凉菜 COLD DISHES
(供应时间 AVAILABLE FROM 11:00 TO 14:30)

		单价 RMB	加单 Additional Order
69.	泡椒鱼皮 Tossed Fish Skin with Pickled Pepper	¥ 38	◯◯
70.	萝卜牛杂 Beef Offal with Radish	¥ 48	◯◯
V 71.	洋葱拌木耳 Mixed Onions and Black Fungus	¥ 32	◯◯
V 72.	刀拍青瓜 Tossed Cucumber with Garlic and Soya Sauce	¥ 32	◯◯
V 73.	酸辣泡藕带 Pickled Lotus Root Strips in Sour Sauce	¥ 32	◯◯
74.	巧拌牛肚丝 Tossed Shredded Marinated Ox Tripe	¥ 42	◯◯
V 75.	沙律海藻皇 Marinated Seaweed with Sauce	¥ 58	◯◯
P 76.	XO酱贡菜 Marinated Dried Vegetables with X.O. Sauce	¥ 52	◯◯
N 77.	银鱼花生 Silverfish with Peanuts	¥ 58	◯◯

“任点任食”超值享 ADD ON DEAL
每人限点一道

		单价 RMB	加单 Additional Order
P 94.	瑶柱灌汤饺 (每位) Dumpling in Soup with Conpoy (per person)	¥ 42	◯◯
95.	柱候金钱肚 Steamed Beef Tripe with Chu Hou Sauce	¥ 48	◯◯
P 96.	天鹅榴莲酥 (3件) Deep-Fried Durian Puffs (3 pieces)	¥ 48	◯◯

瑶柱灌汤饺
Dumpling in Soup with Conpoy

柱候金钱肚
Steamed Beef Tripe with Chu Hou Sauce

天鹅榴莲酥
Deep-Fried Durian Puffs

P 97.	避风塘炒虾饺 Pan-fried Shrimp Dumplings with Garlic and Chilli	¥ 58	◯◯
P 98.	脆皮烧肉 (11:00am - 2:30pm供应) Crispy Pork Belly	¥ 60	◯◯
P 99.	甜醋鸡蛋猪脚姜 (11:00am - 2:30pm供应) Braised Pork Knuckle with Egg in Vinegar and Ginger	¥ 52	◯◯
100.	玫瑰豉油鸡 (11:00am - 2:30pm供应) Poached Chicken with Soy Sauce	¥ 68	◯◯
101.	黑椒牛仔骨 Steamed Beef Ribs with Black Pepper Sauce	¥ 58	◯◯
102.	酸汤肥牛片 (11:00am - 2:30pm供应) Stewed Sliced Beef in Sour and Spicy Superior Stock	¥ 58	◯◯
N 103.	黄金果布丁 Homemade Passion Fruit Pudding	¥ 38	◯◯

午市粉面饭 RICE AND NOODLES
(供应时间 AVAILABLE FROM 11:00 TO 14:30)

金柱蛋白炒饭
Fried Rice with Egg White and Dried Scallop

牛腩梘水面
Soup Noodle with Beef Brisket

三丝炒面
Fried Noodles with shredded Chicken, Pork and Duck

		单价 RMB	加单 Additional Order
P 78.	云吞竹升面(碗) Wonton Noodles	¥ 38	◯◯
79.	牛腩梘水面(碗) Soup Noodle with Beef Brisket	¥ 68	◯◯
P 80.	葱油汁捞面 Tissued Noodles with Scallion Oil	¥ 38	◯◯
81.	金柱蛋白炒饭 Fried Rice with Egg White and Dried Scallop	¥ 78	◯◯
82.	干烧伊面 Braise E-Fu Noodles with Shredded Vegetables	¥ 58	◯◯
P 83.	三丝炒面 Fried Noodles with shredded Chicken, Pork and Duck	¥ 68	◯◯
84.	生炒牛肉饭 Fried Rice with Beef and Vegetables	¥ 68	◯◯
85.	干炒牛河 Wok-Fried Rice Noodles with Sliced Beef	¥ 78	◯◯

甜品 DESSERT SELECTION

红豆桂花滑豆花
Steamed Bean Curd Jelly with Red Beansand Osmanthus

锦鲤鲜布甸
Golden Carp-Shaped Milk Pudding

		单价 RMB	加单 Additional Order
V 86.	焦糖布甸 Caramel Custard Pudding	¥ 28	◯◯
V 87.	锦鲤鲜布甸 (2件) Golden Carp-Shaped Milk Pudding (2 pieces)	¥ 28	◯◯
V 88.	枸杞菊花糕 (3件) Chinese Wolfberry and Chrysanthemum Jelly (3 pieces)	¥ 28	◯◯
V 89.	香芒雪梅娘 (3件) Glutinous Rice Cakes with Mango (3 pieces)	¥ 38	◯◯
V 90.	椰香紫米露 Sweetened Coconut Cream with Purple Rice	¥ 20	◯◯
V 91.	红豆桂花滑豆花 Steamed Bean Curd Pudding with Red Beans and Osmanthus	¥ 28	◯◯
V 92.	香芒西米露 Sweetened Sago Cream with Mango	¥ 30	◯◯
V 93.	闽南花生冻 Peanuts and Taro Milk Pudding	¥ 28	◯◯

HAND-MADE CANTONESE DIM SUM

巧手出精点　纯手工打造粤式点心

时匠心传 ART OF DIM SUM

点心任点任食 ALL-YOU-CAN-EAT

周一至周日 Monday - Sunday

RMB198/位 Person

11:00am-2:30pm

周末/公众假期 Weekends / Public holidays

RMB168/位 Person

9:00am-11:00am

限用2小时，浪费或外带按单价计算。
All reservations are limited to a 2-hour dining period. Leftovers or takeaways will be charged according to the a la carte menu pricing.

以上价格均为人民币净价，并已包含服务费及税费。
All prices are inclusive of service charge and taxes.

详情及预订, 请致电
For enquiries and reservations, please call
(86 755) 8396 1366 / 8396 1383

日期 DATE:_____ 客人姓名 GUEST'S NAME:_____

桌号 TABLE NO. _____ 用餐人数 COVER:_____

点单员 ORDERED BY:_____

香宮 Shang Palace

蒸点 STEAMED SELECTION

		单价 RMB	加单 Additional Order
P 1.	水晶鲜虾饺 (3件) Steamed Shrimp Dumplings (3 pieces)	¥ 58	◯ ◯
P 2.	香宫烧卖皇 (4件) Steamed Pork Dumplings with Crab Roe(4 pieces)	¥ 48	◯ ◯
P 3.	瑶柱糯米鸡 (2件) Steamed Glutinous Rice Dumplings Stuffed with Chicken and Pork (2 pieces)	¥ 48	◯ ◯
P 4.	流沙猪仔包 (3件) Steamed Egg Custard Buns (3 pieces)	¥ 36	◯ ◯
P 5.	蜜汁叉烧包 (3件) Steamed Barbecued Pork Buns (3 pieces)	¥ 42	◯ ◯
6.	豉汁蒸凤爪 Steamed Chicken Feet with Black Bean Sauce	¥ 42	◯ ◯
P 7.	荔芋蒸排骨 Steamed Spare Ribs with Taro	¥ 58	◯ ◯
P 8.	上汤小笼包 (3件) Steamed Soup Dumplings Stuffed with Minced Pork (3 pieces)	¥ 48	◯ ◯
P 9.	鹿茸菇豆角饺 (3件) Steamed Mushroom and Green Bean Dumplings (3 pieces)	¥ 48	◯ ◯
V 10.	黑松露菌菇饺 (3件) Steamed Black Truffle and Mushroom Dumplings (3 pieces)	¥ 52	◯ ◯

蜜汁叉烧包
Steamed Barbecued Pork Buns

香宫烧卖皇
Steamed Pork Dumplings with Crab Roe

荔芋蒸排骨
Steamed Spare Ribs with Taro

水晶鲜虾饺
Steamed Shrimp Dumplings

		单价 RMB	加单 Additional Order
P 11.	陈醋香茜饺 (3件) Steamed Coriander and Vinegar Dumplings (3 pieces)	¥ 42	◯ ◯
P 12.	时菜牛肉球 (3件) Steamed Beef and Vegetable Balls (3 pieces)	¥ 48	◯ ◯
P 13.	腊味萝卜糕 Steamed Radish Cake with Preserved Meat	¥ 48	◯ ◯
P 14.	鲜香墨鱼球 Steamed Cuttlefish Balls	¥ 48	◯ ◯
P 15.	星空黑芝麻包 (3件) Steamed Sesame Buns (3 pieces)	¥ 48	◯ ◯
P 16.	碧绿虫草花饺 (3件) Steamed Pork, Mushroom and Vegetable Dumplings (3 pieces)	¥ 38	◯ ◯
V 17.	红枣糕 (3件) Chinese Date Cakes (3 pieces)	¥ 30	◯ ◯
18.	原只马拉糕 Malar Cake	¥ 38	◯ ◯

煎炸焗 DEEP-FRIED/BAKED SELECTION

		单价 RMB	加单 Additional Order
P 19.	酥皮鸡蛋挞 (3件) Baked Egg Tarts (3 pieces)	¥ 38	◯ ◯
P 20.	香煎韭菜虾饼 (3件) Pan-Fried Leek Buns Stuffed with Shrimp (3 pieces)	¥ 36	◯ ◯
P 21.	千丝萝卜酥 (3件) Deep-Fried Radish Puffs (3 pieces)	¥ 36	◯ ◯
P 22.	奶皇芝士荔枝球 (3件) Custard Egg Balls Stuffed with Cheese (3 pieces)	¥ 32	◯ ◯
P 23.	芋丝炸春卷 (3件) Deep-Fried Spring Rolls Stuffed with Taro and Minced Pork (3 pieces)	¥ 32	◯ ◯
24.	流沙箭猪仔 (3件) Deep-Fried Egg Custard Buns (3 pieces)	¥ 36	◯ ◯
P 25.	香葱叉烧饼 (3件) Pan-Fried Onion Barbecued Pork Cakes (3 pieces)	¥ 26	◯ ◯
26.	杏香竹蔗虾 (3件) Deep-Fried Shrimp Paste with Almond Flake on Sugarcane Skewer (3 pieces)	¥ 58	◯ ◯
P 27.	鲜虾炸云吞 (3件) Deep-Fried Wontons with Shrimp (3 pieces)	¥ 36	◯ ◯
P 28.	紫薯山竹果 (3件) Deep-Fried Sweet Potato Buns (3 pieces)	¥ 32	◯ ◯

香煎韭菜虾饼
Pan-Fried Leek Buns Stuffed with Shrimp

酥皮鸡蛋挞
Baked Egg Tarts

奶皇芝士荔枝球
Custard Egg Balls Stuffed with Cheese

流沙箭猪仔
Deep-Fried Egg Custard Buns

杏香竹蔗虾
Deep-Fried Shrimp Paste with Almond Flake on Sugarcane Skewer

		单价 RMB	加单 Additional Order
29	怀旧咸煎饼 (3件) Pan-Fried Salty Pancakes (3 pieces)	¥ 36	◯ ◯
P 30.	蜜汁叉烧酥 (3件) Baked Barbecued Pork Puffs (3 pieces)	¥ 32	◯ ◯
P 31.	蜂巢炸芋角 (3件) Deep-Fried Taro Puffs (3 pieces)	¥ 48	◯ ◯
P 32.	红米珍珠咸水角 (3件) Deep-Fried Red Rice Dumplings Stuffed with Dried Shrimp (3 pieces)	¥ 42	◯ ◯
P 33.	香煎南瓜饼 (3件) Pan-Fried Pumpkin Cakes (3 pieces)	¥ 22	◯ ◯
P 34.	香煎萝卜糕 (3件) Pan-Fried Radish Cakes (3 pieces)	¥ 36	◯ ◯
P 35.	陈皮红豆蓉煎软糍 (3件) Pan-Fried Glutinous Rice Cakes with Red Bean Paste (3 pieces)	¥ 38	◯ ◯

鲜虾红米肠
Red Rice Roll Stuffed with Shrimps and Dough

肠粉 RICE ROLLS

		单价 RMB	加单 Additional Order
P 36.	蜜汁叉烧肠 Rice Roll with Barbecued Pork	¥ 52	◯ ◯
37.	韭黄鲜虾肠 Rice Roll with Shrimp and Yellow Chives	¥ 48	◯ ◯
P 38.	鲜虾红米肠 Red Rice Roll Stuffed with Shrimps and Dough	¥ 52	◯ ◯
P 39.	香茜牛肉肠 Rice Roll with Beef and Coriander	¥ 48	◯ ◯
V 40.	海苔上素肠 Rice Roll with Mushrooms and Seaweed	¥ 52	◯ ◯

粥 CONGEE SELECTION

		单价 RMB	加单 Additional Order
P 41.	皮蛋瘦肉粥 Boiled Congee with Preserved Egg and Minced Pork	¥ 32	◯ ◯
42.	生滚海鲜粥 Boiled Congee with Assorted Seafood	¥ 38	◯ ◯
V 43	明火白粥 Plain Congee	¥ 12	◯ ◯
P 44.	芥菜咸骨粥 Boiled Congee with Chinese Mustard and Salted Pork Rib	¥ 42	◯ ◯
P 45.	枸杞猪肝粥 Boiled Congee with Pig Liver and Wolfberry	¥ 32	◯ ◯
P 46.	状元及第粥 Boiled Congee with Mixed Meat	¥ 38	◯ ◯
V 47.	南瓜小米粥 Boiled Congee with Pumpkin and Millet	¥ 18	◯ ◯
N 48.	柴鱼花生粥 Boiled Congee with Dried Fish and Peanut	¥ 32	◯ ◯
49.	瑶柱丝瓜粥 Boiled Congee with Dried Scallop and Loofah	¥ 32	◯ ◯

酸辣云吞
Boiled Spicy Wontons

脆炸樱花鲮鱼饼
Deep-Fried Dace Fish Paste

广式烧鸭
Cantonese-Style Roast Duck

虎皮尖椒
Braised Fresh Pepper with Black Beans

XO酱炒萝卜糕
Stir-Fried Radish Cake with X.O. Sauce

P 含猪肉 Contains Pork　V 素食 Vegetarian　N 坚果 Contains Nuts　星厨推荐 Chef's Recommendation

如果阁下对任何食品过敏，请提前告知。Please inform us in advance if you have any food allergies.

小食 SNACKS

(供应时间 AVAILABLE FROM 11:00 TO 14:30)

		单价 RMB	加单 Additional Order
P 50.	是日例汤 Daily Soup	¥ 58	◯ ◯
V 51.	白灼菜心 Poached Choy Sum with Soy Sauce	¥ 38	◯ ◯
V 52.	白灼唐生菜 Poached Lettuce with Soy Sauce	¥ 38	◯ ◯
P 53.	韭菜猪红 Boiled Pig's Blood Curd with Leeks	¥ 38	◯ ◯
P 54.	香辣猪耳 Marinated Pig's Ear with Spicy Sauce	¥ 68	◯ ◯
P 55.	XO酱炒萝卜糕 Stir-Fried Radish Cake with X.O. Sauce	¥ 58	◯ ◯
V 56.	虎皮尖椒 Braised Fresh Pepper with Black Beans	¥ 42	◯ ◯
P 57.	胜瓜云耳煮蟹黄丸 Braised Loofah, Fungus and Crab Roe Balls	¥ 68	◯ ◯
P 58.	潮式酥炸粿肉 Deep-Fried Kueh Meat with Teochew Style	¥ 58	◯ ◯
P 59.	酸辣云吞 Boiled Spicy Wontons	¥ 38	◯ ◯
60.	卤水掌亦 Marinated Duck Webs and Wings	¥ 68	◯ ◯
61.	广式烧鸭 Cantonese-Style Roast Duck	¥ 58	◯ ◯
62.	蒜蓉粉丝墨鱼仔 Steamed Baby Cuttlefish with Minced Garlic and Bean Vermicelli	¥ 66	◯ ◯
63.	脆皮虾卷 Deep-Fried Rice Rolls with Shrimp	¥ 78	◯ ◯
P 64.	胡椒咸菜猪肚 Stewed Pork Tripe with Pepper and Pickles	¥ 68	◯ ◯
65.	酱爆墨鱼花 Stir-Fried Cuttlefish	¥ 58	◯ ◯
P 66.	脆炸樱花鲮鱼饼 (3件) Deep-Fried Dace Fish Paste Cakes (3 pieces)	¥ 42	◯ ◯
P 67.	紫菜云吞汤 Boiled Mini Wontons with Seaweed	¥ 38	◯ ◯
68.	椒盐多春鱼 Deep-Fried Capelin with Salt and Pepper Sauce	¥ 58	◯ ◯