

香
宮



S H A N G
P A L A C E

传承经典，品味新意

香宫餐厅致力于将粤菜的雅致、缤纷和活力发扬光大。在继承传统粤菜的基础上，巧妙迎合现代食客的味蕾。宛若皇家花园的精致设计，让食客仿佛置身在花园中用餐。在新旧风味和谐交映的背后，是我们有着三十九年烹饪经验的张浪然师傅。在厨房里，美食智慧得以传承发扬；在餐桌上，亚洲风味折服四方食客。这些珍馐美馔经久不衰，世代相承。

A Treasured Legacy to Savour

Shang Palace has since inception, been an exemplar of sophisticated Cantonese gastronomy; renowned for the grace and dynamism it brings to the cuisine. While flavours here are redolent of tradition, they are crafted with today's palate in mind. In the ambience of an Imperial Chinese garden with floral motifs and an understated grandeur, its team of brilliant chefs led by Executive Chinese Chef Daniel Cheung presents the old and new in delicate balance and perfect harmony. On the floor, Asian grace and hospitality is nurtured as families by generations have feasted at these tables. At Shang Palace, legacies are preserved. And new ones made.



张浪然师傅 Chef Daniel Cheung

在广东烹饪领域拥有39年经验的张浪然师傅，是一位土生土长的香港人。自小对烹饪充满兴趣，在高中毕业后便投身于餐饮工作。从学徒起步，逐步在厨房中担任不同角色。他曾在香港半岛酒店精进自己的手艺长达14年，并在香港赛马会度过了另外十年，随后加入九龙香格里拉酒店。

在九龙香格里拉酒店的香宫，张师傅赢得了米其林星级及广泛赞誉。他的荣誉还包括2013年Hofex香港国际美食大奖金奖，2014年环球厨神最高荣誉金奖，以及2016年第十届亚洲名厨精英会至尊金奖。张师傅擅长将传统基础与现代创意融合，通过精致的演绎方式使经典菜肴焕发时代魅力。

Chef Daniel Cheung, a Hong Kong native with 39 years of expertise in fine Cantonese cuisine, has harbored a passion for cooking since childhood. Upon completing high school, he ventured into the culinary industry, starting as an apprentice and progressively assuming various roles in kitchens. He spent 14 formative years refining his skills at The Peninsula Hong Kong and another decade at the Hong Kong Jockey Club before joining Kowloon Shangri-La Hotel.

At Kowloon Shangri-La's Shang Palace, Chef Cheung has garnered Michelin stars and widespread acclaim. His accolades include the 2013 Gold Award at Hofex Hong Kong International Culinary Competition, the 2014 Global Chef Gold Award, and the 2016 Supreme Gold Award at the 10th Asian Chef Elite Competition. Known for his adeptness at blending traditional fundamentals with modern creativity, Chef Cheung employs refined techniques to infuse classic dishes with contemporary allure.

Chef Daniel's Signature Dishes

	SGD\$ 例 Standard
黑松露烟熏素卷 (六件) Smoked bean curd rolls with carrot, black mushrooms and pickled radish in black truffle sauce (6 pieces) GSTV	20
传统虾籽扣柚皮(每位) Traditional stewed pomelo peel with shrimp roe (per person) SFGSESTP	20
原粒砂拉越胡椒焗海虾 Baked live prawns with garlic and Sarawak white peppercorn SFGST	48
藤椒豉蒜星斑件(每位) Steamed garoupa fillet with black bean, garlic and Sichuan pepper (per person) GSEST	48
陈年黑醋荔枝伊比利亚黑豚肉 Deep-fried Ibérico pork wrapped in lychee with aged vinegar GSTEP	46
黄金炸酿斯里兰卡青蟹盖 (每位) Deep-fried stuffed Sri Lankan mud crab meat in shell (per person) SFGDE	40
咖喱风沙伊比利亚黑豚骨 Deep-fried Ibérico pork rib with crispy curry bread crumbs SFGDE	42
香宫脆皮鸡(半只) Cantonese-style crispy chicken served with spiced salt (half) G	40
原粒番茄鹿儿岛和牛饭 (每位) Fried rice with Kagoshima wagyu beef served in whole tomato (per person) GSTE	30

张师傅招牌菜式

怀旧经典

Nostalgia

	SGD\$ 例 Standard
怀旧古法金钱鸡 Traditional barbecued Australian pork with chicken liver in honey sauce G S T E P A	22
玉簪玻璃明虾球 Sautéed prawns and seasonal vegetables skewer accompanied with Yunnan ham S F P	52
金钱斯里兰卡青蟹盒 (六件) Deep-fried Sri Lankan crab meat, coriander and pork fritter (6 pieces) S F G P	38
鲍鱼龙穿凤翼 (八件) Sautéed boneless chicken wings skewered with abalone and mushrooms (8 pieces) S F G S T P	78
野鸡卷 (八件) Pork lard rolls wrapped with Yunnan ham G T P A	20
大良炒鲜奶 Sautéed fresh milk, Sri Lankan mud crab meat and egg white S F D T E	28
陈年普洱熏海味八宝鸭 (整只) Braised duck stuffed with dried seafood and smoked with aged Pu Er (whole) 需提早一天预订 One-day advance order required S F G S E S T	138
脆皮糯米鸡 (整只) Deep-fried whole boneless chicken filled with fried glutinous rice (whole) 需提早一天预订 One-day advance order required S F G S E S T P	118

Appetisers

	SGD\$ 例 Standard
凉拌拍青瓜 Chilled cucumber with minced garlic and vinegar V	16
黄酒醉南非鲜鲍片 Chilled sliced African abalone marinated with Chinese yellow wine SF G S T A	28
自家制酸姜皮蛋 Century egg with preserved young ginger E	14
澳洲野生有机蜂蜜汁熏挪威鳕鱼片 Deep-fried Atlantic cod fillet with Australian organic wild raw honey G S E S T	28
葱油红蛰头 Marinated red jellyfish with spring onion oil S E S T	30
避风塘白饭鱼 Deep-fried whitebait with spicy garlic G S E	20
蒜泥螺片 Chilled sliced conch with minced garlic S F S T	38
红油手撕安心鸡拌粉皮 Chilled shredded An Xin chicken and mung bean sheet with spicy sauce G N S T 	20
脆姜丝椒盐田鸡腿 Crispy frog legs with salt, pepper and shredded ginger S E G S	38

餐
前
小
食

明
炉
烧
烤

Barbecued Poultry and Meat

SGD\$
例 | Standard

极品蜜汁伊比利亚叉烧皇 Barbecued Ibérico pork loin glazed with honey sauce GST E P A	58
古早蜜汁烧腩叉 Traditional barbecued Australian pork belly glazed with honey sauce GST E P A	22
脆皮烧腩仔 Roasted crispy Australian pork belly P A	22
玫瑰酱皇安心鸡 (半只) Homemade soy sauce An Xin chicken (half) GST A 	40
香宫烧味拼盘 (蜜汁烧腩叉,脆皮烧腩仔,玫瑰酱皇鸡) Barbecued poultry and meat combination platter (Barbecued pork belly, Crispy pork belly, Soy sauce chicken) GST E P A	58
北京烤填鸭 (两食) (半只)/(整只) Roasted Peking duck (served in two courses) (whole) GST	78 108
化皮乳猪件 (八件) Barbecued suckling pig (8 pieces) GST P	110
鸿运全体乳猪 (两食) (半只)/(整只) Roasted whole suckling pig (served in two courses) (half)/(whole) GST P	228 418

Soups

	SGD\$ 每位 per person
鲜人参鲍鱼炖竹丝鸡 Double-boiled ginseng soup with abalone and black chicken SF	45
杏汁菜胆花胶鸡汤 Double-boiled chicken soup with fish maw, Chinese cabbage and almond SE 	48
秘制海味佛跳墙 Buddha jumps over the wall (Double-boiled assorted dried seafood soup) SF SE P	148
松茸日本遼参响螺走地鸡汤 Double-boiled chicken soup with Japanese sea cucumber matsutake mushrooms and sea conch SF SE 	88
沙参玉竹瑶柱脯鲜蟹钳汤 Double-boiled Sri Lankan crab claw, conpoy, Adenophora, and Polygonatum SF SE P	42
陈醋酸辣海鲜羹 Hot and sour soup with assorted seafood SF SE S T	22
鲜拆蟹肉粟米羹 Braised sweet corn broth with Sri Lankan crab meat SF	22
雪影西湖牛肉羹 Braised Australian minced beef soup with egg white and coriander E	20
足料老火靚汤 Soup of the day P	18 每位 per person
	52 例牌 standard 4 persons

汤、羹

Rooted in Nature

所有标价需另加10%服务费及政府消费税。

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

鮑魚、海味、官燕

Abalone, Dried Seafood and Bird's Nest

	SGD\$ 例 Standard
鮑汁十八頭南非干鮑魚(每只) Braised whole 18-head dried South African abalone in abalone sauce (per piece) SF G S T	280
鮑汁澳州兩頭青邊鮑魚(每只) Braised whole 2-head Australian abalone in abalone sauce (per piece) SF G S T	198
香宮三寶荟萃 (每位) Braised whole 6-head South African abalone with fish maw and goose web in abalone sauce (per person) SF G SE S T	88
鮑汁南非四頭鮑魚(每位) Braised whole 4-head South African abalone in abalone sauce (per person) SF G S T	70
鮑汁海參伴花膠 (每位) Braised sea cucumber and fish maw in abalone sauce (per person) SF G SE S T	68
蟹皇烩官燕50g (每位) Braised imperial bird's nest (50g) broth with crab meat and crab roe (per person) SF P	78
松茸高湯炖官燕盞80g (每位) Double-boiled imperial bird's nest (80g) broth with matsutake mushroom (per person) P	128
紅燒官燕盞80g (每位) Braised imperial bird's nest (80g) with brown sauce (per person) P	128

Rooted in Nature

Live Seafood from our Tank

生猛海鲜

	SGD\$ 每100克 per 100g
忘不了 Empurau	120
老鼠斑 Pacific garoupa	48
皇帝星 Saddle garoupa	35
红瓜子斑 Red melon seed garoupa	35
红东星斑 Coral trout	30
红斑 Red garoupa	22
笋壳 Soon hock	14
游水龙虾 Live Lobster	45
• 澳洲龙虾 Australian Lobster	22
• 本地龙虾 Local Lobster	20
• 波士顿龙虾 Boston Lobster	
象拔蚌 Geoduck clam	22
竹筒蚌 (一只) Bamboo clam (per piece)	20
斯里兰卡青蟹 Sri Lankan mud crab	16
活老虎虾 Live tiger prawn	12
田鸡 (一只) Live frog (per piece)	18

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海鲜

Seafood

	SGD\$ 例 Standard
金沙麦片海生虾 Deep-fried live prawns with salted egg yolk and crispy oats SFGE	48
乳香辣味鳕鱼 Deep-fried cod fillets with spicy preserved bean curd GSESA	68
金华玉树麒麟斑球 (600g) Steamed garoupa fillets with black mushrooms, Yunnan ham and seasonal greens (600g) SEP	160
水煮星斑片 Sichuan-style boiled garoupa fillets SEST	80
古法焖斑腩煲 Traditional stewed garoupa belly served in a clay pot GSESTP	58
双味鸳鸯虾球 Deep-fried prawns with wasabi mayonnaise and salted egg yolk SFDE	45
宫保腰果虾球 Stir-fried prawns with cashew nuts in Kung Pao sauce SFGNST	45
X.O. 酱带子桂花蚌 Sautéed scallops and pacific clams with garden greens in X.O. sauce SFGSESTP	80
金巢珠光宝气 Wok-fried seafood and seasonal greens with crab coral served in a golden nest SFGSE	80
远年陈皮鱼汤浸海鲜 Poached seafood and aged tangerine peel in fish soup SES	72
海鲜红烧豆腐煲 Braised seafood with bean curd in clay pot SFGSEST	50

肉类、家禽类

Meat

	SGD\$ 例 Standard
金盏蒜片爆鹿儿岛和牛粒 Stir-fried diced Kagoshima wagyu beef with sliced garlic served in golden basket G S T	158
豉蒜尖椒炒澳洲牛肉 Sautéed sliced Australian beef tenderloin and shishito pepper with garlic in black bean sauce G S T	58
中式煎牛柳 Chinese-style pan-fried Australian beef tenderloin with chef's special sauce G	58
果醋菠萝咕嚕肉 Sweet and sour Australian pork G P	40
黑椒美国牛仔骨 Pan-fried American Angus beef ribs with black pepper sauce G S T	58
清汤澳洲牛面颊 Stewed Australian beef cheek in clear broth	58

Poultry

家乡葱油安心鸡 (半只) Country-style spring onion An Xin chicken (half) G S T	40
西柠百花芝麻安心鸡件 Deep-fried An Xin chicken fillets stuffed with shrimp paste and sesame in lemon sauce S F	48
干葱豆豉安心鸡球煲 Stewed An Xin chicken fillets with black bean and spring onion served in clay pot G S T	38
家乡盐焗安心鸡 (半只) Country-style baked An Xin chicken with salt (half) G S T A	40

素菜

Vegetarian

	SGD\$ 例 Standard
金盅松露田翠八景 Sautéed assorted vegetables with truffle oil served in a pumpkin GSTV	38
干煸榄菜豆干四季豆 Stir-fried French bean and bean curd with preserved vegetables GSV	28
生啫椒丝腐乳油麦菜 Sautéed Chinese leaf lettuce with preserved bean curd sauce served in a claypot GSV	28
红曲乳香济公斋煲 Braised assorted vegetables with preserved bean curd in clay pot GSTV	30
有机豆奶浸鲜竹番茄娃娃菜 Poached baby cabbage, tomato and fresh bean curd skin in organic soy milk STV	32
脆菇梅菜皇蒸茄子 Steamed eggplant with preserved mustard vegetables topped with crispy enoki mushrooms GSTV	32
脆巢鬼马炒翠蔬 Sautéed garden greens with water chestnuts and crispy fritters served in golden nest GV	32
金汁如意银杏自制豆腐 Braised homemade bean curd with brown fungus and ginkgo nuts in pumpkin sauce TEV	32
醋椒土豆丝 Sautéed shredded potato with Sichuan chilli and vinegar SV	26

Noodles

姜葱龙虾配脆面 (每位) Braised lobster with spring onion and ginger accompanied with crispy noodles (per person) S F G S T E	60
干炒牛河 Stir-fried rice noodles with sliced Australian beef tenderloin G S T	40
海鲜两面黄 Pan-fried crispy egg noodle with assorted seafood S F G S E S T E	42
羊肚菌黑豚肉鲍汁捞粗面 Braised egg noodles, morels and sliced Kurobuta pork belly with abalone sauce S F G S T E P	38
松露野菌焖伊面 Braised ee fu noodles and wild mushrooms with black truffle oil G S T E	36
鱼汤鲜鲍片稻厅面 (每位) Poached inaniwa noodles with sliced South African abalone in fish broth (per person) S F G S E	32
海皇星洲炒米粉 Singapore-style wok-fried rice vermicelli with assorted sliced seafood S F G S E S T E	42

Rice

香宫招牌炒饭 Shang Palace fried rice with assorted seafood, diced barbecued pork and fish roe S F G S E S T E P	52
飘香荷叶饭 Fried rice with prawns wrapped and steamed in lotus leaf S F G S E S T E	38
鲜蟹钳海味烩饭 (每位) Braised rice with Sri Lankan crab claw and assorted dried seafood (per person) S F G S E S T	30
龙虾汤脆米海鲜泡饭 Steamed rice with assorted seafood and crispy rice in lobster broth S F G S E D	45
四季合时砂煲饭 (四位起) Seasonal clay pot rice (four persons) G S T P	78
香脆长馒头 (每份) Golden mantou (portion)	8

SGD\$
例 | Standard

面类、饭类

SGD\$
例 | Standard

甜品

Dessert

	SGD\$ 例 Standard
冰花炖燕窝 Double-boiled bird's nest with rock sugar V	80
花旗参银耳燉桃胶 Double-boiled peach gum with American ginseng and snow fungus V	25
杨枝甘露 Chilled mango sago cream with pomelo D	15
二十年陈皮红豆沙 20-year tangerine peel sweetened red bean soup T V	15
日本北海道牛奶黑椰糖红豆冰沙 Red bean shaved ice with Hokkaido milk and gula Melaka T D	18
柚子雪葩杏脯桂花冻 Chilled osmanthus wolfberry jelly topped with yuzu sorbet and preserved apricot V	15
传统生磨杏仁茶 Traditional almond cream T E	15
药材龟苓膏 Chilled herbal jelly V	13
椰盅白玉冰 Chilled coconut ai-yu jelly and mango sago cream D	16
粟米冻糕 Chilled sweet corn cake (3 pieces) D V	9
雪糕 Ice-cream (one scoop) 香草、巧克力、椰子 Vanilla, Chocolate, Coconut D	6
莲蓉寿桃 (每件) Steamed longevity peach bun (per piece) G V	2.80
香宫鲜果盘 Shang Palace fresh fruit platter V	12