

香
宮



S H A N G
P A L A C E

招牌套餐

西湖龙井 Xi Hu Long Jing

葱油红蜆头 极品蜜汁伊比利亚叉烧皇 澳洲野生有机蜂蜜汁熏鳕鱼
Chilled red jellyfish with spring onion oil
Barbecued Ibérico pork loin glazed with honey sauce
Deep-fried smoked Atlantic cod fillet with Australian organic wild raw honey
NV, Aubert et Fils, Brut, Champagne, France
SF G SE S T P E A

松茸响螺走地鸡汤
Double-boiled chicken soup with Matsutake mushroom and sea conch
SF SE

柱脯花菇扣柚皮
Braised pomelo peel with mushroom and whole conpoy
Domaine de la Cornasse, Petit Chablis, Burgundy, France
SF G S T P

金华麒麟星斑片
Steamed garoupa fillets with bamboo fungus, Yunnan ham
and seasonal greens
SE P

西柠百花芝麻安心鸡件
Deep-fried An Xin chicken fillet stuffed with shrimp paste
and sesame in lemon sauce
Vincent Girardin, Vieilles Vignes, Santenay, Burgundy, France
SF


姜葱大虾焖生面
Braised egg noodles with red leg prawn, spring onion and ginger
SF G S T E

花旗参银耳炖桃胶拼椰汁红豆糕
Double-boiled peach gum with American ginseng and snow fungus
accompanied with coconut red bean cake
La Spinetta, Moscato d'Asti, Piedmont, Italy
D

\$158++

每位 | per person

Wine Pairing - Additional \$78++ per person

 Rooted in Nature

SF
贝类
Shellfish

G
辣质
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

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.

凤凰单丛

Feng Huang Dan Cong

极品蜜汁伊比利亚叉烧皇 油泡鲜鲍片 黑鱼籽多士 黑松露烟熏素卷
Barbecued Ibérico pork loin glazed with honey sauce
Sautéed fresh sliced abalone
Baked toast topped with caviar
Smoked bean curd rolls with carrot, black mushrooms
and pickled radish in black truffle sauce
NV, Aubert et Fils, Brut, Champagne, France
S F G S E S T P E A

天籽兰花海螺花胶炖鸡
Double-boiled chicken soup with fish maw, dendrobium orchid and sea conch
Barbadillo, Manzanilla Sherry, Sanlúcar de Barrameda, Spain
S F S E 

碧绿南非八头鲍鱼海参
Braised sea cucumber and South African 8-head abalone
with seasonal vegetables
Domaine Ellevin, Chablis 1er Cru "Vaucoupin", Burgundy, France
S F G S E S T

黄金炸酿鲜蟹盖配姜茶冻
Deep-fried stuffed crab meat in shell accompanied with ginger tea jelly
S F G D T E

藤椒豉蒜星斑件
Steamed garoupa fillets with black bean, garlic and Sichuan pepper
Vincent Girardin, Vieilles Vignes, Santenay, Burgundy, France
G S E S T

上汤焗龙虾配香煎米粉
Braised lobster with superior broth accompanied with crispy rice vermicelli
S F G S E S T E

香宫荟萃
二十年陈皮红豆沙 新鲜水果杯 粟米冻糕
20-year tangerine peel sweetened red bean soup
Mixed fresh fruits served in cup
Chilled sweet corn cake
La Spinetta, Moscato d'Asti, Piedmont, Italy
D T V

\$198++

每位 | per person

Wine Pairing - Additional \$108++ per person

 Rooted in Nature

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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云南普洱

Yunan Pu Er

香煎百花酿北海道带子 金钱蟹盒 三文鱼籽葱油龙虾柳

Pan-fried Hokkaido scallop stuffed with shrimp paste

Deep-fried crab meat, coriander and pork fritter

Chilled lobster fillets with salmon roe and spring onion oil

NV, Veuve Clicquot, Brut, Champagne, France

SF G SE S T P

燕窝金汤海皇羹

Braised dried seafood and bird's nest with pumpkin broth

The Macallan, 'A Night on Earth', Highland Single Malt Scotch Whisky

SF G SE S T

碧绿南非四头鲍鱼辽参

Braised sea cucumber and 4-head South African abalone with

seasonal vegetables in abalone sauce

SF G SE S T

黑松露豆酥油烫星斑件

Poached garoupa fillet with crispy bean crumb and black truffle

Domaine Ellevin, Chablis 1er Cru "Vaucoupin", Burgundy, France

G SE S T

清汤澳洲和牛面颊

Stewed Australian wagyu beef cheek in clear broth

Domaine Faiveley, Vosne Romanée, Burgundy, France

鲜蟹钳海味烩饭

Braised fried rice and crab claw with assorted dried seafood

SF G SE S T

日本北海道牛奶黑椰糖红豆冰沙

Red bean shaved ice with Hokkaido milk and gula Melaka

Disznókő, Late Harvest, Tokaj, Hungary

T D

\$248++

每位 | per person

Wine Pairing - Additional \$138++ per person

Rooted in Nature
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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健康素食套餐

Vegetarian Set Menu

黑松露烟熏素卷 盐香白玉 黑醋素千层

Smoked bean curd rolls with carrot, black mushrooms and pickled radish
in black truffle sauce

Deep-fried bean curd with salt and pepper

Marinated bean curd skin with black vinegar

GST

天籽兰花黄耳炖竹笙

Double-boiled vegetarian broth with fungus and
Dendrobium Orchid

V

金巢面酱炒翠蔬

Sautéed assorted vegetables with yellow bean paste
served in a golden nest

ST

脆菇梅菜皇蒸茄子

Steamed eggplant with preserved mustard vegetables
topped with crispy enoki mushroom

GSTV

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

TV

锦绣炒印度饭

Fried Basmati rice with assorted vegetables

V


花旗参银耳炖桃胶拼椰汁红豆糕

Double-boiled peach gum with American ginseng and snow fungus
accompanied with coconut red bean cake

D

\$98++

每位 | per person

 Rooted in Nature

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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