

Culinary mastery steeped in Chinese tradition, Summer Palace at Edsa Shangri-La, Manila has been an icon of authentic Cantonese cuisine and culinary excellence since 1992. Its well-appointed spaces has seen meaningful gatherings, milestones, and celebrations made memorable over signature dishes and chef's specialties unrivalled in quality and taste.

As it was when our doors first opened, to the present, we delight in serving you the finest Cantonese fare in the metro with a brand of hospitality that comes straight from the heart.

Welcome home to Summer Palace.

頭盤小食(前菜)

Appetizers



	Small	Medium
蜂巢天鹅酥芋角 <i>[CS, SF, A, N]</i> Minced duck with taro puff	980	1,200
炸脆五香肉卷 <i>[SF, A, N]</i> Five-spice meat rolls	520	950
甜辣燒焗雞拳 <i>[SF, A, N]</i> Boxing chicken in homemade fruit chili sauce	500	830
X.O.醬羊角豆 <i>[SF, A, N]</i> Chilled okra marinated in minced garlic vinaigrette topped with X.O. sauce	520	750

	Small	Medium
芥末牛油果卷 <i>[SF]</i> Avocado salad rolls	470	700
酥炸咸蛋茸鱼皮 Deep-fried salmon skin with salted egg sauce	580	760
雙色蛋滑溜带子生拆蟹肉 Sautéed fresh crab meat with scallops and egg	1,480	2,220
		Per order
芥菜沙律柚子 <i>[S]</i> Chilled pomelo with wasabi sauce		470
蜜汁脆皮牛肉片 <i>[SF, A, N]</i> Fried crispy beef		1,230
肉鬆多春鱼蓄条 [P/L] Deep-fried shishamo fish with pork floss and potato strips		920
肉鬆茄子软壳蟹 <i>[SF, P/L, N]</i> Fried soft shell crab with pork floss		1,660
香焗鲜蝦水果芥末挞 [SF, S] Oven-baked shrimp and fruit egg tari in wasabi sauce	t	480





原盅花膠北菰燉菜膽	Small 2,900	Medium 3,800	金瓜茸海鲜羹 Braised pumpkin soup with seafood	360
Double-boiled fish maw soup with black mushrooms		Per order	四川海皇酸辣羹 Sichuan hot and sour soup with shredded seafood	360
滋补馬卡燉美國黑毛猪肉湯 [P/L] Double-boiled soup with nourishing maca and US Kurobuta pork		550	竹笙帶子露筍湯 <i>[SF]</i> Clear bamboo pith soup with fresh scallops and asparagus	450
芋头中药燉乳鸽湯 Double-boiled pigeon soup with taro and Chinese herbs (靖提前一天预订) (One day advanced reservation is required)		3,600	碧綠鱼茸豆腐羹 Braised spinach soup with diced fish and bean curd	360
夏宫石鍋羹 Summer Palace supreme seafood soup		990	西湖牛肉豆腐羹 Braised beef soup with bean curd	400

海鮮豆腐羹

海鮮粒冬茸羹

雞絲粟米茸羹

with diced seafood

Braised seafood soup with bean curd

Braised winter melon soup

Braised sweet corn soup

with minced chicken

Per order 360

360

360



北京片皮鸭

Roasted Peking Duck

第一食 First Course

4,740

片皮鴨配麼摩皮 Beijing duck skin wrapped in Chinese pancake

第二食 Second Course

5,320

白菜豆腐鸭湯 Braised duck soup with Chinese cabbage and tofu

豆芽炒鸭肉 Stir-fried duck with bean sprouts and bell pepper

生菜鸭肉包 Sautéed minced duck with lettuce leaves

椒盐烧鸭骨 Deep-fried duck bones with salt and pepper



[A] Contains alcohol [B] Beef [V] Vegetarian [S] Spicy [GF] Gluten-free [N] Contains nuts [P/L] Pork/Lard [SF] Shellfish [CS] Chef's Special Prices are quoted in Philippine Peso, inclusive of 12% VAT, 10% service charge, and applicable government taxes.

	Per order					Per order
炸脆BB乳鴿 [CS, N, SF, A]	2,750	乾隆富貴雞			2,010	
Roasted pigeon			nasty fortune o	chicken		
(請提前預訂)		(靖提前一		::		
(One day advanced reservation is required)		(One day	advanced reservat	ion is required)		
五香牛腱拼海蜇	600				Small	Medium
Marinated beef shank with jellyfish		化皮乳猪	*		1,970	2,950
工禾碎空锐汽折	550		suckling pig co	mhination	1,770	2,750
五香豬蹄拼海蜇 Marinated pig's knuckle with jellyfish	550	Roustea	sucking pig ec	momadon		
Marinated pig's knuckie with jenynsh		脆皮燒肉			640	960
當紅乳猪全體	14,780	Roasted	pork			
Guangdong-style roasted 明爐吊燒鴨						
whole suckling pig		Roasted duck served with plum sauce				
烤春雞	620	半隻	Half	3,440	C	
Roasted spring chicken	V=V	年 毎隻	Whole	4,580		
rieweren of range enterior		马又	vviioie	1,000		
	四 四	香芒麒麟	雄燒鸭			
10.27		Unicorn style roasted duck				
		with ma	2			
		半隻	Half	3,080		
		每隻	Whole	6,160		
金華玉树雞						
			style steamed			
		半隻	Half	1,080		
Roasted pigeon		每隻	Whole	2,160		







	Small	Medium		Small	Medium
香菰荷葉蒸滑雞	740	1,110	星馬咖喱雞	740	1,110
Steamed chicken with black			Chicken curry		
mushrooms in lotus leaf			極品酱爆牛仔粒 [CS, N, SF, A]	1,240	1,790
麦片咖啡雞扒	1,270	1,900	Wok-fried beef tenderloin in		
Pan-fried boneless chicken with			special sauce		
coffee sauce and oats			蘇杭東波肉 <i>[P/L]</i>	890	1,330
江南百花雞 [N, SF]	1,100	1,400	Suzhou-style stewed pork belly	070	1,330
Boneless chicken stuffed with seafood coated with bread crumbs			京都焗肉排 <u>[P/L]</u>	1,050	1,580
coated with bread crumbs			King Dao-style deep-fried	,	,
宮保腰果雞球	850	1,100	pork spare ribs		
Kung Pao chicken with cashew nuts			•		

		Small	Medium	
窪	g汁炸排骨 [N, SF, A, P/L]	1,240	1,790	白蘿蔔燴牛腩煲
F	ried pork ribs in honey sauce			Stewed beef brisket with radish
シ	b爹酱排骨 <i>[N, SF, A, P/L]</i>	1,200	1,900	\.\. +++ 4& ->4 \.\.\.
	ork spare ribs in satay sauce	1,200	2,,,,,	沙茶醬煎羊扒
1	ork spare fibs in satay sauce			Pan-fried lamb chops in satay sauce
篗	雙蛋蒸肉餅	800	1,200	主 化咖啡 並 关切
St	teamed minced pork with			麦片咖啡煎羊扒
tv	wo kinds of eggs			Pan-fried lamb chop in coffee sauce coated with cereals
11	甘酸咕嚕肉	1,050	1,580	Coated with cereals
		1,030	1,360	黑木耳支竹豆腐焖羊肉煲 [N, SF, A]
3	weet and sour pork			Sliced lamb with black fungus,
H	3園鮮菇美國黑毛猪肉柳	920	1,390	bean curd skin, and red dates hot pot
St	tir-fried US Kurobuta pork			
	vith fresh mushrooms			The state of the s
٨٠	a /> >4 (1, 1)	• 0=0		
	周仔煎牛扒	2,070	3,110	
	an-fried beef steak with pepper			
Sã	auce in a taro basket			
中	3式煎牛柳	1,600	2,400	
	Cantonese-style pan-fried beef			
	enderloin in black peper sauce			
	企 巢露筍牛柳粒	1,340	2,030	
Sa	autéed diced beef in a taro basket			
				AND

1,850

2,780

黑椒酱煎牛柳粒

Pan-fried beef tenderloin

in black pepper sauce



Small

1,210

1,090

1,090

2,640

Medium

1,850

1,650

1,640

3,500



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海鮮類

Seafood

蜜汁X.O.,酱焗雪鱼 <i>[CS, N, SF, A]</i> Oven-baked sea bass with X.O. sauce	Small 2,900	Medium 3,800
金瓜醬爆虎蝦球 [CS, N, A, SF] Tiger prawn with pumpkin sauce	1,210	1,630
翡翠鲜鲍片 Braised sliced abalone with seasonal vegetables	3,540	5,300
		Per order
葡汁烤焗蟹蓋 <i>[CS, N, SF, A]</i> Baked seafood in a crab's shell with chicken		1,070
咸蛋软壳蟹 <i>[SF]</i> Fried soft shell crab with salted egg		1,230

鼓椒露荀鱼卷 Fish fillet roll with asparagus and black mushrooms in tausi sauce	Small 840	Medium 1,250
鮮果明蝦沙律 <i>[SF]</i> Hot prawn salad with fresh fruits	1,840	2,770
金钱明蝦球 <i>[SF]</i> Fried king prawn balls coated with cornflakes	1,850	2,770
佛体宮保蝦球 [N, A, SF] Sichuan-style Kung Pao tiger prawns with cashew nuts, and onion taro basket	1,370	1,970
辣汁生炒蝦球 <i>[SF]</i> Stir-fried prawn balls in red chili sauce	1,200	1,800







(- U-26-2 U = - 4	Small	
白花煎酿带子皇 <i>[SF]</i> Pan-fried scallops stuffed with minced shrimps	1,400	2,100
豉汁帶子蒸豆腐 <i>[SF]</i> Steamed scallops and bean curd in black bean sauce	1,170	1,750
泰式芒果炸雪鱼 Pan-fried codfish with apple fruit sauce	2,930	4,340
蟹肉蝦仁炒蛋白 <i>[SF]</i> Scrambled egg with crab meat and shrimps	810	1,250
红烧香煎酿三寶 Braised three treasures seafood hot pot	810	1,250
海膠鮑片扒時蔬 Braised sliced abalone and sea cucumber	3,550	5,300
		Per order
濃湯百花釀海参		560
Old Beijing-style braised sea cucumber stuffed with shrimp mousse	r	

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生猛海鲜

Live Seafood

烹调方法 蟹類 [SF] 400/100g

Cooking Method Fresh crab

清蒸 Steamed soya sauce 白蝦 [SF] 380/100g

豉汁蒸 Steamed black bean sauce Shrimp

糖醋 Sweet and sour

Garlic sauce

油浸 Fried

蒜茸汁

薑茸蒸 Steamed ginger sauce

泰式酱 Thai sauce

咖哩酱 Curry sauce

红焖 Braised

烹调方法

Cooking Method

清蒸 Steamed

蛋白花彫蒸 Steamed egg white

豉汁蒸 Steamed black bean sauce

薑葱炒 Fried ginger and onion

咖哩酱 Curry sauce

甘香酱 Gan Xiang sauce

金瓜酱 Pumpkin sauce

辣子酱 Chili sauce

馬來棧酱 Belacan sauce

避風塘 Typhoon shelter style

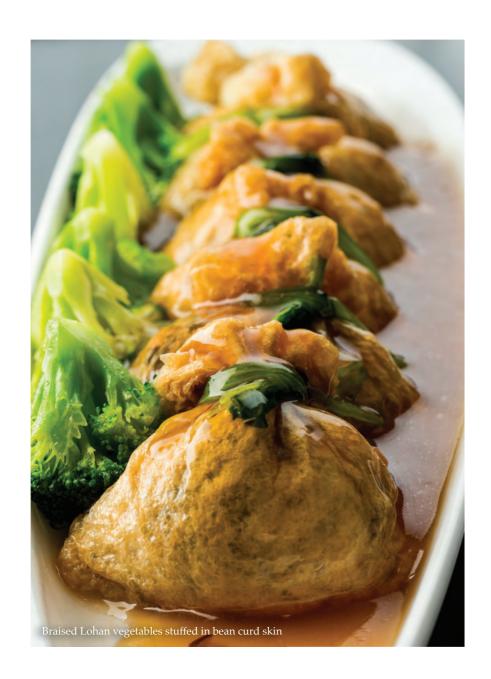


煲仔热菜類

Vegetables & Clay Pot

	Small	Medium
鱼香肉碎海參煲 <i>[P/L]</i> Braised sea cucumber with minced pork in chili sauce	1,950	2,930
紅燒海鮮豆腐煲 [N, SF, A, P/L] Braised assorted seafood with pork and bean curd in a clay pot	1,200	1,500
薑葱炆海參沙煲 Braised sea cucumber with spring onion and leeks	1,580	2,370
麻婆肉碎豆腐煲 <i>[P/L]</i> Braised bean curd with minced pork and preserved vegetables	860	1,290
四川雪魚件沙煲 Sichuan codfish in a clay pot	1,220	1,750
黑椒汁脆莲藕饼 [N, SF, A, P/L] Cantonese-style deep-fried lotus root with pork and shrimp in black pepper sauce	1,200	1,400





	Small	Medium
干扁欖菜炒豆苗 <i>[N, SF, A]</i> Wok-fried French beans with Chinese olive vegetables and minced pork	580	720
金蒜木鱼花芥蘭 <i>[A]</i> Stir-fried kailan topped with bonito flakes	780	980
上湯金銀蛋菠菜 <i>[N, A]</i> Braised polonchay with century egg and salted egg	980	1,200
五柳芙蓉炸茄子 [N, SF, A] Deep-fried eggplant stuffed with minced pork in sweet and sour sauce	750	980
福袋腐皮素菜包 Braised Lohan vegetables stuffed in bean curd skin	730	1,090
三菰扒家乡豆腐 Braised homemade bean curd with fresh mushroom	680	1,050
黑松露汁爆鴻禧菇蝦球 <i>[N, SF, A]</i> Stir-fried prawns with shimeji mushrooms and black truffle powder	1,400	1,900

飯,麵類

Rice & Noodles

楊州炒飯 Yang Zhou fried rice	Small 720	Medium 1,080
福建式炒飯 Braised Fukien fried rice	800	1,200
夏宮海鮮炒飯 Summer Palace fried rice with assorted seafood	800	1,200
鹹鱼雞粒炒飯 Fried rice with diced chicken and salted fish	800	1,200
招牌X.O.酱炒飯 <i>[N, SF, A]</i> Seafood fried rice with X.O. sauce	700	1,000
蟹肉瑤柱蛋白炒飯 <i>[SF]</i> Fried rice with shredded dried scallops, crab meat, and egg white	800	1,200
香滑姜絲白粥 <i>[SF, P/L]</i> Plain congee		
鱼 Fish 750 猪 Pork 蝦 Prawn 750 牛 Beef	550 590	Chicken 550



	Per order
瑶柱蟹粉炒飯 <i>[CS, N, SF]</i> Wok-fried rice with scallop	740
and crab roe	
日式鳗鱼炒飯 <i>[CS, N, SF, A]</i> Wok-fried garlic with Japanese	580
eel fried rice	



	Small	Medium
八珍炒蛋麵	710	1,070
Pan-fried crispy egg noodles with chicken		
什錦上海麵	710	1,070
Fried Shanghai noodles with minced meat		
海鮮滑蛋鴛鴦 [N, SF, A]	1,400	1,770
Braised rice noodles topped with assorted seafood		
紅燒烩海鮮伊麵	1,770	2,560
Seafood E-Fu noodles		
上湯鲜蝦雲吞麵	1,120	1,680
Shrimp wonton noodle soup		
蝦臘腸乾炒河粉 [N, SF, A]	900	1,290
Wok-fried ho fun noodles with shrimp and chorizo de Macau		
生日長壽海鮮麵	930	1,390
Birthday noodles		
火鸭絲星洲炒米粉 [N, SF, A]	980	1,300
Wok-fried vermicelli noodles with		
roast duck and shrimp		

厨师精美素食類

Vegetarian Specialties

		Per order
菇絲豆腐酸辣湯		450
Vegetarian Imperial hot and sour soup		
金瓜茸粟米菇羹 Pumpkin purée soup with corn and shredded mushroom		430
	Small	Medium
佛砵宫保素豆腐 <i>[N, SF, A]</i> Vegetarian Kung Pao tofu in taro basket	480	560
香炸紫菜荔茸卷 Fried seaweed minced taro rolls	640	960
酸甜炸香素魚片 [N] Deep-fried vegetarian fish with sweet and sour sauce	480	560
香脆燒汁冬菇鱔 [N] Deep-fried shimeji and shiitake mushrooms in caramelized sauce	480	560
金瓜汁福袋素包 [N] Lohan vegetables stuffed in tofu skin with pumpkin sauce	680	780





自制黑炭豆腐扒蟹肉 <i>[CS, N, A, SF]</i> Homemade charcoal tofu with crab meat sauce	Small 1,100	Medium 1,400
椰汁南瓜芋头煲 Braised pumpkin and taro in coconut milk	850	1,280
發菜冬菇豆腐煲 [N] Braised sea moss with bean curd and black mushrooms	670	1,000
粉絲發菜羅漢齋 [N] Buddha's Delight with vermicelli and black sea moss	980	1,200
脆金菇扒冬菇西蘭花 Braised seasonal vegetable with fresh mushroom topped with crispy enoki	670	1,000
東菇菜粒炒飯苗 Vegetarian fried rice	580	860
香脆羅漢上素麵 Crispy egg noodles with Lohan vegetables	650	1,100



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	Per order
夏宫三拼 Chilled trio desserts	340
花生湯圆 <i>[N]</i> Steamed glutinous rice balls with peanuts	310
香芒西米露 Chilled fresh mango cream with sago	250
凍香茅啫喱 Chilled lemongrass jelly with sherbet	250
生磨杏仁露 Hot almond cream with black sesame ball	270
莲子紅豆莎 Sweetened hot red bean cream with lotus seed	250
軟滑香芒布丁 Chilled mango pudding	250

椰盅香毛嗜哩 Chilled lemongrass jelly in whole coconut fruit	Per order 310
香脆豆沙窩餅 Pan-fried pancake filled with red bean paste	330
鮮果杏仁豆腐 Chilled almond bean curd with fruit cocktail	250
蜜糖黑芝麻脆奶 [N] Crispy milk cake with honey and black sesame seed	310
香炸莲茸芝麻球 Deep-fried crispy sesame balls	330
雪山椰汁黑糯米露 Black glutinous rice with ice cream	310
黑芝麻雪糕拼豆沙窩餅 Shanghai pancake topped with black sesame ice cream	270





