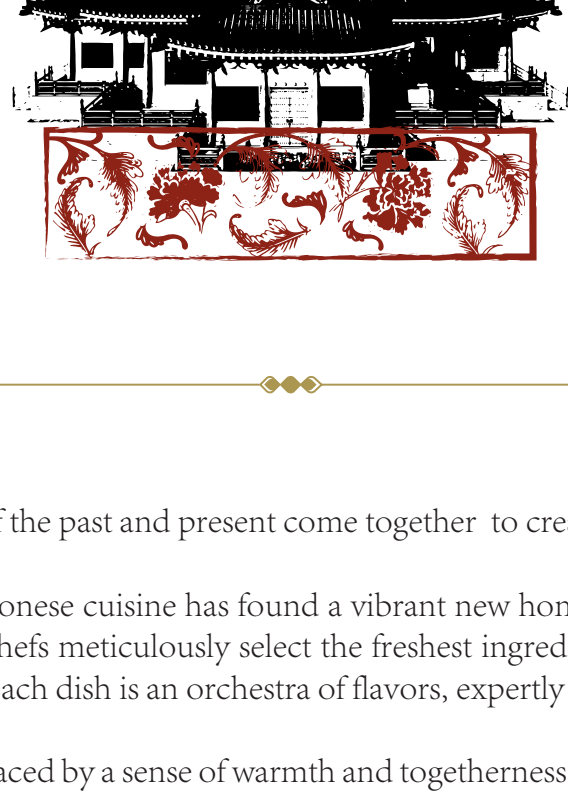


香宮
Shang Palace



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 savor 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.

餐前小食
APPETIZER



捞汁海蜇片 SF Marinated sliced sea corch with soya sauce and vinegar	680	葱油红蛋头 Marinated red jellyfish with spring onion oil	580
黄金脆化鱼皮 E Deep-fried fish skin with salted egg yolk	625	肉松脆白玉 Crispy bean curd with pork floss	385
凉拌机黑木耳拍黄瓜 VE, N Chilled cucumber with organic black fungus, minced garlic and aged vinegar	188	烟烧素鹅 Deep-fried bean curd rolls with black mushrooms	420
自家制酸麦皮蛋 E Century eggs with pickled ginger	385		

Signature Dish | VE Vegetarian | N Nuts | E Eggs
 D Dairy | G Gluten | SF Shellfish | Rooted in Nature

烧腊
TRADITIONAL BARBECUE



Roasted Peking duck

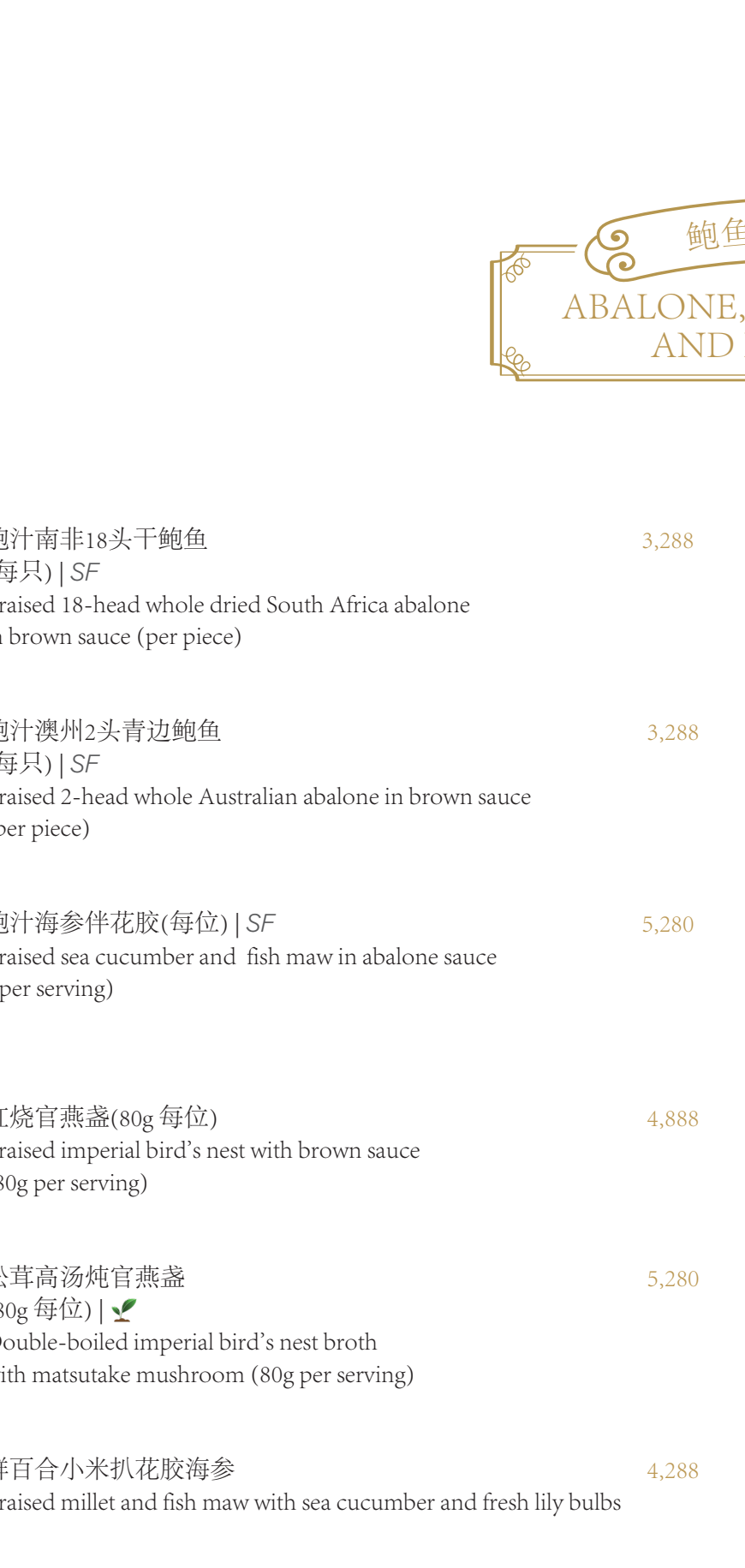
古早烧腩 Traditional barbecue pork belly glazed with honey sauce	720	北京烤鸭(两食) (半只) (整只) G, N Roasted Peking duck served in two courses (half / whole)	3,280 / 5,280
脆皮烧肉 Roasted crispy pork belly	620	化皮乳猪拼(8件) G, N Barbecue suckling pig (8 pieces)	3,288
香芒烧味拼盘 N Barbecue pork and poultry platter	1,180	鸿运全体乳猪(两食) (半只/整只) G, N Roasted suckling pig served in two courses (half / whole) (Please allow 45 minutes lead time)	7,280 / 12,280
玫瑰露皇鸡(半只/整只) Homemade soy sauce chicken (half/whole)	820 / 1,580		



Traditional barbecue pork belly glazed with honey sauce

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湯 / 羹
SOUP



Buddha jumps over the wall

原盅椰皇花胶炖鸡 Double-boiled chicken soup with fish maw served in whole coconut	1,888		
虫草花清鸡汤炖辽参 Double-boiled sea cucumber chicken soup with cordyceps flower	1,180		
龙虾煎烧腊 Sichuan hot and sour soup with sliced local lobster	1,080		
红烧鲜鲈鱼鱼翅羹 Braised fish maw with fresh crab meat soup	580		
雪影西雨牛肉羹 E Braised minced beef soup with egg white and coriander	480		
鸡蓉粟米羹 E Sweet corn soup with minced chicken	420		
总厨推荐老火靓汤 Our chef's daily soup creation	580		
锦制海味佛跳墙 SF Buddha jumps over the wall	4,288		

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鲍鱼, 海味, 官燕
ABALONE, DRIED SEAFOOD AND BIRD'S NEST

鲍汁南非18头干鲍鱼 (每只) SF Braised 18-head whole dried South Africa abalone in brown sauce (per piece)	3,288		
鲍汁澳洲2头青边鲍鱼 (每只) SF Braised 2-head whole Australian abalone in brown sauce (per piece)	3,288		
鲍汁海参伴花胶(每位) SF Braised sea cucumber and fish maw in abalone sauce (per serving)	5,280		
红烧官燕羹(80g/每位) Braised imperial bird's nest with brown sauce (80g per serving)	4,888		
松茸高汤炖官燕羹 (80g/每位) Rooted Double-boiled imperial bird's nest broth with matsutake mushroom (80g per serving)	5,280		
鲜百合小米扒花胶海参 Braised millet and fish maw with sea cucumber and fresh lily bulbs	4,288		
红烧花胶 Braised fish maw with superior stock	1,688		



Braised 2-head whole Australian abalone in brown sauce

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海鲜
SEAFOOD

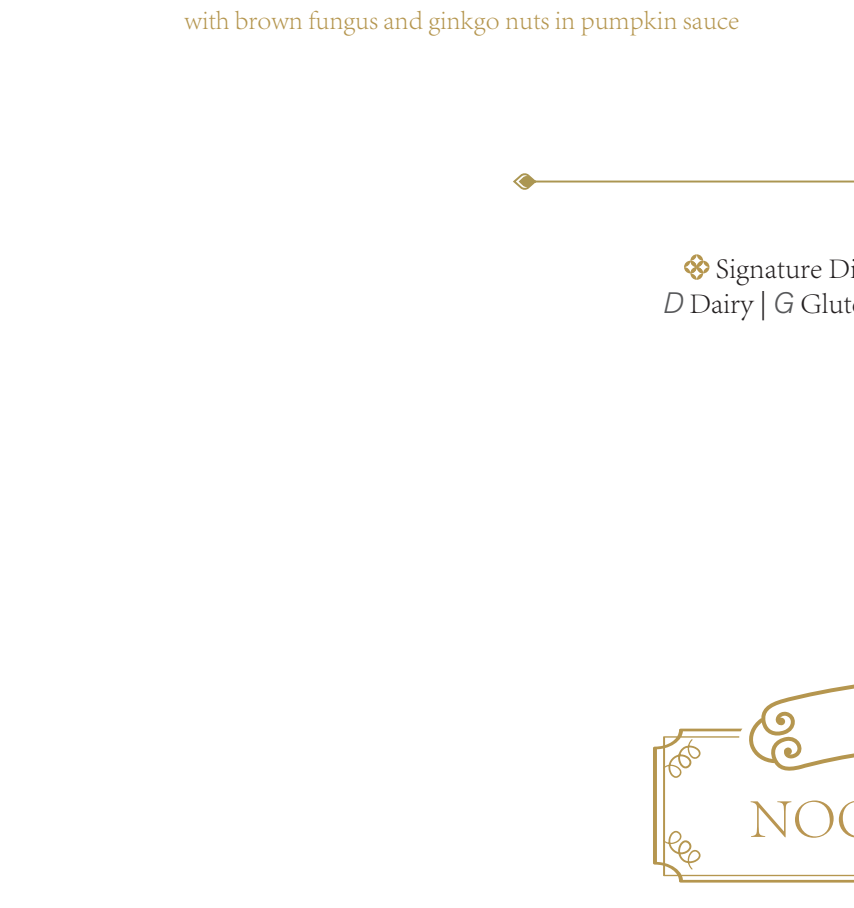


Steamed red grouper fillet in pea mash soup with pickled pepper and Chinese cabbage

芥末虾球 SF, E, Rooted Six (6) fried tiger prawns with wasabi sauce	1,480	蟹肉粉丝煲 E Beasted crab meat with vermicelli in clay pot	2,888
黑椒蒜汁炒虾球 SF, Rooted Six (6) fried tiger prawns with black truffle sauce	1,480	怀旧焗蟹膏 G, N Traditional baked crab shell	1,880
黑椒汁煎带子配时蔬金菇菜 Pan-fried Pacific scallops with black pepper sauce and golden enoki mushrooms	3,280	海味鲜鲍什菜煲 SF Steamed sliced Australia abalone and dried seafood with vermicelli and assorted vegetables served in supreme broth	1,680
翡翠野菌炒带子 SF, N, Rooted Wok-fried Pacific scallops with greens and wild mushrooms	3,280	金华玉树原条吊胆片 (600g/700g) N Steamed grouper fillet with black mushrooms, Yunnan ham and seasonal greens	1,800 per 100g
椒盐蒜带子桂花蚌 SF, N Stir-fried Pacific scallops and Pacific clams with seasonal greens in X.O. sauce	2,888	椒香豆豉煎蟹原条吊胆片 (600g) G, N Steamed red grouper fillet in pea mash soup with pickled pepper and Chinese cabbage	10,880
秘制面筒三文鱼鱼煲 N Sauteed silver cod fillet with yellow bean paste and onions served in a clay pot	2,880	港式菜菜星斑 Steamed pink lapu-lapu Hong Kong style	1,800 per 100g

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肉类 & 家禽类
MEAT & POULTRY



Pan-fried US beef cubes with asparagus in homemade sauce

梨山宫鲜芦笋煎美国牛柳粒 G, N Pan-fried US beef cubes with asparagus in homemade sauce	2,180	黑椒菠萝咕咾肉 E Sweet and sour pork	880
姜葱蟹膏蒸五花肉 G, SF, N Steamed sliced Kurubuta pork with shrimp paste and ginger	688	虎皮尖椒爆香肉 E Wok-fried sliced marinated pork belly with pan-seared green chili and black beans	880
榄菜肉碎四季豆 N Wok-fried French beans and minced pork with olive vegetables	620	干葱小炒山手 N Wok-fried Australian lamb loin with dried shallot	1,380
蒜香手拍烧鸡 (半只/整只) Rooted Crispy free-range chicken with garlic (half/whole)	880 / 1,580	蒜香松茸蘑菇鸡 Steamed seasonal vegetables in lotus leaves with black mushrooms and preserved sausage	980
核桃腰果炒鸡丁 N Wok-fried diced chicken with capiscum, pecans and cashew nuts	820	三杯鸡辣煲 N, SDC Stir-fried chicken fillet in soy sauce, Chinese wine and soy chicken served in a clay pot	820
红烧乳鸽 Fried Californian pigeon with fine soya sauce	2,880		

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素菜
GARDEN GREENS



Braised homemade bean curd with brown fungus and ginkgo nuts in pumpkin sauce

金盅松露田菜八宝 G, N, Rooted Sauteed assorted vegetables with truffle oil served in a pumpkin	1,880	生晒椒丝腐乳油菜菜 VE, G Sauteed Chinese leaf lettuce with preserved bean curd sauce	728
红曲乳香蒜公素煲 VE, N, G Braised assorted vegetables with preserved bean curd served in a clay pot	780	翡翠蒸嫩榆耳银丝竹笙卷 VE, N, G Braised bamboo pith fungus rolls with vermicelli, topped with bird's nest and seasonal vegetables	1,780
脆菇梅菜皇蒸时蔬 VE, N, G Steamed seasonal vegetables with preserved mustard vegetables topped with crispy enoki mushrooms	605	脆皮菜肉炒带菜 VE, N, G, Rooted Sauteed garden greens with water chestnuts and crispy fritters served in a golden nest	780
金汁如意银杏自制豆腐 VE Braised homemade bean curd with brown fungus and ginkgo nuts in pumpkin sauce	980	三色蛋浸菠菜 VE, E Braised spinach with three eggs in superior soup	880

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

粉面 & 饭
NOODLES & RICE

豉椒焗龙虾配香煎米粉 (每位) G, N Braised lobster with black bean sauce and pan-fried vermicelli	1,888		
海鲜两面黄 SF, G, N Pan-fried crispy egg noodles with assorted seafood	1,880		
干炒牛河 G, N Stir-fried rice noodles with sliced US beef tenderloin	1,280		
松露菌野菌焖伊面 VE, G, Rooted Braised E-fu noodles and wild mushrooms with black truffle oil	920		
龙虾海鲜粥淮饭 G, SF, N Poached rice with seafood and crispy rice in lobster broth	2,280		
香宫招牌炒饭 G, SF, G Shang Palace fried rice with assorted seafood and barbecue po	1,280		



Shang Palace fried rice with assorted seafood and barbecue pork

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甜品
DESSERT

冰花炖燕窝 Rooted Shang Palace double-boiled bird's nest with rock sugar	888		
红莲炖宵餛 Double-boiled sweetened Hashima with red dates and lotus seeds	450		
杨枝甘露 Chilled mango sago cream with pomelo	320		
陈皮红豆沙 Red bean soup with aged tangerine peel	188		
传统生磨蛋白杏仁茶 Traditional almond cream	288		
莲蓉寿桃 Longevity peach bun	150		
芒果椰香酥配香草蛋糕 Rooted Baked mango and sweet potato in fine pastries and vanilla ice cream	380		

Double-boiled sweetened Hashima with red dates and lotus seeds

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