

夏宮

SUMMER PALACE



2017 至 2024 年《上海米其林指南》入选餐厅
 Michelin-selected Restaurant by Michelin Guide Shanghai
 2017-2024

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A LEGEND OF CANTONESE CUISINE

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。

“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地体现了夏宫的精髓。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。

Summer Palace, the signature Chinese restaurant of the Shangri-La Group, offers an unparalleled dining experience. Our name, which translates to "Serene Place of Royalty," encapsulates the essence of our establishment: a haven of tranquility where exquisite cuisine and impeccable service reign supreme. Immerse yourself in a world of luxury as you savor our innovative dishes and admire our opulent surroundings. Summer Palace is the perfect setting for both intimate gatherings and grand celebrations.



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，已包含 10% 服务费与政府现行税率。

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冷菜

COLD DISHES

保留粤式经典并融入部分本帮和江南风味，
夏宫的冷菜以创新食材和调味精心呈现，唤醒味蕾。

While Cantonese cuisine traditionally places less emphasis on cold dishes, Summer Palace offers a unique selection of appetizers that showcase the diversity and creativity of our culinary team. By incorporating non-traditional Jiangnan ingredients and flavors, we have crafted a menu that truly reflects the essence of Cantonese cuisine.



粤式椒麻佐虾菇

Mantis Shrimp with Spicy Sauce

RMB 238 - 例 Standard



这是一道融合了江南与岭南的鲜品真味。
手工剥壳，只形完美，入口的味道鲜甜Q弹，细品中感受到了四川花椒，
和醇正的八年花雕酒，麻而不辣，咸鲜分明。

Exquisite creation that features succulent mantis shrimp,
meticulously prepared and infused with a complex harmony of flavors.
Our chefs have elevated this dish
with a unique blend of Sichuan peppercorn and aged rice wine,
resulting in a truly exceptional experience.

招牌菜 Signature dishes

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潮汕有一句方言俗语“无鹅肉勿滷冲”，意思就是没有鹅肉，宴席就不能算得上丰盛。带着这份敬畏之心，我们主厨潜心研究这道菜的灵魂“老卤”，再采用被列为全国四大名优鹅种之一的广东黑棕鹅为主材，细煨慢卤，使之口感韧香，鹅肉香醇。

Quintessential Chaozhou delicacy, this cold dish showcases the finest Guangdong goose. Our chef's expertly crafted marinade accentuates the meat's natural flavor, creating a truly authentic and memorable experience.

夏宫卤鹅片

Summer Palace Marinated Sliced Goose

RMB 228 例 Standard

夏宫卤拼盘

Summer Palace Marinated Combination

RMB 128 例 Standard



沪熏海鲈鱼

Shanghai-style Smoked Sea Bass

RMB 128 例 Standard

牡丹河虾仁

Marinated Sliced Shrimp

RMB 118 例 Standard

招牌菜 Signature dishes

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百香甜蕃茄

Sweet Tomatoes with Passion Fruit Sauce

RMB 78 - 例 Standard



粤之味烤麸

Marinated Bran Dough with Black Fungus

RMB 48 - 例 Standard

清酒卤肥肝

Sake Duck Liver

RMB 128 - 例 Standard

青酱拌牛舌

Marinated Beef Tongue with
Green Pepper Sauce

RMB 118 - 例 Standard

酥炸干菊花脆奶

Deep-fried Milk Jelly with Dried
Chrysanthemum

RMB 78 - 例 Standard

凉拌黑百叶

Marinated Beef Tripe and Coriander

RMB 78 - 例 Standard

绣球菌色拉

Marinated Cauliflower Fungus Salad

RMB 68 - 例 Standard

招牌菜 Signature dishes

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白胡椒拌海蜇头

Jelly Fish with White Pepper Powder

RMB 88 - 例 Standard



上海糟四喜

Shanghai-style Marinated Combination

RMB 128 - 例 Standard

本邦咸草鸡

Shanghai-style Salted Chicken

RMB 128 - 例 Standard

开胃莴笋结

Marinated Lettuce with
Sour and Spicy Sauce

RMB 48 - 例 Standard

珍味脆萝卜

Crispy Radish Skin

RMB 48 - 例 Standard

川味肠皮蛋吐司

Preserved Quail Egg and
Spicy Sausage Toast

RMB 68 - 例 Standard

青木瓜色拉

Green Papaya Salad

RMB 68 - 例 Standard

大理石芋头

Marinated Taro

RMB 78 - 例 Standard



招牌菜 Signature dishes

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汤羹

SOUPS

清而不淡，鲜而不腻，是夏宫主理汤羹的造诣。明火汤盛于紫砂锅中，以大火将食材的滋味融为一体，浓而不浊。

炖汤则使用瓷器长时间炖制，清而不淡。

食材柔软，入口即化，多种滋味舒展开来，令人无不感叹！

Cantonese cuisine boasts a rich tradition of soup-making, encompassing both fiery open-flame and delicate stewing techniques. Our open-flame soups are crafted in high-temperature earthenware, resulting in robust, flavorful broths. Conversely, our stewed soups are slow-cooked in porcelain, yielding crystal-clear and deeply nourishing liquids that highlight the natural essence of the ingredients.



浓汤佛跳墙

Double-boiled Buddha Jump Over the Wall

RMB 468 - 位 Person

山珍海味齐聚一坛，
说是不约而同，又像是大厨的妙手一笔。

集众家做法之所长，或炖或煮，精华融合后，浓润有余，清香高远。

Legendary dish steeped in history and tradition, a masterpiece of culinary artistry. Combining an array of precious ingredients, our version is a harmonious blend of Guangdong's clear broth and old Hong Kong's rich flavors, delivering a truly exceptional experience.

竹笙菠菜羹

Spinach Soup with Bamboo Shoots

RMB 68 - 位 Person

五指毛桃炖寸骨

Double-boiled Hairy Peach Root with Pork Rib

RMB 68 - 位 Person

夏宫老火汤

Signature Daily Soup

RMB 68 - 位 Person

☉ 招牌菜 Signature dishes

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客家拆鱼羹
Traditional Yellow Croaker Soup

RMB 138 -位 Person

地道客家味，细品更传情。
新鲜黑鱼连肉带骨熬制三小时后加入每日现拆闽东大黄花鱼肉，汤品色白香浓，鱼肉嫩滑。大厨以粤菜中用火用油的技艺和无添加鲜滋味致敬经典名菜。

This refined interpretation features the finest yellow croaker, slow-cooked to perfection in a meticulously crafted broth. Our chefs have honored tradition while innovating, resulting in a harmonious symphony of flavors that is both comforting and exquisite creating a truly authentic and unforgettable taste experience.

榴莲炖鸡汤
Double-boiled Durian Chicken Soup

RMB 148 -位 Person

响螺枸杞老鸡汤
Double-boiled Sea Whelk & Chicken Soup

RMB 228 -位 Person

羊肚菌炖干贝汤
Double-boiled Dried Scallops Soup
with Morels

RMB 148 -位 Person

招牌菜 Signature dishes

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烧味

CHINESE BARBECUE

烧味的历史可以追溯到明朝。

从蜚声世界的粤式片皮鸭到明火烤叉烧，大厨以丰富的烹饪经验和技艺，严控火候，悉心烹制，呈现着色精通、外酥内嫩、品类多样的烧味佳肴。

Our Barbecue embodies a rich heritage dating back to the Ming Dynasty.

From the iconic roast duck to the legendary char siu, our dishes are a testament to the time-honored traditions of Cantonese barbecue, elevated to perfection.



粤式片皮鸭

Cantonese-style Roasted Duck (Whole)

RMB 388 - 只 Piece

两吃 / Two Ways Preparation

椒盐炒鸭架
Salted Duck Rib with Salt and Pepper

RMB 88

姜葱炒鸭架
Sautéed Duck Rib with Ginger and Scallion

RMB 88

脆皮烧腩仔

Roasted Crispy Pork Belly

RMB 148 - 例 Standard

🍷 烤迷你乳猪 (半只)

Roasted Mini Suckling Pig (Half)

RMB 298 - 半只 Half

深井烧鹅

Hong Kong Style Roasted Goose

RMB 198 - 例 Standard

明炉双拼盘

Barbecue Combination

RMB 188 - 例 Standard

🍷 招牌菜 Signature dishes

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招牌吊烧鸡 (半只)
Signature Crispy Chicken (Half)

RMB 198 - 半只 Half

传统油淋手法, 慢火吊烧出品。
热淋后鸡皮彩艳香脆, 鸡肉鲜味有汁, 佐蘸小料更适口。

Timeless Cantonese classic, elevated through traditional craftsmanship. Our hanging roast chicken is a labor of love, prepared using an authentic technique that few have mastered. By hand-basting each piece in hot oil, we achieve an unparalleled crispiness and flavor, a testament to our dedication to preserving culinary heritage.

🍴 招牌菜 Signature dishes

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明炉烤叉烧
Barbecue Pork

RMB 138 - 例 Standard

鸿运烤乳猪全体
Roasted Whole Suckling Pig

RMB 1288 - 只 Piece

夏宫脆乳鸽
Roasted Baby Pigeon

RMB 78 - 只 Piece

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海味珍馐

DELICACIES OF THE SEA

海味是粤菜中不可或缺的珍馐美饌。它的鲜，是超出甜、酸、咸、苦四种基础味觉的第五种味。从干贝、鲍鱼到辽参、花胶，皆因材施技，因材制味。

Cantonese cuisine celebrates the bounty of the sea, with dried seafood being a cornerstone of our culinary heritage. From the umami-rich flavors of dried scallops and abalone to the gelatinous texture of fish maw, our selection showcases the finest treasures of the ocean.

蚝皇五十头辽参

Dried Sea Cucumber with Oyster Sauce (50 Heads)

RMB 338 - 位 Person

惹味酱葱爆辽参

Braised Sea Cucumber with Scallions

RMB 368 - 例 Standard

杏汁炖官燕

Stewed Superior Bird's Nest with Almond Cream

RMB 428 - 位 Person

招牌菜 Signature dishes

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浓鸡汤烩厚花胶

Superior Fish Maw with Chicken Soup

RMB 488 - 位 Person

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沿用干鲍的烹制工艺，大连鲜鲍于紫砂锅内经文武火反复炼焗；肥肝则经法式料理的技艺处理香煎而成。至臻食材与中西技法在此碰撞出创新不忘本的新粤菜。

It is a groundbreaking fusion of East and West. Our Dalian abalone is meticulously prepared, while the foie gras is expertly cooked using a traditional french technique. This harmonious combination, infused with our signature abalone jus, creates a truly unforgettable culinary experience.

五头鲜鲍伴香煎肥肝

Braised Whole Fresh Abalone and Pan-fried Duck Liver

RMB 368 -位 Person

蚝皇十头网鲍

Braised Whole Dried Abalone with Oyster Sauce (10 Heads)

RMB 2988 -位 Person

蚝皇烩二十头吉品鲍

Braised Whole Dried Abalone with Oyster Sauce (20 Heads)

RMB 988 -位 Person

蚝皇烩十头大连干鲍

Braised Whole Dried Dalian Abalone with Oyster Sauce

RMB 788 -位 Person



招牌菜 Signature dishes

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生猛海鲜

LIVE SEAFOOD

带着感恩的心, 去慢享大自然的馈赠。

甄选优质的新鲜鱼、虾、蟹、贝壳, 搭配蒸、炒、煮、炸、焖、炖、焗、灼等合适的烹制手法, 呈现海洋的鲜美滋味。

As the cornerstone of Cantonese cuisine, our seafood offerings showcase the unparalleled diversity and expertise of our chefs. From delicate steaming to bold stir-frying, we employ a myriad of techniques to highlight the natural flavors of the freshest catch, ensuring an unforgettable culinary experience.



🍷 古老也芝士焗大红岩龙虾

Braised New Zealand Lobster with Noodle and Cheese

RMB 3888 - 只 Piece 约 1400g-1500g

RMB 2888 - 只 Piece 约 1000g-1100g

作为港式粤菜的代表菜肴之一, 鲜美弹牙的龙虾肉与香浓的芝士是这道菜的灵魂。

大厨经反复试验创意地加入来自瑞士的古老也芝士, 增添其香气, 浓郁而不腻。

It is a contemporary twist on a Hong Kong classic. Our chefs have reinvented the cheese baked lobster by using authentic Swiss Gruyère, creating a richer, more balanced flavor profile. This innovative dish showcases the versatility of Cantonese cuisine while delivering a truly unforgettable dining experience.



🍷 招牌菜 Signature dishes

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花雕蛋黄蒸帝王蟹

Steamed King Crab with Rice Wine and Egg Yolk

RMB 88 - 50g

传统姜葱炒膏蟹

Wok-fried Female Green Crab with Ginger and Scallion

RMB 668 - 只 Piece 约 650g

暹罗风味珍宝蟹

Braised Dungeness Crab with Sour and Spicy Sauce

RMB 668 - 只 Piece 约 1000g

避风塘大青蟹

Deep-fried Hard Shell Crab with Chili and Garlic

RMB 468 - 只 Piece 约 650g

蒜蓉金菇蒸波士顿龙虾

Steamed Boston Lobster with Garlic

RMB 1688 - 只 Piece 约 1000g-1200g

RMB 988 - 只 Piece 约 600g-700g

以上龙虾与蟹类可自选烹饪手法:

蒜蓉金菇蒸	
传统姜葱炒	
豉椒炒	
花雕蛋黄蒸	RMB 20
暹罗酱煮	RMB 20
避风塘炒	RMB 20
加伊面底	RMB 20
古老也芝士焗	RMB 30

☉ 招牌菜 Signature dishes

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原味清蒸东星斑

Steamed Spotted Grouper with Soy Sauce

RMB 1988 - 条 Piece 约 700g-800g

RMB 1688 - 条 Piece 约 550g-650g

以上鱼类可自选烹饪手法:

原条油浸	
碧绿炒鱼球	RMB 20
糟卤花雕蒸	RMB 20
十年橙皮蒸	RMB 20
沸腾煮	RMB 30
年糕家烧	RMB 30
砂锅生啫	RMB 30

招牌菜 Signature dishes

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翠绿炒老虎斑球

Wok-fried Sliced Tiger Grouper with Vegetable

RMB 398 - 条 Piece 约 700g-800g

RMB 328 - 条 Piece 约 550g-650g

原条油浸笋壳鱼

Deep-fried Marble Goby with Soy Sauce

RMB 428 - 条 Piece 约 600g-700g

陈皮蒸多宝鱼

Steamed Turbot Fish with Tangerine Peel

RMB 328 - 条 Piece 约 600g

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招牌精选

SIGNATURE CUISINE

夏宫的招牌菜肴注重选材，亦非常考验大厨用火用油的功底，烹制出锅气。
这不只是一种温度，是扎根多年的基本功，是精炼后的一种味道。

As the soul of Cantonese cuisine, wok hei is the intense flavor imparted by high-heat stir-frying.
Our chefs master this technique to perfection, creating dishes that are bursting with authentic Cantonese flavor.



年糕家烧闽东大黄鱼 (750g)
Stewed Yellow Croaker with Rice Cake

RMB 888 - 例 Standard



招牌菜 Signature dishes

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XO 酱海螺蚕豆小炒王

Wok-fried Conch with Broad Bean and XO Sauce

RMB 268 - 例 Standard



小乔炒蟹粉

Wok-fried Crab Meat and Roe with Rice Cake

RMB 198 - 例 Standard

螯虾炒滑蛋

Scrambled Eggs with Crawfish

RMB 198 - 例 Standard

鸡枞菌爆炒带子

Wok-fried Scallops with Termite Mushroom

RMB 238 - 例 Standard

干烧大虾球

Wok-fried Prawn with Sour and Spicy Sauce

RMB 288 - 例 Standard

港式白灼雪花牛

Hong Kong-style Poached Sliced Wagyu Beef

RMB 498 - 例 Standard

樱花虾酱粉丝煲

Vermicelli Clay Pot with Dried Shrimp

RMB 108 - 例 Standard

砂锅钵酒煮黄鳝

Clay Pot Eel in Port Wine Sauce

RMB 188 - 例 Standard

主厨选用源自江南的食材, 采用粤式高温猛火翻炒, 结合本帮菜浓油赤酱的特色创作此菜。宁波手打年糕晶莹软糯, 现拆蟹粉经十年老陈醋提味, 鲜香锅气令人食指大动。

This innovative dish combines the rich flavors of crab roe with the delicate texture of Ningbo rice cakes, elevated by a masterful application of swing wok frying. The result is a harmonious symphony of flavors that is truly unforgettable elevated by toping it with 10 Year aged vinegar.

招牌菜 Signature dishes

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。All pictures shown are for illustration purposes only. Actual product may vary due to product enhancement. If you are allergic to certain ingredients, please advise our service associate.

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颐和牛小排

Braised Beef Ribs with Black Pepper Sauce

RMB 298 - 例 Standard

夏宫原创菜品之一，以夏宫别称“颐和”命名。
主厨选用油脂分布均匀的牛小排，集粤式焖炖技术与江南文火技术之长而烹制，
以黑胡椒调味，麦芽糖收汁。牛肉不干不柴，多汁入味。

It is harmonious fusion of Jiangnan and Cantonese culinary traditions.
This innovative dish combines the intense flavors of open flame cooking with
the delicate braising techniques of Jiangnan, resulting in tender,
flavorful beef ribs coated in a rich black pepper sauce.

招牌菜 Signature dishes

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榄角玻璃大虾球

Wok-fried Prawn with Black Olive

RMB 288 - 例 Standard

作为经典粤菜之一，虾球经芡汁包裹，如玻璃般晶莹。
粤式特色调料黑橄榄的加入赋予其独特的香气，令人着迷。
大虎虾外衣晶莹，肉质弹牙，色泽诱人。

An elevate to the succulent large tiger prawn by incorporating the unique flavor
profile of black olives paired with green asparagus tips and baby mushrooms
to a masterful blend.

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香煎银鳕鱼

Pan-fried Cod Fish with Soy Sauce

RMB 168 - 位 Person



糟卤花雕蒸大黄鱼 (750g)

Steamed Yellow Croaker with
Halogen and Rice Wine

RMB 788 - 例 Standard

豆豉滑鸡煲 (半只)

Scrambled Chicken Fillet with
Preserved Bean (Half)

RMB 188 - 半只 Half

蒜片美极牛柳粒

Wok-fried Beef Fillet with Sliced Garlic

RMB 208 - 例 Standard

葱香芝麻牛隔膜

Braised Sliced Beef Diaphragm with
Scallions and Sesame

RMB 188 - 例 Standard

干煸四季豆

Dry-fried French Beans with Minced
Pork and Preserved Vegetables

RMB 68 - 例 Standard

阳光玫瑰咕嚕肉

Sweet and Sour Pork with
Green Grape

RMB 138 - 例 Standard

拍蒜炒广东菜心 / 芥兰

Wok-fried Cantonese Vegetables with Garlic

RMB 68 - 例 Standard

本帮红烧肉

Shanghai-style Braised Pork Belly

RMB 168 - 例 Standard

☉ 招牌菜 Signature dishes

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家烧杏鲍菇

Stewed Mushroom with Chicken Stock

RMB 88 - 例 Standard

虾膏啫啫唐生菜

Wok-fried Chinese Lettuce with Shrimp Paste

RMB 78 - 例 Standard

云南竹笙黄耳扒时蔬

Wok-fried Vegetables with Bamboo Shoots and Yellow Fungus

RMB 98 - 例 Standard

松茸烧白玉

Braised Matsutake and Wax Gourd with Melon Sauce

RMB 88 - 例 Standard

生煎沙姜葵香鸡 (半只)

Pan-fried Chicken Fillet with Ginger

RMB 388 - 半只 Half



羊肚菌红烧豆腐

Stewed Tofu and Morels with Oyster Sauce

RMB 98 - 例 Standard

油茄炒花菜

Wok-fried Cauliflower with Sundried Tomatoes

RMB 68 - 例 Standard



招牌菜 Signature dishes

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手工点心

HANDMADE DIM SUM

传统的广式点心融入本地食材和西方元素,经大厨悉心制作,演变成缤纷多样的手工点心,精致细腻却展现出博大精深的餐饮文化。

As culinary artistry, our dim sum reflects centuries of tradition and innovation. Each piece is carefully crafted, showcasing the finest ingredients and time-honored techniques. From classic Cantonese flavors to contemporary creations, our dim sum menu offers a delightful journey through culinary heritage.



一口鲍鱼酥

Abalone Puff

RMB 48 - 件 Piece 三件起售 Minimum Three Pieces

夏宫脆麻花

Crispy Sweet Dough Twist

RMB 48 - 例 Standard

金牌叉烧酥

Barbecued Pork Puff Pastry

RMB 16 - 件 Piece

三件起售
Minimum Three Pieces

鲜虾脆春卷

Shrimp Spring Roll

RMB 16 - 件 Piece

三件起售
Minimum Three Pieces

香菇蒸烧卖

Steamed Siew Mai with Mushroom

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

招牌菜 Signature dishes

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鲜肉小笼包

Steamed Xiao Long Bao

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



招牌菜 Signature dishes

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主食

RICE & NOODLE

作为中华饮食的重要组成部分,无论是舒心暖胃的粥,香气扑鼻的饭,或是形式多样的粉面,夏宫多样的主食选择亦体现了粤菜的精髓。

From the comforting simplicity of porridge to the vibrant flavors of fried noodles, our staple dishes embody the heart and soul of Cantonese cuisine. Each dish tells a story, reflecting the rich cultural heritage and culinary traditions of this beloved region.



夏宫海鲜饭
Signature Seafood Fried Rice

RMB 168 例 Standard

腊味煲仔饭 (两位起)
Clay Pot Rice with Preserved Sausage
(Minimum Two Person)

RMB 98 位 Person

招牌菜 Signature dishes

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金瓜扇贝饭

Fried Scallops Rice with Pumpkin
and Coconut Sauce

RMB 188 - 例 Standard



潮州蚝仔粥

Traditional Chaozhou-style Oyster Congee

RMB 78 - 例 Standard

干炒牛河粉

Fried Rice Noodles with Beef

RMB 98 - 例 Standard

招牌菜 Signature dishes

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港式担担面

Hong Kong-style Dan Dan Noodle

RMB 48 - 位 Person

柱候萝卜牛腩面

Braised Beef and Radish
Noodle Soup

RMB 68 - 位 Person

豉油王炒面

Dry-fried Noodles with Soy Sauce

RMB 68 - 例 Standard

港式云吞面

Wonton Noodle Soup

RMB 48 - 位 Person

雪菜鸡丝汤米粉

Pickled Cabbage and Shredded
Chicken Rice Noodle Soup

RMB 38 - 位 Person



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甜品 DESSERT



玫瑰荔枝拿破仑 Napoleon Pastry with Lychee and Rose

RMB 68 - 例 Standard

拿破仑为传统港式粤菜的代表甜品之一,制作工序繁复,非常考验大厨的技艺。
夏宫复刻经典,精选荔枝并点缀玫瑰花瓣,其酥皮层层松脆,呈现和谐清甜滋味。

It is a rare and exquisite masterpiece inspired by a Hong Kong classic.
Our reinterpretation of this iconic dessert features a delicate interplay of lychee and rose,
creating a harmonious symphony of flavors. It is a testament to our pastry chef's artistry.



招牌菜 Signature dishes

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冰糖桂花炖雪梨

Double-boiled Snow Pear with Sweet Scented Osmanthus Soup

RMB 48 - 位 / Person

生磨杏仁茶

Almond Tea

RMB 38 - 位 / Person

黑芝麻布丁

Sesame Pudding

RMB 38 - 位 / Person

水果拼盘

Fresh Fruit Plate

RMB 38 - 位 / Person

杨枝甘露

Chilled Mango Sago Cream with Pomelo

RMB 38 - 位 / Person



© 招牌菜 Signature dishes

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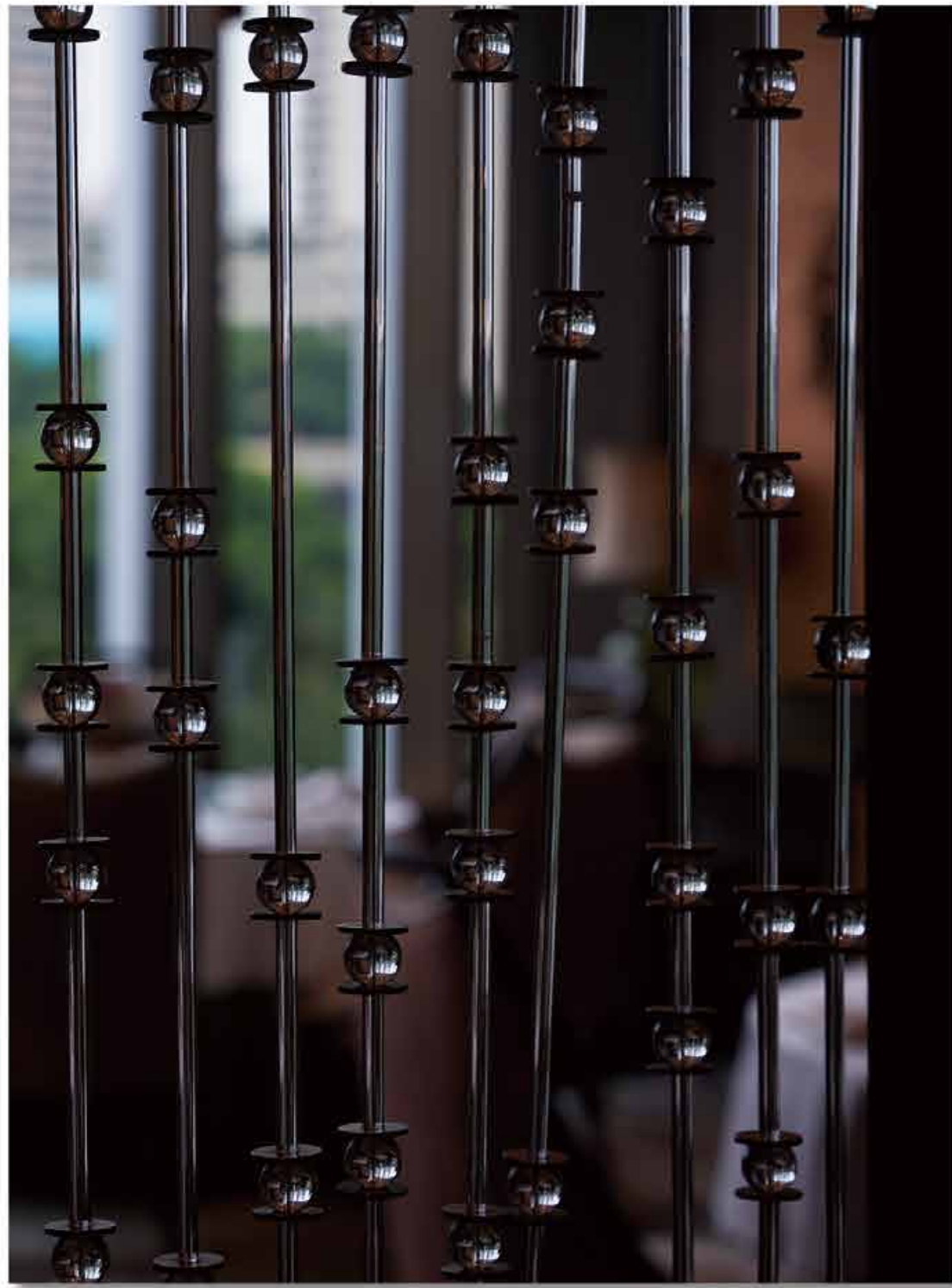
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酒水饮料

BEVERAGE

佳肴配美酒，佳酿饮品皆不可缺。
相聚畅聊的快乐因子，饮它而开怀，品它而乐心。

A truly exceptional dining experience is elevated by the perfect pairing of exquisite cuisine and fine wines.
Our sommelier curated comprehensive wine list and the signature beverage packages offers a world of discovery,
complementing our culinary masterpieces and enhancing the joy of gathering, conversation, and savoring life's pleasures.



套餐 • PACKAGE

夏宫畅饮 A 套餐 Summer Palace Beverage Package A

RMB 78 - 位 person

1. 果汁: 橙汁, 西柚汁, 苹果汁 Juice: Orange Juice, Grapefruit Juice, Apple 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: Ice Lemon Tea, Ice Milk Tea

夏宫畅饮 B 套餐 Summer Palace Beverage Package B

RMB 118 - 位 person

1. 果汁: 橙汁, 西柚汁, 苹果汁 Juice: Orange Juice, Grapefruit Juice, Apple Juice
2. 软饮: 可口可乐, 雪碧 Soft Drink: Coca Cola, Sprite
3. 青岛啤酒 Tsing Tao

夏宫畅饮 C 套餐 Summer Palace Beverage Package C

RMB 168 - 位 person

1. 果汁: 橙汁, 西柚汁, 苹果汁 Juice: Orange Juice, Grapefruit Juice, Apple 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 Juice: Orange Juice, Grapefruit Juice, Apple 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. 起泡酒 (鲁杰罗普罗塞克起泡酒, 威尼托, 意大利) Sparkling Wine (Ruggeri Prosecco Argeo NV, Veneto, Italy)

中式茶 • CHINESE TEA

精选中式茶

(陈年普洱散茶, 传统的香铁观音, 茉莉花茶, 胎菊, 贡眉)
Pu'er, Tie Guan Yin, Jasmine, Chrysanthemum, Gong Mei

RMB 38 - 位 person

正山小种

Zheng Shan Xiao Zhong

RMB 58 - 位 person

大红袍

Red Robe (Da Hong Pao)

RMB 68 - 位 person



普洱茶砖 (熟)

Pu'er Tea Brick (Ripe)

RMB 68 - 位 person

金骏眉

Jin Jun Mei

RMB 78 - 位 person

西湖龙井

Xi Hu Long Jing

RMB 78 - 位 person

明前西湖龙井

Ming Qian Xi Hu Long Jing

RMB 138 - 位 person

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啤酒 • BEER

喜力

Heineken

RMB 58 - 瓶 Bottle

青岛

Tsing Tao

RMB 58 - 瓶 Bottle

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 38 - 杯 Glass

可口可乐, 零度可乐, 雪碧, 汤力水, 干姜水, 苏打水, 椰奶 (冷/热)

Coke, Coke Zero, Sprite, Tonic Water,
Ginger Ale Soda Water, Coconut Milk (cold / hot)

RMB 38 - 瓶 Bottle

软饮 • SOFT DRINKS

巴黎水, 依云水

Perrier, Evian

RMB 88 - 瓶 Bottle (750 毫升 / ml)

芙丝矿泉水

Voss Still

RMB 88 - 瓶 Bottle (800 毫升 / ml)

RMB 58 - 瓶 Bottle (375 毫升 / ml)

芙丝气泡矿泉水

Voss Sparkling

RMB 88 - 瓶 Bottle (800 毫升 / ml)

RMB 58 - 瓶 Bottle (375 毫升 / ml)

芙丝气泡水 (樱花白桃味)

Voss Sparkling Water (Cherry Peach)

RMB 48 - 瓶 Bottle (330 毫升 / ml)

咖啡 • COFFEE

特浓咖啡, 美式咖啡, 拿铁, 卡布奇诺

Espresso, Americano, Cafe Latte, Cappuccino

RMB 58 - 杯 Cup

瓶装果汁 • CHILLED JUICE

橙汁, 苹果汁, 西柚汁

Orange Juice, Apple Juice, Grapefruit Juice

RMB 48 - 杯 Cup

RMB 198 - 扎 Jug

夏宫特饮 • SUMMER PALACE DRINK SELECTION

夏宫特饮 (冷/热)

Summer Palace Signature Drink (cold / hot)

RMB 38 - 杯 Cup

RMB 118 - 扎 Jug

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贵州茅台系列 • KWEICHOW MOUTAI

茅台酒是中国备受欢迎的白酒之一。从稀有年份到独家收藏，夏宫的酒单都为您提供了一个无与伦比的品鉴机会。

Summer Palace boasts an extraordinary collection of Moutai, one of China's most revered spirits. From rare vintages to exclusive selections, our list offers discerning connoisseurs an unparalleled opportunity to savor this iconic spirit.

2023 年贵州茅台酒 Moutai 2023	RMB 4898 - 瓶 Bottle
2022 年贵州茅台酒 Moutai 2022	RMB 4898 - 瓶 Bottle
2013 年贵州茅台酒 Moutai 2013	RMB 6099 - 瓶 Bottle
2000 年贵州茅台酒 Moutai 2000	RMB 12899 - 瓶 Bottle
1998 年贵州茅台酒 Moutai 1998	RMB 15199 - 瓶 Bottle
53 度茅台白酒 (2020 年鼠年) Moutai Year of Rat, 2020	RMB 6099 - 瓶 Bottle
53 度茅台白酒 (2019 年猪年) Moutai Year of Pig, 2019	RMB 6699 - 瓶 Bottle
53 度茅台白酒 (2018 年狗年) Moutai Year of Dog, 2018	RMB 6799 - 瓶 Bottle
53 度茅台白酒 (2017 年鸡年) Moutai Year of Rooster, 2017	RMB 7299 - 瓶 Bottle
53 度茅台白酒 (2016 年猴年) Moutai Year of Monkey, 2016	RMB 9399 - 瓶 Bottle
茅台 53 度飞天 15 年酒 Moutai 15 Years	RMB 10799 - 瓶 Bottle
茅台 53 度飞天 30 年酒 Moutai 30 Years	RMB 23199 - 瓶 Bottle
茅台 53 度飞天 50 年酒 Moutai 50 Years	RMB 51199 - 瓶 Bottle

中国白酒 • CHINESE SPIRITS

52°水井坊 52° Shui Jing Fang	RMB 1958 - 瓶 Bottle
53°梦之蓝 53° Meng Zhi Lan	RMB 1968 - 瓶 Bottle
52°国窖 1573 52° Guo Jiao 1573	RMB 1968 - 瓶 Bottle
52°五粮液 52° Wu Liang Ye	RMB 2328 - 瓶 Bottle
香酿定制酱香白酒 Shangri-La Baijiu	RMB 668 - 瓶 Bottle

中国黄酒 • CHINESE RICE WINE

古越龙山 8 年 8-year-old Gu Yue Long Shan	RMB 218 - 瓶 Bottle
塔牌 10 年 10-year-old Pagoda Brand	RMB 278 - 瓶 Bottle
塔牌 20 年 20-year-old Pagoda Brand	RMB 558 - 瓶 Bottle
塔牌 30 年 30-year-old Pagoda Brand	RMB 1088 - 瓶 Bottle
古法酿制陈年花雕酒 31 年 31-year-old Aged Yellow Wine	RMB 828 - 瓶 Bottle

夏宮

SUMMER PALACE

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