







#### 鵝戀酥 🗭

Sweet Egg Custard Lychee Paste and Yunnan Ham Turnip Pastry

688 /345 二顆/2 pieces

# 海墨藏金 (美國帶子/黑松露片)

Deep- Fried Taro and U.S Scallop with Squid Ink, Fermented Shrimp and Black Truffle

188 /95 一颗 / 1 piece

# 香宮招牌海鮮炒飯

Shang Palace Signature Seafood Fried Rice

888 /445

## 魚子醬鮑角蜇花▼

Marinated Abalone and Jelly Fish with French Oscietra Caviar (5g)

1,688 /845

## 香宮蜜汁叉燒皇(西班牙伊比利豬) ₽

Shang Palace Barbecued Honey Iberico Pork

1,588 /795

#### 香菜濃湯星斑球 📭 🤻

Braised Superior Soup with Red Grouper Fillet

788 /395

每位 / Person

# 香宮招牌金箔百香果香芒海虎蝦球(澳洲)

Shang Palace Signature Crispy Australian King Prawns with Mango Sauce and Passion Fruit

1.288 /645

## 黑椒龍眼爆日本鹿兒島A4和牛↓

Stir-fried Japanese A4 Wagyu Beef with Black Pepper and Longans(80gm) 2,188 /1095

五颗/5 pieces

# 香宮招牌X.O.醬花膠龍膽煲 ♣> \圖

Braised Live Pearl Grouper with Fish Maw in X.O. Sauce

3,888 /1940

每尾/per piece

辣味食材 Contains spicy ingredients

含堅果類 Contains nuts

含海鮮 Seafood

蛋奶素 Vegetarian

香宮精選推薦 Signature dish

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# 香宮脆皮烤鴨 一鴨二吃

需一天前預訂 Requires 1 day

3,688/1845

588 /295

788/395

Shang Palace Roasted Cherry Duck Served in Two Courses

First course

第一吃 片皮櫻桃鴨搭配捲餅,可任選原味餅皮、黃金蛋餅皮或手工蔥餅皮 Sliced Duck Wrapped with Pancakes (Original Pancakes, Golden Egg Pancakes

or Green Scallion Whole Pancakes)

鴨腿堂食

Crispy Skin Duck Leg Served with Plum Sauce

或or

醬皇爆鴨腿煲↓

Work-fried Duck Leg with Spicy Sauce

任選以下一種做法 第二吃

Second course choices:

日本北海道瑶柱蕃茄豆腐鴨架湯>●

Duck Soup with Tomato, Tofu, Japanese Hokkaido Dried Scallops

金柱生滾鴨架粥

Boiled Duck Bone Congee with Dried Scallops

第三吃 任選以下一種做法

Third course choices:

琥珀蹄香牛菜鴨鬏▶

Stir-fried Duck Meat Serred with Lettuce and Rice Crust

香宮秘製X.O.醬鮑絲火鴨燜粉絲 ♣> ●

Vermicelli with Duck Meat, Shredded Abalone with X.O. Sauce

**鮑魚仔瑤柱鴨粉燴飯** 

888 /445

Stewed Baby Abalone and Dried Scallops with Duck Meat Over Fried Rice

(加點鴨鬆/鴨絲燜粉絲/燴飯-不附鴨腿 Add on minced duck / Vermicelli with Duck meat / braised rice - without duck leg )

辣味食材 Contains spicy ingredients

含堅果類 Contains nuts

含海鮮 Seafood

蛋奶素 Vegetarian

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燒味雙拼:₽

1,688 /845

# 香宮蜜汁叉燒皇與掛爐櫻桃鴨或醬皇玫瑰油雞

BBQ Combination with Two Selections:

Shang Palace Barbecued Honey Iberico Pork with Cantonese Style Roasted Cherry Duck or Cantonese Style Soy Sauce Chicken

香宮	蜜汁叉燒皇(西班牙伊比利豬) ₽ 圖			
Chang Dalage Darksound Hanay Theries Dayle				

1,588  $^{795}$ 

Shang Palace Barbecued Honey Iberico Pork

黄金脆皮燒腩 ♣ Crispy Roasted Pork

1,388 /695

掛爐櫻桃鴨

Cantonese Style Roasted Cherry Duck

1,088 /545

半隻/Half

醬皇玫瑰油雞

Cantonese Style Soy Sauce Chicken

988 /495 半隻/Half

當紅炸子雞(放山雞)

Crispy Free-Range Chicken

988 /495

半隻/Half

辣味食材 Contains spicy ingredients

▶ 含堅果類 Contains nuts

含海鮮 Seafood

● 蛋奶素 Vegetarian

乔 香宮精選推薦 Signature dish

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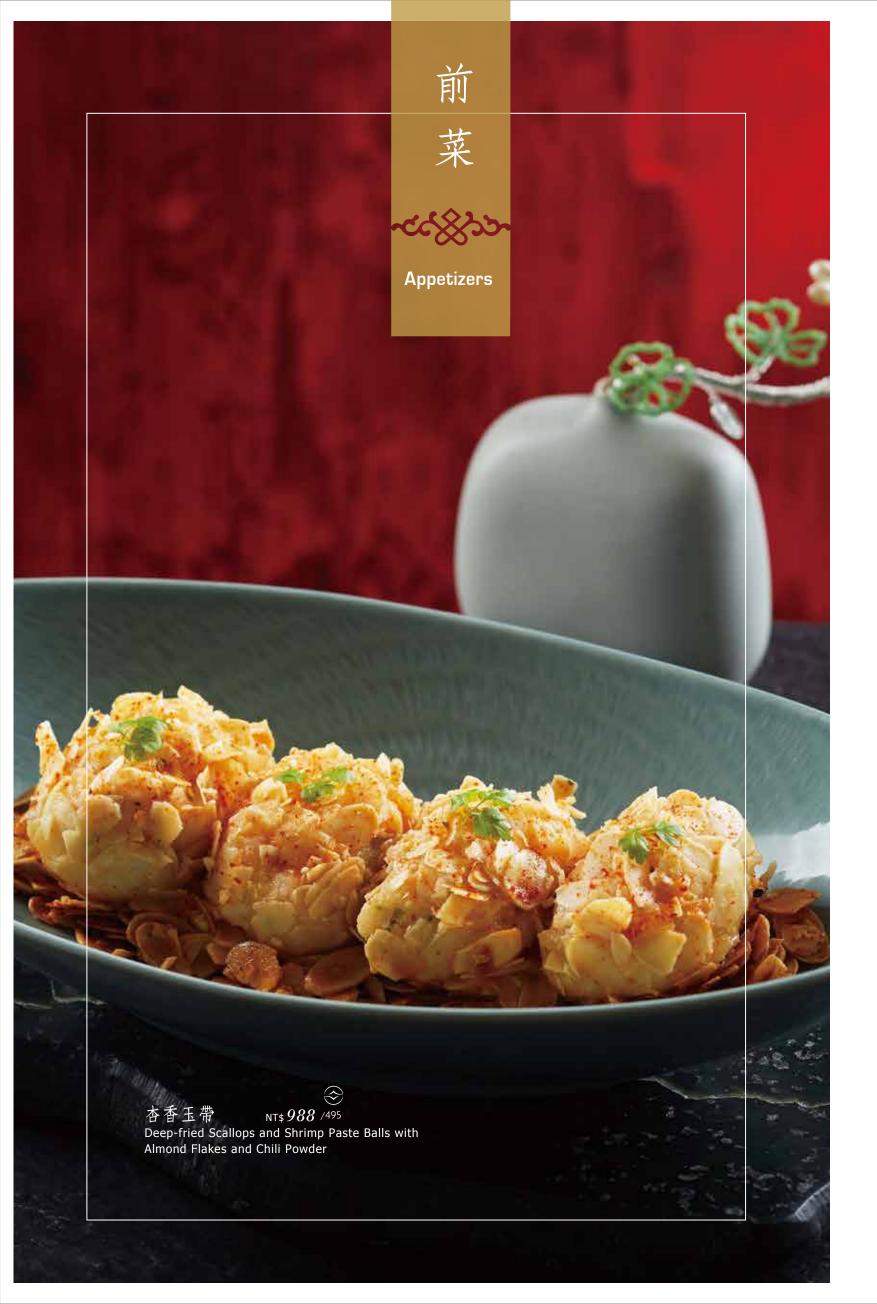


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魚子醬鮑角蜇花▼ 1,688 /845 Marinated Abalone and Jelly Fish with French Oscietra Caviar (5g) 杏香玉帶 > ● ● ■ 988 /495 Deep-fried Scallops and Shrimp Paste Balls 四顆/4 pieces with Almond Flakes and Chili Powder 蔥油滷鮑魚 888 /445 Braised Abalone with Onion Sauce 三顆/3 pieces 黑松露香檳蘆筍 🌑 788 /395 Wok-Fried Shampignon Mushroom and Asparagus with Black Truffle Sauce 酥炸生蠔 > ₹ 688 /345 Deep-fried Oysters with Salt and Pepper 六顆/6 pieces 鬼馬油條 688 /345 Fried Dough with Shrimp Paste in Sweet and Sour Sauce 鹽酥青花椒花枝 688 /345 Deep-fried Crispy Cuttlefish with Green Peppercorns and Peanuts 京蒜滑雞 688 /345 Marinated Boneless Chicken Leg with Sour Garlic Sauce 鳳梨黑椒煙燻鴨胸↓ 688 /345 Black Pepper Smoked Duck Breast with Pineapple and Honey Citrus Sauce 豉椒爆秋葵 📭 588 /295 Wok-fried Okra with Black Bean and Minced Pork Meat 酸辣蜇花雲耳 588 /295 Marinated Black Fungus and Jelly Fish with Taiwan Black Vinegar Spicy Sauce 香醋溏心皮蛋 488 /245 Century Eggs with Taiwan Black Vinegar Garlic Sauce

₹ 辣味食材 Contains spicy ingredients

椒鹽菠菜豆腐√√∞

- ▶ 含堅果類 Contains nuts
- 含海鮮 Seafood
- 🥌 蛋奶素 Vegetarian
- 膏 香宮精選推薦 Signature dish



Deep-fried Homemade Spinach Tofu with Salt and Pepper

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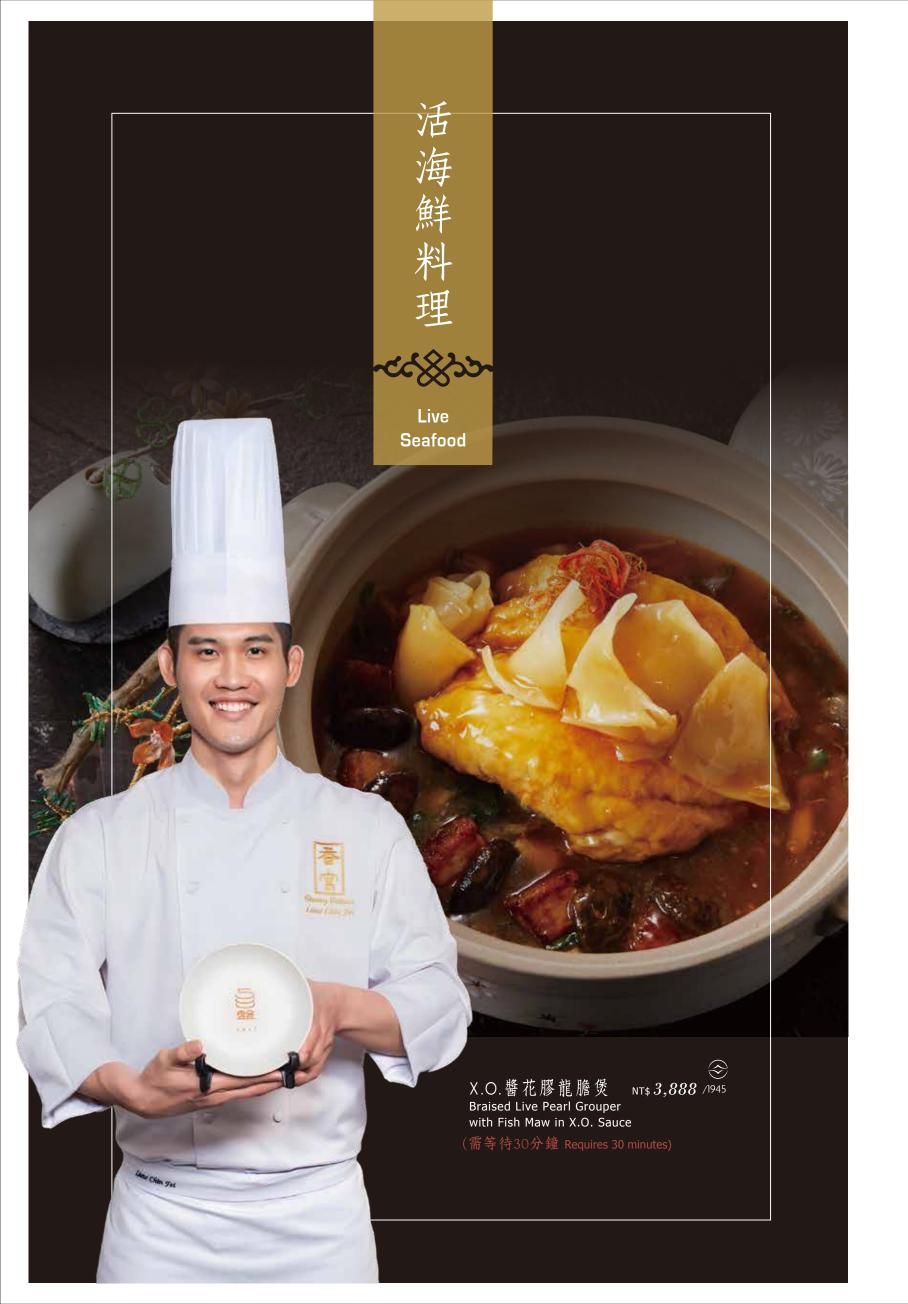
488 /245

featuring the finest locally and ethically sourced ingredients.



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# 龍虎雙味:▶> \圖

3,888 /1940

每尾/per piece

頭腩濃湯麵 (每隻魚限定6份)

228 /115

Fish Head Noodle Soup

每位 / per person

香辣四川青花椒龍膽石斑>

(需等待30分鐘 Requires 30 minutes)

*3,788* /1895

Stewed Live Pearl Grouper with Sichuan Green Peppers in Spicy Sauce

每尾 / per piece

港蒸時令魚

3,588/3,688/1795/1845

Steamed Seasonal Fish with Soy Sauce Hong Kong Style

每尾 / per piece

雞汁龍膽石斑球 📭

1,688/845

Poached Pearl Grouper Fillet with Water Bamboo, Black Fungus and Ginger in Chinese Rice Wine

黑松露炒珍珠龍膽球

1.488 /745

Wok-fried Pearl Grouper with Black Truffle Sauce

- ₹ 辣味食材 Contains spicy ingredients
- ▶ 含堅果類 Contains nuts
- 含海鮮 Seafood
- 蛋奶素 Vegetarian
- 香宮精選推薦 Signature dish

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軟殼龍蝦圖

2,688 /1345

每尾/per piece

(蔥油蒸、香辣爆、黑椒爆粉絲煲、上湯杏香)

Soft-Shell Lobster (300gm)

(Steamed with Scallion Oil, Deep-fried with Chili, Stir-fried with Back Pepper Or Wok-fried with Almond Flakes and Chicken Broth)

三蒜粉絲蒸波士頓龍蝦

2,388 /1195

Steamed Live Boston Lobster with Garlic and Vermicelli

每尾 / per piece

澳洲海虎蝦

788 /395

(X.O.醬爆伊麵、豉油皇爆、金蒜粉絲、鹽香蒜酥)

每尾/per piece

Australian King Prawn (110gm)

(Fried E-fu Noodle in X.O. Sauce, Fried with Supreme Soy Sauce, Steamed with Vermicelli and Garlic or Stir-fried with Salt and Pepper)

X.O.醬雲耳炒鮮蝦玉帶 【圖

1,888 /945

Wok-Fried U.S. Scallops and Australian King Prawn, Black Fungus with X.O. Sauce

香宮招牌金箔百香果香芒海虎蝦球(澳洲) > 图

1,288 /645

Shang Palace Signature Crispy Australian King Prawns with Mango Sauce and Passion Fruit

金箔鮮蟹肉焗蟹蓋>

988 /495

Deep-fried Stuffed Crab Shell with Blue Crab Meat, Onion and Wild Mushroom

金蒜粉絲蒸日本扇貝>

888 /445

Steamed Japanese Scallops with Golden Garlic and Vermicelli

四顆/4 pieces

▶ 含堅果類 Contains nuts

含海鮮 Seafood

🥌 蛋奶素 Vegetarian

香宮精選推薦 Signature dish

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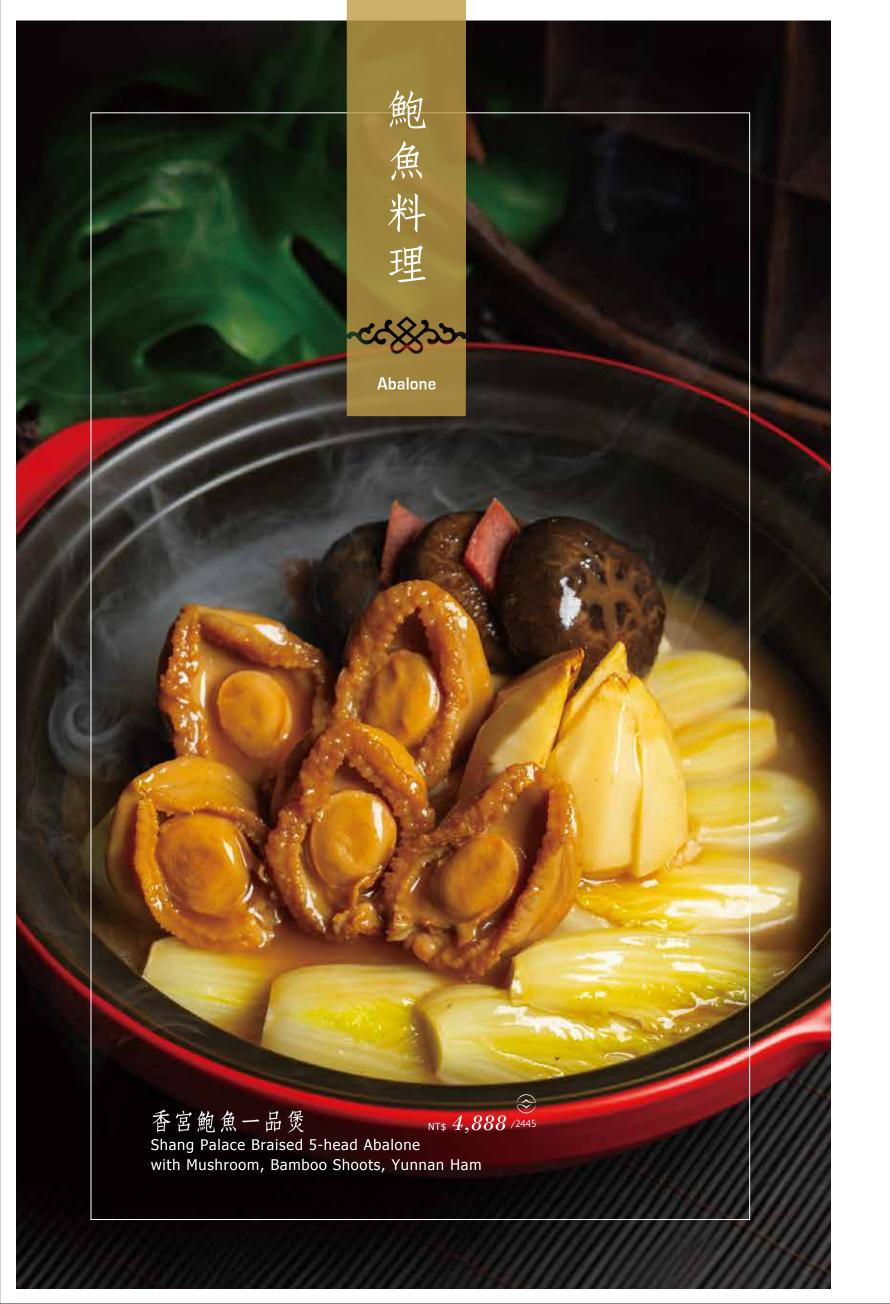


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香宮鮑魚一品煲(需等待30分鐘 Requires 30 minutes) 🗭 🖥

(五頭鮑魚、花菇、香筍、金華火腿) Shang Palace Braised 5-head Abalone with Mushroom,

Bamboo Shoots, Yunnan Ham

鮑汁四頭湯鮑扣花膠(需等待30分鐘 Requires 30 minutes) ₽ У Braised Whole 4-head Abalone and Fish Maw

3,888 /1945

4,888 /2445

每位 / per person

鮑汁六頭湯鮑扣遼參(需等待30分鐘 Requires 30 minutes) ₽ Braised Whole 6-head Abalone and Sea Cucumber

3,688 /1845 每位 / per person

辣味食材 Contains spicy ingredients

含堅果類 Contains nuts

含海鮮 Seafood

蛋奶素 Vegetarian

香宮精選推薦 Signature dish

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## 極品官燕佛跳牆 📭 🤊

Buddha Jump Over The Wall with Bird's Nest

2,688 /1345

每位 / per person

## 酒香燉三寶(燕窩/花膠/瑤柱) 📭 🖥

Double-boiled Chicken Soup with Bird's Nest, Fish Maw and Dried Scallops in Chinese Wine 1,888 /945

每位 / per person

# 濃湯鮑魚仔瑤柱燕窩羹 ₽→

Braised Superior Soup with Baby Abalone, Bird's Nest and Dried Scallops

1,688 /845

每位/per person

# 黄金蟲草花乾螺燉花膠雞湯 📭

Double-boiled Chicken Soup with Cordyceps Flower, Conch and Fish Maw

1,688 /845

每位 / per person

#### 香宮養生例湯 ₽ 圖

Shang Palace Soup of The Day

388 /195

每位 / per person

#### 香菜濃湯星斑球 📭 🌑

Braised Superior Soup with Red Grouper Fillet

788 /395

每位 / per person

#### 西湖牛肉羹(美國) 🗭 🌑

Minced U.S. Beef Soup with Egg White, Tofu and Mushroom

588 /295

每位 / per person

## 雪花蟹肉粟米羹 📭 🤏 🔵

Corn Soup with Fresh Blue Crab Meat

488 /245

每位 / per person

₹ 辣味食材 Contains spicy ingredients

▶ 含堅果類 Contains nuts

含海鮮 Seafood

● 蛋奶素 Vegetarian

香宮精選推薦 Signature dish

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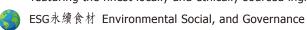


蔥燒刺參肉末金磚煲 ➡> 圖 Braised Minced Pork with Sea Cucumber and Homemade Tofu	1,788 /895
紅燒香筍燜羊腩煲園 Stewed Lamb Belly with Bamboo Shoots and Mushroom	1,588 /795
海鮮自製豆腐煲 P Braised Homemade Tofu with Seafood	1,388 /695
海皇玉帶豆腐煲 P>> Braised Tofu with Blue Crab Meat, Crab Roe and U.S. Scallops	1,388 /695
香檳茸爆美國乳牛煲> Stir-fried Champignon with U.S. Flannery Beef	1,388 /695
醬皇蘿蔔牛筋腩煲(美國) Braised U.S. Beef Brisket and Tendon with Radish in Chu-Hou Sauce	$1,\!088$ /545
魚香龍膽斑球茄子煲 ♣>> Wok-fried Eggplants with Pearl Grouper Fillet	<b>988</b> <sub>/495</sub>
蒜香廣東臘味爆芥蘭煲♬ Stir-fried Guangdong Sausage and Kailan with Garlic	<b>788</b> /395
馬友鹹魚雞粒豆腐煲。 Wok-fried Chicken with Salty Fish and Tofu	<i>688</i> /345

- ₹ 辣味食材 Contains spicy ingredients
- ▶ 含堅果類 Contains nuts
- 🤝 含海鮮 Seafood
- 蛋奶素 Vegetarian
- 香宮精選推薦 Signature dish

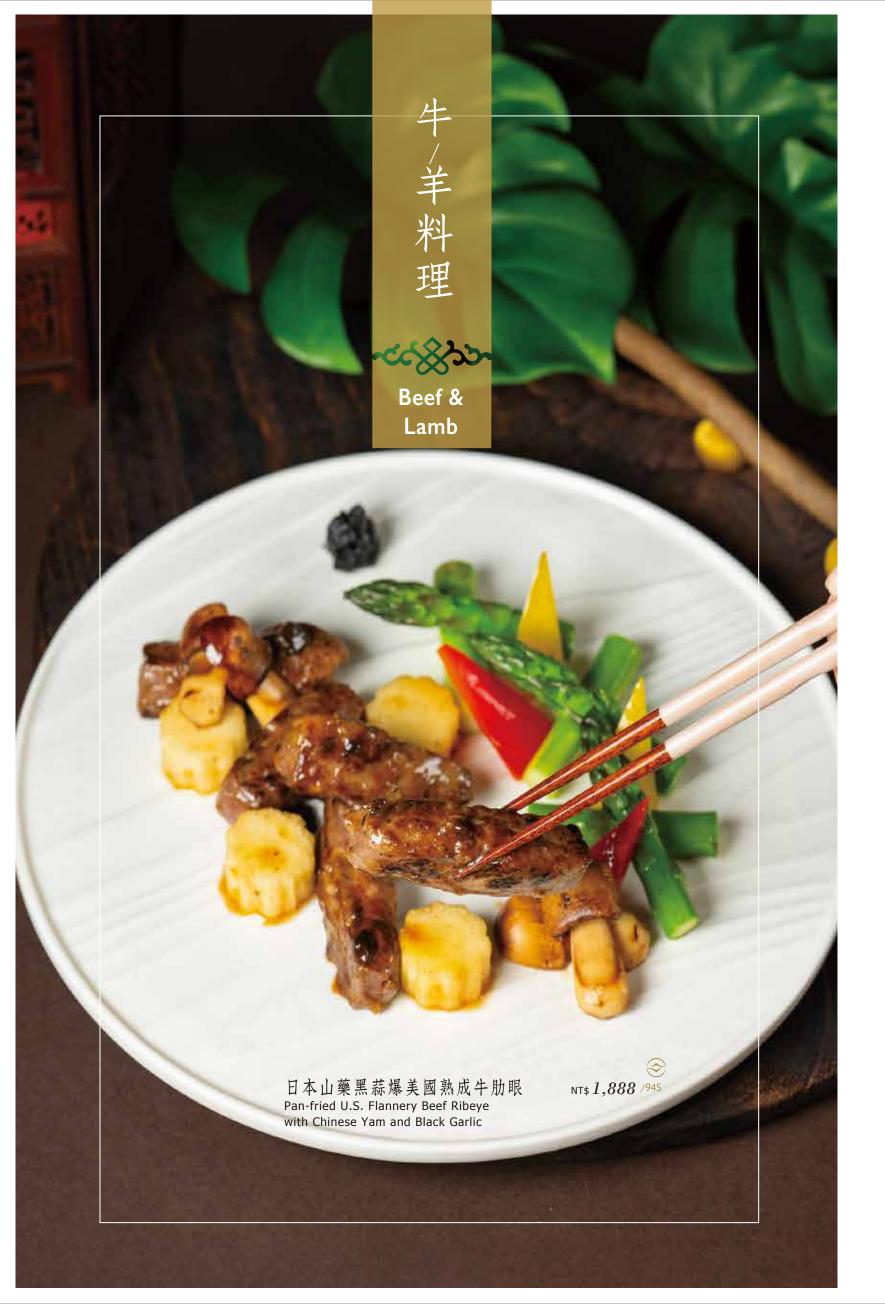


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# 黑椒龍眼爆日本鹿兒島A4和牛(80gm) 【圖

2.188 /1095

Stir-fried Japanese A4 Wagyu Beef with Black Pepper and Longans

五顆/5 pieces

# 日本山藥黑蒜爆美國熟成牛肋眼圖●

1,888 /945

Pan-fried U.S. Flannery Beef Ribeye with Chinese Yam and Black Garlic

# 蒜片黑椒蘆筍美國翼板↓●

1.788 /895

Pan-fried U.S. Beef with Asparagus and Garlic in Black Pepper Sauce

## 蠔皇爆美國乳牛芥蘭

1,688 /845

Wok-fried U.S. Flannery Beef with Oyster Sauce

## 中式澳洲和牛面頰肉

1,488 /745

Slow-cooked Australian Wagyu Beef Cheek in Chinese Beef Sauce

# 香辣羊柳片(台灣) 【

988 /495

Wok-fried Sliced Lamb Fillet (Taiwanese) with Asparagus and Dried Chili Sauce

₹ 辣味食材 Contains spicy ingredients

▶ 含堅果類 Contains nuts

含海鮮 Seafood

● 蛋奶素 Vegetarian

膏 香宮精選推薦 Signature dish



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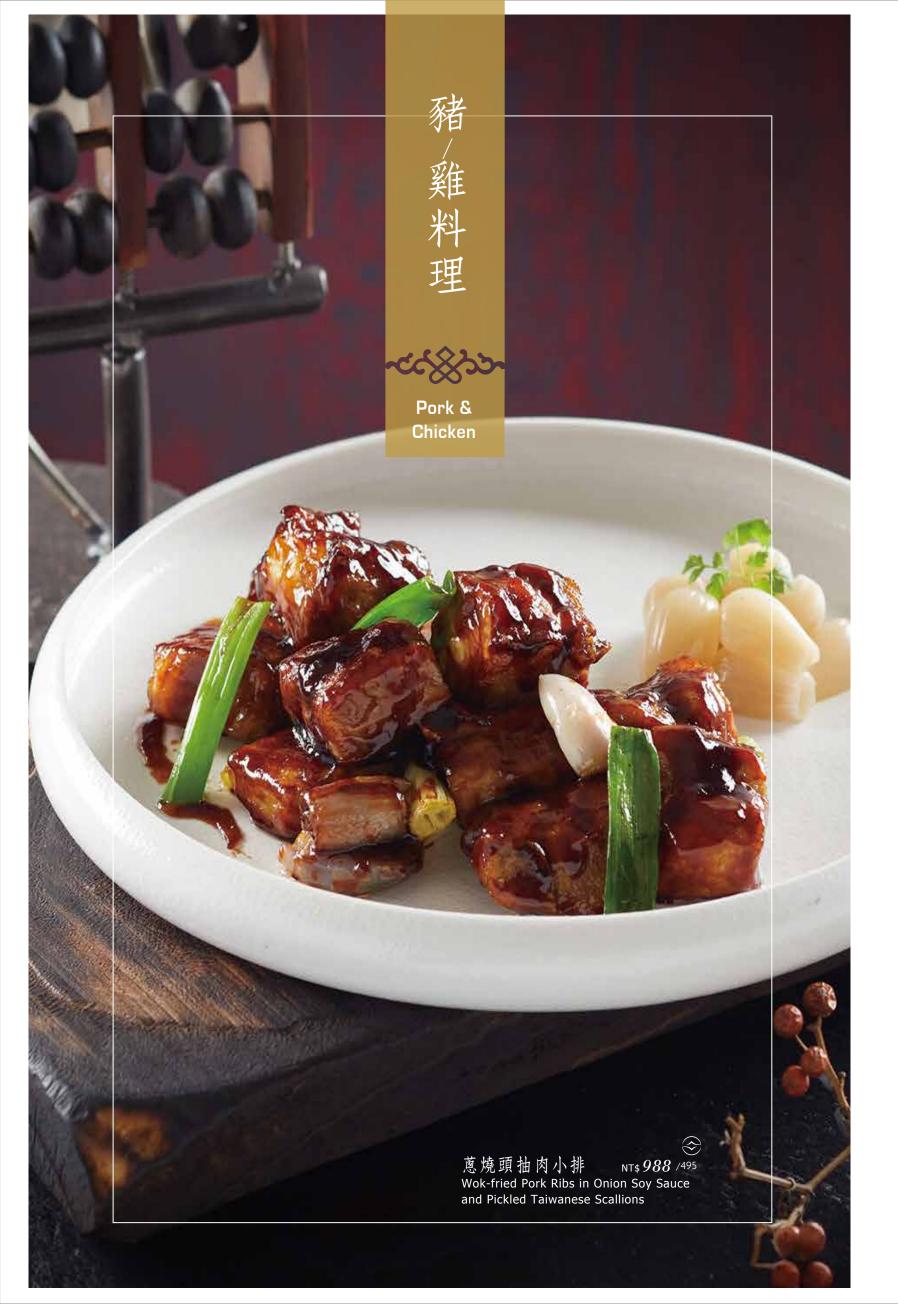


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秘製蔥燒頭抽肉小排 ➡ 圖 Wok-fried Pork Ribs in Onion Soy Sauce and Pickled Taiwanese Scallions	988 /495
日本山藥馬友鹹魚蒸肉餅 Postes With Japanese Yam, Salty Fish and Water Chestnuts	<b>888</b> /445
香煎鮑芹蓮藕餅 Pan-fried Pork Patties with Parsley Abalone and Lotus Root	<b>888</b> /445
果醋鳳梨咕嚕肉(西班牙伊比利) 📭 Sweet and Sour Iberico Pork Fillet with Fruit Vinegar	868 /435
鬼馬冰花骨 🗪 Wok-fried Pork Ribs with Dough and Shrimp Pastes Vinegar Sauce	<b>868</b> /435
椒麻辣子雞丁↓ Deep-fried Chicken Fillet with Dried Chili	738 /370
香筍醬爆核桃雞柳 \ Wok-fried Chicken Fillet with Bamboo Shoots and Walnuts	728 /365

- ₹ 辣味食材 Contains spicy ingredients
- 含堅果類 Contains nuts
- 含海鮮 Seafood
- 蛋奶素 Vegetarian
- ★ 香宮精選推薦 Signature dish

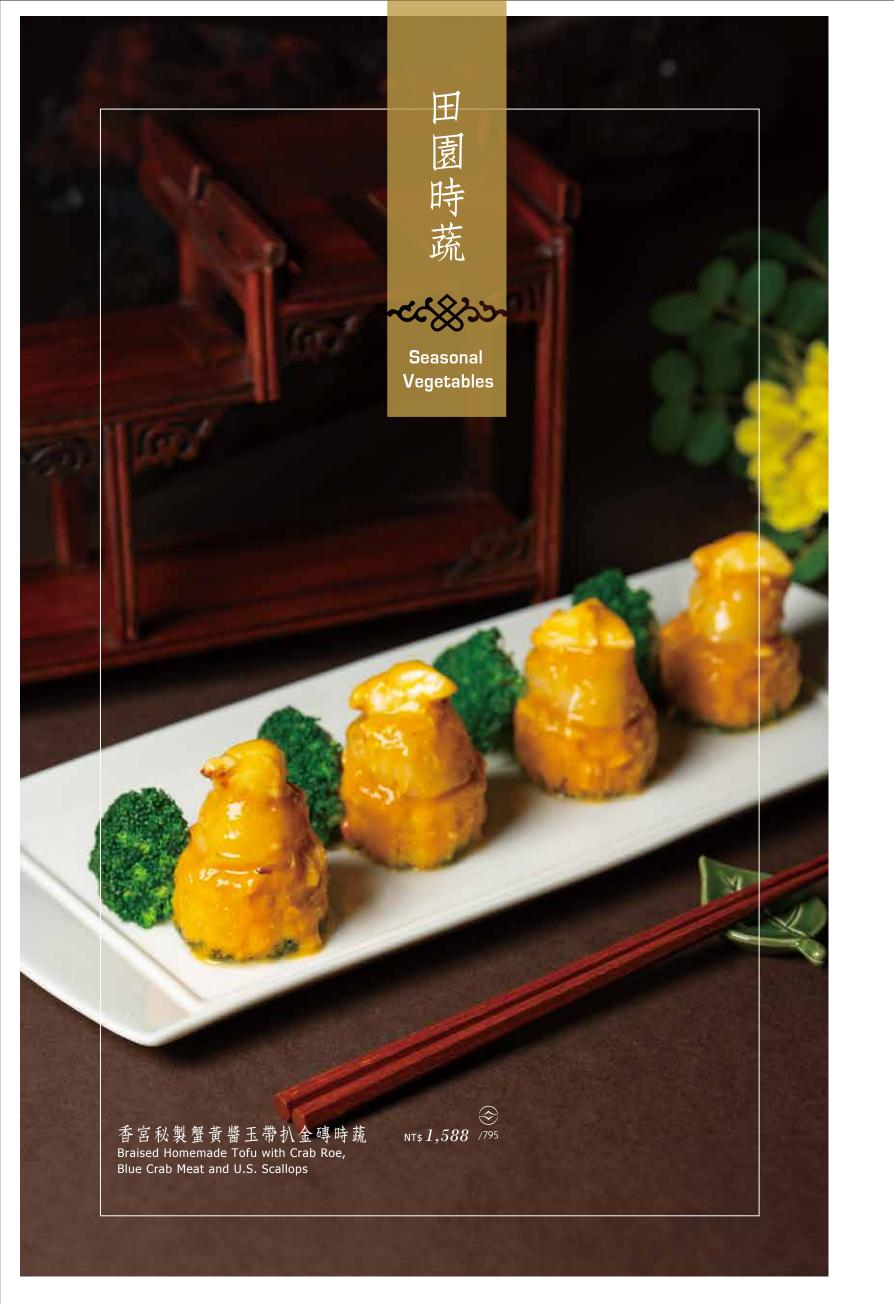


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香宮秘製蟹黃醬玉帶扒金磚時蔬 ♬> 圖● 1,588 /795 Braised Homemade Tofu with Crab Roe, Blue Crab Meat and U.S. Scallops 菌皇金盅田翠八景圖⊻● 1,088/545 Stir-fried Champignon Mushroom Mixed Vegetables and Macadamia Nuts Served in A Pumpkin 蒜香蘆筍 888 /445 Wok-fried Asparagus with Garlic 金柱鮑絲扒自制豆腐時蔬 📭 🤏 888 /445 Braised Dried Scallops with Sliced Abalone and Homemade Tofu in Oyster Sauce 金銀蛋浸時蔬 ₽● 688 /345 Poached Seasonal Vegetable with 3 Kinds of Eggs in Superior Soup 三蒜黄金蟲草花蒸娃娃菜 688 /345 Steamed Baby Cabbage with Trio Garlic and Cordyceps Flower 蒜蓉炒時令蔬菜 (莧菜、娃娃菜、西蘭花、芥蘭) 638 /320

辣味食材 Contains spicy ingredients

Wok-fried Seasonal Vegetables with Garlic (Amaranth green, Baby cubbage, Broccoli, Kailan)

- ▶ 含堅果類 Contains nuts
- 含海鮮 Seafood
- 蛋奶素 Vegetarian
- 膏 香宮精選推薦 Signature dish



我們的產品和菜餚源於自然,採用最佳的本地原料和道德採購的食材 Our produce and cuisine are Rooted in Nature, featuring the finest locally and ethically sourced ingredients.



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金湯百合燴竹笙蘆筍

988 /385

Braised Asparagus with Pumpkin Sauce and Fresh Lily

養生小炒皇

788 /345

Wok-fried Mix Vegetables

麻油雙耳菌菇豆腐煲

628 /265

Poached Sesame Oil Mushroom with Tofu and Vegetable

核桃雲耳雙翠▶

628 /245

Stir-fried Black Fungus with Celery and Sweet Beans

辣味食材 Contains spicy ingredients

▶ 含堅果類 Contains nuts

🤝 含海鮮 Seafood

● 蛋奶素 Vegetarian

春宮精選推薦 Signature dish



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金湯燴燕窩(印尼)

Braised Indonesian Bird's nest with pumpkin soup

原盅天形菇竹笙燉菜膽●

Double-boiled Dry Champignon and Bamboo Pith with Baby Cabbage

松茸素玉帶粟米羹

Corn Soup with Matsutake Mushroom Vegetarian Scallop

文思豆腐羹⊻

Braised Vegetarian Soup with Tofu and Vegetable

1,088 /545

每位 / per person

 $788^{/395}$ 

每位 / per person

688 /345

每位 / per person

588 /295

每位 / per person

₹ 辣味食材 Contains spicy ingredients

▶ 含堅果類 Contains nuts

含海鮮 Seafood

● 蛋奶素 Vegetarian

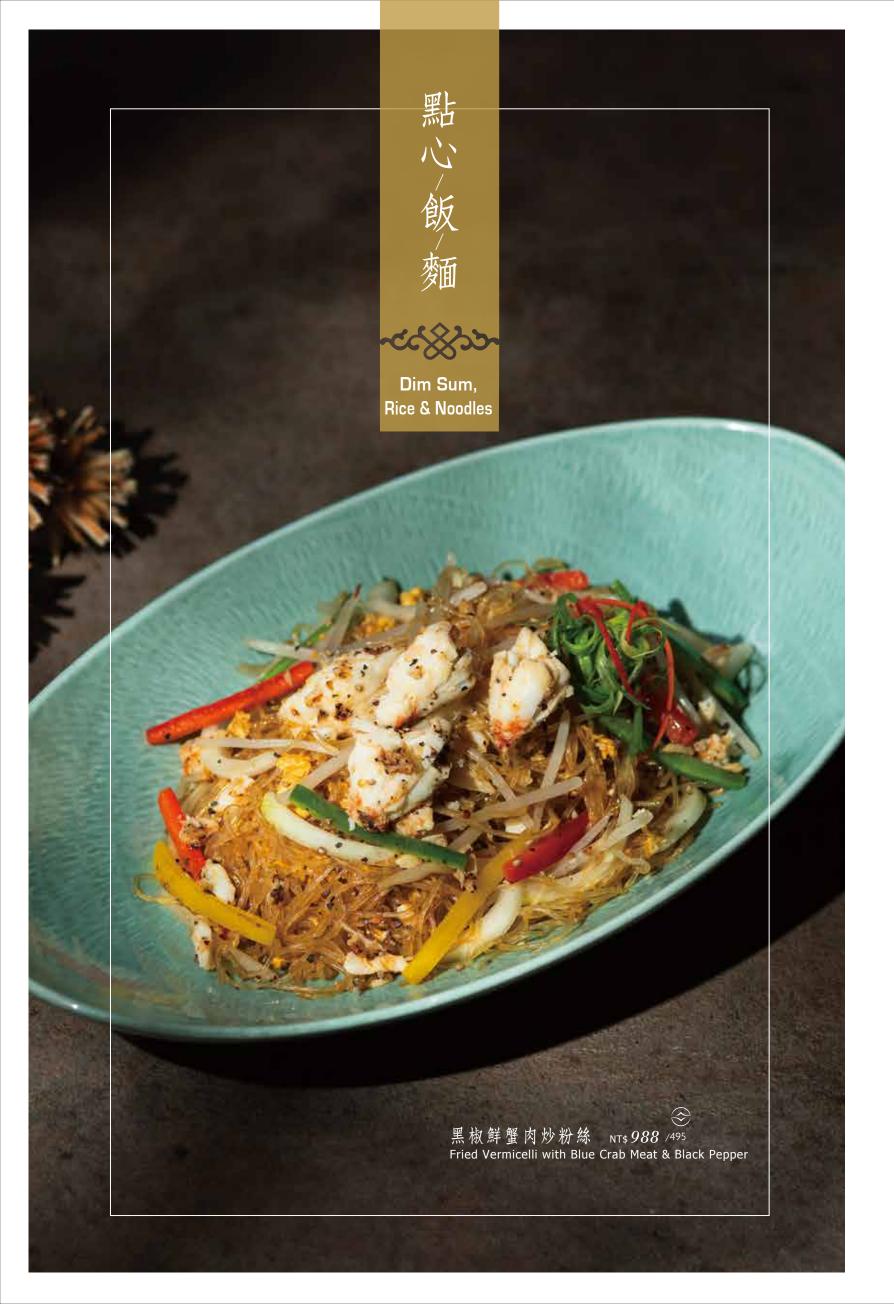
膏 香宮精選推薦 Signature dish

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	$\Leftrightarrow$
法國魚子醬蘿蔔絲酥圖 Deep-fried Shredded Turnip Pastry with French Oscietra Caviar	999 /500 三顆 / 3 pieces
筍香蟹鮫皇>園 Crab Meat Dumplings with Wild Arrow Bamboo Shoots	400 /200 二顆 / 2 pieces
金箔鮭魚卵龍蝦鮫>園 Steamed Lobster Dumplings with Salmon Roe	400 /200 二顆 / 2 pieces
五頭鮑魚撈黃金蛋炒飯 🗪 🔵 Braised 5-hHead Abalone with Golden Fried Rice	1,688 /845 每位 / per person
砂鍋金柱海鮮滑粥。 (美國玉帶、龍膽石斑、日本瑤柱) Congee with Seafood Served with Clay Pot	988 /495 四人份 / 4 persons
黑松露野菌美國玉帶伊麵。 Simmered E-fu Noodles with Mixed Mushrooms and U.S. Scallops in Black Truffle Sauce	988 /495
黑椒鮮蟹肉炒粉絲 > \ 圖● Fried Vermicelli with Blue Crab Meat and Black Pepper	988 /495
香蒜牛鬆炒飯(美國) ● Fried Rice with Minced U.S. Beef and Golden Garlic	988 /495
香煎乳牛兩麵黃(美國) Pan-fried U.S. Flannery Beef with Crispy Noodles	<b>988</b> /495
香宮招牌海鮮炒飯 > 圖 O  Shang Palace Signature Seafood Fried Rice	<b>888</b> /445
乾炒牛河(美國) Stir-fried Rice Noodles with U.S. Flannery Beef	<b>888</b> /445
香宮雲吞叉燒湯麵 ₽團	688 /295

Shang Palace Noodle Soup with Shrimp Dumplings

588 /295

每位 / per person

香宮秘製X.O.醬炒金柱蘿蔔糕 ₽ 【圖●

Fried Radish Cakes with Bean Sprouts in Shang Palace X.O. Sauce

辣味食材 Contains spicy ingredients

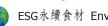
含堅果類 Contains nuts

and BBQ Honey Pork

- 🤩 含海鮮 Seafood
- 蛋奶素 Vegetarian
- 香宮精選推薦 Signature dish



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杏汁冰花燉官燕(印尼)(需等待30分鐘 Requires 30 minutes) • Double-boiled Indonesian Imperial Bird's Nest with Almond Cream

1.688 /845 每位 / per person

燕窩焗蛋塔(印尼)(需等待30分鐘 Requires 30 minutes) 🖥 🔵 Baked Egg Tart Topped with Indonesian Bird's Nest

438 /220 3個/3 pieces

蜂蜜養生龜苓膏 Honey Guilinggao (Herbal Jelly)

288 /145 每位 / per person

生磨合桃露▶

228 /145 每位 / per person

Homemade Sweet Walnut Soup

200 / 100

楊汁甘露 Chilled Sago and Panna Cotta in Mango Sauce Topped with Pomelo

每位/per person

蛋白杏仁露配油條▶團● Almond Milk with Egg White Served with Chinese Doughnut

200 /100 每位 / per person

200 /100 每位 / per person

Sweet Taro and Sago with Coconut Milk

200 /100

焦糖琥珀雙皮奶(需等待30分鐘 Requires 30 minutes) ▶ 團 Homemade Double Skin Milk with Walnut and Caramel

每位 / per person 200 /100

紅棗南北杏雪耳燉木瓜▶

每位/per person

Double-boiled Red Date, Papaya and White Fungus, Almond

188 /95 3個/3 pieces

桂花杏仁凍。 Almond Milk and Osmanthus Jelly

188 /95

芝麻菇菇包。 Steamed Buns with Sesame Paste

3個/3 pieces

椰汁紫米糕 Chilled Coconut Milk Black Rice Cakes

188 /95 3個/3 pieces

棕櫚腰果馬來糕▶ Steamed Palm Sugar Cake with Cashew

188 /95 每位/per person

寶島鮮果盤 Fruit platter

香芋西米露

228 / 115

每位 / per person

辣味食材 Contains spicy ingredients

含堅果類 Contains nuts 含海鮮 Seafood

蛋奶素 Vegetarian

香宮精選推薦 Signature dish

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