

香
宮



S H A N G
P A L A C E

Set Menus



西湖龙井午市商务套餐

West Lake Long Jing Executive Set Lunch

餐前小菜两款
Two varieties of Shang Palace Signature appetizer

特选精美点心三款
Dim Sum Trio

足料老火靚汤
Soup of the day

银鱼酱椒子百合虾球
Wok-fried fresh prawns with lily bulbs and seasonal vegetables in whitebait sauce

鲍汁姜葱海味鸭丝炆粗面
Stewed egg noodles, shredded roasted duck, dried seafood, spring onion and ginger with abalone sauce

时日鲜果盆伴美点
Fresh fruit platter accompanied with Chinese petit four

\$138++
四位用 / per table of 4persons



云南普洱 Lost Horizon Pu Er

香宮三喜拼

金不换味噌茄子 芥末蟹棗 手刹姜茸豉抽走地鸡
Shang Palace's Deluxe Appetiser Trio
Deep-fried eggplant with miso and basil
Deep-fried crab roll with wasabi mayonnaise
Soy sauce chicken with homemade minced ginger

金腿淮山燕液鹧鸪羹

Braised partridge broth with Chinese yam, bird's nest
and Yunnan ham

脆蒜松露百合紫薯炒鱼球

Sautéed fish fillet with seasonal green, lily bulb and
purple potato with black truffle garlic sauce

九制陈皮石榴西施骨

Deep-fried spare ribs with guava and
tangerine peel sauce

浓鱼虫草花鲜腐竹汤佛手瓜

Coddled chayote, bean curd sheet and cordyceps flower
in fish broth

鲍汁脆皮生虾香底米

Braised rice vermicelli and crispy fried prawn
in abalone sauce

杨枝甘露伴香宮美点

Chilled mango sago cream with pomelo
accompanied with Shang Palace petit four

\$88++

每位 / per person

Prices are subject to 10% service charge and prevailing 7% goods and services tax.



牡丹吐珠 Peony Blossom Pearl

香宮三喜拼
川式青麻椒三层肉 奶沙煎酿玉帶 椒盐九龙吊片
Shang Palace's Deluxe Appetiser Trio
Wok-fried roasted pork belly with Sichuan pepper corn
Pan fried scallop with milk cream
Deep-fried dried cuttlefish with salt and pepper

鲍鱼丝海味一品羹
Braised dried seafood broth with shredded abalone
and chicken

榄菜脆米鱼球
Crispy-fried fish fillet with preserved olive
and crispy rice

黄炆海参伴野菌
Braised sea cucumber and giant mushroom

三葱黑蒜爆走地山岵鸡
Wok-fried chicken fillet black garlic and onions

龙虾汁大虾炆生面
Braised king prawn and egg noodles
with lobster bisque

陈皮莲子紅豆沙伴美点
Sweetened red bean soup with lotus seeds and
tangerine peel accompanied with
Shang Palace petit four

\$98++
每位 / per person

Prices are subject to 10% service charge and prevailing 7% goods and services tax.



祁门红茶 Qi Men Red

香宮三喜拼
避风塘千叶桂花蚌 豆酱豆酥爆烧肉 亚麻籽鹤鹑脯
Shang Palace Deluxe Platter
Deep-fried pacific clam in Typhoon shelter style
Wok-fried roasted pork belly
with bean crumb and bean sauce
Pan-fried quail fillet with flaxseeds

黄汤海味烩四宝
Braised dried seafood broth with four treasures

烧云腿极品酱松露麻香酿玉带虾球
Sautéed scallops filled with shrimp paste, prawn,
seasonal green and crispy sliced Yunnan ham in
X.O chili sauce and black truffle

碧绿干烧鲍鱼伴鹅肝豆腐
Braised whole abalone and foie gras bean curd
with seasonal green

金不换干香子姜鸡
Wok-fried chicken fillet with pickled ginger and basil

香槟芝士焗波士顿龙虾稻庭面
Braised Boston lobster and inaniwa noodles
with champagne cheese sauce

日本柚子梅子冻伴美点
Chilled Japanese pomelo and plum jelly
accompanied with Shang Palace petit four

\$108++
每位 / per person

Prices are subject to 10% service charge and prevailing 7% goods and services tax.



鳳凰水仙 Feng Huang Shui Xian

香宮三喜拼
秘制子姜皮蛋 醬烤乳猪件 桂花柚子醬炸蟹棗
Shang Palace Deluxe Platter
Home-made pickled ginger with century egg
Barbecued cutlet suckling pig
Deep-fried pork and crab roll
with osmanthus pomelo sauce

瑪卡茨實响螺花膠炖法國鸕鶿湯
Double-boiled French quail broth with fish maw, sea
conch and maca

珊瑚金銀蝦球
Sautéed prawn with seasonal green
with crab carol sauce

干燒鮑魚鵝掌
Braised abalone with goose web

三杯面醬爆尖椒雞脯
Wok-fried chicken fillet and greed pepper
with Chinese wine and Taiwan bean sauce

焗鱈魚杞子榄菜百合紫薯糙米飯
Baked cod fillet and wok-fried brown rice with lily
bulbs, purple potato and preserved olive vegetables

楊枝甘露伴香宮美點
Chilled mango sago cream with pomelo
accompanied with Shang Palace petit four

\$178++
每位 / per person

Prices are subject to 10% service charge and prevailing 7% goods and services tax.



碧潭飘雪 Snow Floating on Green Lake

鸿运片皮乳猪
Barbecued roasted suckling pig

烧云腿玻璃大虾球
Sautéed king prawn with crispy-fried sliced
Yunnan ham

红烧牡丹燕窝
Braised bird's nest and shredded fish maw wrapped
in a bamboo fungus with supreme broth

鲍汁南非鲍鱼伴刺参
Braised South Africa abalone and sea cucumber
with abalone sauce

葱油蒸星斑
Traditional steamed coral trout
in superior light soy sauce

香宫片皮手撕鸡
Sliced crispy chicken with shredded chicken
with jelly fish

黑松露龙虾稻庭面
Braised lobster and inaniwa noodles
with black truffle paste

冰镇芦荟啤梨伴香宫美点
Chilled sweetened pear with aloe vera
accompanied with Shang Palace petit four

\$248++
每位 / per person

Prices are subject to 10% service charge and prevailing 7% goods and services tax.



南岩铁观音 Nanyan Tie Guan Yin

黑魚子金箔乳猪
Roasted suckling pig with caviar and gold foil

上汤焗龙虾
Sautéed lobster with superior broth

浓汤金腿竹笙酿燕窝
Braised bamboo fungus filled with premium bird's nest
in thick chicken broth

鲍汁南非鲍鱼(4头)伴花胶
Braised supreme South African abalone and fish maw
in abalone sauce

烧汁鲜冬菇和牛粒
Pan-fried diced wagyu beef and mushroom
with teriyaki sauce

清蒸东星斑
Steamed coral trout, "Hong Kong" style

葱腿粒鹅肝鸡粒炒饭
Fried rice with diced chicken, foie gras, Chinese ham
and spring onion

石蜂糖炖雪莲子伴香宫美点
Double-boiled honey locust fruit
accompanied with Shang Palace petit four

\$328++

每位 / per person

Prices are subject to 10% service charge and prevailing 7% goods and services tax.



健康素食套餐 Vegetarian Healthy Set Menu

香宮素三拼
江南素鵝 桂花小櫻桃 酥炸南乳崧菇
Shang Palace Vegetarian Trio
Smoked bean curd skin rolls rolled
with carrot and black mushroom
Marinated cherry tomato with Osmanthus and honey
Deep-fried shimeji mushroom with preserved bean curd

碧海云天燕飞翔
Braised spinach bisque with bird's nest
and snow fungus

榆耳白玉伴芝兰
Braised bean curd and giant mushroom
with brown fungus

雀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

竹林素绿影
Braised bamboo pith filled with seasonal greens
in clear vegetables sauce

脆杞子榄菜百合紫薯糙米饭
Wok-fried brown rice with lily bulbs, purple potato and
preserved olive vegetables

美味合時果盘
Fresh seasonal fruit platter

\$78++
每位 / per person

Prices are subject to 10% service charge and prevailing 7% goods and services tax.