

The Epicure Shangri-La at Shang Palace 6-Course Menu 香宫限定六道菜尝味菜单

Suckling Pig topped with Black Caviar | Chilled Sliced Abalone | Sautéed Sliced Sea Conch | Baked Kagoshima Wagyu Beef Pastry 鱼籽乳猪 | 冰镇鲍鱼 | 油泡海螺片 | 大葱和牛烧饼

Double-boiled Chicken Soup with Fish Maw, Wolfberry and Chinese Yam 花胶淮杞炖鸡

Poached Spotted Garoupa Fillet with Crispy Bean Crumb and Black Truffle Slices 黑松露豆酥星斑件

> Braised Spanish Kurobuta Pork Belly with Japanese Plum Sauce accompanied with Japanese Plum Wine 火焰日本话梅扣西班牙黑豚腩配话梅酒

Stewed Live Red Leg Prawns with Lemongrass and Garlic served in a Clay Pot 香茅干逼游水红脚虾煲

Chilled Mango Cream Pudding with Pomelo | Baked Peanut Pastry | Chilled Osmanthus Wolfberry Jelly 杨枝甘露奶冻 | 花生酥 | 巴西籽杞子桂花糕

SGD\$ 188 per person 每位新币188元 Subject to 10% service charge and prevailing government taxes 另加10%服务费及政府消费税

#FindYourShangriLa

牡丹吐珠 Peony Blossom Pearl

香宮三喜拼

煎鹅肝腐皮卷 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

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 蔥油红蜇头 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

凤凰水仙 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

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



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



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, Gingko 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