



Shang Palace culinary journey

尚宮美食之旅

Embark on an exquisite culinary journey at Shang Palace, where Hong Kong heritage is artfully infused into every Cantonese and Szechuan dish. Discover the signature series crafted with authentic flavors and timeless traditions, delivering an unforgettable dining experience in every bite.

在香宮開始一段精緻的美食之旅，香港的傳統藝術巧妙地融入每一道粵菜和川菜中。發現這系列以正宗風味和永恒傳統精心製作的招牌菜，每一口都帶來難忘的用餐體驗。

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 beside 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乎合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

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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 P

水晶叉烧

IDR 138 (Small)/ 🍴 Points 161

IDR 208 (Medium)/ 🍴 Points 243

Barbecued Meat Platter P S

(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 P 🌱

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



香宫招牌菜

Shang Palace Signature Dish



自然天成

Rooted in Nature



海鲜

Seafood



牛肉

Beef



猪肉

Pork



坚果

Nuts



辛辣

Chilli



素

Vegetarian

Soup

湯羹



Golden Fragrant Fish Lip Soup (* 🌿 S)

金香鱼唇汤

IDR 98/👉 Points 114

Szechuan Hot and Sour Soup with Assorted Seafood (S C)

酸辣海鲜汤

IDR 128/👉 Points 149

Braised Seafood with Cherry Tomato, Cucumber and Egg in Thick Soup (S 🌿)

海鲜焖樱桃番茄黄瓜鸡蛋

IDR 158/👉 Points 184

Braised Winter Melon Soup with Pork Ham and Assorted Meats (P B * 🌿)

火腿什锦冬瓜汤

IDR 128/👉 Points 149

Double-Boiled Dried Scallop, Fish Maw and Sea Cucumber Soup (S)

干贝花胶海参汤

IDR 288/👉 Points 336

Double-Boiled Fish Maw, Wonton Milky Soup

花胶馄饨奶汤

IDR 198/👉 Points 336

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Braised Whole Australian Abalone (F8) Ⓢ
with Broccoli, Fish Maw, Sea Cucumber
and Seasonal Vegetables in Oyster Sauce
蚝油焖整只澳洲鲍鱼 (F8) 配西兰花、鱼肚、
海参和时令蔬菜
IDR 388/ 🍴 Points 452



Buddha Jumps Over The Wall Ⓢ
(Double-Boiled Sea Cucumber,
Abalone (F10), Dried Scallop and
Fish Maw Soup)
香宫小佛跳墙 (炖海参鲍鱼瑶柱花胶汤)
IDR 658/ 🍴 Points 767



Braised Whole Australian Abalone (F6) Ⓢ
with Homemade Bean Curd
and Seasonal Vegetables
原只澳洲鲍鱼 (F6) 配自制豆腐和时令蔬菜
IDR 388/ 🍴 Points 452

Braised Whole Australian Abalone (F3) Ⓢ
with Seasonal Vegetables
in Oyster Sauce
蚝油焖澳洲原只鲍鱼 (F3) 配时蔬
IDR 888/ 🍴 Points 1,035

Double-Boiled Bird's Nest Clear Soup 🍵
燕窝清汤
IDR 208/ 🍴 Points 243

Braised Bird's Nest with Fish Maw Ⓢ
in Superior Thick Soup
花胶燕窝
IDR 228/ 🍴 Points 266

Braised Sea Cucumber Ⓢ
with Vegetables and Mushroom
in Oyster Sauce
蚝油菜菇焖海参
IDR 128/ 🍴 Points 149

Seafood

海鲜



Steamed Hokkaido Scallops * S
with Minced Garlic Butter and Glass Noodle
蒜蓉黄油粉丝蒸北海道带子
IDR 358 (Small)/ Points 417
IDR 658 (Medium)/ Points 767



Work-Fried Fragrant Prawn * S
with Golden Salted Egg
工作 黄金咸蛋炒香虾
IDR 388 (Small)/ Points 452
IDR 578 (Medium)/ Points 674



Crispy Prawn * S N
with Wasabi Mayonnaise
and Almond Flakes
脆皮虾配芥末蛋黄酱和杏仁片
IDR 388 (Small)/ Points 452
IDR 578 (Medium)/ Points 674

Wok-Fried Hokkaido Scallops S C
with X.O Chili Sauce
炒锅 - 炸北海道扇贝配XO辣椒酱
IDR 358 (Small)/ Points 417
IDR 658 (Medium)/ Points 767

Work-Fried Fragrant Prawn Balls S C *
with Crusted Garlic and Chili
蒜蓉辣椒炒香虾球
IDR 388 (Small)/ Points 452
IDR 578 (Medium)/ Points 674

Baked Salmon with Green Mayo S
and Parmesan Cheese
烤三文鱼配绿色蛋黄酱和帕尔马干酪
IDR 598/ Points 697

Steamed Tiger Prawn with Minced
Garlic Butter and Glass Noodles
蒜蓉黄油冬粉蒸虎虾
IDR 388 (Small)/ Points 452
IDR 578 (Medium)/ Points 674

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Marble "Soon Hock" (S) (S) (S)
大理石鱼 "Soon Hock"

IDR 128/ (S) Points 149

Grouper (S) (S)
石斑鱼

IDR 98/ (S) Points 114

Red Tilapia (S) (S)
红罗非鱼

IDR 78/ (S) Points 91

Recommend Cooking Methods:

推荐烹饪方法

- Steamed with Garlic Butter (S)
蒜蓉黄油蒸
- Steamed with Spring Onion and Premium Soya Sauce
用葱和上等酱油蒸
- Steamed with Black Beans and Garlic
黑豆蒜蓉蒸
- Steamed Teochew Style
潮州蒸
- Deep-Fried and Stirred in Sweet and Sour Sauce
油炸和炒酸甜酱
- Crispy Ginger and Garlic with Premium Soya Sauce
酥脆姜蒜配上等酱油
- X.O. Sauce with Mixed Vegetables (C)
XO酱杂菜
- Fragrant Butter Sauce
香浓牛油酱
- Wok-Fried with Crushed Garlic and Chili (C)
炒锅-用蒜泥和辣椒炒
- Wok-Fried with Premium Soy Sauce
炒锅-用优质酱油炒
- Sweet and Sour Sauce with Fresh Mixed Fruits
酸甜酱汁搭配新鲜什锦水果



香宫招牌菜

Shang Palace Signature Dish



自然天成

Rooted in Nature



海鲜

Seafood



牛肉

Beef



猪肉

Pork



坚果

Nuts



辛辣

Chilli



素

Vegetarian

Lobster

龍蝦



Green Lobster (★) (🌱) (S)

绿龙虾

IDR 288/ (🍴) Points 336

Recommend Cooking Methods:

推荐烹饪方法

- Chilled with Fresh Fruit Salad
冰镇新鲜水果沙拉
- Steamed with Minced Garlic
蒜蓉蒸
- Braised with Garlic Butter Sauce
蒜蓉牛油焖肉
- Fragrant Baked Green Mayo with Parmesan Cheese (★)
香喷喷的烤绿色蛋黄酱配帕玛森芝士
- X.O. Sauce in Clay pot (C)
砂锅XO酱

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Wok-Fried Beef in Golden Mustard Sauce (✳️🌿🍷)

炒牛肉金的芥末酱

IDR 228 (Small)/🍷 Points 266

IDR 348 (Medium)/🍷 Points 406

Wok-Fried Beef with:

炒牛肉

Fried Ginger, Sliced Spring Onion and Garlic

姜葱蒜炒

IDR 228 (Small)/🍷 Points 266

IDR 348 (Medium)/🍷 Points 406

Mongolian Sauce

蒙古酱

IDR 238 (Small)/🍷 Points 277

IDR 358 (Medium)/🍷 Points 417

Black Pepper Sauce

黑胡椒酱

IDR 228 (Small)/🍷 Points 266

IDR 348 (Medium)/🍷 Points 406

Red Wine Sauce

红酒酱

IDR 258 (Small)/🍷 Points 301

IDR 348 (Medium)/🍷 Points 406

X.O. Sauce

xo酱

IDR 328 (Small)/🍷 Points 382

IDR 468 (Medium)/🍷 Points 546



Wok-Fried Beef in Cantonese Sauce (✳️🍷)

炒牛肉粵式酱汁

IDR 238 (Small)/🍷 Points 277

IDR 358 (Medium)/🍷 Points 417

Crispy Beef with Sweet and Sour Sauce (🍷)

炒牛肉粵式酱汁

IDR 228 (Small)/🍷 Points 266

IDR 348 (Medium)/🍷 Points 406

Pork

猪肉



Braised Pork Belly (✳️)(P)
with Aromatic Spices and Soy Sauce
东坡肉
IDR 188/ (👉) Points 219

Chinese Steamed Pork Patty (P)
with Salted Egg
咸蛋蒸肉饼
IDR 218 (Small)/ (👉) Points 254
IDR 338 (Medium)/ (👉) Points 394

Braised Pork Belly (P)
with Pickled Vegetables
客家梅菜扣肉
IDR 188/ (👉) Points 219

Cantonese Salt and Pepper (P)
Crispy Pork
粤式椒盐脆肉
IDR 198 (Small)/ (👉) Points 231
IDR 308 (Medium)/ (👉) Points 359

Wok - Fried Pork Belly (P) (🌿) (C)
with Onion and Leek
in Black Bean Chili Sauce
炒锅 - 豉油辣椒酱炒五花肉
IDR 218 (Small)/ (👉) Points 254
IDR 338 (Medium)/ (👉) Points 394

Wok-Fried Pork with: (P)
炒猪肉

Sweet and Sour Sauce
糖醋汁
IDR 198 (Small)/ (👉) Points 231
IDR 308 (Medium)/ (👉) Points 359

**Wok-Fried Ginger, Spring Onion
and Garlic**
姜葱蒜炒
IDR 198 (Small)/ (👉) Points 231
IDR 308 (Medium)/ (👉) Points 359

Red Wine Sauce (✳️)
红酒酱
IDR 218 (Small)/ (👉) Points 254
IDR 338 (Medium)/ (👉) Points 394



Wok-Fried Pork Ribs (✳️)(P)
with Coffee Sauce
咖啡酱炒排骨
IDR 198 (Small)/ (👉) Points 231
IDR 308 (Medium)/ (👉) Points 464

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Wok-Fried Chicken * N C
with Cashew Nut in Kung Pao Sauce
炒锅 - 炸鸡配宫保腰果
IDR 198 (Small)/ Points 231
IDR 308 (Medium)/ Points 359

Deep Fried Boneless Chicken V C
with Special Chili Sauce
and Green Mango
炸无骨鸡配特制辣椒酱和青芒果
IDR 148 (Small)/ Points 173
IDR 228 (Medium)/ Points 266

Wok-Fried Chicken with:
炒锅 - 炸鸡配

Sweet and Sour Sauce
糖醋汁

IDR 148 (Small)/ Points 173
IDR 228 (Medium)/ Points 266

Fragrant Butter sauce
香浓黄油酱
IDR 148 (Small)/ Points 173
IDR 228 (Medium)/ Points 266

Butter and Salted Egg Yolk C
牛油咸蛋黄
IDR 208 (Small)/ Points 243
IDR 318 (Medium)/ Points 371

Wok-Fried Chicken with:
炒锅 - 炸鸡配

X.O. Sauce
X. O. 酱
IDR 208 (Small)/ Points 243
IDR 318 (Medium)/ Points 371

Walnut Sauce
核桃酱
IDR 148 (Small)/ Points 173
IDR 248 (Medium)/ Points 289

Seasonal Vegetables and Bean Curd

时令蔬菜和豆腐



Crispy Homemade Bean Curd (★) (🌱) (C)
with Fruit Sauce
酥脆自制豆腐配水果酱
IDR 98 (Small)/ (👉) Points 114
IDR 148 (Medium)/ (👉) Points 173

Wok-Fried Assorted Mushroom (🌱)
with Vegetables
炒什锦蘑菇蔬菜
IDR 98 (Small)/ (👉) Points 114
IDR 148 (Medium)/ (👉) Points 173

Braised Eggplant with Minced Chicken (C)
in Hot Bean Paste
鸡碎烩茄子
IDR 98 (Small)/ (👉) Points 114
IDR 148 (Medium)/ (👉) Points 173

Assorted Seafood and Bean Curd (S) (🌱)
in Clay pot
海鲜豆腐煲
IDR 228 (Small)/ (👉) Points 226
IDR 338 (Medium)/ (👉) Points 394

Braised Horinso Bean Curd
with Shimeji Mushroom
姬菇红烧豆腐
IDR 98 (Small)/ (👉) Points 114
IDR 148 (Medium)/ (👉) Points 173

Traditional Mapo Tofu (B) (C)
with Minced Beef in Spicy Sauce
传统麻婆豆腐配牛肉末
IDR 128 (Small)/ (👉) Points 149
IDR 178 (Medium)/ (👉) Points 208

Stir-Fried French Bean (C)
with Shimeji Mushrooms
and Minced Chicken, Szechuan Style
川菜姬菇鸡碎炒四季豆
IDR 98 (Small)/ (👉) Points 114
IDR 148 (Medium)/ (👉) Points 173

Broccoli/Asparagus/'Po Cai' Spinach/ (🌱)
Baby Kailan/French Bean
西兰花/芦笋/菠菜 '破菜' /小芥兰/四季豆

Choose One of The Preparation:
选择以下其中一项准备

Stir-Fried with Minced Garlic 蒜蓉炒
IDR 98 (Small)/ (👉) Points 114
IDR 148 (Medium)/ (👉) Points 173

Stir-Fried with X.O. Sauce XO酱炒 (C)
IDR 98 (Small)/ (👉) Points 114
IDR 148 (Medium)/ (👉) Points 173

Wok-Fried Lettuce, Shimeji Mushroom (S)
with Shrimp Paste in Clay Pot
炒菜 - 砂锅炒生菜、石门菇和虾酱
IDR 98 (Small)/ (👉) Points 114
IDR 148 (Medium)/ (👉) Points 173

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Fried Rice with Crab Meat, Dried Scallop and Egg White (*S)

蟹肉瑶柱蛋清炒饭

IDR 268 (Medium)/ Points 312

IDR 368 (Large)/ Points 429

Eight-Minute Baked Rice with Seafood (*S)

in Curry Sauce, Nanyang Style

南洋风味咖喱海鲜八分焗饭

IDR 288 (Small)/ Points 336

IDR 388 (Medium)/ Points 452

Yangzhou Fried Rice (V)

杨洲炒饭

IDR 158 (Small)/ Points 184

IDR 248 (Medium)/ Points 289

Szechuan Chicken Fried Rice (C)

四川鸡肉炒饭

IDR 148 (Small)/ Points 173

IDR 238 (Medium)/ Points 277

X.O. Seafood Fried Rice (*S(C))

X. O. 海鲜炒饭

IDR 268 (Small)/ Points 312

IDR 368 (Medium)/ Points 429

Fried Rice with Salted Fish, (V)(S)

Dice Chicken and Shredded Lettuce

咸鱼鸡丁生菜丝炒饭

IDR 148 (Small)/ Points 173

IDR 238 (Medium)/ Points 277

Fried Rice with Caviar and Seafood (S)

酥脆鱼子酱海鲜炒饭

IDR 158 (Small)/ Points 184

IDR 248 (Medium)/ Points 289

Noodles

面条



Wok Fried Hongkong Noodles with Shredded Roasted Duck *
and Preserved Vegetables

烤鸭丝梅菜炒面

IDR 158 (Small)/ Points 184

IDR 278 (Medium)/ Points 324

Braised Crispy E-Fu Noodles with Seafood and Vegetables S

海鲜蔬菜烩脆伊面

IDR 208 (Small)/ Points 243

IDR 388 (Medium)/ Points 352

Wok-Fried E-Fu Noodles with Seafood and Vegetables S

海鲜蔬菜炒伊面

IDR 208 (Small)/ Points 243

IDR 388 (Medium)/ Points 452

Braised E-Fu Noodles with Beef in Black Pepper Sauce B

黑椒牛肉伊面

IDR 208 (Small)/ Points 243

IDR 388 (Medium)/ Points 452

Braised E-Fu Noodles with Chicken Cantonese style

广式鸡烩伊面

IDR 128 (Small)/ Points 149

IDR 228 (Medium)/ Points 266

Szechuan Dan Dan Noodle with Pork P C

四川猪肉担担面

IDR 208 (Small)/ Points 243

IDR 388 (Medium)/ Points 452

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Stir-Fried Flat Rice Noodles with Sliced Beef Tenderloin, Onion,   
and Bean Sprouts


牛里脊肉片、洋葱、豆芽炒米粉


IDR 208 (Small)/  Points 243

IDR 388 (Medium)/  Points 452

Braised Prawn Balls with Egg and Flat Rice Noodles  


虾球蛋炒米粉


IDR 168 (Small)/  Points 196

IDR 258 (Medium)/  Points 301

Braised Vermicelli Noodles with Pork 


猪肉烩粉丝


IDR 148 (Small)/  Points 173

IDR 238 (Medium)/  Points 277

Wok – Fried Rice Vermicelli with Seafood and Barbecued Pork   

炒锅——海鲜叉烧炒米粉

IDR 168 (Small)/  Points 196

IDR 258 (Medium)/  Points 301



香宫招牌菜
Shang Palace Signature Dish



自然天成
Rooted in Nature



海鲜
Seafood



牛肉
Beef



猪肉
Pork



坚果
Nuts



辛辣
Chilli



素
Vegetarian

Vegetarian

素食



Braised Assorted Wild Mushrooms (✱) with Pak Choy

野生菌炖白菜

IDR 108 (Small)/👉 Points 126

IDR 148 (Medium)/👉 Points 173

Sautéed Mixed Vegetables (N) with Cashew Nuts in a Basket

芦笋奶油玉米汤

IDR 108 (Small)/👉 Points 126

IDR 148 (Medium)/👉 Points 173

Asparagus with Cream Corn Soup 芦笋奶油玉米汤

IDR 78/👉 Points 91

Vegetarian Fried Rice (🌱) 素炒饭

IDR 108 (Small)/👉 Points 126

IDR 148 (Medium)/👉 Points 173

Tomato and Mushroom Consommé 番茄蔬菜蘑菇清汤

IDR 78/👉 Points 91

Braised Crispy noodles with "Lo Han" and Mushrooms

罗汉菇烩脆面

IDR 108 (Small)/👉 Points 126

IDR 148 (Medium)/👉 Points 173

Vegetarian Duck with Chinese Flower Buns and Condiments

素鸭配花饼及佐料

IDR 108 (Small)/👉 Points 126

IDR 148 (Medium)/👉 Points 173

Mock Duck Meat with Black Pepper Sauce

黑椒鸭肉

IDR 108 (Small)/👉 Points 126

Stir-Fried Golden Tofu and Mushrooms (N C) with Dried Chili, Kung Pao Style

将金黄色的豆腐和蘑菇与干辣椒一起炒。宫保鸡丁

IDR 108 (Small)/👉 Points 126

IDR 148 (Medium)/👉 Points 173

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Refreshing Lemongrass Jelly 
with Lime Sorbet
清爽檸檬草果冻搭配青柠冰糕
IDR 38/  Points 44




Chilled Bird's Nest 
with Red Dates Rock Sugar Syrup
红枣冰糖燕窝
IDR 218/  Points 254

Chilled Sago Cream with Pomelo Jam, Mango and Ice Cream 
冰镇西米露配柚子酱、芒果和冰淇淋
IDR 38/  Points 44

Chilled Chinese Pear with Honey and Lemon 
蜂蜜柠檬冰镇中国梨
IDR 58/  Points 68

Chinese Herbal Turtle Shell Jelly served with Honey 
中药龟苓膏配蜂蜜
IDR 38/  Points 44

Chilled Crystal Osmanthus with Wolfberry
冰晶桂花枸杞
IDR 38/  Points 44



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