



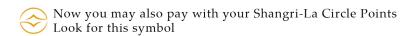
Shang Palace culinary journey 尚宫美食之旅

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 unforget-table dining experience in every bite.

在香宫开始一段精致的美食之旅,香港的传统艺术巧妙地融入每一道粤菜和川菜中。发现这系列以正宗风味和永恒传统精心制作的招牌菜,每一口都带来难忘的用餐体验。

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。





















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 ©

泡菜辣油黄金皮蛋

IDR 118/ Points 138

Poached Chicken with Mala Sauce ©

麻辣鸡

IDR 148 (Half)/ Points 173

IDR 288 (Whole)/ Points 336



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 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)/ ② Points 312 IDR 368 (Medium)/ ② Points 429

Barbecued Suckling Pig (P) 必 烤乳猪 IDR 218 (Small)/ ② Points 254 IDR 318 (Medium)/ ③ Points 371

Cantonese Crispy Chicken 广式脆皮鸡 IDR 148 (Half)/ Points 173 IDR 288 (Whole)/ Points 336



















Golden Fragrant Fish Lip Soup 😵 🗹 S 金香鱼唇汤 IDR 98/ 🍣 Points 114

Szechuan Hot and Sour Soup with Assorted Seafood ⑤ © 酸辣海鲜汤

IDR 128/ Points 149

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

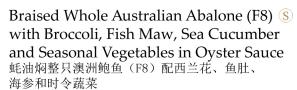
Double-Boiled Dried Scallop, Fish Maw and Sea Cucumber Soup ⑤ 干贝花胶海参汤

IDR 288/ Points 336

Double-Boiled Fish Maw, Wonton Milky Soup 花胶馄饨奶汤

IDR 198/ Points 336





IDR 388/ Points 452



Buddha Jumps Over The Wall (\*) (S) (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)

自日介の処理(大学多型単語性化) IDD 659/ ~ Doints 767

IDR 658/ Points 767



Braised Bird's Nest with Fish Maw 🛞 🗷 (\$\sin \text{Superior Thick Soup} 花胶燕窝

IDR 228/ Points 266

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 ② 燕窝清汤

IDR 208/ Points 243

Braised Sea Cucumber ⑤ with Vegetables and Mushroom in Oyster Sauce 蚝油菜菇焖海参 IDR 128/ ⑥ Points 149











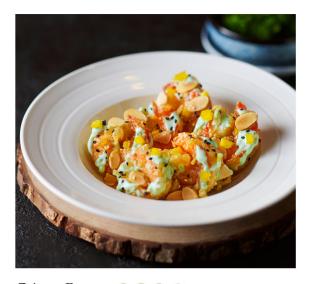








Steamed Hokkaido Scallops \*\* \$\simes\$ with Minced Garlic Butter and Glass Noodle 蒜蓉黄油粉丝蒸北海道带子 IDR 358 (Small)/ ② Points 417 IDR 658 (Medium)/ ② Points 767



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



Work-Fried Fragrant Prawn \* S with Golden Salted Egg 工作 黄金咸蛋炒香虾 IDR 388 (Small)/ ② Points 452 IDR 578 (Medium)/ ② Points 674

Wok-Fried Hokkaido Scallops **⑤** © with X.O Chili Sauce 炒锅 - 炸北海道扇贝配X0辣椒酱 IDR 358 (Small)/ **⑥** Points 417 IDR 658 (Medium)/ **⑥** Points 767

Work-Fried Fragrant Prawn Balls © C \*\* with Crusted Garlic and Chili 蒜蓉辣椒炒香虾球 IDR 388 (Small)/ ② Points 452 IDR 578 (Medium)/ ② Points 674

Baked Salmon with Green Mayo ③ and Parmesan Cheese 烤三文鱼配绿色蛋黄酱和帕尔马干酪 IDR 598/ ② 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



推荐烹饪方法 大理石鱼 "Soon Hock"

IDR 128/ Points 149

Grouper (S) 石斑鱼

IDR 98/ Points 114

Red Tilapia (§) 🗹 红罗非鱼 IDR 78/ Points 91

- Steamed with Garlic Butter (\*) 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 © XO酱杂菜
- Fragrant Butter Sauce 香浓牛油酱
- Wok-Fried with Crushed Garlic and Chili 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

















Green Lobster 😿 🗷 🔇 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 © 砂锅X0酱



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 \* B

炒牛肉粤式酱汁

IDR 238 (Small)/ Points 277 IDR 358 (Medium)/ Points 417

Crispy Beef with Sweet and Sour Sauce ® 炒牛肉粤式酱汁

IDR 228 (Small)/ Points 266 IDR 348 (Medium)/ Points 406







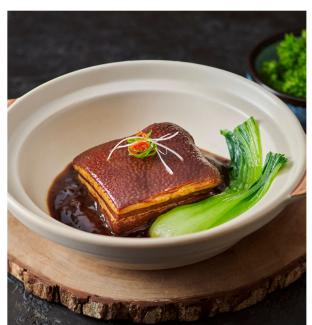












Braised Pork Belly (\*\*) P with Aromatic Spices and Soy Sauce 东坡肉 IDR 188/ 《◆ Points 219

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/ ② Points 219

Cantonese Salt and Pepper P Crispy Pork 粤式椒盐脆肉 IDR 198 (Small)/ ② Points 231 IDR 308 (Medium)/ ② Points 359

Wok - Fried Pork Belly P ② C with Onion and Leek in Black Bean Chili Sauce 炒锅 - 豉油辣椒酱炒五花肉 IDR 218 (Small)/ ② Points 254 IDR 338 (Medium)/ ② Points 394

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Sweet and Sour Sauce 糖醋汁 IDR 198 (Small)/ ② Points 231 IDR 308 (Medium)/ ② Points 359

Wok-Fried Ginger, Spring Onion and Garlic 姜葱蒜炒 IDR 198 (Small)/ ② Points 231

IDR 308 (Medium)/ Points 359

Red Wine Sauce (\*)

红酒酱 IDR 218 (Small)/ ② Points 254 IDR 338 (Medium)/ ② Points 394



Wok-Fried Pork Ribs (\*) (P) with Coffee Sauce 咖啡酱炒排骨 IDR 198 (Small)/ ② Points 231 IDR 308 (Medium)/ ② Points 464



Wok-Fried Chicken ★ N © 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 ② © with Special Chili Sauce and Green Mango 炸无骨鸡配特制辣椒酱和青芒果 IDR 148 (Small)/ ② Points 173 IDR 228 (Medium)/ ② 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 © 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. 0. 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 🕏 🕝 © with Fruit Sauce 酥脆自制豆腐配水果酱 IDR 98 (Small)/ 🧽 Points 114 IDR 148 (Medium)/ 🍣 Points 173

Braised Eggplant with Minced Chicken © in Hot Bean Paste 鸡碎烩茄子

IDR 98 (Small)/ Points 114 IDR 148 (Medium)/ Points 173

Braised Horinso Bean Curd with Shimeji Mushroom 姬菇红烧豆腐

IDR 98 (Small)/ Points 114 IDR 148 (Medium)/ Points 173

Stir-Fried French Bean © with Shimeji Mushrooms and Minced Chicken, Szechuan Style 川菜姬菇鸡碎炒四季豆 IDR 98 (Small)/ ② Points 114 IDR 148 (Medium)/ ② Points 173

Wok-Fried Lettuce, Shimeji Mushroom ⑤ with Shrimp Paste in Clay Pot 炒菜 - 砂锅炒生菜、石门菇和虾酱 IDR 98 (Small)/ ⑥ Points 114 IDR 148 (Medium)/ ⑥ 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

Assorted Seafood and Bean Curd S ② in Clay pot 海鲜豆腐煲 IDR 228 (Small)/ ② Points 226 IDR 338 (Medium)/ ② Points 394

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

Broccoli/Asparagus/'Po Cai' Spinach/ ② 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)/ ② Points 114 IDR 148 (Medium)/ ② Points 173

Stir-Fried with X.O. Sauce X0酱炒 © IDR 98 (Small)/ 令 Points 114 IDR 148 (Medium)/ 令 Points 173



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 😿 💲 X.O. Seafood Fried Rice 🛠 💲 🖸 in Curry Sauce, Nanyang Style 南洋风味咖喱海鲜八分焗饭 IDR 288 (Small)/ Points 336

Yangzhou Fried Rice 🕢 杨洲炒饭

IDR 158 (Small)/ Points 184 IDR 248 (Medium)/ Points 289

IDR 388 (Medium)/ Points 452

Szechuan Chicken Fried Rice © 四川鸡肉炒饭

IDR 148 (Small)/ Points 173 IDR 238 (Medium)/ Points 277 X. O. 海鲜炒饭

IDR 268 (Small)/ > Points 312 IDR 368 (Medium)/ Points 429

Fried Rice with Salted Fish, **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 (§) 酥脆鱼子酱海鲜炒饭

IDR 158 (Small)/ Points 184 IDR 248 (Medium)/ Points 289

















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)/  $\Leftrightarrow$  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 📝 🚯

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 PC

四川猪肉担担面

IDR 208 (Small)/ Points 243

IDR 388 (Medium)/ Points 452



Stir-Fried Flat Rice Noodles with Sliced Beef Tenderloin, Onion, 😣 🗹 \Beta and Bean Sprouts 牛里脊肉片、洋葱、豆芽炒米粉 IDR 208 (Small)/ Points 243

Braised Prawn Balls with Egg and Flat Rice Noodles **© S** 

虾球蛋炒米粉 IDR 168 (Small)/ Points 196 IDR 258 (Medium)/ Points 301

IDR 388 (Medium)/ Points 452

Braised Vermicelli Noodles with Pork P 猪肉烩粉丝

IDR 148 (Small)/ Points 173 IDR 238 (Medium)/ Points 277

Wok – Fried Rice Vermicelli with Seafood and Barbecued Pork & S P 炒锅——海鲜叉烧炒米粉

IDR 168 (Small)/ Points 196 IDR 258 (Medium)/ Points 301

















Braised Assorted Wild Mushrooms \*with Pak Choy 野生菌炖白菜 IDR 108 (Small)/ ② Points 126 IDR 148 (Medium)/ ② Points 173

Tomato and Mushroom Consommé 番茄蔬菜蘑菇清汤 IDR 78/ ② Points 91

Vegetarian Duck with Chinese Flower Buns and Condiments 素鸭配花餅及佐料 IDR 108 (Small)/ ② Points 126 IDR 148 (Medium)/ ② Points 173

Stir-Fried Golden Tofu and Mushrooms N © 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)/ ② Points 126 IDR 148 (Medium)/ ② Points 173

Sautéed Mixed Vegetables N with Cashew Nuts in a Basket 芦笋奶油玉米汤 IDR 108 (Small)/ ② Points 126 IDR 148 (Medium)/ ② Points 173

Vegetarian Fried Rice 素炒饭
IDR 108 (Small)/ Points 126
IDR 148 (Medium)/ Points 173

Braised Crispy noodles with "Lo Han" and Mushrooms 罗汉菇烩脆面 IDR 108 (Small)/ ② Points 126 IDR 148 (Medium)/ ② Points 173

Mock Duck Meat with Black Pepper Sauce 黑椒鸭肉 IDR 108 (Small)/ ② Points 126



Refreshing Lemongrass Jelly (\*) with Lime Sorbet 清爽柠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











