



Shang Palace

## 匠心之旅，承载传承

金边香宫中餐厅邀您踏上一场精致粤菜的美食之旅，灵感源自象征华人航海精神的“陈夫人”传奇故事——她远渡南海，创建了富含文化与味觉传承的“中国之屋”。在这里，粤菜的细腻与经典得以传承并升华，由拥有数十年经验的李托芬主厨精心掌舵。菜单中亦精选呈现约 10% 的川菜佳肴，以其辛香与浓郁风味，为味蕾增添别样风采。餐厅内部设计融合了中式皇家府邸的华丽气派与金边历史的印记——从仿船体的木质结构、精美的石雕，到灵感源自银匠工艺的装饰细节，无不展现文化传承与匠心独运。香宫不仅致敬传统滋味，更在此延续并创造新的美食传奇。

## A Culinary Voyage Rooted in Legacy

Shang Palace Phnom Penh invites you on a journey of refined Cantonese gastronomy — one inspired by the spirit of exploration and cultural exchange. Drawing from the storied voyages of Lady Chen, a symbolic tribute to Chinese navigators who once crossed the South China Sea, the restaurant reimagines a house of heritage where tradition and creativity converge.

Here, timeless Cantonese cuisine is elevated with finesse and precision, guided by Executive Chinese Chef Li Tok Fan's decades of culinary mastery. In celebration of the region's diversity, the menu also introduces a curated selection of Sichuan specialties — bold, aromatic, and perfectly balanced to complement the elegance of Cantonese fare.



## 李托芬

### Chef Li Tok Fan

来自香港的李托芬主厨拥有超过40年的中餐烹饪经验，专注于粤菜领域，技艺精湛。他曾在新加坡、北京、成都、武汉等地的知名五星级酒店担任中餐行政总厨，备受政要与名人赞誉。他的菜品讲究传统工艺与精致摆盘的完美结合。

在金边香宫中餐厅，李主厨呈现一道道匠心之作，以传统粤菜为基础，融合现代手法，打造高雅而富有层次的中式餐饮体验。

A Hong Kong native with over four decades of culinary expertise, Chef Li Tok Fan brings a lifetime of dedication to Cantonese cuisine. He began his career at 16 and has since led renowned kitchens across Singapore, Beijing, Chengdu, and Wuhan, including celebrated roles within Shangri-La hotels. Chef Li's cooking has earned the praise of world leaders and celebrities, and his signature creations reflect a mastery of traditional techniques with refined presentation. At Shang Palace Phnom Penh, he curates an elevated dining experience that honours heritage while embracing culinary artistry.

## Shang Palace Signature Dishes

# 香宫招牌菜

-  鲍汁风尾虾扒手工豆腐    38  
Braised Seafood with Homemade Tofu in Abalone Sauce
-  鱼子酱京式片皮鸭   88  
Crispy Roasted Peking Duck Sliced with Caviar Oscietra
-  招牌元宝肉   38  
Signature Ingot-Shaped Pork
-  金巢脆菌爆澳洲和牛粒  68  
Australian Wagyu Beef Cubes with  
Crispy Mushroom in Golden Nest
-  玻璃脆皮乳鸽 (一只)  18  
Glass-Skin Crispy Pigeon (1 Piece)
-   XO酱百花煎酿带子    38  
XO Sauce Pan-Seared Stuffed Scallops
-  火焰香烤羊排   58  
Flame-Grilled Lamb Chops
-  金汤老虎斑脆米泡饭     68  
Tiger Garoupa in Golden Broth with Crispy Rice

 贝类 Shellfish  含酒 Alcohol  花生 Nut  麸质 Gluten  猪肉 Pork  奶制品 Dairy  蛋 Egg  素 Vegetarian

 根植于自然 Rooted in Nature  招牌菜 Signature Dish  辣 Spicy

所有价格均为美元，未包括7%的服务费和10%的增值税  
All prices are in USD, exclusive of 7% Service Charge and 10% VAT

## Appetizer

## 前菜


金桂香蜜藕 12  
Golden Osmanthus Honey Lotus Root

  巴蜀口水鸡 18  
Sichuan Spicy Chicken in Chili Sauce

 夫妻肺片  22  
Sliced Beef & Ox Tripe in Sichuan Chili Sauce

云腿沙拉盆栽 12  
“Garden Pot” Yunnan Ham Salad

 孜然牛肉粒  22  
Sichuan Cumin Beef Cubes

 老醋海蜇头  22  
Aged Vinegar Marinated Jellyfish Head

 陈年花雕罗氏虾  22  
River Prawns with Sichuan Pepper  
in Aged Hua Diao Wine













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## Barbecue

## 烧味

-  北京片皮鸭 - 全只   68  
Whole Peking Duck  
烹饪方法 Cooking Methods:  
椒盐鸭架 Salt & Pepper Duck Bones  
姜葱炒鸭架 Stir-Fried Duck Frame with Ginger and Spring Onion   
白菜豆腐汤 Duck Soup with Tofu and Napa 
- 鸿运化皮乳猪全体 (需要提前 24 小时预定)     188  
Whole Crispy Roasted Suckling Pig  
(Pre-order 24 hours in advance)
- 化皮乳猪件     58  
Crispy Roasted Suckling Pig
- 港式挂炉烧鸭   18  
Hong Kong-Style Roasted Duck
-  蜜汁黑叉烧     18  
Honey-Glazed Black Char Siu
- 脆皮吊烧鸡 (半只)  18  
Half Roasted Crispy Chicken
-  澳门脆皮烧肉    18  
Macau-Style Crispy Roasted Pork
- 烧味拼盘 (烧鸭, 蜜汁黑叉烧, 澳门烧肉)     28  
Barbecue Platter  
Roast Duck, Honey-Glazed Black Char Siu,  
Macau-Style Crispy Roasted Pork

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# 汤羹位上

## Soup

Served Individually

- |   |    |
|---|----|
|  羊肚菌柱莆炖辽参花胶   | 88 |
| Double-Boiled Morel Mushroom & Dried Scallop Soup with Sea Cucumber & Fish Maw  |    |
|  虫草花螺头炖士鸡     | 22 |
| Double-Boiled Cordyceps Flower & Whelk Soup with Silkie Chicken   |    |
|  黑松露竹笙炖鲜鲍     | 26 |
| Double-Boiled Fresh Abalone Soup with Black Truffle & Bamboo Pith   |    |
|  黄焖金菇鱼肚羹      | 18 |
| Braised Fried Fish Maw Soup with Golden Needle Mushrooms  |    |
|  金汤小米扣花胶  | 38 |
| Golden Millet Soup with Braised Fish Maw  |    |
|  花菇菜胆炖鲍鱼  | 26 |
| Double-Boiled Abalone Soup with Flower Mushroom and Baby Bok Choy   |    |
|  海鲜四川酸辣羹  | 12 |
| Sichuan Hot and Sour Seafood Soup   |    |

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  花生 Nut
  麸质 Gluten
  猪肉 Pork
  奶制品 Dairy
  蛋 Egg
  素 Vegetarian



 根植于自然 Rooted in Nature
  招牌菜 Signature Dish
  辣 Spicy




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# Classic Chinese Marine Delicacies

Served Individually



山珍海味位上

鲍汁扣原只南非干鲍 (10头)(1只)   188  
Braised Whole South African Dried Abalone  
in Abalone Sauce (10 Head) (1 Piece)

 鲍汁鹅掌扣花胶   48  
Braised Goose Web & Fish Maw in Abalone Sauce

澳洲鲜鲍扣百花羊肚菌 (2头) (1只)   88  
Braised Australian Fresh Abalone with  
Morel Mushroom & Shrimp Mousse (2 Head) (1 Piece)

 鲍汁扣辽参   48  
Braised Sea Cucumber in Abalone Sauce

红烧蟹肉官燕   88  
Braised Imperial Bird's Nest with Crab Meat

夏威夷木瓜炖官燕  88  
Double-Boiled Imperial Bird's Nest  
in Hawaiian Papaya

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## Live Seafood

## 游水海鲜

澳洲龙虾 Australian Lobster	30 / 100G	小青龙 Baby Green Lobster	16 / 100G
肉蟹 Mud Crab	8 / 100G	圣子王 Razor Clam	8 / 100G
波士顿龙虾 Boston Lobster	28 / 100G	鲜鲍鱼 Fresh Abalone	18 / 1 Piece
膏蟹 Female Crab Roe	8 / 100G	富贵虾 Mantis Shrimp	36 / 1 Piece

### 烹饪方法 Cooking Methods:

- 黑椒焗 Baked with Black Pepper 
- 姜葱焗 Baked with Ginger & Onion 
- 陈年花雕蛋白蒸 Steamed with Aged Hua Diao Wine & Egg White 
- 蒜茸粉丝蒸 Steamed with Garlic & Vermicelli 
- 避风塘炒 Wok-Fried with Garlic and Chilli 
- 上汤焗 Braised in Superior Broth 
- 清蒸 Fresh Steamed
- 剁椒蒸 Sichuan-Style Steamed with Chopped Chilli
- 香辣炒 Stir-Fried Spicy Sichuan-Style 

笋壳鱼 Marble Goby	8 / 100G	东星斑 Starry Grouper	12 / 100G
法国多宝鱼 French Turbot	18 / 100G	老虎斑 Tiger Grouper	7 / 100G

### 烹饪方法 Cooking Methods:

- 清蒸 Fresh Steamed
- 姜蓉蒸 Steamed with Minced Ginger 
- 油浸 Fried
- 芋头香菇焖 Braised with Taro & Shiitake Mushrooms 
- 双椒蒸 Sichuan Steamed with Dual Peppers
- 麻辣水煮 Sichuan Poached in Spicy 

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  麸质 Gluten
  猪肉 Pork
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## Seafood

## 海鲜

-  芥末沙拉脆虾球    28  
Crispy Shrimp Balls with Mustard Salad
- 珊瑚白玉大虾球   28  
Coral White Jade Shrimp Balls
-  九层塔爆鳕鱼粒    48  
Cod Bites with Thai Basil
-   XO 酱芦笋炒带子    38  
Stir-Fried Asparagus with Scallops in XO Sauce
-  辣椒炒肉蟹(两只)    78  
Singapore-Style Chili Mud Crab with Sambal Sauce (2 Pieces)
- 金盏云耳炒鲜鲍   48  
Stir-fried Fresh Abalone with Golden Chanterelle Mushrooms
- 兰度百合炒鳕鱼球   48  
Stir-fried Cod Fish Balls with Lily Bulbs & Celtuce
- 海鲜野菌浸西洋菜    22  
Stewed Khmer Watercress with Seafood & Mushroom

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## Meat & Poultry

## 肉类家禽

-  葱香黑椒安格斯牛仔骨    36  
Scallion & Black Pepper Angus Beef Short Ribs
- 法国海盐煎澳洲M5和牛 (位)    48  
Pan-Seared Australian M5 Wagyu with French Sea Salt  
(Individual)
-  香蒜芦笋爆雪花牛柳粒    36  
Wok-Fried Marbled Beef Cubes with Asparagus and Garlic
- 深海花胶焖海南文昌鸡   68  
Braised Deep-Sea Fish Maw with Hainan Wenchang Chicken
-  火焰凤梨咕鲁肉    26  
Flaming Sweet & Sour Pork with Pineapple
- 创意三杯鸡   18  
Modern Twist on Three-Cup Chicken
- 京葱爆炒羊腿肉   28  
Stir-Fried Lamb Leg with Beijing Scallions
- 爽脆香菜炒黄牛肉    16  
Wok-Fried Beef with Water Mimosa & Coriander
-   酸辣莲藕茎炒猪爽肉    22  
Wok-Fried Lotus Root Thin with Pork  
in Hot and Sour Sauce



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## Sichuan Flavor

## 川菜

-   鲜花椒安格斯牛柳粒    36  
Stir-Fried Angus Beef Cubes with Fresh Sichuan Peppercorns
-  宫保虾球带子    38  
Kung Pao Shrimp and Scallops
-  黄金酸汤浸美国肥牛肉   38  
Golden Sour Soup with US Beef
-   香辣罗氏虾   48  
Spicy and Fragrant River Shrimp
-  青花椒水煮笋壳鱼    88  
Poached Marble Goby Fish with Sichuan Peppercorns
-  野菌干烧海参    148  
Braised Sea Cucumber with Wild Mushrooms
-  虾球麻婆豆腐     26  
Shrimp Balls in Mapo Tofu
-   蜀香辣子鸡   18  
Spicy Chicken with Dried Chili

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Rooted in Nature

 招牌菜  
Signature Dish

 辣  
Spicy

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# Claypot

# 煲仔菜

-  生啫鲍鱼走地鸡   48  
Claypot Abalone with Free-Range Chicken
-  黑椒姜葱爆牛柳   36  
Claypot Stir-Fried Beef Tenderloin with Black Pepper, Ginger, and Scallions
-  生啫虾酱芥兰    16  
Claypot Kai Lan with Shrimp Paste
-  红胡椒蒜香啫鲜鲍鱼   68  
Claypot Fresh Abalone with Red Pepper and Garlic
-  酱香生啫海鲈鱼   32  
Claypot Sea Bass with Savory Sauce
-  XO酱葱爆海中虾    38  
Claypot Shrimp with XO Sauce & Scallions

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# Healthy & Vegetarian

# 健康素食

-  鲜蘑菇炒芦笋  16  
Stir-Fried Fresh Mushrooms with Asparagus
- 榄菜干煸四季豆  12  
Stir-Fried Strings Beans with Olive Leaf
- 芋头炒芥兰  12  
Stir-Fried Taro with Cantonese Kai Lan
-  鱼香茄子煲  12  
Fish-Fragrant Eggplant in Claypot
- 蒜香松菇百合炒甜豆  12  
Stir-Fried Pine Mushrooms, Lily Bulbs & Snow Peas with Garlic
-   黑椒烧汁炒鲜菌  12  
Stir-Fried Fresh Mushrooms with Black Pepper Sauce
- 竹笙花菇烧豆腐   16  
Braised Tofu with Bamboo Fungus and Flower Mushrooms
- 田园时令蔬菜 Seasonal Farm-Fresh Vegetables:  12  
白灼 Lightly Blanched  
蒜茸 Minced Garlic  
清炒 Stir-fried  
上汤浸 Poached in Superior Broth  
 炆炒 Flash-fried with Chili Oil



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## Rice & Noodles

## 饭和面

-  李师傅招牌炒饭    28  
Executive Chef Li Signature Fried Rice
- 金柱蟹肉蛋白炒饭   26  
Crab Meat & Egg White Fried Rice
-   XO酱海鲜炒饭    26  
XO Sauce Seafood Fried Rice
- 扬州炒饭    18  
Yangzhou Fried Rice
- 牛肉干炒河粉  18  
Stir-Fried Beef with Flat Noodles
-  海鲜粒干炒面线   22  
Stir-Fried Seafood with Rice Vermicelli
- 大头虾滑蛋河粉   28  
Stir-Fried Flat Rice Noodles with River Prawns
-  星洲炒米粉    18  
Singapore-Style Fried Vermicelli


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## Dessert

## 甜品



椰皇雪花冰 (位上)  6  
Coconut Snowflake Ice (Individual)


果仁手工沙琪玛   8  
Macadamia Sachima

 杨枝甘露 (位上)  6  
Mango Sago with Pomelo (Individual)

太极黑芝麻冻布丁 (位上)  6  
Taiji Style Chilled Black Sesame Pudding (Individual)

 花旗参炖桃胶 (位上) 8  
Double-Boiled Peach Gum with Ginseng (Individual)

擂沙汤丸   6  
Black Sesame Glutinous Rice Ball

斑斓豆腐布丁 (位上)  6  
Pandan Flavored Tofu Pudding (Individual)

火龙果椰汁糕 (位上)  6  
Dragon Fruit and Coconut Milk Jelly (Individual)

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





















Shang Palace

儿  
童  
菜  
单

KID MENU



## 香宫儿童菜单 *Shang Palace Kid Menu*

 芦笋香宫虾饺皇  	8
Royal Crystal Shrimp Dumplings with Asparagus (Har Gao)	
鲜肉烧卖皇   	18
Premium Siu Mai	
 爆汁流沙猪仔包   	8
Lava Custard Piggy Buns	
斑斓鸡蛋塔   	6
Pandan Egg Tart	
蟹肉粟米羹 (位)    	12
Crab Meat and Sweet Corn Soup (Individual)	
滑蛋炒虾仁  	16
Stir-Fried Prawns with Silky Egg	
 黑醋咕嚕肉   	16
Sweet and Sour Pork with Black Vinegar	
香酥鸡柳配日本烧汁   	12
Crispy Chicken Strips with Teriyaki Sauce	
木耳清蒸鲈鱼片  	16
Steamed Sea Bass Fillet with Black Fungus	
 蜜汁黑叉烧   	16
Honey-Glazed Black Char Siu	
杨洲炒饭   	12
Yangzhou Fried Rice	



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