



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.



經典海鮮烤鴨套餐

Seafood and Roasted Duck Set Menu

前菜 Appetizers

● 風味蝦球、酸辣雲耳、芝麻核桃

Crispy white prawns with deep-fried almond flakes and deep-fried dried scallops
Marinated black fungus with Taiwan black vinegar spicy sauce
Sweet walnuts

香宮脆皮烤鴨

Shang Palace roasted cherry duck

蟹皇玉帶扒金磚時蔬

Braised crab roe and U.S. scallops with homemade tofu and vegetable

日本瑤柱番茄豆腐鴨架湯

Duck soup with tomato and tofu

琥珀蹄香生菜鴨鬆

Stir-fried duck meat served with lettuce and rice crust

● X.O. 醬波士頓活龍蝦炒米型義飯

Fried orzo with live Boston lobster with X.O. sauce

芒果西米露雪糕、寶島鮮果盤

Chilled mango sago soup with ice-cream
Fruit platter

需一天前預訂

Requires 1 day advanced order

四位NT\$10,888 外加一成服務費

NT\$10,888 for 4 persons and subject to 10% service charge

● 辣味食材 Contains spicy ingredient

● 堅果類食材 Contains nuts

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.



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.

香格里拉會會員可折抵 / Benefits for Shangri-la Circle members are applied.

金碧牡丹桌菜

Gold Peony Blossom Table Menu

燒味拼盤

Shang Palace combination platter

蜜汁叉燒、酥炸椒鹽松葉蟹鉗、黃金脆皮燒肉、麻香30頭鮑魚蜆花
Honey glazed barbecue pork, Deep-fried Matsuba crab claw with chili powder
Golden crispy BBQ pork, Marinated 30 heads abalone and jelly fish with sesame oil

黃金蟲草花乾螺燉30頭清水花膠雞湯

Double-boiled chicken soup with cordyceps, sea conch and 30 heads fish maw

香宮片皮鴨

Shang Palace roasted cherry duck

黑松露蘆筍爆美國牛翼板

Pan-fried asparagus and diced U.S. beef with black truffle sauce

XO醬爆澳洲海虎蝦

Wok-fried Australian king prawns with X.O. sauce

羊肚菌雲耳珍珠龍膽石斑

Steamed live pearl grouper with morel mushrooms and black fungus

鴻圖蟹肉扒時蔬

Stewed crab meat and crab roe with vegetables

日本瑤柱生滾鴨架粥

Boiled duck bone congee with Japanese dried scallops

蓮子紅豆湯圓、香酥蛋撻、寶島鮮果盤

Glutinous rice balls in red bean soup with lotus seeds
Egg tarts、Fruit platter


每桌10位 NT\$33,888 外加一成服務費


每桌贈送果汁無限暢飲

NT\$33,888 per table of 10 persons subject to a 10% service charge

Juice free flow is included

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 堅果類食材 Contains nuts

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香宮套餐 Shang Palace Set Menu

前菜 Appetizers

法國魚子醬鮑角蜇花、金箔杏香玉帶

Marinated abalones and jellyfish with French Oscietra caviar
Deep-fried U.S. scallops and shrimp paste balls with almond flakes, chili powder and gold leaf

P 羊肚菌燕窩瑤柱燉雞湯

Double-boiled chicken soup with bird's nest,
morel mushrooms and dried scallops

黑松露海鹽香煎日本鹿兒島縣A4和牛

Wok-fried Japanese A4 Wagyu beef with black truffle sauce and sea salt

P 鮑汁燴六頭鮑魚酥

Baked pastry with whole 6 headed abalone with abalone sauce

P 澳洲海虎蝦蛋白燴伊麵

E-fu noodles with Australian king prawns


杏汁燉燕窩、燕窩焗蛋塔、寶島鮮果盤


Double boiled almond milk with bird's nest
Baked egg tart topped with bird's nest
Fruit platter

每位NT\$6,288 外加一成服務費  /3145

NT\$6,288 per person and subject to 10% service charge

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 堅果類食材 Contains nuts

 香宮精選推薦 Signature dish



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季節套餐 Seasonal Set Menu

前菜 Appetizers

 香宮蜜汁叉燒皇、金箔百香果香芒脆蝦球、夏果黑松露蘆筍

Shang Palace barbecued honey Spanish Iberico pork
Crispy white prawns with mango sauce and passion fruit
Asparagus with truffle sauce and macadamia nuts

 果香海中寶

Double-boiled chicken soup with fish maw, cordyceps flower, common fig and dried scallops

蒜香美國熟成牛肋眼

Pan-fried U.S. Flannery Beef ribeye with golden garlic

 紹興羊肚菌雲腿龍膽石斑球

Steamed grouper fillet with morel mushrooms and Yunnan ham with Shao Xin wine

香宮招牌瑤柱蛋白炒飯

Shang Palace signature seafood fried rice


楊汁甘露、酥皮蛋撻、寶島鮮果盤


Chilled sago and panna cotta in mango sauce topped with pomelo
Baked egg tart
Fruit platter

每位NT\$3,888 外加一成服務費  /1945

NT\$3,888 per person and subject to 10% service charge

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 堅果類食材 Contains nuts

 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

  伊比利蜜汁叉燒皇、生汁蝦球、酸辣雲耳蜇花

Shang Palace barbecued honey pork Iberico pork
Deep-fried prawn with lemon mayonnaise and cured mullet roe
Marinated black fungus and jelly fish with Taiwan black vinegar spicy sauce

 羊肚菌花膠瑤柱雞湯

Double-boiled chicken soup with morel mushroom, fish maw and dried scallops

 香煎美國德州牛柳粒

Pan-fried diced U.S. Texas beef with Chinese beef sauce

 鮑汁8頭鮑扒金磚時蔬

Braised 8 headed abalone with homemade tofu and vegetable in abalone sauce

  XO醬雙貝炒飯

X.O. sauce fried rice with scallops and vegetable

楊汁甘露、寶島鮮果盤


Chilled sago and panna cotta in mango sauce topped with pomelo
Fruits platter

每位NT\$2,888 外加一成服務費  /1444

NT\$2,888 per person and subject to 10% service charge

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 堅果類食材 Contains nuts

 香宮精選推薦 Signature dish



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養生素食套餐 Vegetarian Set Menu

前菜 Appetizers

黑松露豆腐、梅汁聖女果、京汁雲耳

Deep-fried tofu with black truffle sauce

Plum sauce tomato

Marinated black fungus with vinegar

羊肚菌花菇燉菜膽

Double-boiled morel mushrooms with vegetables

● 黃金南瓜松子炒素丁

Wok-fried mixed vegetables with walnuts

金湯燕窩竹笙蘆筍

Braised bamboo piths rolls with bird's nest pumpkin sauce

麻油菌菇湯麵線

Noodle soup with sesame oil mixed mushrooms

蓮子陳皮紅豆沙、寶島鮮果盤

Red bean soup with lotus seeds

Fruit platter

每位NT\$1,988 外加一成服務費  /995

NT\$1,988 per person and subject to 10% service charge



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堅果類食材 Contains nuts



香宮精選推薦 Signature dish



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品味午間套餐 Lunch Set Menu

前菜 Appetizers

 香宮老火例湯

Shang Palace soup of the day

  金箔莧菜干貝餃、金柱臘味煎蘿蔔糕、夏果叉燒酥

Steamed shrimp dumplings with dried scallops

Pan-fried radish cake garnished with preserved meat and dried scallops

Baked pastry with BBQ pork and topped with macadamia nuts

香宮雙拼：

 京蒜滑雞佐香宮蜜汁叉燒皇

Marinated boneless chicken leg with sour garlic sauce

Shang Palace barbecued honey Spanish Iberico pork

油泡蟲草花蝦球時蔬

Wok-fried shrimp balls with cordyceps flower and vegetables

 香菇瑤柱珍珠糯米雞

Steamed glutinous rice with mushrooms and chicken filling wrapped in lotus leaf

蛋白杏仁露配油條、寶島鮮果盤

Almond milk with egg white served with Chinese doughnut


Fruit platter

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