



Shang Palace



Welcome to Shang Palace, where flavours of the past and present come together to create a dining experience to cherish for all time.

Steeped in history that spans centuries, Cantonese cuisine has found a vibrant new home at Shang Palace. Every meal is thoughtfully prepared from start to finish. Our talented chefs meticulously select the freshest ingredients, and with masterful precision, transform them into culinary masterpieces. Each dish is an orchestra of flavors, expertly balancing tradition and modernity.

As you step into the restaurant, you are embraced by a sense of warmth and togetherness reminiscent of home. Here, generations come together to savour heartwarming cuisine as they nurture lifetime bonds. A meal is never complete without indulging in a pot of tea, handpicked from Shangri-La's tea plantation in Sri Lanka, offering the finest blends to complete your gastronomic journey.

# 招牌菜

## CHEF'S SIGNATURE DISHES

### 慢火焗京烤黑毛猪骨

Slow-cooked Iberico pork ribs | ✦

Iberico pork ribs selected with care and marinated for 24 hours then slow-baked for an hour. This meticulous process infuses the bones with rich flavours resulting in meat that is fork tender and a deep aromatic bone essence. Each bite is a delightful revelation.

Php 1,180    ☉ 391



✦ Signature Dish | VE Vegetarian | N Nuts | E Eggs | D Dairy | G Gluten | SF Shellfish | Rooted in Nature | ☉ Shangri-La Circle Points

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



### 凉瓜黄豆咸排骨煲

Stewed salted pork ribs  
with bitter melon and soybeans | ❖, N

The earthy aroma of organic soybeans melds seamlessly with the succulence of pork ribs, creating a harmonious blend of tastes. Simmered for 12 hours, our double-boiled pork ribs soup lays the foundation for a stew that is not just rich in taste but also brimming with nutrition. Each spoonful is a testament to the art of slow cooking.

Php 680      Ⓢ 225



### 干葱豆豉鸡件

Stir-fried chicken with scallions  
in black bean sauce | ❖, N


Tender free-range chicken and organic black beans that is simmered to perfection in a secret sauce, infused with rich aromas and flavours. Enhanced with dry scallions for a unique twist, adding a distinctive flavour that significantly heightens the appetite.

Php 620      Ⓢ 206

❖ Signature Dish | VE Vegetarian | N Nuts | E Eggs | D Dairy | G Gluten | SF Shellfish | 🌿 Rooted in Nature | Ⓢ Shangri-La Circle Points

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豉油皇煎大虾

Pan-fried tiger prawns  
in superior soya sauce | 🍯, 🌿, SF

Fresh prawns cooked to perfection complemented with gently simmered superior soy sauce, drawing out its mellow and savory notes, which enhances the prawn's natural flavour.

Php 1,180    🍯 391

🍯 Signature Dish | VE Vegetarian | N Nuts | E Eggs | D Dairy | G Gluten | SF Shellfish | 🌿 Rooted in Nature | 🍯 Shangri-La Circle Points

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### 萝卜牛腩煲

Braised US beef brisket  
with radish | ❖

US beef brisket paired with locally sourced radish, and slow-cooked in a homemade signature sauce. This culinary masterpiece is tenderly simmered for four hours, ensuring the brisket is succulent and soft, while the radish absorbs the sweetness and complexity of the sauce, culminating in symphony of flavours.

Php 1,088    ☉ 361



### 家乡煎酿凉瓜

Pan-fried bitter melon with  
minced pork and mushrooms | ❖, SF

A rich and nutritious dish that combines the savory meat with the refreshing bitterness of the melon. A true homage to traditional flavours.

Php 680    ☉ 225

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### 盐焗双冬鸭件

Salt-baked duck with black mushrooms  
and winter bamboo shoot | ❖

US duck gently roasted in an 80°C oven for two hours. This slow roasting process allows the duck to fully imbibe the earthy essence of mushrooms, resulting in meat that is tender to the touch, succulent in taste, and aromatic in fragrance.

Php 1,280    424



❖ Signature Dish | **VE** Vegetarian | **N** Nuts | **E** Eggs | **D** Dairy | **G** Gluten | **SF** Shellfish | **√** Rooted in Nature | 424 Shangri-La Circle Points

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### 南乳香芋扣肉煲

Stewed pork belly with taro and preserved beancurd | 🍄, 🌿

Pork belly paired with local taro braised for two hours using time-honored techniques. This slow-cooking method meticulously renders the fat from the pork belly, resulting in a soft, glutinous skin, fat that melts in your mouth and lean meat that is moist and flavourful. A rare and exquisite delicacy.

Php 980 🍴 325



### 翠塘海鲜豆腐

Steamed tofu and egg white with diced seafood on top | 🍄, 🌿, SF, E, D


Crafted with organic eggs and fresh milk, this tofu boasts a smooth and tender texture. The premium organic ingredients ensures exceptional quality while the harmonious blend of bean and aromatic flavours creates a dish that is not only delicious but also a delight to the palate.

Php 880 🍴 292

🍄 Signature Dish | VE Vegetarian | N Nuts | E Eggs | D Dairy | G Gluten | SF Shellfish | 🌿 Rooted in Nature | 🍴 Shangri-La Circle Points

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石锅酸菜肥牛

Poached spicy US beef  
with pickled cabbage | ❖

Cooked in a traditional stone pot, makes the beef tender and flavourful. Its juiciness harmonizes with the tangy crunch of the cabbage, creating a perfectly balanced blend of flavours.

Php 1,180    ❖ 391

❖ Signature Dish | **VE** Vegetarian | **N** Nuts | **E** Eggs | **D** Dairy | **G** Gluten | **SF** Shellfish | **R** Rooted in Nature | ❖ Shangri-La Circle Points

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# 前菜

## STARTER




### 凉拌土家香干

Smoked beancurd and vegetables  
with homemade dressing | , **VE**

Php 280  93


### 椒麻秋葵

Poached lady finger  
in Sichuan pepper and chilli oil | **VE**

Php 280  93



### 古法酱萝卜


Marinated pickle radish | , **VE**

Php 360  119



### 五香卤鸭掌

Soy sauce glazed duck webs

Php 480  159



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### 古法酱烧牛腱

Braised US beef shank in soy glaze

Php 480 ⊕ 159

### 麻辣酱千层猪耳

Pig ears in hot and spicy sauce

Php 380 ⊕ 126



### 椒盐三文鱼头

Salt and pepper salmon head

Php 320 ⊕ 106



### 樱花虾生菜沙拉

Shredded lettuce and Sakura shrimp salad | **SF**

Php 320 ⊕ 106



### 烟熏素鹅

Deep-fried beancurd rolls with black mushrooms | ⊕, 🌱, **VE**

Php 480 ⊕ 159

### 盐水卤老鸭

Marinated salted US duck

Php 680 ⊕ 225

### 五香卤墨鱼

Five-spice marinated cuttlefish

Php 580 ⊕ 192

### 卤水汁元蹄

Marinated pork knuckle

Php 380 ⊕ 126

### 凉拌金针菇海蜇

Enoki and jellyfish salad in sesame oil dressing | 🌱, **N**

Php 580 ⊕ 192



# 烧味 CHINESE BARBECUE



脆皮烧乳猪(一只)  
Suckling pig (whole)  
served in two courses | **N, G**

Php 13,888    ④ 4,605

脆皮烧乳猪(半只)  
Suckling pig (half)  
served in two courses | **N, G**

Php 7,180    ④ 2,381

(Please allow 45 minutes lead time)

❖ Signature Dish | **VE** Vegetarian | **N** Nuts | **E** Eggs | **D** Dairy | **G** Gluten | **SF** Shellfish | **🌿** Rooted in Nature | ④ Shangri-La Circle Points

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北京片皮鸭 (一只)

Roasted Peking duck  
served in two courses (whole) | **N, G**

Php 5,600      Ⓢ 1,857

北京片皮鸭 (半只)

Roasted Peking duck  
served in two courses (half) | **N, G**

Php 3,280      Ⓢ 1,088

(Please allow 45 minutes lead time)



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### 脆皮烧肉

Roasted crispy pork belly

Php 580    ⊕ 192

### 蜜汁叉烧

Traditional barbecue pork belly  
glazed with honey sauce

Php 680    ⊕ 225



### 港式烧鸭

Roasted US duck Hong Kong style | **N, G**

*Half*    Php 2,888    ⊕ 958

*Whole*    Php 5,488    ⊕ 1,820

### 玫瑰油鸡

Homemade soy sauce chicken | **VE, G**

*Half*    Php 780    ⊕ 259

*Whole*    Php 1,280    ⊕ 424

### 双拼

Two combination

### 三拼

Three combination

(自选: 烧肉, 叉烧, 油鸡, 烧鸭)

Roasted crispy pork belly  
Traditional barbecue pork belly  
glazed with honey sauce  
Homemade soy sauce chicken | **G**  
Roasted duck Hong Kong style | **G**

Php 1,180    ⊕ 391


Php 1,280    ⊕ 424



## 汤羹类 SOUP



### 淮山杞子炖响螺汤

Stewed sea conch soup  
with Chinese yam and goji berry | , **SF**

Php 480  159


### 雪影西湖牛肉羹

Braised minced beef soup with coriander | **E**

Php 440  146



### 松茸菌炖鸡汤


Double-boiled chicken soup with  
matsutake mushroom | , **SF**

Php 380  126



### 菠菜蛋白海鲜羹

Braised seafood soup  
with spinach and egg white | **SF, E**

Php 460  153



### 鸡汁炖花胶汤

Double-boiled chicken soup  
with fish maw

Php 620  206

### 鲜蟹肉鱼肚羹

Braised fish maw soup with crab meat

Php 580  192

### 酸辣海鲜羹

Hot and sour seafood soup | **SF, E**

Php 340  113

### 每日例汤

Chef's daily soup

Php 380  126

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# 海鲜 SEAFOOD

## 海味类 DRIED SEAFOOD



### 鲍鱼滑鸡煲

Braised abalone and chicken | **SF**

Php 2,280    ⊕ 756

### 鲍汁煎釀海參

Stuffed shrimp paste  
sea cucumber in abalone sauce | **SF**

Php 1,180    ⊕ 391



### 八宝海參豆腐煲

Braised sea cucumber with beancurd,  
minced pork and black mushrooms

Php 880    ⊕ 292

### 鲍汁海味鸡煲

Braised dried seafood and chicken  
in abalone sauce | **SF**

Php 1,280    ⊕ 424



# 海鲜 SEAFOOD

## 活海鲜 LIVE SEAFOOD

(PRICE PER 100 GRAMS)

### 东星斑

Spotted grouper

Php 1,800 ⊕ 597

选择你的烹饪方法  
CHOOSE YOUR  
COOKING  
METHOD

### 黄皮老虎斑

Tiger grouper

Php 880 ⊕ 292

葱丝鲜露蒸  
STEAMED,  
SPRING ONION,  
SOY SAUCE

支竹冬菇焗  
BRAISED,  
ROASTED  
BEANCURD STICK

### 青石斑

Green grouper

Php 780 ⊕ 259

油炸糖醋  
DEEP-FRIED,  
SWEET AND  
SOUR SAUCE

### 虎龙虾

Tiger lobster

Php 1,280 ⊕ 424

选择你的烹饪方法  
CHOOSE YOUR  
COOKING  
METHOD

### 本地小青龙虾

Local lobster

Php 980 ⊕ 325

高汤焗  
BAKED WITH  
SOUP STOCK

姜葱炒  
WOK-FRIED WITH  
GINGER AND  
SPRING ONION

### 波士顿龙虾

Boston lobster

Php 900 ⊕ 298

XO 酱炒  
WOK-FRIED WITH  
XO SAUCE

### 本地基围虾

Suahe

Php 350 ⊕ 116

### 海螳螂虾

Mantis shrimp

Php 1,200 ⊕ 398

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√ Rooted in Nature | ⊕ Shangri-La Circle Points

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# 海鲜

## SEAFOOD

### 活海鲜

#### LIVE SEAFOOD

(PRICE PER 100 GRAMS)

#### 肉蟹

Mud crab

Php 580    ④ 192

#### 蓝蟹

Blue crab

Php 380    ④ 126

#### 红蟹

Red crab

Php 620    ④ 206

选择你的烹饪方法  
CHOOSE YOUR  
COOKING  
METHOD

高汤焗  
BAKED WITH  
SOUP STOCK

姜葱炒  
WOK-FRIED WITH GINGER AND  
SPRING ONION

蒜茸蒸  
STEAMED  
WITH GARLIC

椒盐  
STIR-FRIED WITH  
SALT AND PEPPER



④ Signature Dish | VE Vegetarian | N Nuts | E Eggs | D Dairy | G Gluten | SF Shellfish | 🌿 Rooted in Nature | ④ Shangri-La Circle Points

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# 海鮮小炒

## SEAFOOD



百花煎釀帶子

Pan-fried scallops with shrimp paste | **SF, G**

Php 1,980    ⊕ 656

XO醬翡翠炒蝦球

Wok-fried Pacific shrimps  
with greens in XO sauce | **SF, G**

Php 1,180    ⊕ 391



芥末蝦球

Deep-fried tiger prawns with wasabi sauce | **🌿, SF**

Php 1,080    ⊕ 358



椒盐蒜香蝦

Salt & pepper prawns | **🌿, SF**

Php 980    ⊕ 325





# 海鲜小炒

## SEAFOOD



### 秘制酱鳕鱼煲

Sauteed silver cod fillet  
with yellow bean paste and onions

Php 1,680    ⊕ 557

### 海鲜小炒皇

Stir-fried assorted seafood  
with mixed vegetables | 🌿, **SF**

Php 1,280    ⊕ 424



### 咸蛋软壳蟹

Deep-fried softshell crab  
with salty egg yolk | **E, SF**

Php 980    ⊕ 325



### 豆腐火腩斑腩煲

Braised grouper fillet  
with pork belly and tofu | 🌿, **G**

Php 1,080    ⊕ 358

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# 家禽、肉类

## POULTRY AND MEAT




火焰棟篤鸡(一只)

Flame roasted  
chicken (whole) | , 

Php 1,280  424

三杯鸡球煲


Stir-fried chicken fillet  
in sesame oil and Chinese wine | **N**

Php 580  192



红烧狮子头

Braised lion head meatballs | **E, SF**

Php 580  192





## 家禽、肉类

### POULTRY AND MEAT



#### 虎皮尖椒爆羊肉片

Wok-fried lamb with  
pickled green chilli and black beans | **G**

Php 1,280    ⊕ 424

#### 低温慢煮美国牛肋骨

Slow-cooked  
US beef short ribs | **⊕**

Php 1,800    ⊕ 597



#### 蜜椒鲜芦笋牛柳粒

Stir-fried beef cubes  
with asparagus | **G**

Php 1,680    ⊕ 557

#### 干葱小炒黑山羊

Wok-fried diced Australian lamb loin  
with dried shallots

Php 1,280    ⊕ 424

#### XO酱三葱炒法国鸭脯

Stir-fried French duck  
in XO sauce | **SF**

Php 1,680    ⊕ 557

#### 苹果醋咕嚕肉

Sweet and sour pork | **E**

Php 620    ⊕ 206

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## 蔬菜,豆腐 VEGETABLES & TOFU



### 三菇扒自制菠菜豆腐

Homemade spinach beancurd  
with Shimeji mushrooms in brown sauce | 🌿, **VE, E, D**

Php 620      ⊕ 206

### 南乳野菌杂菜煲

Braised assorted vegetables  
with preserved beancurd | 🌿, **VE**

Php 580      ⊕ 192



### 拍蒜炒芥菜

Stir-fried garlic mustard leaves | **VE**

Php 380      ⊕ 126

### 花菇扒西兰花

Braised black mushrooms and  
broccoli in brown sauce | 🌿, **VE, G**

Php 580      ⊕ 192

### 肉碎橄榄菜四季豆

Wok-fried French beans with  
minced pork, vegetables and olives | 🌿, **G**

Php 580      ⊕ 192

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# 蔬菜,豆腐

## VEGETABLES & TOFU

### 海味杂菜煲

Stewed dried seafood with vermicelli and assorted vegetables in supreme broth | **SF**

Php 680      ⊕ 225



### 三色蛋浸菠菜

Braised spinach with three eggs in superior soup | **E**

Php 580      ⊕ 192

### 椒丝腐乳炒通菜

Sauteed water spinach with preserved beancurd sauce | **VE**, 🌱

Php 380      ⊕ 126

### 时令时蔬

Seasonal vegetables | **VE**, 🌱

Php 460      ⊕ 153

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# 饭/面

## RICE AND NOODLES



### 海鲜双面黄

Pan-fried crispy egg noodles with assorted seafood | **SF, E, G**

Php 820      ☉ 272

### 瑶柱蛋白海鲜粒炒饭

Seafood fried rice with dried scallops and egg white | **SF, E**

Php 880      ☉ 292



### 潮式炒面线

Stir-fried mee sua with assorted seafood "Chao Chow style" | **SF, E, G**

Php 820      ☉ 272



☉ Signature Dish | **VE** Vegetarian | **N** Nuts | **E** Eggs | **D** Dairy | **G** Gluten | **SF** Shellfish | **🌿** Rooted in Nature | ☉ Shangri-La Circle Points

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# 饭/面

## RICE AND NOODLES

### 福建炒饭

Seafood fried rice  
Fujian style | **SF, E**

Php 788      ⊕ 261



### 松露酱野菌炆伊面

Braised E-fu noodles and wild mushrooms  
with black truffle oil | **VE, 🌿**

Php 620      ⊕ 206

### 海鲜粒炒粉丝

Stir-fried glass noodles  
with seafood | **SF, E**

Php 860      ⊕ 285

### 干炒牛河

Stir-fried rice noodles  
with sliced US beef tenderloin

Php 880      ⊕ 292

### 銀芽鴨絲炆米粉

Braised rice vermicelli  
with sliced duck and bean sprouts

Php 780      ⊕ 259



# 饭/面

## RICE AND NOODLES



### 海鲜双面黄

Pan-fried crispy egg noodles  
with assorted seafood | **SF, E, G**

Php 820    ⊕ 272

### 瑶柱蛋白海鲜粒炒饭

Seafood fried rice with  
dried scallops and egg white | **SF, E**

Php 880    ⊕ 292



### 潮式炒面线

Stir-fried mee sua with assorted seafood  
“Chao Chow style” | **SF, E, G**

Php 820    ⊕ 272



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# 甜品 DESSERT



## 太极芝麻糊

Black sesame and almond cream  
“Taichi style” | **D**

Php 380    ⊕ 126

## 茉莉意式奶冻

Jasmin tea panna cotta, Mandarin,  
Kalamansi sauce | **E, D**

Php 360    ⊕ 119



## 香宫杨枝甘露

Chilled mango sago cream  
with pomelo | **V, D,**

Php 220    ⊕ 73



## 竹筒豆腐花

Tofu pudding with condiments | **VE**

Php 180    ⊕ 60

## 香芒果班戏

Fresh mango pancake | **V, E, D, G**

Php 220    ⊕ 73

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# 甜品 DESSERT

## 芝麻薄脆杏仁挞

Almond tart, sesame nougatine,  
coconut sorbet | **N, E, D, G**

Php 380    ⊕ 126



## 鲜杂果冰沙

Fresh mixed fruit  
with blended ice | **VE**

Php 280    ⊕ 93

## 抹茶千层酥

Matcha mille feuille,  
almond and tonka ice cream |  
**N, E, D, G**

Php 300    ⊕ 99

## 红豆鲜奶饭布丁

Milk rice pudding,  
red beans, cashew nuts | **N, E, D**

Php 280    ⊕ 93

## 青柠香茅冻

Lemongrass jelly  
with assorted fruits | **VE**

Php 320    ⊕ 106

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