

# 牡丹吐珠 Peony Blossom Pearl

## 香宮三喜拼

煎鵝肝腐皮卷 金沙凤尾虾 蜜汁叉烧

Pan-fried Bean Curd Roll with Foie Gras

Deep-fried Prawn with Salted Egg Yolk

Barbecued Pork Belly Glazed with Honey Sauce

*NV Veuve Clicquot, Yellow Label Brut, Champagne, France*

## 鲍鱼丝海味一品羹

Braised Dried Seafood Broth with Shredded Abalone and Chicken

## X.O酱野菌炒帶子

Sautéed Scallops, Assorted Mushrooms and Seasonal Greens  
with X.O Sauce

*Fritz Haag, Riesling, Mosel, Germany*

## 罗定豆豉爆走地鸡球

Wok-fried Chicken Fillet with Black Bean Sauce

*La Crema, Pinot Noir, Sonoma, USA*

## 鱼汤鲜鲍片稻面

Poached Sliced Abalone with Inaniwa Noodles in Fish Broth

## 生磨杏仁茶伴美点

Traditional Almond Cream

accompanied with Shang Palace Petit Four

*La Spinetta, Moscato d'Asti, Piedmont, Italy*

\$108++

每位 / per person

**Wine Pairing - Additional \$68++ per person**

All prices are subject to 10% service charge and prevailing government taxes including GST.

# 祁门红茶 Qi Men Red

香宮三喜拼

避风塘千叶桂花蚌 千岛带子腌肉卷 葱油红蜆头

Deep-fried Pacific Clam in Typhoon Shelter Style

Deep-fried Bacon stuffed with Scallop in Thousand Island Sauce

Chilled Jelly Fish with Onion Oil

*NV Veuve Clicquot, Yellow Label Brut, Champagne, France*

燕液翡翠海皇羹

Braised Spinach Broth with Diced Seafood and Bird's Nest

碧绿胡椒爆虾球

Sautéed Prawn and Seasonal Greens

with Black Pepper Sauce

*Fritz Haag, Riesling, Mosel, Germany*

红烧鲍鱼伴柚皮

Braised Whole Abalone and Pomelo Peel  
in Abalone Sauce

咖喱波士顿龙虾配黄姜提子洋葱炒饭

Braised Boston Lobster with Curry Sauce accompanied with Fried  
Turmeric Rice with Dried Raisin and Onion

*La Crema, Pinot Noir, Sonoma, USA*

杨枝甘露奶冻伴美点

Chilled Mango Cream with Pomelo Pudding  
accompanied with Shang Palace Petit Four

*La Spinetta, Moscato d'Asti, Piedmont, Italy*

\$138++

每位 / per person

Wine Pairing - Additional \$68++ per person

All prices are subject to 10% service charge and prevailing government taxes including GST.

# 鳳凰水仙 Feng Huang Shui Xian

香宮三喜拼

椒盐田鸡腿 醬烤乳猪件 蒜泥螺片

Crispy Frog Legs with Salt, Pepper and Ginger

Barbecued Suckling Pig

Chilled Sliced Conch with Minced Garlic Sauce

*NV Veuve Clicquot, Yellow Label Brut, Champagne, France*

虎茸菌花胶海螺炖鸡

Double-boiled Chicken Broth with Fish Maw,

Dried Sarcodon Aspratus and Sea Conch

翡翠珊瑚扒百花虾

Steamed Shrimp Paste stuffed with Prawn

topped with Seasonal Greens, Crab Meat and Crab Roe

*Fritz Haag, Riesling, Mosel, Germany*

红烧鲍鱼海參

Braised Abalone and Fish Maw in Abalone Sauce

原笼金银蒜带子蛋白炒饭

Fried Rice with Scallops, Egg White and Garlic  
served in a Basket

*Chateau Simard, Saint-Emilion Grand Cru, Bordeaux, France*

香芒冻糕伴香宮美点

Chilled Mango Pudding

accompanied with Shang Palace Petit Four

*La Spinetta, Moscato d'Asti, Piedmont, Italy*

\$198++

每位 / per person

Wine Pairing - Additional \$78++ per person

All prices are subject to 10% service charge and prevailing government taxes including GST.

碧潭飘雪  
Snow Floating on Green Lake

鸿运片皮乳猪

Barbecued Roasted Suckling Pig

*NV Veuve Clicquot, Yellow Label Brut, Champagne, France*

红烧黑鱼籽花胶条

Braised Shredded Fish Maw and Black Caviar  
with Supreme Broth

*Yamazaki 12 Years Single Malt Whisky, Japan*

川汁干烧大虾皇

Sichuan Style Sautéed King Prawns

*Fritz Haag, Riesling, Mosel, Germany*

鲍汁南非鲍鱼伴刺参

Braised South Africa Abalone and Sea Cucumber  
in Abalone Sauce

碧绿豆酥蒸星斑柳

Steamed Red Coral Trout Fillet with Crispy Bean Crumb

*La Crema, Pinot Noir, Sonoma, USA*

豉椒龙虾球伴煎米粉

Sautéed Lobster with Black Bean Sauce  
accompanied with Crispy Vermicelli

蜜饯川贝陈皮燕窝酿雪梨

Double-boiled Snow Pear with Bird's Nest,  
Mandarin Peel and Chuanbei

*M. Chapoutier, Muscat Beaume-de-Venise, Rhone Valley, France*

\$268++

每位 / per person

**Wine Pairing - Additional \$128++ per person**

All prices are subject to 10% service charge and prevailing government taxes including GST.

# 南岩铁观音 Nanyan Tie Guan Yin

鱼子金箔乳猪

Roasted Suckling Pig with Caviar and Gold Foil

*NV Veuve Clicquot, Yellow Label Brut, Champagne, France*

黑松露白汁焗开边龙虾

Baked Lobster with Black Truffle and Cream Sauce

金汤珊瑚竹笙酿燕窝

Braised Bamboo Fungus filled with Bird's Nest  
in Thick Chicken Broth

*Francois Mikulski, Chardonnay, Burgundy, France*

鲍汁南非4头鲍鱼伴花胶

Braised Supreme South African Abalone and Fish Maw  
in Abalone Sauce

*Yamazaki 12 Years Single Malt Whisky, Japan*

脆巢白菌蒜片和牛粒

Pan-fried Diced Wagyu Beef and Mushroom  
with Teriyaki Sauce

*Domaine des Perdrix, Pinot Noir, Burgundy, France*

荷香古法蒸星斑球

Traditional style Steamed Coral Trout Fillet with Lotus Leaf

葱腿粒鹅肝帶子粒炒饭

Fried Rice with Diced Chicken, Foie Gras,  
Chinese Ham and Spring Onion

*Chateau Simard, Saint-Emilion Grand Cru, Bordeaux, France*

石蜂糖红枣炖雪莲子伴香宮美点

Double-boiled Snow Lotus and Red Dates with  
Honey Rock Sugar accompanied with Shang Palace Petit Four

*M. Chapoutier, Muscat Beaume-de-Venise, Rhone Valley, France*

\$338++

每位 / per person

**Wine Pairing - Additional \$158++ per person**

All prices are subject to 10% service charge and prevailing government taxes including GST.

# 健康素食套餐 Vegetarian Set Menu

香宫素三拼  
烟熏素卷 话梅小番茄 椒盐脆松菇  
Smoked Bean Curd Rolls with Carrot and Black Mushroom  
Chilled Marinated Baby Tomato with Plum  
Deep-fried Shimeji Mushroom with Salt and Pepper

鲜百合虫草花红枣炖菜胆  
Double-boiled Cabbage Soup with Lily Buds,  
Cordyceps Flowers and Red Dates

脆巢黑椒夏果蹄香银杏素千层  
Sautéed Assorted Bean Curd Sheet, Macadamia Nuts,  
Ginkgo Nuts and Water Chestnut with Black Pepper  
in a Golden Basket

面酱榆耳豆腐酿茄子环  
Braised Bean Curd stuffed with Egg Plant in Bean Sauce

金汤玉液银丝竹笙卷  
Braised Bamboo Pith Fungus Rolls stuffed with Bird's Nest  
in Pumpkin Sauce

原笼荷香田园糙米饭  
Wok-fried Brown Rice with Assorted Vegetables  
served with Lotus Leaf in Basket

美味合时果盘  
Fresh Seasonal Fruit Platter

\$88++  
每位 / per person

All prices are subject to 10% service charge and prevailing government taxes including GST.