



特价18/款Set

- 荷香糯米鸡
Steamed Rice with Chicken Wrapped in Lotus Leaf
原价38/例
Original Price 38 / Standard
- 莲蓉芝麻球
Deep-fried Sesame Ball with Lotus Paste
原价38/例
Original Price 38 / Standard
- 潮州素粉果
Steamed Vegetable Dumpling
原价38/例
Original Price 38 / Standard
- 金牌叉烧酥
Barbecued Pork Puff Pastry
原价38/例
Original Price 38 / Standard
- 香煎萝卜糕
Pan-fried Radish Cake
原价38/例
Original Price 38 / Standard
- 金丝脆麻花
Crispy Sweet Dough Twist
原价48/例
Original Price 38 / Standard
- 御用枣泥方糕
Steamed Red Date Cake
原价38/例
Original Price 38 / Standard

特惠价格不适用于香格里拉积分兑换
Special Offer is not applicable for Shangri-La Circle Points Redemption

饮品
DRINK

- 会员特价茶位费 (普洱, 菊花, 寿眉, 菊普)
Standard Tea (Puer, Chrysanthemum, Shoumei, Chrysanthemum & Puer Tea)
15/位 Person
- 季节特饮
Seasonal Drink
375ml 28
1250ml 78
- 瓶装果汁和软饮 (橙汁, 苹果汁, 西柚汁, 芒果汁, 菠萝汁, 可乐, 雪碧)
Chilled Juice and Soft Drink (Orange Juice, Apple Juice, Grapefruit Juice, Mango Juice, Pineapple Juice, Coke, Sprite)
375ml 18
1250ml 68
- 芙丝矿泉水
Voss Still
375ml 48
800ml 78
- 芙丝气泡矿泉水
Voss Sparkling
375ml 48
800ml 78
- 芙丝气泡水 (樱花白桃味)
Voss Sparkling Water (Cherry Peach)
330ml 38

温馨提示 REMINDER

- 打包盒
Take Away Box
2/个 Pcs
- 打包袋
Take Away Bag
2/个 Pcs

每日会员尊享优惠组合
DAILY SPECIAL SET

特价298/套Set

- 周一 MONDAY

陈皮蒸大连鲍 (4只)
Steamed Abalones with Dried Orange Peel (4 Pieces)
原价388/例
Original Price 388 / Standard

明炉蜜汁叉烧
Barbecue Pork
原价138/例
Original Price 138 / Standard
- 周二 TUESDAY

螯虾炒滑蛋
Scrambled Eggs with Crawfish
原价198/例
Original Price 198 / Standard

脆皮烧腩仔
Roasted Crispy Pork Belly
原价138/例
Original Price 138 / Standard
- 周三 WEDNESDAY

小乔炒蟹粉
Wok-fried Crab Meat and Roe with Rice Cake
原价198/例
Original Price 198 / Standard

烤迷你乳猪 (半只)
Roasted Mini Suckling Pig (Half)
原价268/例
Original Price 268 / Standard
- 周四 THURSDAY

鸡枞菌炒带子
Wok-fried Scallops with Termite Mushroom
原价238/例
Original Price 238 / Standard

明炉双色拼盘
Barbecue Combination
原价168/例
Original Price 168 / Standard
- 周五 FRIDAY

榄角玻璃明虾球
Wok-fried Prawn with Black Olive
原价188/例
Original Price 188 / Standard

烤迷你乳猪 (半只)
Roasted Mini Suckling Pig (Half)
原价268/例
Original Price 268 / Standard
- 周六 SATURDAY

原味清蒸笋壳鱼 500g
Steamed Marble Goby with Soy Sauce
原价380/例
Original Price 380 / Standard

招牌吊烧鸡 (半只)
Signature Crispy Chicken (Half)
原价198/例
Original Price 198 / Standard
- 周日 SUNDAY

原味清蒸老虎斑 500g
Steamed Tiger Grouper with Soy Sauce
原价480/例
Original Price 480 / Standard

港式深井烧鹅
Hong Kong Style Roasted Goose
原价188/例
Original Price 188 / Standard

特惠价格不适用于香格里拉积分兑换
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夏小馆
SUMMER PALACE
PANTRY
点菜单
Pantry Chamber Menu

午餐 LUNCH
11:30 - 14:30
晚餐 DINNER
17:30 - 21:30

如果您对某种食物过敏, 请在点单之前通知服务员
上述价格为人民币并包含所有税费
菜品图片仅供参考, 请以实际出品为准
If you have any food allergies, please inform your server prior to ordering
All prices are in RMB and all-inclusive
All photographs in this menu are for illustration purposes only



厨师长推荐 Chef's Recommendation

台号: _____ 人数: _____ 下单员: _____ 下单时间: _____
Table No. of Guests Order Taker Order Time

特别推荐 Special Recommendation



- 黄桥烧饼** 38/例 Standard
Huangqiao Sesame Pasty
- 枣泥荷花酥** 38/例 Standard
Deep-fried Flaky Pastry with Jujube Paste
- 缤纷四喜饺** 38/例 Standard
Steamed Vegetable and Egg Dumpling
- 四叶草花饼** 38/例 Standard
Roasted Green Cake with Coconut
- 烧鹅餐包** 38/例 Standard
Roasted Goose Bun with Barbecue Sauce
- 夏宫生煎包** 48/例 Standard
Pan-fried Bun Stuffed with Pork
- 香菜豚肉饺** 38/例 Standard
Steamed Pork Meat and Coriander Dumpling
- 雪燕豆腐脑** 28/位 Person
Jellied Bean Curd with Snow Gum

招牌点心 Signature Dim Sum



- 水晶鲜虾饺** 48/例 Standard
Steamed Har Gaw
- 鲜肉小笼包** 38/例 Standard
Steamed Xiao Long Bao
- 香菇烧麦** 38/例 Standard
Steamed Siew Mai with Mushroom
- 雪山叉烧包** 38/例 Standard
Crispy Barbecued Pork Bun
- 江南香菇青菜包** 38/例 Standard
Steamed Vegetable and Mushroom Bun
- 豆豉蒸凤爪** 38/例 Standard
Steamed Chicken Feet with Preserved Bean
- 鲜虾脆春卷** 38/例 Standard
Spring Roll with Shrimp
- 黑椒牛肉锅贴** 38/例 Standard
Pan-fried Black Pepper Beef Dumpling
- 元贝红米肠粉** 38/例 Standard
Red Koji Rice Roll with Scallops
- 一口鲍鱼酥** 48/件 Piece
Abalone Puff Pastry
- 港式菠萝油** 12/件 Piece
Hong Kong Style Pineapple Bun with Butter

厨师推荐 Chef's Recommendation



- 五头鲜鲍伴香煎肥肝** 368/位 Person
Braised Whole Fresh Abalone and Pan-fried Duck Liver
- 浓鸡汤烩厚花胶** 488/位 Person
Superior Fish Maw with Chicken Soup
- 惹味葱爆辽参** 368/例 Standard
Braised Sea Cucumber with Scallions
- 葱香芝麻牛隔膜** 188/例 Standard
Braised Sliced Beef Diaphragm with Scallions and Sesame
- 沸腾桂花鱼** 188/例 Standard
Boiled Mandarin Fish in Spicy Sauce
- 蒜蓉金菇蒸凤尾虾** 148/例 Standard
Steamed Shrimp with Mushroom and Garlic
- 普宁煎酿豆腐** 128/例 Standard
Pan-fried Stuffed Tofu with Shrimp Paste
- 油醋蒸手剁肉饼** 128/例 Standard
Steamed Minced Pork with Vinegar Sauce
- 鱼香冰川茄子** 78/例 Standard
Stewed Eggplant with Sweet and Spicy Sauce
- 柱侯萝卜烩牛腩** 68/例 Standard
Beef Brisket with Radish
- XO酱炒萝卜糕** 48/例 Standard
Wok-fried Radish Cake with XO Sauce
- 咖喱猪皮鱼蛋** 48/例 Standard
Fish Balls with Curry Sauce
- 白灼广东菜心 / 芥兰** 38/例 Standard
Poached Cantonese Vegetables
- 夏宫老火汤** 48/位 Person
Signature Daily Soup

烧味推荐 Chef's Recommendation



- 粤式片皮鸭 (一只)** 268/只 Piece
Cantonese-style Roasted Duck (Whole)
- 招牌吊烧鸡 (半只)** 198/半只 Half
Signature Crispy Chicken (Half)
- 港式深井烧鹅** 188/例 Standard
Hong Kong Style Roasted Goose
- 明炉双色拼盘** 168/例 Standard
Barbecue Combination
- 脆皮烧腩仔** 138/例 Standard
Roasted Crispy Pork Belly
- 明炉蜜汁叉烧** 138/例 Standard
Barbecue Pork
- 夏宫玻璃乳鸽** 78/只 Piece
Roasted Baby Pigeon

凉菜 Appetizer



- 上海老糟四喜** 128/例 Standard
Shanghai Style Marinated Combination
- 牡丹虾仁** 98/例 Standard
Marinated Sliced Shrimp

凉菜 Appetizer

- 百香甜蕃茄** 78/例 Standard
Sweet Tomatoes with Passion Fruit Sauce
- 夏宫烤麸** 68/例 Standard
Marinated Bran Dough with Black Fungus
- 珍珠脆萝卜** 48/例 Standard
Crispy Radish Skin
- 酸爽开胃莴笋** 48/例 Standard
Marinated Lettuce with Sour and Spicy Sauce

粉面饭 Noodle, Rice



- 夏小馆四宝饭** 78/例 Standard
Barbecued Combination with Rice
- 福建炒饭** 98/例 Standard
Fujian Style Fried Rice
- 干炒牛河粉** 108/例 Standard
Fried Rice Noodles with Beef
- 豉油王炒面** 88/例 Standard
Dry-fried Noodles with Soy Sauce
- 潮州蚝仔粥** 88/例 Standard
Traditional Chaozhou Style Oyster Congee
- 港式云吞汤面** 48/位 Person
Wonton Noodle Soup
- 柱侯萝卜牛腩汤面** 68/位 Person
Braised Beef and Radish Noodle Soup
- 港式担担面** 48/位 Person
Hong Kong Style Dan Dan Noodle
- 雪菜鸡丝汤米粉** 48/位 Person
Pickled Cabbage and Shredded Chicken Rice Noodle Soup
- 生菜鲮鱼球粥** 48/位 Person
Congee with Fish Balls
- 烧味双拼饭** 78/例 Standard
(叉烧, 烧鹅, 烧肉)
Choice of Two Items with Rice (Barbecue Pork, Roasted Goose, Roasted Pork Belly)

精致甜品 Dessert



- 杨枝甘露** 38/位 Person
Chilled Mango Sago Cream with Pomelo
- 生磨杏仁茶** 38/位 Person
Almond Tea
- 芝麻糊布丁** 28/位 Person
Sesame Pudding
- 冰糖桂花炖雪梨** 38/位 Person
Double-boiled Snow Pear with Sweet Scented Osmanthus Soup
- 荔枝玫瑰拿破仑** 68/例 Standard
Napoleon Pastry with Lychee and Rose
- 杏汁炖官燕** 428/位 Person
Stewed Superior Bird's Nest with Almond Cream