



香
宮



SHANG
PALACE

*Celebrating 53 Years of
Fine Cantonese Cuisine*

香傳五十三，宮饗粵賞味



西湖龙井午市套餐 West Lake Long Jing

五香扎蹄 江南百花卷 葱油红蜆头
Traditional Marinated Sliced Boneless Pork Trotter with
Five Spice
Deep-fried Shrimp Paste and Shredded Chinese Ham
wrapped with Waffle Paper
Marinated Red Jellyfish with Spring Onion Oil
G S E S T P A

蟹肉烩冬茸
Braised Minced Winter Melon Soup with Crab Meat
S F E P

核桃蜜豆虾仁鸡柳
Stir-fried Prawns and Chicken Fillet with
Walnuts and Honey Peas
S F G S T

云腿扒津白
Braised Tianjin Cabbage with Sliced Yunnan Ham
G P

福建烩饭
Fujian-style Braised Fried Rice
with Shrimps and Diced Chicken
S F G S T E

传统生磨杏仁茶伴怀旧炸沙翁
Traditional Almond Cream
accompanied with
Traditional Deep-fried Egg Puff with Sugar
G D E

\$108++
每位 / per person

Available for daily lunch

SF 贝类 Shellfish G 麸质 Gluten SE 海鲜 Seafood D 奶制品 Dairy N 花生 Nuts S 黄豆 Soya T 坚果 Tree Nuts E 蛋 Egg V 素 Vegetarian P 猪肉 Pork A 含酒 Alcohol

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

展望未来 Ambitious

蜜汁金钱鸡 窝贴石斑片 椒盐田鸡腿
Traditional Barbecued Pork Roll with Chicken Liver
in Honey Sauce
Deep-fried Toast with Garoupa Fillet
Crispy Frog Legs with Salt, Pepper
and Shredded Ginger

G S E S T E P A

爵士汤
Double-boiled Chicken Broth with Fish Maw,
Sea Conch and Honeydew

S F S E

X.O酱炒虾球拼迷你炸蟹钳
Wok-fried Prawns with X.O Sauce
accompanied with Deep-fried Mini Crab Claw

S F G S E

瑶柱科甲瓜脯
Braised Winter Melon with Yunnan Ham
in Conpoy Sauce

G S P

雪菜火鸭丝鸳鸯米
Braised Rice Vermicelli and Vermicelli
with Shredded Duck Meat and Pickled Vegetables

G S T

杨枝甘露 椰汁马豆糕
Chilled Mango Sago Cream with Pomelo
Chilled Coconut Split Pea Pudding

G D

\$158++
每位 / per person

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鹏程万里

Legacy

鸿运片皮乳猪拼海蜇

Barbecued Roasted Suckling Pig
accompanied with
Marinated Red Jellyfish with Spring Onion Oil

G S E P

蟹皇烩官燕

Braised Bird's Nest with Crab Meat and Crab Roe

S F E P

腰果西芹桂花蚌炒鲜鲍片

Wok-fried Sliced Abalone, Pacific Clams
and Cashew Nuts with Garden Greens

S F G S E S T

清蒸星斑件

Steamed Spotted Garoupa Fillet
with Superior Light Soy Sauce

S E S

椒盐炸排骨

Deep-fried Spare Ribs with Salt and Pepper

G S T E P A

上汤焗龙虾配上汤片儿面

Wok-fried Lobster with Supreme Broth
with Traditional Braised Sliced Egg Noodles Soup

S F G E P

二十年陈皮紅豆沙伴酥皮蛋挞

Sweetened Red Bean Soup with 20-year Tangerine Peel
accompanied with Baked Mini Egg Tart

G E

\$188++

每位 / per person

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健康素食套餐

Vegetarian Healthy Set Menu

香宫素三拼

烟熏素卷 桂花小樱桃 酥炸南乳崧菇
Smoked Bean Curd Rolls with Carrot
and Black Mushroom

Marinated Cherry Tomato with Osmanthus and Honey
Deep-fried Shimeji Mushroom
with Preserved Bean Curd

燕窝碧绿竹笙羹

Braised Bamboo Pith with Bird's Nest and Spinach

黑松露炒翠蔬素千层

Sautéed Assorted Bean Curd Sheet and Garden Greens with
Truffle Sauce

花菇扒娃娃菜

Braised Baby Cabbage with Mushroom

草菇干烧伊面

Braised Ee Fu Noodles with
Mushroom and Yellow Chives

美味合時果盘

Fresh Seasonal Fruit Platter

\$98++

每位 / per person

SF 贝类 Shellfish G 麸质 Gluten SE 海鲜 Seafood D 奶制品 Dairy N 花生 Nuts S 黄豆 Soya T 坚果 Tree Nuts E 蛋 Egg V 素 Vegetarian P 猪肉 Pork A 含酒 Alcohol

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