

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.



### 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

### 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  $| \otimes, \mathbb{N} |$ 

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



### 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





#### 家乡煎釀凉瓜

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.

 Signature Dish | VE Vegetarian | N Nuts | E Eggs | D Dairy | G Gluten |

 SF Shellfish | ✓ Rooted in Nature | ⊗ Shangri-La Circle Points



#### 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.





### 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





### STARTER



### 冷拌土家香干

Smoked beancurd and vegetables with homemade dressing | \( \subseteq \, VE \)

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 | **\( \sqrt{}**, \( \sqrt{E} \)

Php 360 ⊗ 119



### 五香卤鸭掌

Soy sauce glazed duck webs

Php 480 ⊗ 159





古法酱烧牛腱

Braised US beef shank in soy glaze



### 樱花虾生菜沙拉

Shredded lettuce and Sakura shrimp salad | SF



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

### 麻辣酱千层猪耳

Pig ears in hot and spicy sauce



### 椒盐三文鱼头

Salt and pepper salmon head

Php 320 ⊗ 106



#### 烟熏素鹅

Deep-fried beancurd rolls with black mushrooms |♦, ✓, VE

Php 480 ⊗ 159

### 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(一具) Suckling pig (whole) served in two courses | **N, G** 脆皮烧乳猪(半只) Suckling pig (half) served in two courses | **N, G** Php 13,888 ♦ 4,605 Php 7,180 **②** 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| ⊛ 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



### 脆皮烧肉

Roasted crispy pork belly

Php 580 ⊗ 192

### 港式烧鸭

Roasted US duck Hong Kong style | N, G

#### 蜜汁叉烧

Traditional barbecue pork belly glazed with honey sauce

Php 680 ⊗ 225

### 玫瑰油鸡

Homemade soy sauce chicken | 🛫 , 😘

*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



### SOUP



淮山杞子炖响螺汤

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



Braised minced beef soup with coriander  $\mid \mathbf{E} \mid$ 



### 松茸菌炖鸡汤

Double-boiled chicken soup with matsutake mushroom | \( \nsline \), **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

### 鲜蟹肉鱼肚羹

Braised fish maw soup with crab meat

### 酸辣海鲜羹

Hot and sour seafood soup | SF, E

Php 340 ⊗ 113

### 每日例汤

Chef's daily soup



### 海味类

### DRIED SEAFOOD



### 鲍鱼滑鸡煲

Braised abalone and chicken | SF

### 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

### 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

黄皮老虎斑

青石斑

Spotted grouper

Tiger grouper

Green grouper

Php 1,800

⊗ 597

Php 880

⊗ 292

Php 780

⊗ 259

选择你的烹饪方法

CHOOSE YOUR COOKING METHOD 葱丝鲜露蒸

STEAMED, SPRING ONION, SOY SAUCE 支竹冬菇焖

BRAISED, ROASTED BEANCURD STICK 油炸糖醋

DEEP-FRIED, SWEET AND SOUR SAUCE

虎龙虾

本地 小青龙虾

Boston lobster

Tiger lobster
Php 1,280

♦ 424

Local lobster Php 980

⊗ 325

Php 900

波士頓龙虾

**⊗** 298

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 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 | ᢒ Shangri-La Circle Points



### 活海鲜

### LIVE SEAFOOD

(PRICE PER 100 GRAMS)

⊗ 126

肉蟹

Mud crab

Php 580

♦ 192

蓝蟹

Blue crab

Php 380

红蟹 Red crab

Php 620

⊗206

选择你的烹饪方法

CHOOSE YOUR COOKING METHOD

高汤焗

BAKED WITH SOUP STOCK

蒜茸蒸

STEAMED WITH GARLIC

姜葱炒

WOK-FRIED WITH GINGER AND SPRING ONION

椒盐

STIR-FRIED WITH SALT AND PEPPER



### 海鲜小炒

### SEAFOOD



百花煎釀帶子

Pan-fried scallops with shrimp paste | SF, G

XO酱翡翠炒虾球

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

Php 1,180 ⊗ 391



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芥末虾球

Deep-fried tiger prawns with wasabi sauce 🗹, SF

### 椒盐蒜香虾

Salt & pepper prawns | 🛫 , SF





### SEAFOOD



### 秘制酱鳕鱼煲

Sauteed silver cod fillet with yellow bean paste and onions

Php 1,680 ⊗ 557



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



### 咸蛋软壳蟹

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

### 豆腐火腩斑腩煲

Braised grouper fillet with pork belly and tofu  $| \checkmark, G$ 

### 家禽、肉类

### POULTRY AND MEAT



### 火焰棟篤鸡(一只)

Flame roasted chicken (whole) | 🗞 🛫

### 三杯鸡球煲

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





### 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

### 低温慢煮美国牛肋骨

Slow-cooked US beef short ribs | �



### 蜜椒鲜芦笋牛柳粒

Stir-fried beef cubes with asparagus | G

### 干葱小炒黑山羊

Wok-fried diced Australian lamb loin with dried shallots

### XO酱三葱炒法国鸭脯

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

Php 1,680 ⊗ 557

#### 苹果醋咕噜肉

Sweet and sour pork | **E** 

### 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 | \( \nsline \), VE



### 拍蒜炒芥菜

Stir-fried garlic mustard leaves  $\mid$  **VE** 

### 花菇扒西兰花

Braised black mushrooms and broccoli in brown sauce | \( \nsline \), VE, G

Php 580

⊗ 192

### 肉碎橄菜四季豆

Wok-fried French beans with minced pork, vegetables and olives | ≰, ₲

Php 580

♦ 192

### 蔬菜,豆腐

### **VEGETABLES & TOFU**

### 海味杂菜煲

Stewed dried seafood with vermicelli and assorted vegetables in supreme broth  $\mid$  SF





### 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**, **≰** 

### 时令时蔬

Seasonal vegetables | VE, 🛫

# 饭/面

### RICE AND NOODLES



### 海鲜双面黄

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

Php 820

♦ 272

### 瑤柱蛋白海鲜粒炒饭

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





### 潮式炒面线

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

Php 820

⊗ 272

### 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

### 銀芽鸭丝炆米粉

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

### 瑤柱蛋白海鲜粒炒饭

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



### DESSERT



## 茉莉意式奶冻

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

Php 360

♦ 119

### 太极芝麻糊

Black sesame and almond cream "Taichi style" | **D** 

Php 380

⊗ 126





### 香宫杨枝甘露

Chilled mango sago cream with pomelo  $| \checkmark, D$ ,

Php 220

**⊗** 73

### 竹筒豆腐花

To fu pudding with condiments  $\mid$  **VE** 

Php 180

⊗ 60

### 香芒果班戏

Fresh mango pancake | 🛂, E, D, G

Php 220

**⊗** 73



### 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  $\mid$  **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