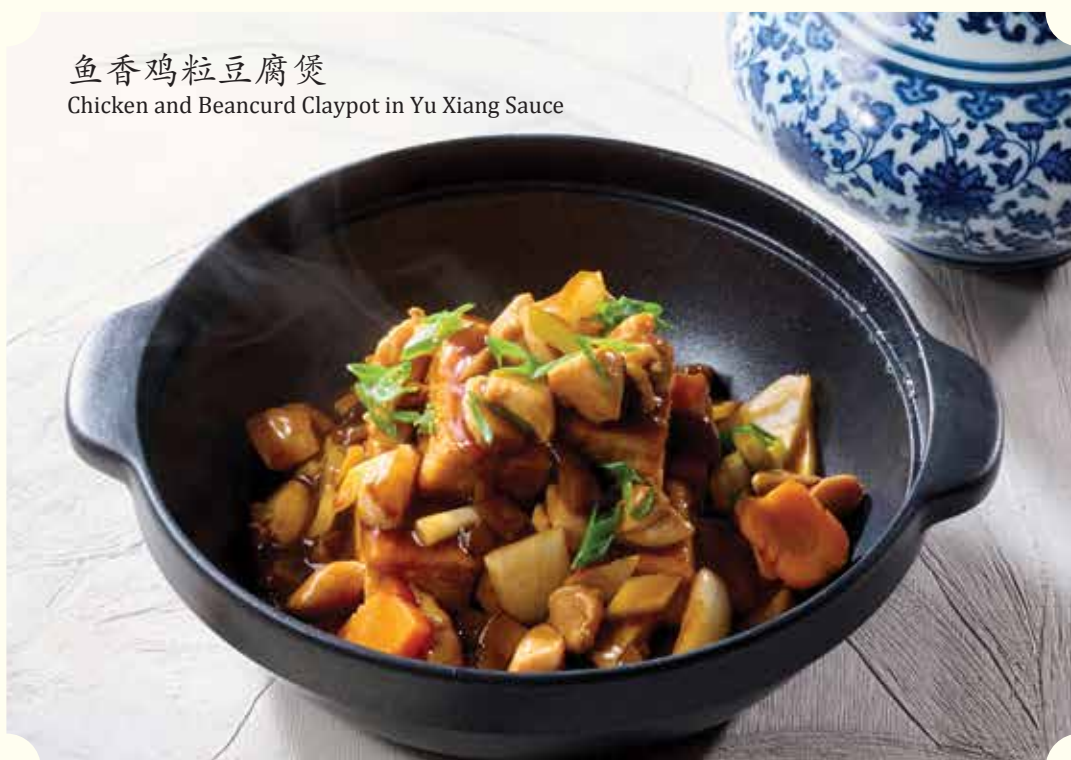
黄焖汤枸杞鲜菌菜心

Braised Egg with Goji Berries, Fresh Mushrooms, and Choy Sum



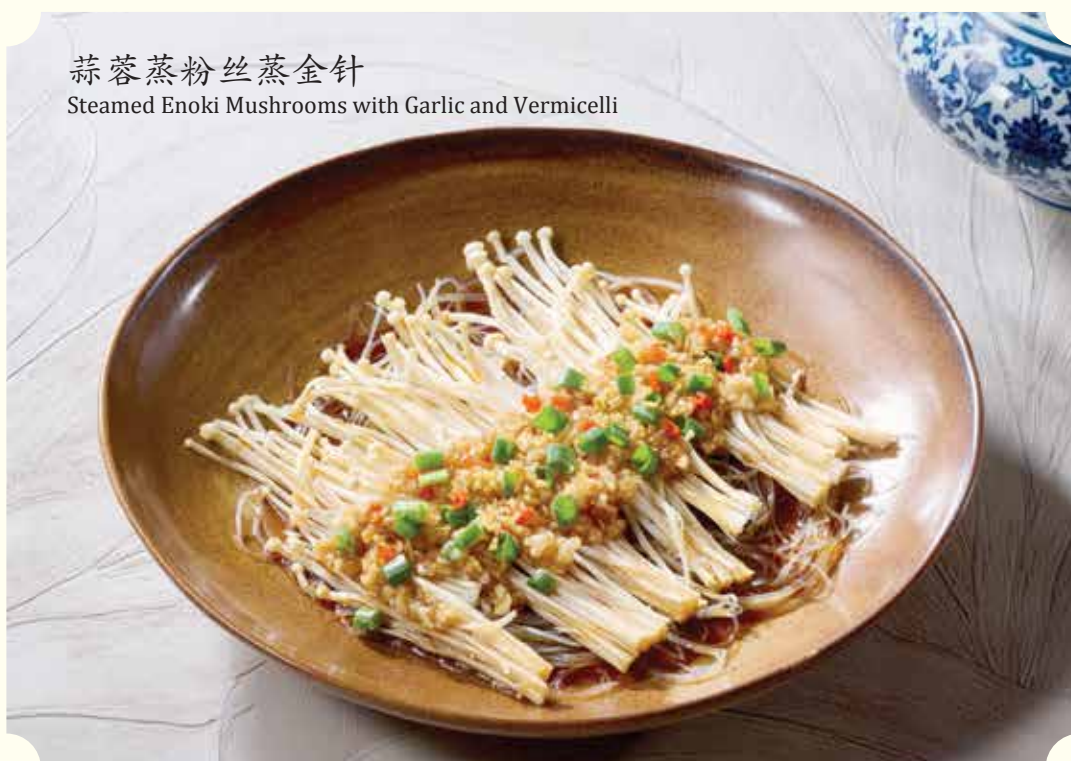
鱼香鸡粒豆腐煲

Chicken and Beancurd Claypot in Yu Xiang Sauce



蒜蓉蒸粉丝金针

Steamed Enoki Mushrooms with Garlic and Vermicelli




蔬香豆品

VEGETABLES & BEANCURD

	RM 每份 Per Portion	
葱苗蒸海鲜三皇蛋 Trio-egg Steamed with Seafood [E] [G]	78	290
川味牛松茄子煲 Spicy Sichuan Eggplant with Minced Beef [G] [SE] [S]	78	290
黄焖汤枸杞鲜菌菜心 Braised Egg with Goji Berries, Fresh Mushrooms, and Choy Sum	58	220
鱼香鸡粒豆腐煲 Chicken and Beancurd Claypot in Yu Xiang Sauce [SO] [G] [S]	48	180
榄菜干煸四季豆 Stir-fried String Beans with Olive Vegetable [G] [S]	48	180
陈麻婆豆腐 Mapo Beancurd (Chan Legacy Style) [G] [SE] [SO] [S]	48	180
蒜子上汤三皇蛋本地菠菜 Spinach in Trio-egg and Garlic Broth [E]	48	180
蒜蓉蒸粉丝蒸金针 Steamed Enoki Mushrooms with Garlic and Vermicelli [G]	45	170
清炒,蒜蓉,姜汁炒系列菜 Wok-fried Seasonal Vegetables [V]		
澳洲芦笋 Australian Asparagus	58	220
罗马野菜花 Stir-fried Romaine Broccoli	58	220
金马伦蒜苔 Cameron Highland Garlic Sprouts	48	180
本地芥兰苗 Local Kai Lan Shoots	48	180
中国莴笋 Chinese Lettuce Stem	48	180
香港菜心 Hong Kong Choy Sum	48	180
西兰花 Broccoli	48	180

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姜葱眉江生虾面
Mekong Freshwater Prawn Noodles
with Ginger and Spring Onions



青姜蓉蟹肉海鲜炒饭
Crab Meat and Seafood Ginger Fried Rice



砂锅加拿大野米鲜虾炒饭
Claypot Wild Rice Shrimp Fried Rice




粉面饭香

NOODLES & RICE

	RM 每份 Per Portion	
姜葱眉江生虾面 Mekong Freshwater Prawn Noodles with Ginger and Spring Onions [G] [S] [E]	148	550
老梅酸菜雪鱼手工汤米 Snow Fish with Preserved Vegetables and Handmade Rice Noodles [F]	138	550
黑椒海鲜乌冬面 Black Pepper Seafood Udon	118	440
鼓油皇海鲜炒生面 Soy-glazed Seafood Fried Noodles [G] [S] [SE]	108	400
怀旧干炒牛河 Classic Wok-fried Beef Hor Fun [G] [E]	90	330
地鱼海鲜锅烧港伊面 Claypot Flatfish and Seafood E-Fu Noodles [G] [S] [SE]	78	290
大排档滑蛋鸳鸯 Street-style Scrambled Egg Twin Noodles [G] [S] [SE]	75	280
老北京炸酱面 Beijing-style Zhajiang Noodles [SE] [G]	58	220
青姜蓉蟹肉海鲜炒饭 Crab Meat and Seafood Ginger Fried Rice [G] [S]	108	400
砂锅加拿大野米鲜虾炒饭 Claypot Wild Rice Shrimp Fried Rice [G]	68	250



[C] Celery [G] Gluten [E] Egg [SO] Soya [SF] Shellfish/Crustacean
[A] Alcohol [D] Dairy [M] Mustard [N] Nuts [SE] Sesame

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甜品类

DESSERT



文冬姜汁鲜奶炖蛋
Steamed Bentong Ginger
Milk Custard
RM18 70

文冬姜汁撞奶
Bentong Ginger Milk Pudding
RM18 70

姜茶黑芝麻汤丸
Ginger Tea with Black Sesame
Glutinous Rice Balls
RM18 70



雪润枣香汤
Red Dates Hasma Essence
RM58 220



碧苓甘露膏
Herbal Dew Treat
RM18 70



新派杨枝飘甘露
Golden Mango Bliss
RM18 70
[G] [N] [D]



凝雪甘露燕窝
Crystal Snow Nectar Bird's Nest
RM240 880
(预订 Pre-order required)



芒沁酸奶酪
Lush Mango Yogurt Pudding
RM18 70
[D]

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