



主厨 需 经 · 搭配 加鲜 过 精选活 保 七 道工 **特鲜嫩的同时更加 Q弹爽** 『水中人参』鸡头米一起滑炒 鸡头米甜润软糯 更加体现了 水 艺 超十二 域 鲜虾 小 江南水乡之鲜滋味 时的手 作

香宫招牌菜 Stir-fried Hand-peeled Shrimp with Gorgon Fruit Seed

RMB 228

例/Portion



虾仁谐音为「欢迎」 宴请便是「欢迎」必选菜 香宮 | 2楼 Shang palace | Level 2 预定,请致电 For reservations please dial (0512) 6808 0168





甲鱼 选 以 淮 传 用 肉质滑 杨 两 銃 佛 法 跳 时间 墙作为基 文 的 汤 细 礼 计 炖 赞 至 调 浓郁而 醇厚 鲜 香 四 溢

RMB **788**/5位 RMB **1580**/10位 例/Portion

焖

跳



佛闻弃禅跳墙来 只为这一席味蕾盛宴 香宫 | 2楼 Shang palace | Level 2 预定,请致电 For reservations please dial (0512) 6808 0168



苏州香格里拉 SHANGRI-LA



肉 优 都 质 不 红 微 辣 回 甘 诱惑 陈

**RMB** 298

肉

Crispy Beef

例/Portion

是 对味蕾 的 极 致



文火慢煨四小时 绽放诱人光泽

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冰镇桂花小番茄

Iced Tomatoes with Osmsanthus RMB 32

例/Portion

#### 奶油蔬菜沙拉

Cream of Vegetables Salad RMB 38

例/Portion

### 黑松露素烧鹅

Tofu Skin Rolls with Truffle Black RMB 42







#### 桂花糯米糖藕

Steamed Lotus Root Stuffed with Sweet Sticky Rice  $_{\rm RMB}~42$ 

例/Portion

#### 桂花蓝莓酱山药

Chinese Yam with Osmanthus and Blueberry Sauce  $_{\rm RMB}\,48$ 

例/Portion

### 鱼籽酱小乳瓜

Small Cucumber with Caviar Sauce RMB 48







### 葱油辣木苗

Vegetables with Scallion and Chili Oil RMB 58

例/Portion



### 香酥烧汁烤籽鱼

Fried Fish in Spicy Sauce RMB 58

例/Portion

### 镇江水晶肴肉

Fragrancy Pork of Zhenjiang Style

**RMB** 68

例/Portion

### 钵钵口水鸡

Steamed Chicken with Chili Sauce

**RMB** 68





### 苏式卤汁酱鸭

Duck Seasoned with Soy Sauce, Suzhou Style RMB 68

例/Portion



#### 老醋蜇头拌黄瓜

Marinated Jellyfish and Cucumber in Vinaigrette

**RMB** 78

例/Portion

### 五香酱牛腱

Spicy Roast Beef Shank RMB 78





### 苏式爆鱼

Spicy Smoked Fish, Suzhou Style RMB **78**例/Portion



#### 金陵盐水乳鸽

Salted Pigeon, 'Nanjing' style RMB **88** 只/Piece



### 紫橙冰镇鹅肝

例/Portion

Iced Goose Liver with Orange Sauce RMB **88** 

### 蒜香捞汁小海鲜

Mixed Scafood in Garlic Sauce RMB 98





### 淮扬大煮干丝

Braised Shredded Chicken with Ham and Dried Tofu, Huaiyang Style RMB 68

例/Portion

#### 虾籽银鱼焖蛋

Braised Shimp Roe and Taihu Silver Fish with Egg

**RMB** 78

例/Portion

### 绣球菌丝瓜烩鱼圆

Stewed Fish Ball with Sponge Gourd and Mushrooms

**RMB** 78

例/Portion

### 刀板香鸡汁煮笋衣

Stewed Bamboo Shoots with Meat in Chicken Gravy

**RMB** 88





鲜虾麻婆豆花

Stir-Fried Tofu and Shrimps in Hot Sauce

**RMB** 98







虎皮椒小炒肉

Scrambled Pork with Pepper

**RMB** 98

例/Portion

#### 碧螺春干炒河虾

Fried Shrimps with "Biluochun" Tea

**RMB** 128

例/Portion

#### 高汤娃娃菜煮墨鱼丸

Boiled Cuttlefish Balls with Baby Cabbage in Broth

**RMB** 128





巧手蟹粉豆腐
Braised Crab Meat with Tofu
RMB 128
例/Portion





# 魔鬼椒宫爆青虾仁 Sautéed Shrimps with Hot Green Pepper RMB 158 例/Portion





豆饼清蒸白鱼

Steamed White Fish with bean cake

**RMB** 158

例/Portion

香宫特色元宝肉

Braised Pork and Egg with Soy Sauce

**RMB** 158

例/Portion

川香海鲜毛血旺

Chongqing Style Boiled Blood Curd

**RMB** 158

例/Portion

五色响油鳝糊

Braised Shredded Eel with Sesame Oil

**RMB** 158

例/Portion

黑松露生焗钵钵鸡

Baked Chicken with Truffle Black

RMB 158

例/Portion

芥味沙律青虾球

Sautéed Shrimp Balls Salad with Wasabi

**RMB** 168





### 黑椒淮扬软兜

Fried Eel with Black Pepper Huai'yang Style

**RMB** 168







### 年糕家烧大黄鱼

Braised Yellow Croaker in Rice Cake RMB 198

例/Portion

#### 杏鲍菇黑椒和牛粒

Sautéed Diced Beef Filet and Mushrooms with Black Pepper

**RMB** 198

例/Portion

### 姑苏松鼠桂花鱼

Sweet and Sour Mandarin Fish RMB 298







干葱煎雪花牛排

Pan-Fried Marbled Steak in Scallion

**RMB** 468







传统八宝葫芦鸭

Braised Whole Duck in Brown Sauce

**RMB** 588







### 香宫汤品 Healthy Soup

### 干贝莼菜银鱼羹

Stewed Scallop with Water Shield Leaves Taihu Silver Fish Soup RMB 38

位/Person

### 翡翠文思豆腐配蟹壳黄

Pancake and Wensi Tofu Soup RMB 48







### 香宫汤品 Healthy Soup

### 瑶柱竹荪炖菜胆

Stewed Shanghai Greens with Bamboo Fungus and Dried Scallop RMB 58

例/Portion

### 松茸鲍鱼炖乳鸽

Braised Pigeon with Abalone and Mushrooms Soup

**RMB** 78

位/Person

### 无花果老鸡炖花胶

Stewed Fish Maw with Chicken and Figs in Soup  $_{\mbox{\scriptsize RMB}}$  128







## 香宫汤品 Healthy Soup

浓汤金米烩辽参

Braised Sea Cucumber with Millet Congee Soup RMB 168

位/Person

传统母油船鸭 Deep-fried Duck RMB 298 例/Portion

### 原只木瓜炖燕窝

Braised Bird's Nest with Whole Papaya RMB 328







桂花鱼(清蒸、青酱椒蒸)

Mandarin Fish (Steamed, Steamed Green with Chili Sauce)

**RMB** 24

50克/g

#### 笋壳鱼(清蒸、贡椒蒸)

Bamboo Shell Fish (Steamed, Steamed with Lindera doniana)

**RMB** 28

50克/g

### 石斑鱼(清蒸、贡椒蒸)

Sea Bass Fish (Steamed, Steamed with Lindera doniana)

**RMB** 38

50克/g

### 珍宝蟹 (姜葱焗、葱油蒸)

Jumbo Crab (Stir-Fried with Ginger and Scallion, Steamed with Scallion)

**RMB** 48

50克/g

#### 波士顿龙虾 (野米炒、蒜茸蒸、麻婆豆花)

 $Australian\ Lobster\ (Stir-Fried\ with\ Wild\ Rice\ ,\ Steamed\ with\ Chopped\ Garlic\ ,\ Stir-Fried\ Tofu\ in\ Hot\ Sauce)$   $RMB\ 58$ 

50克/g

#### 翡翠文思小青龙(蒜茸、麻婆豆花)

Hibiscus Lobster (Steamed with Chopped Garlic, Stir-Fried Tofu in Hot Sauce)

**RMB** 58

50克/g





松叶蟹 (芙蓉文思 砂锅酱焗 葱油蒸)

**RMB** 58







帝王蟹 (芙蓉文思 砂锅酱焗 葱油蒸)

King Crab (Braised with Wensi Tofu, Stir-Fried with Opilio Crab in Pottery Pot, Steamed with Scallion Oil)

**RMB** 78

50克/g

\*需提前预定 Advance Booking

#### 东星斑 (葱油豉汁蒸)

Leopard Coral Grouper Fish (Steamed with Black Bean Sauce and Scallion Oil)

**RMB** 98

50克/g

\*需提前预定 Advance Booking

#### 岩龙 (蒜蓉蒸、刺身)

Rock Lobstern (Steamed with Chopped Garlic, Sashimi)

RMB 118

50克/g

### 古法葱烧珊瑚参

Braised Sea Cucumber with Scallion

**RMB** 328





鲍汁蚝皇10头干鲍

Braised"10headed"Superior Dried Abalone RMB 588

位/Person

#### 鲍汁蚝皇8头干鲍

Braised"10headed"Superior Dried Abalone

**RMB** 688

位/Person

#### 鲍汁蚝皇6头干鲍

Braised"10headed"Superior Dried Abalone

**RMB** 988







### 香宫时令蔬菜 Seasonal Vegetable

清炒时令蔬菜

Fried Seasonal Vegetable

**RMB** 42

例/Portion

外婆菜炒豆角

Fried Pickled Vegetables with Dried Beans

**RMB** 58

例/Portion

白灼生菜

Boiled Lettuce

**RMB** 48

例/Portion

石锅丝瓜面筋煲

Boiled Sponge Gourd and Wheat Gluten en Casserole

**RMB** 68

例/Portion

生炒广东菜心

Fried Cantonese cuisine heart

**RMB** 48

例/Portion

开洋有机奶白菜

Fried Organic Cabbage with Dried Shrimps

**RMB** 78



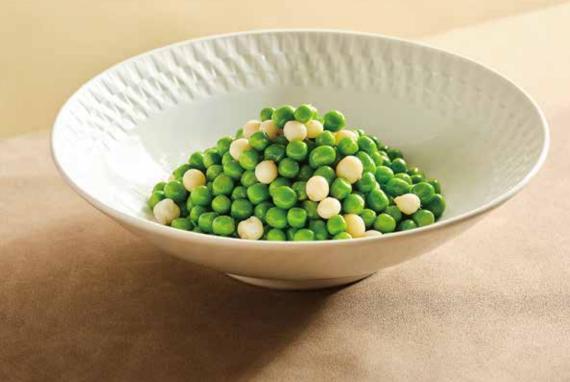


### 香宫时令蔬菜 Seasonal Vegetable

鸡头米小甜豆

Fried Green Peas and Gorgon Fruit Seed

**RMB** 158







雨花石汤圆

Tangyuan, Nanjing Style

**RMB** 12

位/Person

红豆沙小圆子

Glutinous Rice Balls Stuffed with Red Bean Paste

RMB 18

位/Person

### 香宫鱼汤小刀面

Spicy Fish Noodle Soup

**RMB** 18







苏式奥卤面

Poached Noodle in Superior Broyh, Suzhou Style

**RMB** 18

位/Person

三色枣泥方糕

Steamed Three-colour Date Cake

**RMB** 38

3只/Piece

### 淮扬小笼包

Steamed Bun Stuffed with Juicy Pork, Huaiyang Style Chilled Mango Sago Cream with Pomelo Ice Cream

**RMB** 36

3只/Piece

杨枝甘露冰激凌

**RMB** 38

位/Person

#### 苏式定胜糕

DingSheng Cake, Suzhou Style

**RMB** 38

3只/Piece

鲜虾春卷

Spring Rolls Stuffed with Shrimps

**RMB** 42

3只/Piece





RMB 42







### 香麻生煎包

Pan-Fried Bun Stuffed with Pork RMB **48** 3只/Piece

### 桂花鸡头米

Gorgon Fruit Seed with Osmanthus RMB **58** 位/Person







### 扬州炒饭

Fried Rice with Meat and Vegetables

**RMB** 68

例/Portion

### 鲤鱼鸡头米布丁

Gorgon Fruit Seed Pudding

**RMB** 78

例/Portion

### 淮扬软兜炒饭

Fried Rice with Eel Huai'yang Style

**RMB** 168

例/Portion

### 罗汉素斋肠粉

Steamed Rice Rolls with Vegetables

**RMB** 28

例/Portion

### 金沙红米肠

Steamed Red Roll Bowel

**RMB** 48