



Shang Palace

单点菜单  
À LA CARTE MENU

前菜  
STARTER

樱花虾生菜沙拉 Shredded lettuce and Sakura shrimp salad   <b>SF</b>	320	🌀 95
凉拌土家香干 Smoked beancurd and vegetables   🌿, <b>VE</b> with homemade dressing	280	🌀 83

烧味  
CHINESE BARBECUE

港式烧鸭 (一只) Roasted US duck Hong Kong style (whole)   <b>N, G</b>	5,488	🌀 1,625
双拼 Two combination	1,180	🌀 349
玫瑰油鸡 (Homemade soy sauce chicken)   🌿, <b>G</b>		
脆皮烧肉 (Roasted crispy pork belly)   <b>P</b>		
蜜汁叉烧 Traditional barbecue pork belly glazed with honey sauce   <b>P</b>	680	🌀 201
北京片皮鸭 (一只) Roasted Peking duck served in two courses (whole)   <b>G, N</b> - per order	5,600	🌀 1,658

汤羹类  
SOUP

鲜蟹肉鱼肚羹 Braised fish maw soup with crab meat   <b>SF</b>	580	🌀 172
鸡汁花胶汤 Double boiled chicken soup with fish maw   🌿, <b>SF</b>	620	🌀 184

海鲜  
SEAFOOD

翠塘海鲜豆腐 Steamed tofu and egg white   <b>S, SF, E, D</b> with diced seafood	880	🌀 261
秘制酱鲑鱼煲 Sauteed silver cod fillet with yellow bean paste and onions	1,680	🌀 497
芥末虾球 Deep-fried tiger prawns with wasabi sauce   🌿, <b>SF</b>	1,080	🌀 320
XO酱翡翠炒虾球 Wok-fried Pacific shrimps with greens in XO sauce   <b>SF, G</b>	1,180	🌀 349
百花煎釀帶子 Pan-fried scallops with shrimp paste   <b>SF, G</b>	1,980	🌀 586

家禽、肉类  
POULTRY AND MEAT

低温慢煮美国牛肋骨 Slow-cooked US beef short ribs   🍷, <b>S</b>	1,800	🌀 533
蜜椒鲜芦笋牛柳粒 Stir-fried beef cubes with asparagus   <b>G</b>	1,680	🌀 497
苹果醋咕噜肉 Sweet and sour pork   <b>E, P</b>	620	🌀 184
南乳香芋扣肉煲 Stewed pork belly with taro and   🍷, 🌿, <b>P</b> preserved beancurd	980	🌀 290
鲍鱼滑鸡煲 Braised abalone and chicken   <b>SF</b>	2,280	🌀 675

蔬菜、豆腐  
VEGETABLES AND TOFU

南乳野菌杂菜煲 Braised assorted vegetables   🌿, <b>VE</b> with preserved beancurd	580	🌀 172
自制菠菜豆腐 Homemade spinach beancurd   🌿, <b>VE, E, D</b> with Shimeji mushrooms in brown sauce	620	🌀 184
三色蛋浸菠菜 Braised spinach with three eggs in superior soup   <b>E</b>	580	🌀 172

饭/面  
RICE AND NOODLES

瑤柱蛋白海鲜粒炒饭 Seafood fried rice with dried scallops   <b>SF, E</b> and egg white	880	🌀 292
松露酱野菌炆伊面 Braised E-fu noodles and wild mushrooms   🌿, <b>VE</b> with black truffle oil	620	🌀 184
海鲜双面黄 Pan-fried crispy egg noodles   <b>SF, E, G</b> with assorted seafood	820	🌀 243

甜品  
DESSERT

香宫杨枝甘露 Chilled mango sago cream with pomelo   🌿, <b>D</b>	220	🌀 65
青柠香茅冻 Lemongrass jelly with assorted fruits   <b>VE</b>	320	🌀 95
芝麻薄脆杏仁挞 Almond tart, sesame nougatine,   <b>N, E, D, G</b> coconut sorbet	380	🌀 112

BENG HIANG MENU

蟹肉鱼鳔羹 Fish maw thick soup with crab meat	680	🌀 201
五香虾枣 5-spiced sausages and fried prawn balls	980	🌀 290
咖啡排骨 Coffee pork ribs   <b>P</b>	1,160	🌀 343
红烧豆腐 Bean curd with chicken and mushroom	780	🌀 231
海南烧猪 Charcoal roasted whole suckling pig   🍷	14,888	🌀 4,407
脆皮烧鸡 Crispy roasted chicken	1,120	🌀 332
游水海鱼 Live Fish (Green Grouper 800 g)	6,280	🌀 1,859
油浸 Deep-fried with superior light soy sauce		
酸甜 Sweet and sour style		

🍷 Signature Dish | **VE** Vegetarian | **SF** Shellfish | **F** Fish | **P** Pork | **E** Eggs | **D** Dairy | **N** Nuts | **G** Gluten | **S** Soy | 🌿 Rooted in Nature | 🌀 Shangri-La Circle Points

Rates are quoted in Philippine pesos, inclusive of 12% VAT, and subject to 10% service charge, and applicable local government taxes.