



中式套餐A Chinese Set Menu A

➡ RMB 7,588元/席 per table

香格里拉顺康八味轩彩冷碟 Shangri-La Eight Cold Dish Combinations

黑松露奶油焗锦绣红龙虾 Sautéed Red Lobster with Butter and Truffle Sauce

花胶瑶柱鲍螺海参羹 Dried Scallop Broth with Fish Maw and Silk Sea Snail, Sea Cucumber

> 粤椒汁煎牛仔粒灵菇 Stir-fried Beef Tenderloin with Black Pepper

金蒜银丝蒸日月元贝皇 Steamed Scallops with Dried Garlic and Soya Sauce

美极头抽蒸龙趸沙虎斑 Steamed Yellow Croaker with Soya Sauce

广府金蒜风沙脆皮鸡 Crispy Chicken with Garlic and Bread Crumb

藜麦高汤扒金耳菌时蔬 Braised Seasonal Vegetables with Golden Fungus in Quinoa Sauce

> 海鲜韭黄煎两面黄 Fried Noodles with Seafood and Oyster Sauce

冰糖斋燕银耳炖枣皇 Double-boiled Snow Fungus with Red Dates and Bird's Nest

> 碧波湖畔精选西式美点 Dessert in Western Style

锦绣四季鲜果靓丽拼盘 Seasonal Fruit Platter











上海浦东香格里拉 PUDONG SHANGRI-LA

SHANGHAI

### 中式套餐B Chinese Set Menu B

涔 RMB 7,588元/席 per table

香格里拉顺康八味轩彩冷碟 Shangri-La Eight Cold Dish Combinations

蛋黄金沙焗锦绣红龙虾 Sautéed Red Lobster with Salt Yolk and Dried Garlic

云南松茸瑶柱炖双鸽皇 Double Boiled Pigeon Soup with Dried Scallops and Matsutake

> 泰椒汁煎法切战斧羊排 Grilled Lamb Chop with Thai Pepper Sauce

金蒜银丝蒸八头鲜孔鲍 Steamed Fresh Abalone with Garlic and Glass Noodles

> 美极头抽蒸龙趸沙虎斑 Steamed Yellow Croaker with Soya Sauce

广府玫瑰露豉油湛江鸡 Braised Chicken with Chinese Wine and Soya Sauce

浓汤蟹籽灵芝菇扒时蔬 Braised Fresh Mushroom with Seasonal Vegetable and Chinese Broth

黑椒洋葱牛柳炒乌冬面 Fried Udon Noodles with Shredded Beef and Black Pepper

斋燕桂花酒酿糯米圆子 Glutinous Rice Dumpling in Sweet Osmanthus Wine Soup and Bird's Nest

> 碧波湖畔精选中式美点 Dessert in Chinese Style

锦绣四季鲜果靓丽拼盘 Seasonal Fruit Platter











上海浦东香格里拉 PUDONG SHANGRI-LA SHANGHAI



➡ RMB 8,588元/席 per table

香格里拉顺佑八味轩彩冷碟 Shangri-La Eight Cold Dish Combinations

蟹籽黄油焗缅因波龙皇 Oven Baked Maine Lobster with Eefu Noodles and Tobiko Superior Broth

蟹肉花胶瑶柱竹笙羹 Crab Meat Soup with Fish Maw and Dried Scallops, Bamboo Piths

> 粤烧汁煎手撕羔羊排 Grilled Lamb Chop with Master BBQ Sauce

蛋黄蒜蓉蒸五头鲜孔鲍 Steamed Fresh Abalone with Garlic and Soya Sauce

美极鱼露蒸游海老虎斑 Steamed Tiger Grouper with Soya Sauce

沙姜甘葱白斩霸王鸡 Steamed Chicken with Spring Onion Oil and Ginger

羊肚菌藜麦浓汤扒时蔬 Braised Morel with Seasonal Vegetable and Quinoa Sauce

虾仁金菇韭黄焖伊府面 Braised Ifu Noodles with Shrimps with Enoki Mushrooms

燕窝炖枣皇桂圆芦荟 Double Boiled Red Dates with Aloe and Bird's Nest

> 碧波湖畔精选港式美点 Dessert in Hong Kong Style

锦绣四季鲜果靓丽拼盘 Seasonal Fruit Platter











上海浦东香格里拉 PUDONG SHANGRI-LA SHANGHAI



➡ RMB 8,588元/席 per table

香格里拉顺佑八味轩彩冷碟 Shangri-La Eight Cold Dish Combinations

金蒜银丝蒸缅因波龙皇 Steamed Bosten Lobster with Dried Garlic and Silk Noodles

十头鲍牛肝菌炖老鸡汤 Double-boiled Farm Chicken Soup with Bolete and Abalone

> 红酒烧汁煎安格斯牛粒 Stir-fried Beef Tenderloin with Red wine Sauce

> 星洲汁辣椒炒青肉蟹 Fried Green Crab with Chili in Singapore Style

美极鱼露蒸游海老虎斑 Steamed Tiger Grouper with Soya Sauce

广府玫瑰老卤皇浸乳鸽 Braised Pigeon with Chinese Wine and Soya Sauce

高汤藜麦竹笙扒时令蔬 Braised Bamboo Piths with Seasonal Vegetable and Top Broth

虾仁肉丝鲜菇韭黄汤面 Braised Shrimps Noodle Soup with Shredded Pork in Shanghai Style

燕窝桂花酒酿芝麻汤圆 Glutinous Rice Dumpling in Sweet Osmanthus Wine Soup with Bird's Nest

> 碧波湖畔精选扬州美点 Dessert in Yangzhou Style

锦绣四季鲜果靓丽拼盘 Seasonal Fruit Platter









## 中式套餐A Chinese Set Menu A

ightarrow RMB 9,688元/席 per table

香格里拉顺昌八味轩彩冷碟 Shangri-La Eight Cold Dish Combinations

风范松露汁焗冰海蓝龙皇 Sautéed Blue Lobster with Butter and Truffle Sauce

花胶羊肚菌清炖老鸡 Double-boiled Farm Chicken Soup with Morel and Fish Maw

> 粤椒汁煎牛仔粒灵菇 Stir-fried Beef Tenderloin with Black Pepper

陈皮肉饼蒸金蒜珍宝蟹 Steamed Dungeness Crab with Minced Pork and Dried Garlic

> 南乳汁焖元宝蹄配水笋 Braised Pork Knuckle with Red Bean Curd Sauce

美极豉油蒸游海澳星斑 Steamed West Grouper Grouper Light Soya Sauce

瑶柱高汤金耳扒时令蔬 Braised Golden Fungus with Seasonal Vegetable and Dried Scallops Sauce

> 虾仁鸡丝冬笋煎两面黄 Deep-fried Noodle with Shrimps and Shredded Chicken

冰糖斋燕银耳炖木瓜 Sweetened Papaya Soup with Snow Fungus and Snow Gum

> 碧波湖畔精选港式美点 Dessert in Hong Kong Style

锦绣四季鲜果靓丽拼盘 Seasonal Fruit Platter







上海浦东香格里拉 PUDONG SHANGRI-LA SHANGHAI



Chinese Set Menu B

∠ RMB 9,688元/席 per table

香格里拉顺昌八味轩彩冷碟 Shangri-La Eight Cold Dish Combinations

金蒜乌冬蒸冰海蓝龙皇 Steamed Blue Lobster with Garlic and Udon Noodles

松茸花胶炖老鸡汤 Double-boiled Matsutake with Fish Maw and Old Chicken

避风塘焗手撕羔羊排 Oven Baked Lamb Chop with Dried Garlic and Chili

星洲汁辣椒炒珍宝蟹 Fried Dungeness Crab with Chili in Singapore Style

美极豉油蒸游海澳星斑 Steamed West Start Grouper with Light Soya Sauce

> 港式脆皮烧五花腩 Crispy Pork Belly with Hong Kong Style

浓汤鸡头米金耳扒时蔬 Braised Seasonal Vegetables with Golden Fungus in Gorgon Sauce

瑶柱菇丝韭黄焖伊府面 Wok-fried Ifu Noodles with Dried Scallop and Bean Sprouts

椰汁香芋核桃西米露 Sweetened Taro with Walnut and Coconut Milk

碧波湖畔精选扬州美点 Dessert in Yangzhou Style

锦绣四季鲜果靓丽拼盘 Seasonal Fruit Platter







# 缤纷生日宴 Baby Birthday Celebration

- 一站式生日宴尊享
- ★酒店音响设备
- ★每桌鲜花布置
- One-Stop Baby Birthday Celebration Experience
- ★Hotel audio equipment
- ★Fresh flower arrangement for each table
- ★3小时畅饮软饮、冰冻果汁及本地啤酒 ★3-Hour free-flow soft drinks, chilled juices and local beers

# 专属升级礼遇

Exclusive Benefits

#### 满3桌享基础款派对布置

- · 主题造型气球装饰
- ·落地气球装饰
- ·造型装饰
- · 道具装饰

#### 满6桌升级为主题款派对布置

- ·基础款派对布置
- · 主题桌面布置
- · 个性迎宾牌
- ·背景装饰
- · 气球拱门
- ·5磅生日蛋糕1个
- ·激光投影仪/投影幕布

#### 满10桌额外尊享服务

- · 主题款派对布置
- ·1小时小丑表演
- ·摄影师1名
- · Icon 电子显示屏
- ·5磅生日蛋糕1个

#### Parties with 3 Tables Onwards Enjoy Standand Themed Set-Up

- · Themed Balloon Decorations
- · Floor Balloon Decorations
- · Stylish Decorations
- · Prop Decorations

#### Parties with 6 Tables Onward Upgrade to Deluxe Themed Set-Up

- · Basic Themed Set-Up
- · Themed Table Set-Up
- · Decorations for Backdrop
- · Personalized Welcome Poster
- · Balloon Arch
- · A 5-Pound Birthday Cake
- · Laser Projector with Projection Screen

#### Parties with 10 Tables Onwards Extra Privileges

- · Deluxe Themed Set-Up
- · 1-Hour Clown Performance During Reception Time
- · 1 Professional Photographer
- · Icon Electronic Display Screen
- · A 5-Pound Birthday Cake

