



Chef Wong's culinary journey

黄主厨的烹饪之旅

Chef Wong Wing Yu, Executive Chinese Chef at Shangri-La Surabaya, infuses his Hong Kong heritage into every Cantonese and Szechuan dish. His signature series offers authentic flavors, an unforgettable experience awaits you.

香格里拉泗水酒店的行政中餐主厨黄永裕 (Wong Wing Yu) 将他的香港传统融入到每一道粤菜和川菜中。他的每月签名系列提供正宗的风味，一段难忘的体验在等待着你。

Our culinary program Rooted in Nature highlights locally and ethically-sourced food offerings. It enables all Shangri-La Hotels and Resorts to incorporate sustainable items from our unique markets into our menus. Diners can identify Rooted in Nature menu items by spotting the pea shoot logo besides the dish description. Ask your server for more information.

香格里拉集團的「自然天成」可持續餐飲計劃強調當地生產及合乎道德採購來源之菜品，旗下所有酒店及度假村均選用當地市場認可的可持續食材，在菜單中以豌豆標籤作為辨識，為客人提供更優質的美食。詳情請向服務員查詢。



Now you may also pay with your Shangri-La Circle Points
Look for this symbol



香宮招牌菜

Shang Palace Signature Dish



自然天成

Rooted in Nature



海鮮

Seafood



牛肉

Beef



豬肉

Pork



堅果

Nuts



辛辣

Chilli



素

Vegetarian

Appetisers

餐前小食



Wok-Fried Crispy Pork Belly, Cantonese Style * P C

广式炒脆皮五花肉

IDR 168 (Small)/ Points 196

IDR 238 (Medium)/ Points 277

IDR 338 (Large)/ Points 394

Marinated Jellyfish, Szechuan Style S C

川味海蜇

IDR 118/ Points 138

Fragrant Sliced Peking Duck with Cucumber and Crispy Corn 🌿

香酥鸭片配黄瓜和玉米

IDR 138 (Small)/ Points 161

IDR 168 (Medium)/ Points 196

Golden Century Egg with Pickles and Chili Oil C

泡菜辣油黄金皮蛋

IDR 118/ Points 138

Poached Chicken with Mala Sauce C

麻辣鸡

IDR 148 (Half)/ Points 173

IDR 288 (Whole)/ Points 336

All prices are displayed in IDR and in thousand (000).

Prices are subject to 10% service charge and prevailing government tax.

所有价格均以 IDR 和千 (000) 为单位显示。价格需加收 10% 的服务费和现行政府税。



Peking Duck - Two Ways * 🌿

北京烤鸭 - 两种做法

IDR 328 (Half)/ 🍴 Points 382

IDR 648 (Whole)/ 🍴 Points 755

1st Cooking method

第一种烹饪方法

Served with Traditional Condiments and Chinese Pancake

配以传统调味品和中式煎饼

2nd Cooking Method

第二种 烹饪方法

- **Wok-Fried Duck with Ginger and Scallions**

姜葱鸭

- **Wok-Fried Sliced Duck with Black Pepper Sauce**

黑椒鸭片

- **Slow Cooked Duck with Tofu and Salted Vegetable Soup**

慢煮鸭配豆腐和咸菜汤

Roasted Duck with Plum Sauce and Hoisin Sauce 🌿

梅子酱海鲜酱烤鸭

IDR 128 (Small)/ 🍴 Points 149

IDR 188 (Medium)/ 🍴 Points 219

IDR 488 (Large)/ 🍴 Points 569

Crystal Barbecued Pork Belly Char Siew 🍴

水晶叉烧

IDR 138 (Small)/ 🍴 Points 161

IDR 208 (Medium)/ 🍴 Points 243

Barbecued Meat Platter 🍴 🌿

(Suckling Pig/Jelly Fish/Roasted Duck)

烤肉拼盘 (乳猪 / 水母 / 烤鸭)

IDR 268 (Small)/ 🍴 Points 312

IDR 368 (Medium)/ 🍴 Points 429

Barbecued Suckling Pig 🍴 🌿

烤乳猪

IDR 218 (Small)/ 🍴 Points 254

IDR 318 (Medium)/ 🍴 Points 371

Cantonese Crispy Chicken 🌿

广式脆皮鸡

IDR 148 (Half)/ 🍴 Points 173

IDR 288 (Whole)/ 🍴 Points 336



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自然天成

Rooted in Nature



海鮮

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