

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
S F G S E S T P E A

松茸响螺走地鸡汤
Double-boiled chicken soup with Matsutake mushroom and sea conch
S F S E

柱脯花菇扣柚皮
Braised pomelo peel with mushroom and whole conpoy
S F G S T P

金华麒麟星斑片
Steamed garoupa fillets with bamboo fungus, Yunnan ham
and seasonal greens
S E 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
S F

姜葱大虾焖生面
Braised egg noodles with red leg prawn, spring onion and ginger
S F 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
D

\$158++
每位 | per person
Wine Pairing - Additional \$78++ 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

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.

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

SF G SE 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

SF SE

碧绿南非八头鲍鱼海参

Braised sea cucumber and South African 8-head abalone

with seasonal vegetables

SF G SE 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

SF G D T E

藤椒豉蒜星斑件

Steamed garoupa fillets with black bean, garlic and Sichuan pepper

G SE S T

上汤焗龙虾配香煎米粉

Braised lobster with superior broth accompanied with crispy rice vermicelli

SF G SE 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

D T V

\$198++

每位 | per person

Wine Pairing - Additional \$108++ 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

Rooted in Nature

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君山银针

Junshan Yinzhen

黑鱼籽虾多士 椒盐田鸡腿 蒜泥五香脆耳

Deep-fried prawn toast topped with black caviar

Crispy frog legs with salt, pepper and shredded ginger

Traditional five-spice marinated sliced pork ear with minced garlic

SF P

鹿茸菌海螺炖鸡汤

Double-boiled chicken soup with dried velvet antler mushrooms

and sea conch

SF

鲍汁南非六头鲍鱼扣花胶

Braised South African six-head abalone and fish maw

in abalone sauce

SF G SE S P

白汁焗响螺

Baked diced seafood and sea conch in a creamy white sauce

SE G SF D

金华玉树麒麟斑球

Steamed garoupa fillets with black mushrooms, Jinhua ham,

and seasonal greens

SE P

姜葱龙虾焖伊面

Braised lobster and Ee Fu noodles with ginger and spring onion

SF G E

芝麻糊汤圆拼桂花糕

Glutinous rice balls in black sesame paste

accompanied by osmanthus jelly

G D

\$248++

每位 | per person

Wine Pairing - Additional \$138++ per person


Rooted in Nature

SFShellfish

GGluten

SESeafood

DDairy

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

SF G SE S T F

燕窝金汤海皇羹

Braised dried seafood and bird's nest with pumpkin broth.

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

G S E S T

清汤澳洲和牛面颊

Stewed Australian wagyu beef cheek in clear broth

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

TE

\$248++

每位 | per person

Wine Pairing - Additional \$138++ per person



Rooted in Nature

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

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
S


脆菇梅菜皇蒸茄子
Steamed eggplant with preserved mustard vegetables
topped with crispy enoki mushroom
G S V

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
V

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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