



廣東燒鴨

Guangdong fire-roasted duck

冷菜 Starters

陳醋黑木耳 | 248

Wood ear fungus marinated with aged black vinegar

青木瓜西柚沙拉 | 248

Spicy green papaya, dried shrimp and pomelo salad

醬醃佛手瓜 | 248

Marinated chayote in aged soy sauce and chili

醬汁鮮露辣牛展 | 488

Spiced marinated U.S. Angus beef shank with Chinese parsley

京陵鹹水鴨 | 498

24-hour marinated salted duck

蔥油老醋海蜇頭 | 668

Jellyfish salad with mature vinegar and scallion oil

蟲草花黃瓜沙拉 | 248

Cucumber and cordyceps flower salad with chili dressing



Macau crispy pork

Staple Dishes 風味主食

福建海鮮炒飯 | 598

Fujian seafood fried rice

揚州炒飯 | 658

Yangzhou style fried rice

蛋清脆貝炒飯 | 888

Fried rice with egg white and conpoy

叉燒餛飩湯麵 (位) | 398

Honey glaze BBQ pork and wonton noodle soup (per person)

皮蛋瘦肉粥 (位) | 288

Pork and century egg congee (per person)

廣東道招牌炒飯 (位) | 838

Canton Road signature fried rice, shrimp and U.S. scallop (per person)

咸魚雞粒炒飯 | 688

Fried rice with salted fish, diced chicken and shredded lettuce

海鮮鮮菇伊麵 | 698

E-fu noodle, assorted seafood and straw mushrooms



Steamed DIM SUM

招牌蝦餃皇 (4個) | 298

Crystal skin shrimp dumpling (4pcs)

鮮蝦燒賣 (4個) | 298

Steamed Iberico pork and shrimp dumpling with mud crab roe (4pcs)

金箔竹炭帶子餃 (3個) | 338

U.S. scallop and bamboo shoot powder dumpling (3 pcs)

廣東道灌湯小籠包 (3個) | 248

Canton Road style steamed xiao long bao (3 pcs)

港式流沙包 (3個) | 268

Steamed Hong Kong custard and salted duck egg bun (3 pcs)

蜜汁蒸叉燒包 (3個) | 248

Steamed honey roasted pork bun

松露菠菜餃 (4個) | 248

Black fungus, assorted mushroom, carrot in spinach dumpling (4 pcs)

Stone Flamed 燒味 BBQ

蜜汁叉燒 | 688

BBQ honey roasted pork shoulder

廣東燒鴨 | 988

Guangdong fire roasted duck

秘製烤澳洲羊棒骨 | 988

Slow roast lamb shank in mixed herbs and spices

澳門脆皮燒腩肉 | 798

Macau crispy pork belly

麥香脆皮炸子雞 ½ half | 888

1 whole | 1,588

Crispy free range chicken with five spiced salt

堂做北京片皮鴨 ½ half | 2,788

1 whole | 5,488

二吃: 炒松, 炒芒果, 煮湯, 椒鹽

Ming dynasty roasted Peking duck
Preparation: Stir-fried diced duck served with lettuce, diced duck meat with fresh mango, duck bone soup with salted vegetables, tofu deep-fried duck bone with salt & pepper

化皮烤乳豬件 ½ half | 4,988

1 whole | 10,888

Fired stone roasted suckling pig (24 hours pre-order required)



Sautéed French beans with minced Angus beef

汤, 位上 Soup

蟹肉粟米羹 | 358

Crabmeat and sweet corn soup

海鮮酸辣羹 | 358

Seafood hot and sour soup

主厨每日例湯 | 328

Chef's special daily soup

金湯蟹肉海鮮魚肚羹 | 638

Braised seafood with crab roe and fish maw in pumpkin soup

Baked & Fried DIM SUM 煎焗炸類

鮮蝦腐皮卷 (3個) | 368

Bean curd sheet, shrimp and mixed vegetables (3pcs)

煎蘿蔔糕配XO醬 (5個) | 268

Pan seared spicy radish cake with X.O. sauce (5 pcs)

米網生煎餃 (5個) | 248

Fried pork dumpling topped over crispy nest (5 pcs)

港式焗餐包 (3個) | 258

Slow baked honey glazed BBQ pork bun (3 pcs)

三絲炸春卷 (3個) | 298

Crispy spring roll with shrimp, carrot and mushrooms (3 pcs)

脆皮龍蝦雲吞 (3個) | 568

Fried lobster wonton with yellow chives and spicy sauce (3 pcs)

松露雞粒南瓜酥 (3個) | 248

Baked pumpkin, black truffle and chicken puff (3 pcs)



Fried lobster wonton yellow chives with spicy sauce

Garden GREENS 蔬菜類

乾煸牛肉松四季豆 | 488

Sautéed French beans with minced Angus beef

紅燒干貝扒西蘭花 | 488

Braised dried scallops with broccoli

金銀蛋蒜粒浸菠菜 | 528

Braised spinach with golden garlic, and duo eggs in superior broth

上湯木耳小唐菜 | 588

Bok choy, wood fungus and wolfberries in superior broth

清炒時令蔬菜 | 398

Stir-fried seasonal vegetables

請問服務員當天時令蔬菜品種

*Please ask your waiter for the availability of vegetables from the market


Vegetarian Nuts Pork Rooted in Nature Chef's Signature

Prices are in Philippine Pesos, inclusive of 10% service charge and applicable local government taxes

We require 36 hours pre-order and deposit for live fish and Peking duck

Wok FRIED 精致小炒

苹果醋荔枝咕嚕肉 | 588 
Sweet and sour pork with lychee and apple cider vinegar


芒果魚籽山葵子蝦球 (6個) | 1,988 
Crispy wasabi coated prawn ball, mango pearl (6pcs)

官保炒雞丁 | 498 
Free range chicken and cashew nuts in kung pao sauce


蔥爆安格斯鮑菇牛仔粒 | 988
Wok fried Angus beef with onion leeks and eringi mushroom

樂山紅袍辣子雞 | 698 
Leshan flavor organic chicken, dried chili and Szechuan pepper

藤椒水煮肉片 | 538 
Poached spicy pork tenderloin with cucumber and bean sprouts

蒜片黑椒鵝肝牛仔粒 | 2,488 
US beef tenderloin, foie gras in crispy garlic pepper sauce

糟炸雞排配柳橙汁 | 698
Fujian style deep fried chicken leg in Chinese red vinasse with orange sauce

X.O. 醬蘭花炒帶子配核桃 | 1,488 
Wok-fried U.S. scallop with broccoli and sesame walnut in X.O. sauce

果仁官保蝦球 | 888 
Aged black vinegar kung pao prawn, roasted cashew nuts

開胃酸菜煮斑魚片 | 1,188
Szechuan style poached chili grouper fillet, pickled vegetables

避風塘金沙軟殼蟹 (6個) | 1,088
Crispy soft shell crab, spiced salt & pepper style (6pcs)



Crispy wasabi coated prawn ball, mango pearl

Taiwanese 台灣菜

紅燒牛腩面 (位) | 388
Braised beef brisket noodles soup (per person)

台灣滷肉飯 | 398 
Taiwanese rice with braised mixed pork and fried shallot

台灣三杯雞 | 588
Braised chicken with basil in sweet soy sauce

蠔仔煎 | 688
Pan fried oyster cake



Leshan flavor organic chicken, dried chili and Szechuan pepper

Market Live Fish and Seafood 活魚海鮮 / 時價 PER 100g

青石斑魚 | 588
Green grouper

老虎斑 | 888
Tiger grouper

東星斑 | 2,188
Red spotted grouper

烹飪選擇: XO醬蒸, 豉汁蒸, 紅燒, 清蒸, 麒麟蒸, 糖醋, 薑蔥炒, 水煮
Selection of cookery methods applied to our market seafood: X.O. sauce steamed, black bean sauce, braised in superior soy, steamed in soy sauce, qilin steamed, sweet & sour stir-fried ginger and spring onion, Szechuan style poached

活蝦 | 388
Live Shrimp
青蟹 | 488
Male crab

紅膏蟹 | 688
Red mud crab
老虎斑 | 888
Tiger grouper






瀨尿蝦 | 888
Sea Mantis
本地龍蝦 | 2,188
Green lobster

烹飪選擇: 薑蔥炒, 豉汁蒸, 清蒸, 避風塘炒, 上湯芝士焗, 咸蛋炒, 麥片炒, 咖喱醬, 香辣炒
Selection of cookery methods applied to our market seafood: Stir fried ginger and spring onion, steamed black bean sauce, steamed in soy sauce, bi feng tang style, poached in cheese sauce, fried with salted duck egg, oatmeal flavor, stewed in curry sauce, stir-fried spicy sauce

當天活海鮮
Live catch seafood of the day

請詢問廚師推進做法
Selection of the cooking method please check with our chefs recommendations

自選時令海鮮: 請詢問餐廳服務員品種
Selection of our live catch seafood from the aquarium: Please check with our colleagues for the price

 Vegetarian  Nuts  Pork  Rooted in Nature  Chef's Signature
Prices are in Philippine Pesos, inclusive of 10% service charge and applicable local government taxes
We require 36 hours pre-order and deposit for live fish and Peking duck

Burned Pottery 煲仔

魚香雞粒茄子煲 | 598
Spicy eggplant, minced chicken and salty fish

京蔥蝦醬海參煲 | 1,788
Slow-cooked sea cucumber with onion leeks and shrimp paste

蘆筍肉醬奶豆腐 | 588 
Homemade soy milk tofu, asparagus, minced pork in mixed mushroom gravy

松露醬幹蔥雞煲 | 698 
Simmered free range chicken, shallots in black truffle sauce

四川麻婆豆腐煲 | 598 
Black pork "Ma Po" tofu dusted Szechuan pepper

柱候萝卜牛腩煲 | 898
Slow braised Wagyu beef brisket with radish in chu hou sauce


低溫鹽烤老姜燒鴨 | 888
Oven baked ginger flavor salt crusted duck

拍蒜乾鍋花菜 | 488 
Wok-fried cauliflower with pork belly, garlic and dried chili

Sweet TREATS 養顏甜品

港式焗蛋撻 (3個) | 228
Hong Kong baked flaky organic egg tart (3 pcs)

招牌楊枝甘露 (位) | 228
Chilled mango & sago with grapefruit (per person)

飄香天鵝酥 (3個) | 228 
Swan shaped taro puff pastry (3 pcs)

環球時令水果 (位) | 288
Tropical seasonal fruit combination (per person)

芒果冰激凌刨冰 | 288
Shaved ice with mango ice cream

传统和现代的中国餐饮

THE CROSSROAD OF TRADITIONAL AND MODERN CHINESE DINING

@shangrilafort

@wangskitchenbgc

GOURMET TEA

PREMIUM TEA 茗茶	<i>per person</i> 每位
Wild Chrysanthemum 菊花茶	78
Rose Buds 玫瑰花茶	78
Yunnan Tippy Puer 云南普洱	88
Wuyi Dark Rock 武夷岩茶	148
Spring King Tie Guan Yin 铁观音	198
Bi Lou Chun 碧螺春	248
Taiwan Dong Ding Oolong 台湾冻顶乌龙	298
Silver Needle white tea 银针白毫	388
 SIGNATURE TEA 特色茶	
Canton Garden Iced Tea 广东道冰茶	298

TEA COCKTAILS

250

500



Yunnan Mountain

Fresh Lemongrass
Spearmint
Fresh lime
Homemade Yunnan
Tippy Puer syrup



Smokey Cha

Sweet basil
Fresh ginger
Fresh lemon
Fine sugar
Lapsang Souchong



Risky Bird Eye

Ketel One vodka
Bird eye chili
Fresh lime
Elderflower cordial



Wild Blossom

Tanqueray London Dry
gin
Jasmine infused ver-
mouth
Fresh calamansi

SPIRITS

CHINESE LIQUORS 中国白酒

per bottle 每瓶

Yang He Da Qi Jiu 洋河大曲

1,688

洋河大曲以优质高粱、大米、糯米、玉米、小麦、大麦、豌豆、水为原料，在地理标志产品保护范围内，按传统工艺与现代生物技术相结合生产的白酒。具有绵、柔、甜、净、香的独特风格，具体表现为绵柔、绵甜、绵爽等的口味。质量特色：低而不淡、柔而不寡、绵长尾净、丰满协调。

Yang He Dream of Blue M3 洋河梦之蓝M3

19,888

梦之蓝M3让您更多的体验到更“绵柔”的涵义，突出了梦一般的“味”觉享受，彻底打破了中国名酒历来以香取悦消费者的片面追求。具有香气宜人、绵甜柔和、醇厚净爽、余味悠长的风格特点。

SCOTCH WHISKY

per glass 每杯

Blended

Johnnie Walker *Black Label*

300

Johnnie Walker *Blue Label*

1,000

Monkey Shoulder

400

Chivas Regal *18yrs*

600

Highlands

Glenmorangie *Original 10yrs*

400

Dalmore *12yrs*

800

Speyside

Glenfiddich *12yrs*

400

Singleton *12yrs*

400

Macallan *12yrs*

700

Macallan *15yrs*

1,000

Islands

Talisker *10yrs*

650

Islay

Bowmore *12yrs*

450

Laphroaig *10 yrs*

500

Bruichladdich *Classic Laddie*

700

AMERICAN WHISKEY

Maker's Mark

300

Michter's *Kentucky Straight Bourbon*

500

SPIRITS

RUM

per glass 每杯

Plantation Original Dark	<i>Jam. Barb. Tri.</i>	300
Diplomático Reserva Exclusiva	<i>Venezuela</i>	450
Rumbullion!	<i>Caribbean</i>	600

TEQUILA

Jose Cuervo Tradicional	<i>Jalisco</i>	300
1800 Silver	<i>Jalisco</i>	350
Ocho reposado	<i>Jalisco</i>	500

COGNAC

H by Hine VSOP		350
Jean Grosperin VSOP		500
Frederic Mestreau XO		600
Remy Martin XO		1,000
Remy Martin Louis XIII		12,000
Hennessy VSOP		600
Hennessy Richard		15,000

BEER

INDUSTRIAL

Tsing Tao	240
Stella Artois	240

CRAFT

Anderson Valley - Delicious Stone IPA	400
Hitachino Nest - White Ale	400