

香
宮



SHANG
PALACE

Set Menus



牡丹吐珠

Peony Blossom Pearl

香宮三喜拼
煎鵝肝腐皮卷 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

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

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 葱油红蜆头

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

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

鳳凰水仙

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

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

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

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

南岩铁观音

Nanyan Tie Guan Yin

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

葱腿粒鹅肝带子粒炒饭

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宫美点

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

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

健康素食套餐

Vegetarian Set Menu

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,
Ginkgo 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