

香宮

Shang Palace



主廚廖晉輝 Head Chef LIEW CHIN FEI

廖主廚祖籍廣東，生於吉隆坡，及長便赴新加坡跟隨香港名廚精進廚藝，先學燒臘、後攻粵菜，文武皆備，他的菜品以「當代經典」樹立風格！色味襲人！抵台履新前，他在新加坡麗晶酒店米其林一星「夏宮」粵菜餐廳任職。Born and raised in Kuala Lumpur, Malaysia, Liew is the third generation immigrant from GuangDong, China. Liew was inspired to the kitchen when he was 18 and developed his comprehensive culinary skills with legendary Cantonese chefs in various restaurants in Singapore, one of the world's culinary capitals. Prior to joining Shangri-La Far Eastern, Taipei, he worked in MICHELIN starred Cantonese restaurant for years. With all this time spent in award-winning kitchens, his talents, passion and striving for excellence in every plate will set to create a memorable yet contemporary dining experience for guests in Shang Palace.





金碧牡丹桌菜

Gold Peony Blossom Table Menu

燒味拼盤

Shang Palace Combination Platter

香宮蜜汁叉燒皇、酥炸椒鹽松葉蟹鉗、鮭魚卵酸辣蜆花、鳳梨黑椒煙燻鴨胸
Shang Palace Barbecued Honey Iberico Pork, Deep-fried Matsuda Crab Claw with Chili Powder,
Marinated Jelly Fish with Taiwan Black Vinegar Spicy Sauce with Salmon Roe,
Black Pepper Smoked Duck Breast with Pineapple and Honey Citrus Sauce

果香燉30頭花膠雞湯

Double-boiled Chicken Soup with Fig and 30-head Fish Maws

黑松露爆珍珠龍膽石斑

Wok-fried Pearl Grouper Fillet with Black Truffle Sauce

蒜香臘味爆芥蘭

Wok-fried Chinese Sausage with Kailan and Golden Garlic

頭抽爆日本鹿兒島A4和牛

Wok-fried Japanese A4 Wagyu Beef with Onion Soy Sauce

濃蝦湯海中寶烏龍麵

Seafood Soup (Boston Lobster, Homemade Shrimp Balls with Udon)

杏汁燉雪耳、酥皮燕窩蛋撻、寶島鮮果盤

Double-boiled Almond Milk and Ginkgo Nuts,
Snow Fungus Baked Egg Tart, Fruit Platter

每桌10位 NT\$36,888 外加一成服務費  /18445

NT\$36,888 per table of 10 persons subject to a 10% service charge

加購\$1,880香宮脆皮烤鴨一隻二吃（每桌限定一隻）

Add-on \$1,880 Shang Palace Cherry Roasted Duck
served in two courses (limited one per table)

 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



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.



ESG永續食材 Environmental Social Government



若無特別註明，本菜單所使用之豬肉產地皆為台灣
Unless otherwise noted, all the pork we use in this menu is Taiwan pork.

 香格里拉會點數兌換 / Shangri-la Points Redemption.

價格皆以新台幣計價且需外加一成服務費 Prices are in NT dollar and subject to 10% service charge.

香宮桌菜

Shang Palace Table menu

燒味拼盤

Shang Palace Combination Platter

香宮蜜汁叉燒皇 / 豉椒爆秋葵 / 鮭魚卵酸辣蜆花 / 鳳梨黑椒煙燻鴨胸

Shang Palace Barbecued Honey Iberico Pork

Wok-fried Okra with Black Bean and Minced Pork Meat

Marinated Jelly Fish with Taiwan Black Vinegar Spicy Sauce with Salmon Roe

Black Pepper Smoked Duck Breast with Pineapple and Honey Citrus Sauce

松茸乾螺燉30頭花膠雞湯

Double-boiled Chicken Soup with Matsutake and 30-head Fish Maw

麒麟東星斑

Steamed Star Grouper with Merol Mushroom and Black Fungus, Yunnan Ham

鮑絲瑤柱扒金磚時蔬

Braised Sliced Abalone and Dried Scallops with Homemade Tofu and Vegetable

蠔皇芥蘭爆美國乳牛

Wok-fried U.S. Flannery Beef with Kailan

X.O. 醬澳洲海虎蝦焗伊麵

Simmered E-fu Noodles with Australian King Prawn in X.O. Sauce

合桃露湯圓、酥皮蛋撻、寶島鮮果盤

Tangyuan with Homemade Sweet Walnut Soup

Baked Egg Tart, Fruit Platter

每桌10位 NT\$30,888 外加一成服務費  /4445

NT\$30,888 per table of 10 persons subject to a 10% service charge

加購\$2,880香宮脆皮烤鴨一隻二吃 (每桌限定一隻)

Add-on \$2,880 Shang Palace Cherry Roasted Duck
served in two courses (limited one per table)

 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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香聚套餐 Shang Set Menu

前菜 Appetizers

法國魚子醬鮑角蜚花、金箔杏香玉帶 🍷

Marinated Abalone and Jelly Fish with French Oscietra Caviar, Deep-fried U.S. Scallops and Shrimp Paste Balls with Almond Flakes, Chili Powder and Gold Leaf

極品官燕廣式佛跳牆 🍷

Buddha Jump Over The Wall with Bird's Nest

黑蒜日本山藥鹿兒島A4和牛

Stir-fried Japanese A4 Wagyu Beef with Black Garlic and Chinese Yam

X.O. 醬星斑球軟殼龍蝦 🍷

Wok-fried Star Grouper Fillet and Soft-Shell Lobster with X.O. Sauce

鮑汁四頭鮑鮮香檳茸黃金蛋炒飯 🍷 🌍

Braised Whole 4-head Abalone and Champignon with Abalone Sauce and Golden Egg Fried Rice

杏汁燉雪耳、酥皮燕窩蛋撻、寶島鮮果盤

Double-boiled Almond Milk and Ginkgo Nuts,
Snow Fungus Baked Egg Tart, Fruit Platter

每位 NT\$8,888 外加一成服務費 🍷 /4445

NT\$8,888 Per Person and Subject To 10% Service Charge

加購\$1,888香宮脆皮烤鴨一隻二吃（每桌限定一隻）

Add-on \$1,888 Shang Palace Cherry Roasted Duck
served in two courses (limited one per table)

🍷 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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香宮精選套餐 Shang Palace Set Menu

前菜 Appetizers

風味蝦球、伊比利叉燒皇、紹興酒雞捲   

Crispy White Prawn with Deep-fried Almond Flake and Deep-fried Dried Scallops,
Shang Palace Barbecued Honey Iberico Pork, Drunken Chicken Roll with Chinese Wine

黃金蟲草花乾螺30頭花膠雞湯  

Double-boiled Chicken Soup with Cordyceps Flower, Conch and 30-head Fish Maw

香煎美國乳牛香檳茸 

Pan-fried Diced U.S. Flannery Beef and Champignon with Chinese Beef Sauce

鮑汁蟹香金枕頭酥8頭鮑魚  

Braised Whole 8-head Abalone and Baked Pastry Crab Meat with Abalone Sauce

香宮秘製X.O.醬日本扇貝一口麵線   

Braised Noodles and Japanese Scallop with X.O. Sauce

芒果西米露、酥皮蛋撻、寶島鮮果盤

Chilled Mango Sago Soup, Baked Egg Tart, Fruit Platter

每位NT\$4,388 外加一成服務費  /2195

NT\$4,388 per person and subject to 10% service charge

加購\$1,888香宮脆皮烤鴨一隻二吃（每桌限定一隻）

Add-On \$1,888 Shang Palace Cherry Roasted Duck
served in two courses (limited one per table)


 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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養生素食套餐 Vegetarian Set Menu

前菜 Appetizers

黑松露茭白筍、梅汁聖女果、京汁雲耳
Wok-fried Bamboo Shoot with Black Truffle Sauce,
Plum Sauce Tomato, Marinated Black Fungus with Vinegar

紅棗竹笙燉天形菇 
Braised Vegetable Soup with Champignon and Bamboo Pits

黃金南瓜琥珀炒菌皇素丁  
Wok-fried Mixed Vegetable with Walnut

金湯素玉帶燴山藥
Braised Chinese Yam and Vegetarian Scallops with Pumpkin Sauce

麻油菌菇湯麵線
Noodle Soup with Sesame Oil Mixed Mushroom

棗皇雪耳木瓜燉南北杏
Double-boiled Red Date, Papaya and White Fungus

寶島鮮果盤
Fruit Platter

每位NT\$2,388 外加一成服務費  /1195
NT\$2,388 per person and subject to 10% service charge

 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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