



上海浦东香格里拉
PUDONG
SHANGRI-LA
SHANGHAI

中式套餐 Chinese Set Menu

RMB 7,588元/席 per table

浦香顺康八味轩彩冷碟
Shangri-la Eight Cold Dish Combinations

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

蟹肉河虾仁伴石榴果
Stir Fried River Shrimp with Crab Roe and Dumpling

粤椒汁煎雪花牛仔粒
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

美极头抽蒸游海大黄鱼
Steamed Yellow Croaker with Soya Sauce

广府金蒜风沙脆鸡
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 Noodle with Seafood and Oyster Sauce

冰糖燕窝银耳炖枣皇
Double Boiled Snow Fungus with Red Dates and Bird 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

* 每席适用于十位。

以上价格为人民币，需加收10%服务费及政府现行税率。

Each table accommodates 10 seats.

All prices are in RMB and subject to 10% service charge and prevailing government taxes.





上海浦东香格里拉
PUDONG
SHANGRI-LA
SHANGHAI

中式套餐 Chinese Set Menu

RMB 8,588元/席 per table

浦香顺佑八味轩彩冷碟
Shangri-la Eight Cold Dish Combinations

金蒜银丝蒸深海松叶蟹
Steamed Snow Crab with Glass Noodle and Dried Garlic

蟹肉花胶瑶柱竹笙羹
Bird's Neat Soup with Fish Maw and Dried Scallops, Bamboo Piths

粤烧汁煎战斧法切羊排
Grilled Lamb Chop with Master BBQ Sauce

松露鲍汁鹅掌十头鲍
Braised Sea Cucumber with Abalone and Black Truffle Sauce

美极鱼露蒸游海左口鱼
Steamed Sole Fish with Soya Sauce

沙姜葱油霸王鸡
Steamed Chicken with Spring Onion Oil and Ginger

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

虾仁金菇韭黄焖伊府面
Braised "Ee Fu" Noodle with Shrimps with Enoki Mushrooms

枣皇桂圆芦荟炖燕窝
Double Boiled Red Dates with Aloe and Birds Nest

碧波湖畔精选港式美点
Dessert in Hongkong Style

锦绣四季鲜果靓丽拼盘
Seasonal Fruit Platter

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上海浦东香格里拉
PUDONG
SHANGRI-LA
SHANGHAI

中式套餐 Chinese Set Menu

RMB 9,588元/席 per table

浦香顺昌八味轩彩冷碟
Shangri-la Eight Cold Dish Combinations

风范松露汁焗皇仔青龙
Sautéed Baby Lobster with Butter and Truffle Sauce

花胶仔猴头菇清炖老鸭
Double Boiled Farm Duck Soup with Mushroom and Fish Maw

港式避风塘雪花牛仔骨
Deep Fried Beef Short Rib with Dried Garlic and Chili

蒜蓉银丝蒸五头鲜孔鲍
Steamed Abalone with Garlic and Glass Noodles

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

粤式豉油深海老虎斑
Steamed Tiger Grouper Light Soya Sauce

高汤蟹肉羊肚菌扒时蔬
Braised Morel with Seasonal Vegetable and Crab Meat Sauce

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

冰糖银燕窝耳炖木瓜
Double Boiled Sweetened Papaya Soup with Snow Fungus and Bird Nest

碧波湖畔精选港式美点
Dessert in Hongkong Style

锦绣四季鲜果靓丽拼盘
Seasonal Fruit Platter

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宝宝宴专享

Exclusive Benefits

★ 满3桌送

- 基础款派对布置1套

★ 满5桌送

- Icon 电子显示屏

★ 满6桌送

- 升级为主题款派对布置1套

★ 满10桌送

- 尊享服务表演小丑1名、摄影师1名

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
- 主题桌面布置

主题款派对布置

- 主题造型气球装饰
- 落地气球装饰
- 背景装饰
- 主题桌面布置
- 个性迎宾牌
- 气球拱门

尊享服务

- 1小时小丑表演
- 摄影师

★ 3 tables onward

- Enjoy basic theme set-up

★ 5 tables onward

- Icon LED screen

★ 6 tables onward

- Enjoy upgrade to deluxe theme set-up

★ 10 tables onward

- Enjoy deluxe theme set-up, 1-hour clown performance and 1 professional photographer

Basic Theme Set-up

- Balloon Backdrop
- Balloon Decorations for Reception Area
- Decorations
- Props
- Table Set-up

Deluxe Theme Set-up

- Balloon Backdrop
- Ground Balloon Decorations
- Decorations for Backdrop
- Table Set-up
- Personalized Welcome Poster
- Balloon Arch

Privilege Service

- 1-hour Clown Performance during reception time
- Professional Photographer

