

夏小馆会员特惠菜
Pantry Chamber Special Offer



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

☐ 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

☐ 会员特价饮料(港式冻奶茶, 冻柠檬茶)
Standard Drink (Hongkong Style Ice Milk Tea, Ice Lemon Tea)

Glass 18

☐ 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, 菠萝汁, 可乐, 雪碧)
Chilled Juice and Soft Drink (Orange Juice, Apple Juice, Grapefruit 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

原味清蒸老虎斑500g
Steamed Tiger Grouper with Soy Sauce

原价278/例
Original Price 388 / Standard

港式深井烧鹅
Hongkong-style Roasted Goose

原价188/例
Original Price 138 / Standard

☐ 周二 TUESDAY

原味清蒸笋壳鱼 500g
Steamed Marble Goby with Soy Sauce

原价328/例
Original Price 198 / Standard

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

原价198/例
Original Price 138 / Standard

☐ 周三 WEDNESDAY

陈皮蒸大连鲍 (4只)
Steamed Abalones with Dried Orange Peel (4 Pieces)

原价388/例
Original Price 198 / Standard

烤迷你乳猪 (半只)
Roasted Mini Suckling Pig (Half)

原价298/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

螯虾炒滑蛋
Scrambled Eggs with Crawfish

原价198/例
Original Price 188 / Standard

脆皮烧腩仔
Roasted Crispy Pork Belly

原价138/例
Original Price 268 / Standard

☐ 周六 SATURDAY

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

原价198/例
Original Price 380 / Standard

明炉蜜汁叉烧
Barbecue Pork

原价138/例
Original Price 198 / Standard

☐ 周日 SUNDAY

榄角玻璃明虾球
Wok-fried Prawn with Black Olive

原价188/例
Original Price 480 / Standard

烤迷你乳猪 (半只)
Roasted Mini Suckling Pig (Half)

原价298/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



☎ (86 21) 2203 8889

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



- 传统咸水角 38/例 Standard
Deep-fried Dumpling Pork
- 梅菜扣肉包 38/例 Standard
Steamed Pork Belly and Preserved Vegetable Bun
- 豆腐皮福袋 38/例 Standard
Steamed Tofu Dumpling with Minced Pork
- 红豆天鹅酥 38/例 Standard
Deep-fried Flaky Pastry with Red Beans Paste
- 花菇鲩鱼云吞汤 38/位 Person
Poached Grass Carp and Mushroom Wonton Soup
- 松茸素菜饺 38/例 Standard
Steamed Vegetables and Trichotomy Mushroom Dumpling
- 椰汁斑兰糕 38/例 Standard
Pandan ang Coconut Milk Cake
- 夏宫生煎包 48/例 Standard
Pan-fried Bun Stuffed with Pork

招牌点心
Signature Dim Sum



- 水晶鲜虾饺 48/例 Standard
Steamed Har Gaw
- 香菇烧麦 38/例 Standard
Steamed Siew Mai with Mushroom
- 江南香菇青菜包 38/例 Standard
Steamed Vegetable and Mushroom Bun
- 黄桥烧饼 38/例 Standard
Huangqiao Sesame Pasty
- 鲜虾脆春卷 38/例 Standard
Spring Roll with Shrimp
- 元贝红米肠粉 38/例 Standard
Red Rice Roll with Scallops
- 金牌叉烧酥 38/例 Standard
Barbecued Pork Puff Pastry
- 鲜肉小笼包 38/例 Standard
Steamed Xiao Long Bao
- 雪山叉烧包 38/例 Standard
Crispy Barbecued Pork Bun
- 豆豉蒸凤爪 38/例 Standard
Steamed Chicken Feet with Preserved Bean
- 黑椒牛肉锅贴 38/例 Standard
Pan-fried Black Pepper Beef Dumpling
- 金丝脆麻花 28/例 Standard
Crispy Sweet Dough Twist
- 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
- 葱味葱爆辽参 368/例 Standard
Braised Sea Cucumber with Scallions
- 沸腾桂花鱼 188/例 Standard
Boiled Mandarin Fish in Spicy Sauce
- 青咖喱杂菜煲 98/例 Standard
Stewed Vegetables Combination with Green Curry
- XO酱炒萝卜糕 48/例 Standard
Wok-fried Radish Cake with XO Sauce
- 白灼广东菜心 / 芥兰 38/例 Standard
Poached Cantonese Vegetables
- 肥肝蒸水蛋 108/例 Standard
Steamed Egg Custard with Duck Liver
- 葱香芝麻牛隔膜 188/例 Standard
Braised Sliced Beef Diaphragm with Scallions and Sesame
- 蒜蓉金菇蒸凤尾虾 148/例 Standard
Steamed Shrimp with Mushroom and Garlic
- 椒盐九肚鱼 88/例 Standard
Deep-fried Bombay Fish with Chili and Garlic
- 夏宫老火汤 48/位 Person
Signature Daily Soup

烧味推荐
Char Siu Recommendation



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

凉菜
Appetizer



- 上海老糟四喜 128/例 Standard
Shanghai Style Marinated Combination
- 百香甜蕃茄 78/例 Standard
Sweet Tomatoes with Passion Fruit Sauce

凉菜
Appetizer

- 酸爽开胃莴笋 48/例 Standard
Marinated Lettuce with Sour and Spicy Sauce
- 夏宫烤麸 48/例 Standard
Marinated Bran Dough with Black Fungus

粉面饭
Noodle, Rice



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

精致甜品
Dessert



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