

夏宮

SUMMER PALACE


# 静谧天堂 非凡“食”享

夏宫中餐厅是香格里拉集团的招牌餐厅之一。凭借着创新经典的菜肴，细致周到的服务，高贵典雅的风格，夏宫为宾客们带来独特的用餐体验。由主厨率领的厨师精英团队炮制正宗佳肴，以粤菜为主，融合部分本帮菜品，呈现出梦幻味觉与诗意视觉相得益彰的双重体验。

“夏”传达出宁静致远，“宫”则代表着如宫殿般华丽尊贵，这两个字的结合很好的体现了夏宫的精髓。夏宫在向宾客们提供高品质菜肴和服务的同时，也陪伴宾客一同领略博大精深的中华饮食文化。

现在夏宫已经成为商务宴请，亲朋聚会的理想选择。

## 招牌菜

 我们的所有菜肴和出品都自然天成，精心选取本地食材，并确保供应链的每一个环节都秉承尊重自然、保护社区利益、对品质精益求精的原则。

菜品照片仅供参考。

如果您对某些食物过敏，请告知服务人员。

以上价格均为人民币，并另需加收10%服务费与政府现行税率。





## 夏宫畅饮A套餐

### SUMMER PALACE BEVERAGE PACKAGE A

RMB 68\*位 / Person

- 1、果汁：橙汁，西柚汁，苹果汁，芒果汁  
Juice: Orange Juice, Grapefruit Juice, Apple Juice, Mango Juice
- 2、软饮：可口可乐，雪碧  
Soft Drink: Coca Cola, Sprite
- 3、特饮：冻柠檬茶，冻奶茶  
Special Drink: Iced Lemon Tea, Iced Milk Tea

## 夏宫畅饮B套餐

### SUMMER PALACE BEVERAGE PACKAGE B

RMB 98\*位 / Person

- 1、果汁：橙汁，西柚汁，苹果汁，芒果汁  
Juice: Orange Juice, Grapefruit Juice, Apple Juice, Mango Juice
- 2、软饮：可口可乐，雪碧  
Soft Drink: Coca Cola, Sprite
- 3、青岛啤酒  
Tsingtao Beer

## 夏宫畅饮C套餐

### SUMMER PALACE BEVERAGE PACKAGE C

RMB 138\*位 / Person

- 1、果汁：橙汁，西柚汁，苹果汁，芒果汁  
Juice: Orange Juice, Grapefruit Juice, Apple Juice, Mango Juice
- 2、红葡萄酒（乐诗途赤霞珠干红，中央山谷，智利）  
Red Wine (Los Altos Cabernet Sauvignon, Central Valley, Chile)
- 3、白葡萄酒（乐诗途长相思干白，中央山谷，智利）  
White Wine (Los Altos Sauvignon Blanc, Central Valley, Chile)

## 夏宫畅饮D套餐

### SUMMER PALACE BEVERAGE PACKAGE D

RMB 198\*位 / Person

- 1、果汁：橙汁，西柚汁，苹果汁，芒果汁  
Juice: Orange Juice, Grapefruit Juice, Apple Juice, Mango Juice
- 2、红葡萄酒（乐诗途赤霞珠干红，中央山谷，智利）  
Red Wine (Los Altos Cabernet Sauvignon, Central Valley, Chile)
- 3、白葡萄酒（乐诗途长相思干白，中央山谷，智利）  
White Wine (Los Altos Sauvignon Blanc, Central Valley, Chile)
- 4、汽泡酒（鲁杰里普罗塞克起泡酒，威尼托，意大利）  
Sparkling Wine (Ruggeri Prosecco Argeo NV, Veneto, Italy)

\*以上价格均为人民币，并另需加收10%服务费与政府现行税率  
All prices are in RMB and subject to a 10% service charge and prevailing government taxes.

夏宮

SUMMER PALACE



粤式椒麻虾菇  
Mantis Shrimp with Spicy Sauce

RMB 238例/Standard



 青柠辣汁蛤仔

Clam with Lime Chili Sauce

RMB 108例/Standard

驰名熏鳕鱼

Shanghai-style Smoked Cod Fish

RMB 148例/Standard

清酒鹅肝

Goose Liver with Sake

RMB 158例/Standard

白胡椒海蜇头

Jelly Fish with White Pepper Powder

RMB 98例/Standard

五香酱牛肉

Marinated Beef

RMB 88例/Standard

本帮咸鸡又名“盐擦鸡”，源于清朝末年的上海松江地区并流传至今，鸡肉色泽白润，清香细嫩，鲜咸入口。



本帮咸鸡

Shanghai-style Salted Chicken

RMB 128例/Standard





潮州卤水鹅片

Chaozhou-style Marinated Sliced Goose

RMB 188 例/Standard



大理石芋头  
Marinated Taro

RMB 88 例/Standard

凉拌黑百叶  
Marinated Beef Tripe and Coriander

RMB 98 例/Standard

潮州卤水鹅  
Chaozhou-style Marinated Goose

RMB 168 例/Standard



 上海老糟四喜 (毛豆, 鸭舌, 基围虾, 4头鲍鱼)

Shanghai Marinated Combination  
(Green Soy Bean, Duck Tongue, Shrimp, 4-head Abalone)

RMB 138例/Standard

百香甜蕃茄

Sweet Tomatoes with Passion Fruit Sauce

RMB 78例/Standard

爽脆凉瓜青

Chilled Sliced Bitter Gourd

RMB 68例/Standard

珍味脆萝卜

Crispy Radish Skin

RMB 68例/Standard



夏宮

SUMMER PALACE



清炖佛跳墙 RMB 368位/Person  
Double-boiled Dried Seafood Soup  
Cantonese Style



客家拆鱼羹 RMB 188位/Person  
Traditional Grouper Soup

虫草花炖响螺汤 RMB 268位/Person  
Double-boiled Sea Whelk Soup with Cordyceps Flower

西洋菜陈肾炖花胶 RMB 228位/Person  
Double-boiled Fish Maw Soup with Watercress and Pickled Duck Kidney

羊肚菌炖干贝汤 RMB 198位/Person  
Double-boiled Conpoy Soup with Morel

夏宫老火汤 RMB 68位/Person  
Signature Daily Soup

竹笙菠菜羹 RMB 98位/Person  
Spinach Soup with Bamboo pith



招牌吊烧鸡  
(半只)

Signature Crispy Chicken (Half)

RMB 198半只/Half



🍵 粵式片皮鴨 (一只)  
Cantonese-style Roasted Duck (Whole)

RMB 398只/Piece

🍵 两吃/Two Ways Preparation

RMB 98 椒盐鸭架/Sauteed Duck Rib with Salt and Pepper | RMB 98 姜葱炒鸭架/Sauteed Duck Rib with Ginger and Scallion



脆皮烧腩仔

Roasted Crispy Pork Belly

RMB 138例/Standard



港式深井烧鹅

Hong Kong Style Roasted Goose

RMB 198例/Standard

明炉蜜汁叉烧

Barbecue Pork

RMB 138例/Standard

明炉双色拼盘

Barbecue Combination

RMB 168例/Standard

鸿运乳猪件

Roasted Sliced Suckling Pig

RMB 228例/Standard

鸿运乳猪全体

Roasted Whole Suckling Pig

RMB 1188只/Piece



🍽️ 五头鲜鲍伴香煎鹅肝

Braised Whole Fresh Abalone with Pan-fried Goose Liver

RMB 398位/Person





素鱼翅顶汤烩瑶柱

Vegetarian "Sharks Fin" with Ham Soup

RMB 138位/Person



浓鸡汤烩厚花胶

Superior Fish Maw with Chicken Soup

RMB 488位/Person

浓虾汤烩燕窝

Braised Bird Nest with Shrimp Soup

RMB 458位/Person

蚝皇十头大连干鲍

Braised Whole Dried Dalian Abalone with Oyster Sauce (10 Heads)

RMB 788位/Person

蚝皇二十头吉品鲍

Braised Whole Dried Abalone with Oyster Sauce (20 Heads)

RMB 1388位/Person

蚝皇十头网鲍

Braised Whole Dried Abalone with Oyster Sauce (10 Heads)

RMB 2988位/Person

蚝皇五十头辽参

Dried Sea Cucumber with Oyster Sauce (50 Heads)

RMB 338位/Person

惹味葱爆辽参

Braised Sea Cucumber with Scallion

RMB 498例/Standard



东星斑  
Spotted Grouper

RMB 98/50g

老虎斑  
Tiger Grouper

RMB 58/50g

笋壳鱼  
Marble Goby

RMB 46/50g

自选烹调方法/Choice of The Cooking Method

原味清蒸/Steamed with Soy Sauce

原条煎封/Deep-fried with Soy Sauce

翠绿炒斑球/Wok-fried Sliced Fish with Green Vegetable



 大红岩龙虾  
Red Rock Lobster

RMB 128/50g

波士顿龙虾  
Boston Lobster

RMB 46/50g

本地小青龙  
Baby Lobster

RMB 62/50g

自选烹调方法/Choice of The Cooking Method

上汤年糕煮/Boiled with Rice Cake

古老也芝士煮/Boiled with Noodle and Cheese

蒜蓉金菇蒸/Steamed with Garlic

避风塘/Deep-fried with Chili and Garlic



帝王蟹  
King Crab

RMB 78/50g

珍宝蟹  
Dungeness Crab

RMB 58/50g

大青蟹  
Hard Shell Crab

RMB 48/50g

自选烹调方法/Choice of The Cooking Method

传统姜葱炒/Wok-fried with Ginger and Scallion

花雕蛋黄蒸/Steamed with Rice Wine and Egg Yolk

避风塘/Deep-fried with Chili and Garlic

豉椒炒/Wok-fried with Chili and Preserved Bean Paste



 小乔炒蟹粉  
Wok-fried Crab Meat and Roe with Rice Cake

RMB 208例/Standard

香脆芝士蟹肉卷  
Deep-fried Cheese Roll with Crab Meat

RMB 188例/Standard

油醋膏蟹蒸豚肉  
Steamed Crab with Minced Pork

RMB 688例/Standard

招牌精选  
SIGNATURE CUISINE



干烧明虾球

Wok-fried Prawn with Sour and Spicy Sauce

RMB 198例/Standard

榄角玻璃明虾球

Wok-fried Prawn with Black Olive

RMB 188例/Standard

樱花虾粉丝煲

Vermicelli Clay Pot with Dried Shrimp

RMB 138例/Standard

美极煎封银鳕鱼

Deep-fried Cod Fish with Soy Sauce

RMB 398例/Standard

招牌精选  
SIGNATURE CUISINE

糟卤花雕蒸大黄鱼 (750g)  
Steamed Yellow Croaker with Rice Wine  
RMB 698例/Standard

南乳烤鳗鱼  
Roasted Eel with Preserved Bean Curd Sauce  
RMB 208例/Standard

砂锅钵酒黄鳝  
Eel Fish Clay Pot in Port Wine Sauce  
RMB 198例/Standard



海胆炒滑蛋  
Scrambled Egg with Sea Urchin  
RMB 208例/Standard

XO酱炒带子  
Wok-fried Scallop with XO Sauce  
RMB 228例/Standard

阳江豆豉蒸大连鲍鱼 (4只)  
Steamed Abalone with  
Preserved Bean Paste (4 Pieces)  
RMB 388例/Standard

蒜蓉金菇蒸元贝 (4只)  
Steamed Scallop with Garlic (4 Pieces)  
RMB 288例/Standard



豉仔辣酒螺片  
Boiled Sliced Sea Whelks with Spicy Sauce  
RMB 368例/Standard

## 招牌精选

SIGNATURE CUISINE



### 香豉低温雪花牛

Sous-vide Wagyu Beef with Preserved Bean Sauce

RMB 698例/Standard



### 港式白灼雪花牛

Hong Kong Style Poached Sliced Wagyu Beef

RMB 588例/Standard

### 黑椒京葱牛柳粒

Wok-fried Beef Fillet with Black Pepper and Scallion

RMB 298例/Standard

### 鲜果咕噜肉

Sweet and Sour Pork with Fruit

RMB 108例/Standard

### 本帮红烧肉

Shanghai-style Braised Pork Belly

RMB 188例/Standard

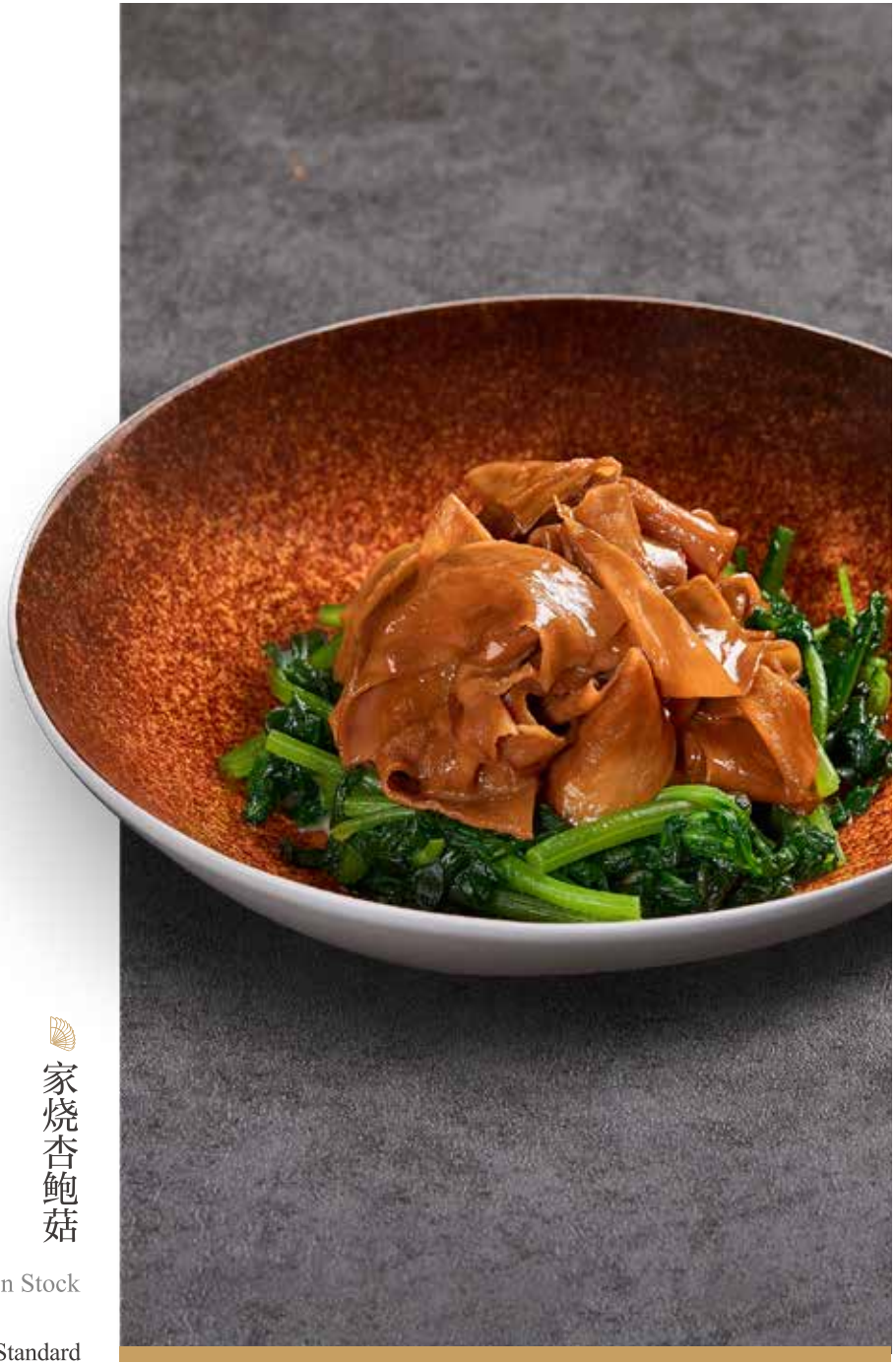
### 沙姜滑鸡煲 (半只)

Scrambled Ginger Chicken Fillet

RMB 188半只/Half



招牌精选  
SIGNATURE CUISINE



家烧杏鲍菇

Stewed Mushroom with Chicken Stock

RMB 98例/Standard

黑蒜翠绿荷兰豆

Wok-fried Snow Bean and Celery with Black Garlic

RMB 98例/Standard

干煸四季豆

Dry-fried French Bean with Minced Pork and Preserved Vegetable

RMB 88例/Standard

云南竹荪黄耳扒时蔬

Fried Vegetable with Bamboo Shoot and Yellow Fungus

RMB 128例/Standard

虾膏啫啫芥兰

Wok-fried Chinese Kale with Shrimp Paste

RMB 88例/Standard



招牌精选  
SIGNATURE CUISINE

羊肚菌红烧豆腐

Stewed Tofu and Morel with Oyster Sauce

RMB 98例/Standard



油茄干炒花菜

Wok-fried Cauliflower with Sun-dried Tomato

RMB 98例/Standard

拍蒜炒广东菜心

Wok-fried Choy Sum with Garlic

RMB 88例/Standard

A close-up photograph of a wooden structure, possibly a railing or architectural element. The wood is a warm, golden-brown color. A white cord or string is looped through a circular hole in the wood. The lighting is soft and directional, creating highlights and shadows that emphasize the texture and grain of the wood.

夏宮

SUMMER PALACE



一口鲍鱼酥  
Abalone Puff

RMB 48件/Piece  
(三件起售 Minimum Three Pieces)

鲜虾三丝春卷  
Shrimp Spring Roll

RMB 16件/Piece  
(三件起售 Minimum Three Pieces)

鲜肉小笼包  
Steamed Xiao Long Bao

RMB 16件/Piece  
(三件起售 Minimum Three Pieces)

雪山叉烧包  
Crispy Barbecue Pork Bun

RMB 16件/Piece  
(三件起售 Minimum Three Pieces)



芝麻叉烧酥

Barbecued Pork Puff Pastry

RMB 16件/Piece  
(三件起售 Minimum Three Pieces)

芝士荔枝球

Crispy Cheese Balls

RMB 16件/Piece  
(三件起售 Minimum Three Pieces)

彩蝶粉果

Steamed Shrimp and Water Chestnut Dumpling

RMB 16件/Piece  
(三件起售 Minimum Three Pieces)

鲜虫草花饺

Steamed Cordyceps Flower and Pork Dumpling

RMB 16件/Piece  
(三件起售 Minimum Three Pieces)

怀旧酥皮蛋挞

Classic Custard Tart

RMB 16件/Piece  
(三件起售 Minimum Three Pieces)

水晶鲜虾饺

Steamed Shrimp Dumpling

RMB 18件/Piece  
(三件起售 Minimum Three Pieces)



潮州素粉果

Steamed Vegetable Dumpling

RMB 16件/Piece  
(三件起售 Minimum Three Pieces)

蛋黄流沙包

Steam Egg Yolk Bun

RMB 16件/Piece  
(三件起售 Minimum Three Pieces)

夏宫脆麻花

Crispy Sweet Dough Twist

RMB 48例/Standard



腊味煲仔饭  
(两位起)

Clay Pot Rice with Preserved Sausage  
(Minimum Two Person)

RMB 88位/Person



港式担担面

Hong Kong Style Dan Dan Noodle

RMB 48位/Person



柱候萝卜牛腩汤面

Braised Beef and Radish Noodle Soup

RMB 68位/Person

### 南天汁蟹肉饭

Fried Crab Meat Rice with  
Pumpkin and Coconut Sauce

RMB 128例/Standard

### 瑶柱开洋白粥

Congee with Conpoy and Dried Shrimp

RMB 88例/Standard

### 干炒牛河粉

Fried Rice Noodle with Beef

RMB 118例/Standard



### 夏宫海鲜炒饭

Signature Seafood Fried Rice

RMB 138例/Standard

### 丝苗白饭

Plain Rice

RMB 10位/Person

### 港式云吞汤面

Wonton Noodle Soup

RMB 48位/Person

### 雪菜鸡丝汤米粉

Pickled Cabbage and  
Shredded Chicken Rice Noodle Soup

RMB 48位/Person



### 浓虾汤泡乌冬

Boiled Udon with Shrimp Soup

RMB 168例/Standard



杨枝甘露

Chilled Mango Sago Cream with Pomelo

RMB 38位/Person



杏汁炖官燕

Stewed Superior Bird's Nest with Almond Cream

RMB 428位/Person

生磨杏仁茶  
Almond Tea

RMB 38位/Person

水果拼盘  
Fresh Fruit Plate

RMB 35位/Person  
RMB 138例/Standard



## 中式茶 CHINESE TEA

### 精选中式茶

陈年宫廷普洱, 传统韵香铁观音, 茉莉花茶, 驰名杭州胎菊, 贡眉  
Pu'er, Tie Guan Yin, Jasmine, Chrysanthemum, Gong Mei

RMB 30位/Person

### 参赛铁观音

Premium Tie Guan Yin

RMB 48位/Person

### 金骏眉

Jin Jun Mei

RMB 68位/Person

### 正山小种

Zheng Shan Xiao Zhong

RMB 48位/Person

### 西湖龙井

“Xi Hu” Long Jing

RMB 68位/Person

### 大红袍

Red Robe (Da Hong Pao)

RMB 58位/Person

### 明前西湖龙井

“Ming Qian Xi Hu” Long Jing

RMB 118位/Person

### 普洱茶砖(熟)

Pu'er Tea Brick (Ripe)

RMB 58位/Person

## 中国黄酒 CHINESE RICE WINE

### 古越龙山8年

8-year-old Gu Yue Long Shan

RMB 188瓶/Bottle

### 塔牌20年

20-year-old Pagoda Brand

RMB 468瓶/Bottle

### 塔牌10年

10-year-old Pagoda Brand

RMB 240瓶/Bottle

### 塔牌30年

30-year-old Pagoda Brand

RMB 880瓶/Bottle

## 中国白酒 CHINESE SPIRITS

### 52°水井坊

52° Shui Jing Fang

RMB 1,680瓶/Bottle

### 飞天茅台

Fei Tian Moutai

RMB 5,988瓶/Bottle

### 53°梦之蓝

53° Meng Zhi Lan

RMB 1,688瓶/Bottle

### 53°茅台15年陈年酒

53° 15-year-old Moutai

RMB 18,000瓶/Bottle

### 52°国窖1573

52° Guo Jiao 1573

RMB 1,980瓶/Bottle

### 53°茅台30年陈年酒

53° 30-year-old Moutai

RMB 29,000瓶/Bottle

### 52°五粮液

52° Wu Liang Ye

RMB 1,980瓶/Bottle

### 53°茅台50年陈年酒

53° 50-year-old Moutai

RMB 68,888瓶/Bottle

## 啤酒 BEER

喜力, 百威, 健力士

Heineken, Budweiser, Guinness Stout

RMB 48瓶/Bottle (330 毫升/ml)

金装青岛

Tsingtao

RMB 38瓶/Bottle (296 毫升/ml)

## 软饮 SOFT DRINKS

港式冻奶茶, 港式冻柠檬茶

Hong Kong Iced Milk Tea, Hong Kong Iced Lemon Tea

RMB 28杯/Glass

可口可乐, 零度可乐, 健怡可乐,  
雪碧, 汤力水, 干姜水, 苏打水

Coca Cola, Coke Zero, Diet Coke  
Sprite, Tonic Water, Ginger Ale, Soda Water

RMB 28瓶/Bottle

## 矿泉水 SPARKLING AND PURE WATER

依云水, 巴黎水

Evian, Perrier

RMB 78瓶/Bottle (750 毫升/ml)

芙丝矿泉水

Voss Still

RMB 78瓶/Bottle (800 毫升/ml)

RMB 48瓶/Bottle (375 毫升/ml)

芙丝气泡矿泉水

Voss Sparkling

RMB 78瓶/Bottle (800 毫升/ml)

RMB 48瓶/Bottle (375 毫升/ml)

芙丝气泡水 (樱花白桃味)

Voss Sparkling Water (Cherry Peach)

RMB 38瓶/Bottle (330 毫升/ml)

## 咖啡 COFFEE

浓缩咖啡, 美式咖啡, 拿铁, 卡布奇诺

Espresso, Americano, Café Latte, Cappuccino

RMB 48杯/Cup

## 瓶装果汁 CHILLED JUICE

橙汁, 苹果汁, 芒果汁, 菠萝汁, 西柚汁

Orange Juice, Apple Juice, Mango Juice  
Pineapple Juice, Grapefruit Juice

RMB 38杯/Glass

RMB 168扎/Jug

## 夏宫特饮 SUMMER PALACE DRINK SELECTION

甘蔗茅根水 (冷/热)

Chestnut and Sugar Cane Water (cold / hot)

RMB 28杯/Glass

RMB 98扎/Jug

椰奶 (冷/热)

Coconut Milk (cold / hot)

RMB 28杯/Glass

酸奶苏打 (冷)

Yoghurt Soda (cold)

RMB 28杯/Glass