





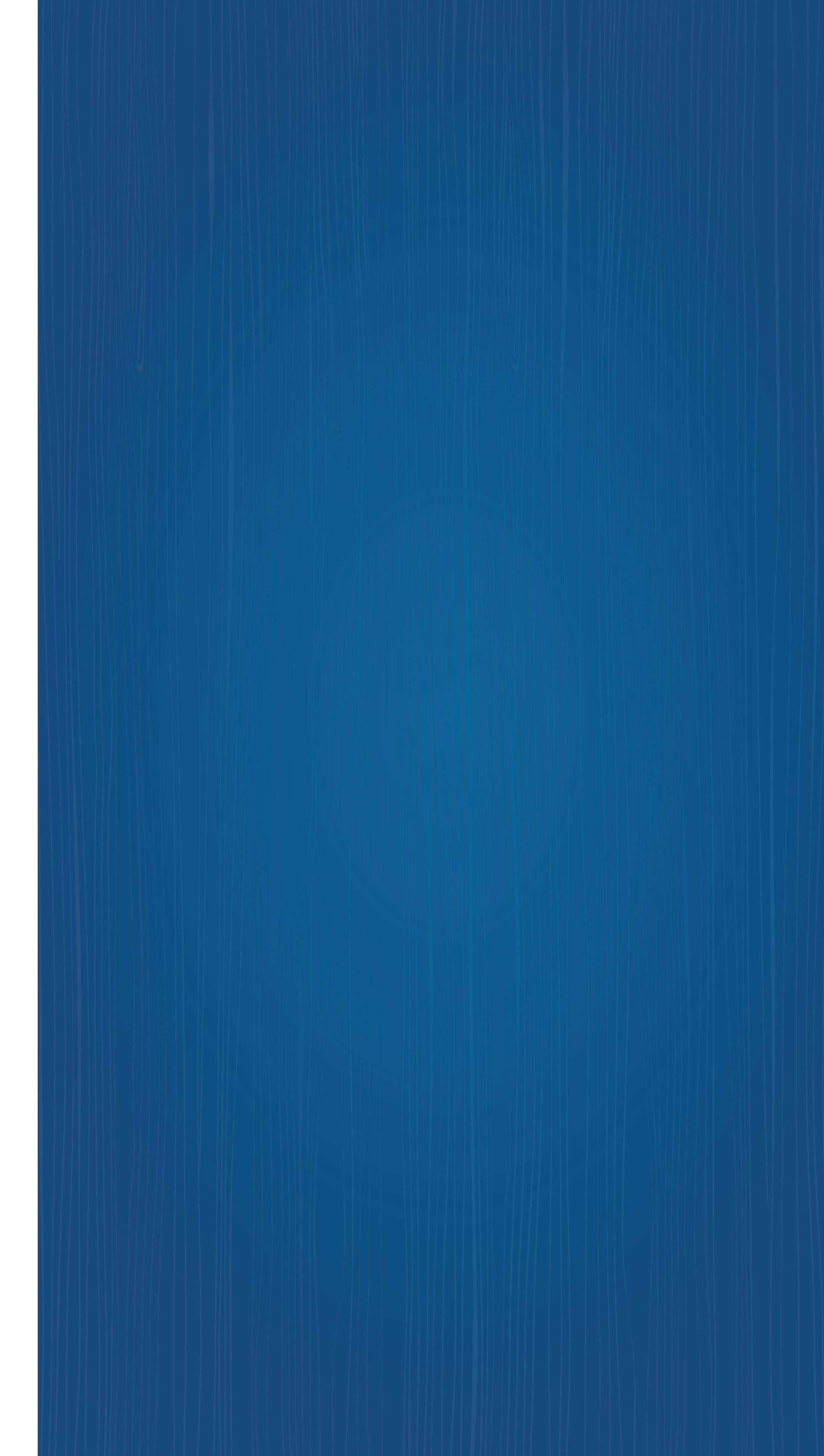
Culinary mastery steeped in Chinese tradition,
Summer Palace at Edsa Shangri-La, Manila, has been an icon
of authentic Cantonese cuisine and culinary excellence since 1992.
Within its spaces, families have celebrated many a milestone
and leaders have gathered sharing visions of tomorrow
over homemade meals unrivalled in quality and taste.

As the well-loved harbinger of memorable dining experiences dons a fresh face inspired by the history and richness of the Manila Galleon Trade of centuries past, there is one constant the diner can expect: the brand of service and culinary pride that is the hallmark of the Summer Palace that has captivated guests over the years.

We invite you to explore our 8 Treasures,
a collection of signature dishes and signature classics
designed by our dedicated culinary team.
Come and taste our sumptuous selection of dim sum,
seafood and noodles that are among over 180 dishes we serve.
Should you wish for us to be a part of your most intimate celebrations,
weddings and anniversaries are among our strongest suits.

As it was when our doors first opened, and even until today, 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.



Small | 1,300 Medium | 1,950 Large | 2,600



滋补馬卡燉美國黑毛猪肉湯 S2. Double-boiled nourishing herb, "Maca", with US Kurobuta pork

PORK / LARD

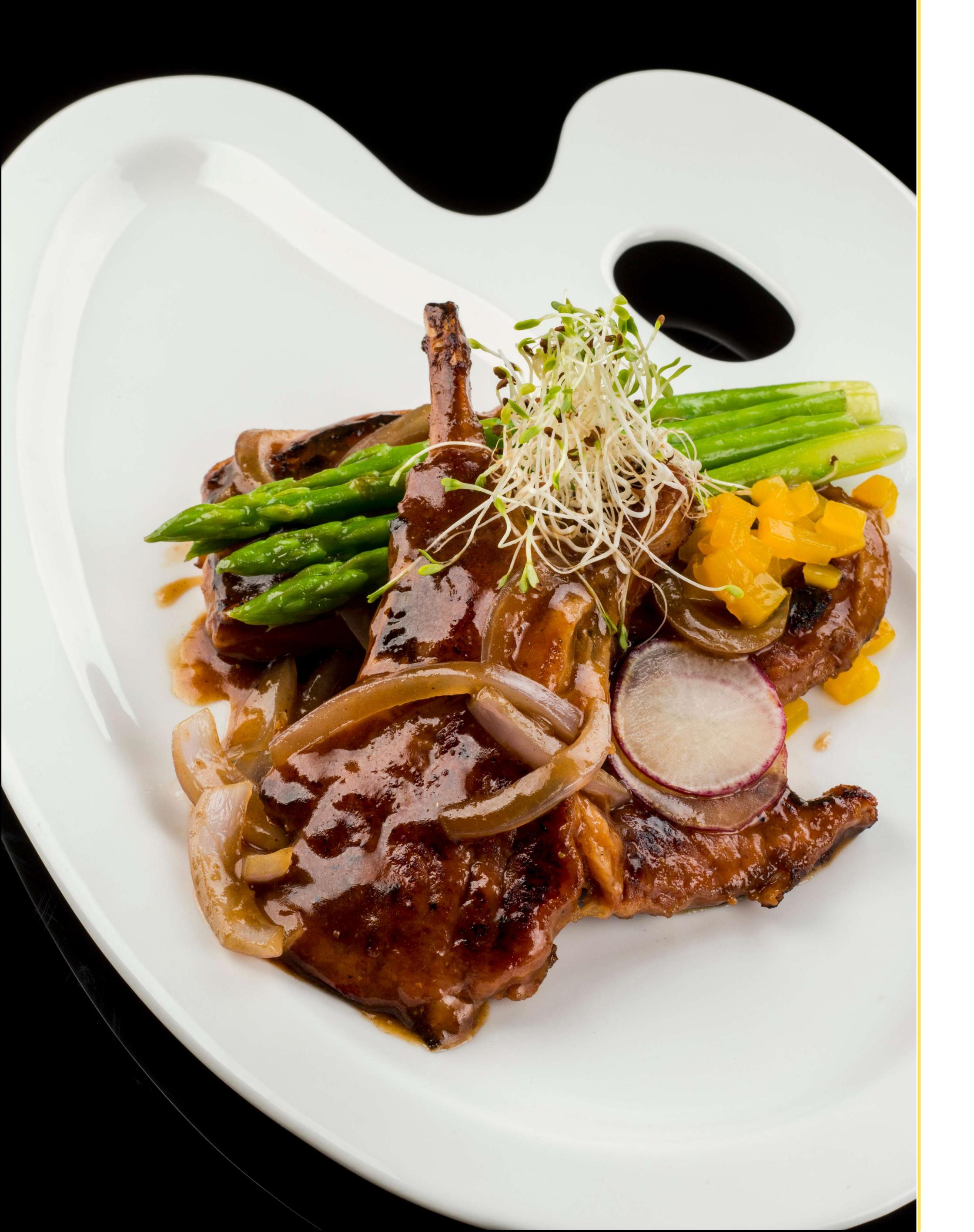
490 per order



孜然烤羊排
S3. Grilled lamb rack with cumin,
"Mongolian style"

SPICY

Small | 870 Medium | 1,305 Large | 1,740



濃湯百花釀海参 S4. Braised sea cucumber stuffed with shrimp mousse, "Old Beijing style" SHELLFISH

490 per order



金香醬爆肉蟹 S5. Wok-fried crab with Kan Xiang sauce SHELLFISH, SPICY

240 | per 100 grams





香 焗 鮮 蝦 水 果 芥 末 達 S7. Oven-baked shrimp and fruit egg tart in wasabi flavor

SHELLFISH

410 | 3 pieces per order



頤和园特千层萝卜卷 S8. Summer Palace's special thousand layer radish rolls VEGETARIAN

310 | 3 pieces per order



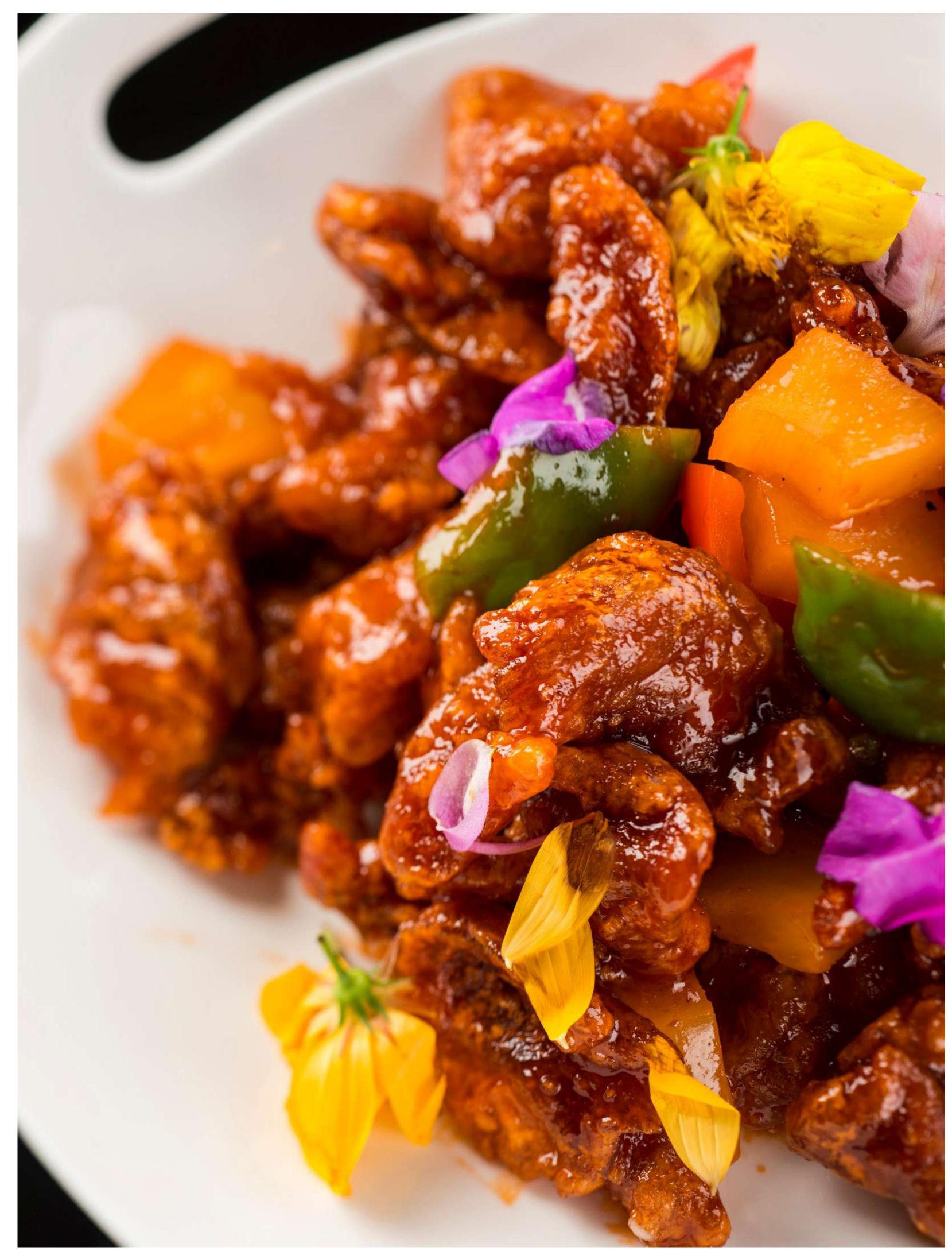


C1. 鮮果明蝦沙律 Hot prawn salad with fresh fruits

	S	M	L
鮮果明蝦沙律 C1. Hot prawn salad with fresh fruits SF	1,500	2,250	3,000
碧綠魚茸豆腐羹 C2. Braised minced spinach soup with diced fish and bean curd	75 0	1,125	1,500
芥末牛油果卷 C3. Avocado salad rolls P/L	400	600	800
紅燒茄子魚片 C4. Braised fish fillet with eggplant in hot pot S	750	1,125	1,500



C3. 芥末牛油果卷 Avocado salad rolls



C5. 咕噜肉 Sweet and sour pork

	S	M	L
咕 嚕 肉			
C5. Sweet and sour pork P/L	690	1,035	1,380
生菜什菜粒素松子			
C6. Sautéed diced vegetables	57 0	855	1,140
with pine nuts on a bed of lettuce ${f V}$			
椰汁南瓜芋頭煲			
C7. Braised pumpkin and taro in coconut milk ${f v}$	530	795	1,060
生日長壽鮮麵			
C8. Birthday noodles SF	640	960	1,280



3. 蒜茸蒸龍蝦 Steamed lobster with minced garlic



9. 金錢明蝦球 Friedking prawn balls coated with cornflakes

龍蝦 LIVE LOBSTER

1.	什果龍蝦沙律 Cold lobster salad	620 / 100g
2.	上湯焗龍蝦 Lobster simmered in superior stock	620 / 100g
3.	蒜茸蒸龍蝦 Steamed lobster with minced garlic	620 / 100g
4.	姜葱炒龍蝦 Wok-fried lobster with ginger and spring onion	620 / 100g
5.	龍蝦咸蛋四季豆 Fried lobster with salted egg and Baguio beans	620 / 100g

游水魚類 LIVE FISH

6. 石斑 Garoupa 320 / 100g

Steamed with garlic, steamed with soy sauce, or fried in sweet and sour sauce 烹調方法: (清蒸、蒜茸蒸、酸甜炸、上湯浸)

蝦類 FRESH	PRAWNS/SHRIMPS	S	M	L
7. 白灼生中蝦	Poached live prawns A		300) / 100g
8. 蒜茸蒸老虎虫	段 Steamed king prawns with garlic	1,270	1,905	2,540
9. 金錢明蝦球	Fried king prawn balls coated with cornflakes	1,330	1,995	2,660
10.柚子脆蝦球	Fried prawns with pomelo fruits	1,330	1,995	2,660



12. 黑椒老虎蝦天使麵 Braised angel hair noodles with tiger prawns in black pepper sauce

蝦類 FRESH PRA	AWNS/SHRIMPS	S	M	L
11. 杏香芥末汁蝦球	Fried prawns with wasabi mayonnaise and almond flakes	1,330	1,995	2,660
12. 黑椒老虎蝦天使麵	Braised angel hair noodles with tiger prawns in black pepper sauce	1,560	2,340	3,120

蟹類 FRESH CRAB

13. 花刁酒蒸蟹 Steamed crab claw with Shaoxing wine A	420 per piece
14. 蒜茸蒸肉蟹 Steamed crab in garlic sauce	320 / 100g
15. 薑蔥炒肉蟹 Fried crab with ginger and shallots	320 / 100g
16. 避風塘炒肉蟹 Baked crab with dried scallops and onions	320 / 100g
17. 香酥蛋黃肉蟹 Fried crab with salted egg yolk	320 / 100g
18. 黑椒炒肉蟹 Fried crab in black pepper sauce	320 / 100g
19. 椒鹽焗肉蟹 Deep-fried crab in spicy salt	320 / 100g



20. 芥茉沙律柚子 Chilled pomelo fruits in wasabi sauce

20.芥茉沙律柚子 Chilled pomelo fruits in wasabi sauce V
21. 五香牛腱拼海蜇 Marinated beef shank with jelly fish
22. 五香豬蹄拼海蜇 Marinated pig's knuckle with jelly fish P/L
23. 五香椒鹽鮮魷 Deep-fried crispy squid in spicy salt
24. 蜜汁脆皮牛肉 Fried crispy beef
25. 椒鹽多春魚 Deep-fried shisamo fish in spicy salt
26. 肉松多春魚薯條 Deep-fried shisamo fish with
pork floss and potato strips

410 per order
530 per order
390 per order
510 per order
750 per order
680 per order
810 per order



26. 肉松多春魚薯條 Deep-fried shisamo fish with pork floss and potato strips



24. 蜜汁脆皮牛肉 Fried crispy beef



32. 流沙金瓜酥 Wok-fried pumpkin with golden salted egg yolk

	S	M	L
27. 肉鬆茄子軟壳蟹 Fried soft shell crab with pork flos	SS	830 pe	r order
28. 咸蛋軟壳蟹 Fried soft shell crab with salted egg		830 pe	r order
29. 百花釀软壳蟹 Deep-fried soft shell crab		830 pe	r order
stuffed with shrimp mousse			
30. 酸甜炸雲吞 Deep-fried sweet and sour wanton		400 pe	r order
31. 紫菜金菇札 Deep-fried enoki mushrooms	390	585	780
with mayonnaise V			
32. 流沙金瓜酥 Wok-fried pumpkin with golden salted	egg yolk	550 pe	r order



28. 肉鬆茄子軟壳蟹 Fried soft shell crab with pork floss



29. 百花釀软壳蟹 Deep-fried soft shell crab stuffed with shrimp mousse



33. 北京片皮鴨 Roasted Peking duck

	S	M	L
33. 北京片皮鴨 Roasted Peking duck First course - crispy skin served in pancakes with scallions, cucumber and hoi sin sauce 生菜片鴨崧		4,210 p	er duck
Second course - sautéed minced duck served on lettuce	4 ,6	310 second	l service
34. 香芒麒麟鴨 Roasted duck with mango fruits, "Unicorn style"		2,080	4,160
35. 明爐吊燒鴨 Roasted duck served with plum sauce	2,080	3,120	4,160
36. 貴妃雞 Poached chicken	565	848	1,130
37. 玫瑰醬油雞 Chicken marinated in soy sauce	565	848	1,130
38. 炸脆皮南乳雞 Roasted chicken marinated in Lam Yee sauce	565	848	1,130



39. 蜜汁叉燒 Barbecued pork in honey sauce

	S	M	L
39. 蜜汁叉燒 Barbecued pork in honey sauce	565	848	1,130
40. 脆皮燒肉 Roasted pork	565	848	1,130
41. 化皮乳豬拼盤 Roasted suckling pig combination	1,620	2,430	3,240
42. 海鮮粒生菜包 Stir-fried minced seafood on a bed of lettuce	920	1,380	1,840
43. 當紅乳豬全體 Roasted whole suckling pig, "Guangdong style"		10,380 pe	er order

(請提前一天預訂) (One day advance reservation is required)



44. 夏宫石鍋羹 Summer Palace supreme seafood soup

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860 per person

45. 蟹拑海胆蒸蛋白 Steamed crab claw soup with sea urchin and egg white

600 per person

A Contains alcohol B Beef V Vegetarian S Spicy GF Gluten-free
N Contains nuts P/L Pork/Lard SF Shellfish

	S	M	L
46. 原盅花膠北菰炖菜膽 Double-boiled fish maw soup with black mushrooms	860	1,290	1,730
47. 竹笙帶子露筍湯 Clear bamboo pith soup with fresh scallops and asparagus	970	1,455	1,940
48. 海鮮豆腐羹 Braised seafood soup with bean curd	690	1,035	1,380
49. 海鮮粒冬茸羹 Braised minced wintermelon soup with diced seafood	690	1,035	1,380
50. 四川海皇酸辣羹 Sichuan hot and sour soup with shredded seafood	690	1,035	1,380
51. 金瓜海鲜羹 Braised pumpkin soup with seafood	650	975	1,300
52. 雞茸粟米羹 Braised sweet corn soup with minced chicken	620	930	1,240
53. 西湖牛肉豆腐羹 Braised minced beef soup with bean curd	640	960	1,280
54. 菠菜牛肉羹 Braised spinach and minced beef soup	710	1,065	1,420
55. 每日例湯 Soup of the day		520 per	person



56. 蠔皇原隻鮑魚 Braised whole abalone in oyster sauce

	S	M	L
56. 蠔皇原隻鮑魚 Braised whole abalone in oyster sauce		3,420 pe	r whole
57. 翡翠鮮鮑片 Braised sliced abalone with seasonal vegetables	3,210	4,815	6,420
58. 海膠鮑片扒時蔬 Braised sliced abalone with sea cucumber	3,210	4,815	6,420



60. 魚香肉碎海參煲 Braised sea cucumber with minced pork in chili sauce

	S	M	L
59. 薑葱炆海參 Braised sea cucumber with spring onion and leeks	900	1,350	1,800
60. 魚香肉碎海參煲 Braised sea cucumber with minced pork in chili sauce P/L	1,140	1,710	2,280
61. 夏宮一品窩 Supreme seafood in clay pot	980	1,470	1,960



69. 干煎雪魚片 Pan-fried codfish fillet in light soy sauce

	S	M	L
62. 紅燒海鮮豆腐 Braised assorted seafood	700	1,050	1,400
with bean curd 63. 豉椒露筍魚卷 Fish fillet roll with asparagus and	7 50	1,125	1,500
black mushroom in tausi sauce 64. 黑椒三文魚腩 Pan-fried salmon belly	1,000	1,500	2,000
in black pepper sauce S	4.000	4 500	·
65. 黑椒汁焗三文魚 Oven-baked salmon with black pepper sauce	1,000	1,500	2,000
66. 杏仁斑肉卷 Fried fish rolls coated with almond flakes	720	1,080	1,440
67. 蟹肉蝦仁炒蛋白 Scrambled egg with crab meat	720	1,080	1,440
and shrimps 68. 香煎醸三寶 Braised stuffed three treasures	730	1,095	1,460
with minced seafood in hot pot 69. 干煎雪魚片 Pan-fried codfish fillet	2,190	3,285	4,380
in light soy sauce	- ,± 0	0,20	1,0 00



72. 香 橙 明 蝦 球 Deep-fried crispy prawns in orange sauce

	S	M	L
70. 柱候炆雪魚 Braised codfish fillet	2,190	3,285	4,380
in homemade sauce			
71. 辣汁生炒蝦球 Stir-fried prawn balls	1,090	1,635	2,180
in red chili sauce			
72. 香橙明蝦球 Deep-fried crispy prawns	1,030	1,545	2,060
in orange sauce			
73. 豉汁帶子蒸豆腐 Steamed scallops and bean curd	1,060	1,590	2,120
in black bean sauce			
74. 百花煎釀帶子 Pan-fried scallops stuffed	1,270	1,905	2,540
with minced shrimps			
75. 鮮帶子炒時蔬 Sautéed fresh scallops	1,210	1,815	2,420
with seasonal vegetables			
76. x.o. 醬彩椒炒帶子 Sautéed fresh scallops with	1,400	2,100	2,800
capsicum in X.O. sauce S			
77. 帶子焗芝味汁 Baked fresh scallops	1,210	1,815	2,420
in cream sauce			
78. 香焗帶子金銀配 Oven-baked scallop with	1,210	1,815	2,120
golden and silver egg			



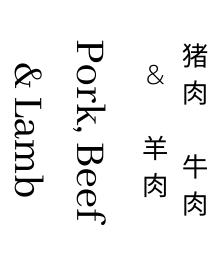
87. 香葉三杯雞 Stewed chicken with Chinese wine, vinegar and black soy sauce in hot pot

	3	IVI	L
79. 台山碌土鴨 Stewed duck served	2,080/half	4,160,	/whole
with steamed bun			
80. 乾隆富貴雞 Qing dynasty fortune chicken P/L	1,	820 pe	r order
(請提前一天預訂) (One day advance reservation is required)			
81. 金華玉樹雞 Steamed chicken, "Unicorn style"		980	1,960
82 香菰荷葉蒸滑雞 Steamed chicken with	670 1.	005	1,340
black mushrooms in lotus leaf			
83. 香檸煎軟雞 Deep-fried boneless chicken	630	945	1,260
in lemon sauce			



84. 麥片咖啡雞扒 Pan-fried boneless chicken with coffee sauce and cereal oats

	S	M	L
84. 麥片咖啡雞扒 Pan-fried boneless chicken	1,150	1,725	2,300
with coffee sauce and cereal oats			
85. 雞粒咸魚炆豆腐 Braised diced chicken and bean	630	945	1,260
curd with salted fish in clay pot			
86. 羅定滑雞球 Sautéed fillet of chicken in	630	945	1,260
black bean sauce			
87. 香葉三杯雞 Stewed chicken with Chinese wine,	630	945	1,260
vinegar and black soy sauce in hot pot	t		
88. 粟子滑雞煲 Stewed chicken with mushrooms	670	1,005	1,340
and chestnuts in clay pot N			





94. 鍋仔煎牛扒 Pan-fried beef steak in pepper sauce

	S	M	L
89. 牛腩蘿蔔煲 Stewed beef brisket with radish	1,020	1,530	2,040
90. 台山碌牛肋骨伴饅頭 Stewed beef short ribs with		2,770 pe	er order
Chinese buns, "Tai Shang style"			
91. 雀巢露筍牛枊粒 Sautéed diced beef	1,150	1,725	2,300
in taro basket N			
92. 黑椒煎牛柳 Pan-fried beef tenderloin	1,160	1,740	2,320
in black pepper sauce			
93. 中式煎牛柳 Pan-fried beef tenderloin,	1,160	1,740	2,320
"Cantonese style"			
94. 鍋仔煎牛扒 Pan-fried beef steak in pepper sauce	940	1,410	1,880
95. 牛仔骨煲 Beef ribs with onion in hot pot	1,080	1,620	2,160

A Contains alcohol B Beef **S** Spicy **GF** Gluten-free **V** Vegetarian N Contains nuts P/L Pork/Lard **SF** Shellfish



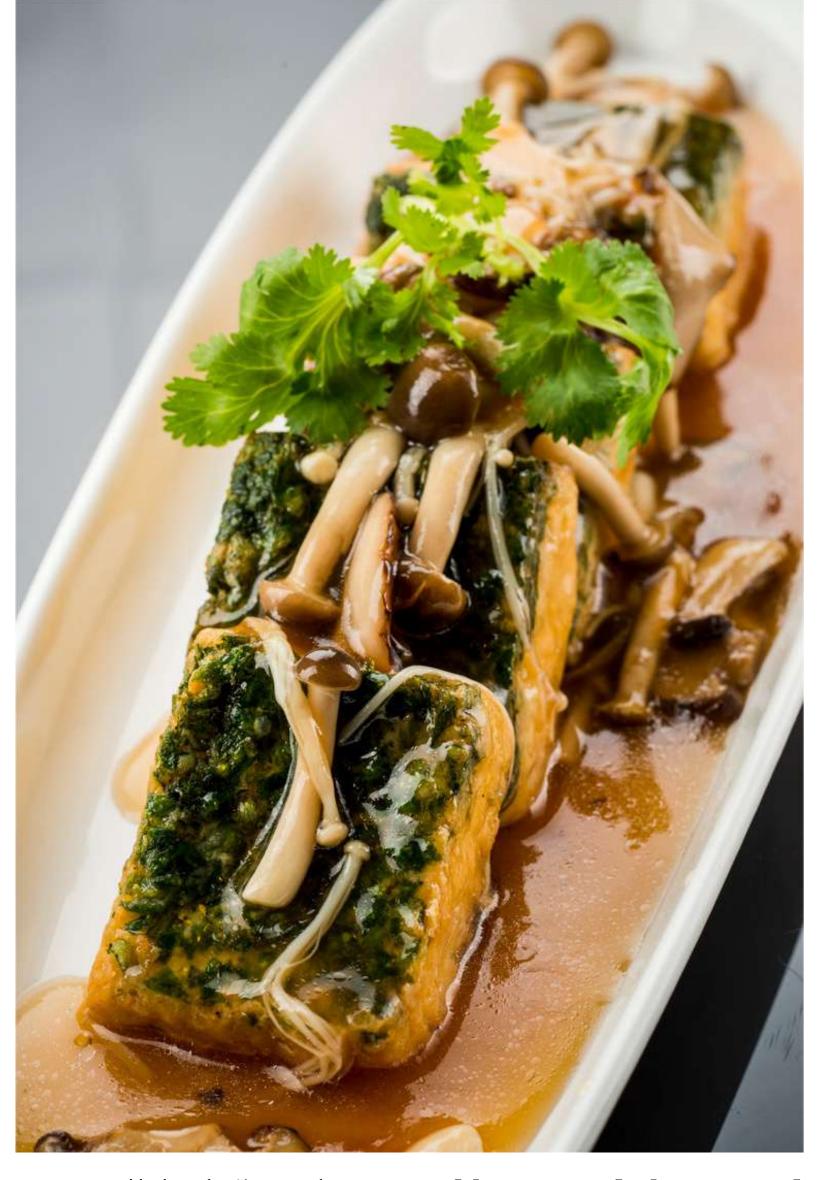
100. 麥片咖啡煎羊扒 Pan-fried lamb chop in coffee sauce coated with cereals

	S	M	L
96. 青檸海盐牛柳粒 Sautéed diced beef in	1,160	1,740	2,320
chili lemon sauce			
97. 老干媽牛茸四季豆 Fried minced beef	990	1,485	1,980
with French beans			
98. 沙茶醬煎羊扒 Pan-fried lamb chops	990	1,485	1,980
in satay sauce			
99. 老干媽炆羊扒 Stewed lamb in mamak sauce	990	1,485	1,980
100. 麥片咖啡煎羊扒 Pan-fried lamb chop in	990	1,485	1,980
coffee sauce coated with cereals	S		
101. 雙蛋蒸肉餅 Steamed minced pork	690	1,035	1,380
with two kinds of eggs P/L SF			
102. 咖啡汁肉排 Fried pork spare ribs	690	1,035	1,380
in coffee sauce P/L			
103. 京都焗肉排 Deep-fried pork spare ribs,	690	1,035	1,380
"King Dao style" P/L			
104. 椒鹽焗肉排 Deep-fried pork spare ribs	690	1,035	1,380
in spicy salt P/L			



107. 香芒沙律 Chilled mango salad

	S	M	L
105. 竹笙玉米羹 Braised sweet corn soup	550	825	1,100
with bamboo piths V			
106. 鮮露荀豆腐羹 Braised asparagus soup	580	870	1,160
with bean curd V			
107. 香芒沙律 Chilled mango salad		380 p	er order
108. 味噌焗露笋 Baked asparagus in cream s	auce	540 p	er order
109. 炸上素春卷 Fried vegetarian spring roll	s V 320	480	640
110. 麥片金瓜酥 Fried pumpkin coated with	cereals 490	735	980
111. 紫菜荔茸卷 Fried seaweed minced taro	rolls V 580	870	1,160
112. 佛砵茄子丁 Wok-fried diced eggplant	630	945	1,260
served in crispy taro ring V			
113. 清炒郊外油菜 Sautéed seasonal vegetab	les V 590	885	1,180
(波菜、西蘭花、芥蘭、台灣小白菜、鮮露荀)			
(spinach, broccoli, kailan, Taiwan cabbage or asparag	us)		

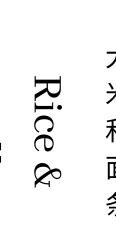


118. 三菰扒家鄉豆腐 Braised homemade bean curd with fresh mushrooms



120. 腐皮菜卷 Braised lohan vegetables stuffed in bean curd skin

		S	M	L
114.	蠔皇北菰扒時蔬Braised black mushrooms and	590	885	1,180
	vegetables in oyster sauce V			
115.	靈芝菰扒時蔬 Braised linzi mushrooms	600	900	1,200
	with seasonal vegetables V			
116.	双菇扒時蔬 Braised fresh mushrooms with	600	900	1,200
	vegetable topped with			
	crispy enoki mushroom			
117.	發菜冬菰豆腐煲 Braised sea moss with bean curd	600	900	1,200
	and black mushrooms V			
118.	三菰扒家鄉豆腐 Braised homemade bean curd	590	885	1,180
	with fresh mushrooms V			
119.	羅漢津菜扎 Braised lohan vegetables	590	885	1,180
	stuffed in cabbage V			
120.	腐皮菜卷 Braised lohan vegetables stuffed	660	990	1,320
	in bean curd skin			
121.	鼎湖上素 Braised lohan vegetables V	590	885	1,180
122.	蟲草花拌波菜 Poached spinach vegetables	590	885	1,180
	with cordycep flowers			
123.	上素炒飯 Vegetarian fried rice V	520	780	1,040





128. 蟹肉瑤柱蛋白炒飯 Fried rice with shredded dried scallops, crabmeat and egg white

		S	M	L
124.	楊州炒飯 Yang Zhou fried rice P/L SF	650	975	1,300
125.	鹹魚雞粒炒飯 Fried rice with diced chicken	650	975	1,300
	and salted fish			
126.	福建式炒飯 Braised Fukien fried rice SF	690	1,035	1,880
127.	鴨干义燒炒飯 Fried rice with duck liver	7 60	1,140	1,520
	and barbecued meat P/L			
128.	蟹肉瑤柱蛋白炒飯 Fried rice with shredded	690	1,035	1,380
	dried scallops, crabmeat			
	and egg white SF			
129.	牛肉碎葱粒炒飯 Fried rice with minced beef	670	1,005	1,340
	and spring onion			
130.	夏宮海鮮炒飯 Summer Palace fried rice	7 20	1,080	1,440
	with assorted seafood			



131. 陰豉良瓜鱔柳炒飯 Wok-fried fragrant rice with eel, bitter gourd and black bean paste

	S	M	L
131. 陰豉良瓜鱔柳炒飯 Wok-fried fragrant rice with eel,	670	1,005	1,340
bitter gourd and black bean paste	2		
132. 八珍炒蛋麵 Pan-fried crispy egg noodles	630	945	1,260
with chicken			
133. 什錦上海麵 Fried Shanghai noodles	630	945	1,260
with minced meat			
134. 叉燒蝦仁炒日本麵 Fried udon noodles with	630	945	1,260
barbecue pork and shrimps P/	L		
135. 上湯鮮蝦雲吞麵 Shrimp wonton noodle soup SF	670	1,005	1,340
136. 火鴨絲湯米 Rice vermicelli soup	630	945	1,260
with shredded duck			
137. 海鮮滑蛋河粉 Braised rice noodles topped	630	945	1,260
with seafood and egg white SF			
138. 牛肉片幹炒河粉 Fried rice noodles	715	1,072	1.430
with sliced beef			
139. 羅漢上素麵 Crispy egg noodles	530	945	1,260
with lohan vegetables			
140. 生滾海鮮粥 Seafood congee SF		520 per	person



141. 宮保爆雞件 Fried chicken, "Gong Bao style"

		S	M	L
141.	宮保爆雞件 Fried chicken, "Gong Bao style" N S	630	945	1,260
142.	麻婆豆腐煲 Braised bean curd with minced pork	590	885	1,180
	and preserved vegetables P/L			
143.	香脆蝦醬炸雞塊 Deep-fried chicken	630	945	1,260
	in shrimp sauce			
144.	星馬咖喱雞 Curry chicken	630	945	1,260



145. 陰豉良瓜鱔柳炒飯 Stewed pork spare ribs, Su Zhou style

SML145. 蘇杭東波肉 Stewed pork belly, Su Zhou style P/L7901,1851,580146. 金銀饅頭 Steamed or deep-fried buns380 per order of 6 pieces



147. 夏宫三拼 Chilled trio desserts



150. 香芒西米露 Chilled fresh mango cream with sago





152.椰 盅 香 毛 啫 哩 Chilled lemongrass jelly in whole coconut fruit

夏宫三拼 147. Chilled trio desserts 290 per order

軟滑香芒布丁 148. Chilled mango pudding 220 per order

鮮果杏仁豆腐 149. Chilled almond bean curd 220 per order with fruit cocktail

香芒西米露 150. Chilled fresh mango cream 220 per order with sago

凍香茅啫喱 151. Chilled lemongrass jelly 220 per order with sherbet

椰盅香毛啫哩 152. Chilled lemongrass jelly in 260 per order whole coconut fruit

S Spicy **GF** Gluten-free **V** Vegetarian **A** Contains alcohol **B** Beef N Contains nuts P/L Pork/Lard **SF** Shellfish



157. 香炸蓮茸芝麻球 Deep-fried crispy sesame balls





155. 龍鬚香蕉黑芝麻雪糕 Crispy banana with black sesame ice cream

生磨杏仁露

220 per order 153. Hot almond cream with black sesame ball N

蓮子紅豆莎

220 per order 154. Sweetened hot red bean cream with lotus seeds

龍鬚香蕉黑芝麻雪糕

265 per order 155. Crispy banana with black sesame ice cream N

黑芝麻雪糕拼豆沙窩餅

156. Shanghai pancake topped 230 per order with black sesame ice cream

香炸蓮茸芝麻球

157. Deep-fried crispy 290 per order sesame balls N

豆沙香蕉球

158. Deep-fried crispy banana 290 per order ball filled with red bean paste

香脆豆沙窩餅

159. Pan-fried pancake filled 290 per order with red bean paste

合時水果盤

160. Tropical fresh fruit platter 230 per order



