



Shang Palace

# Chinese New Year Menu

February 2 to 22

## GOLD

满堂和气 (鸿运三文鱼生)

Salmon Fish Yu Sheng

川流不息 (干贝鱼唇竹笙羹)

Dried Scallops with Asparagus, Fish Lip and Bamboo Pith Soup

金鸡报喜 (玉带鸡球炒西芹百合)

Stir-fried Scallops and Chicken Fillet with Celery Lily Bulb and Wolfberries

三阳开泰 (蚝豉焖北菇时蔬)

Braised Dried Oyster with Black Mushroom and Vegetables  
in Japanese Bean Curd Skin

富贵有余 (清蒸海青班)

Steamed Lapu Lapu in Light Soya Sauce, *Hong Kong Style*

心想事成 (脆皮烤鸭)

Crispy Roasted Duck

一家和睦 (野菌焖伊面)

Braised E-fu Noodle with Mixed Mushroom

步步高升 (脆皮炸年糕)

Crispy Fried Nian Gao

鸿运年年 (红豆沙汤丸)

Red Bean Cream with Sweet Dumplings

Php 19,888\*

Table of 10 Persons



Shang Palace



# Chinese New Year Menu

February 2 to 22

## PLATINUM

满堂和气 (鸿运三文鱼生)

Salmon Fish Yu Sheng

如意吉祥 (干贝蟹肉竹笙鸡丝汤)

Dried Scallops with Shredded Chicken, Bamboo Pith and Crab Meat Soup

喜笑哈哈 (百合杞子炒虾球玉带)

Stir-fried Prawns Balls and Scallops with Celery Lily Bulb and Wolfberries

三阳开泰 (蚝豉焖北菇时蔬)

Braised Dried Oyster with Black Mushroom and Vegetables  
in Japanese Bean Curd Skin

富贵有余 (清蒸海青班)

Steamed Lapu-Lapu in Light Soya Sauce, *Hong Kong Style*

心想事成 (脆皮烤鸭)

Crispy Roasted Duck

一家和睦 (野菌焖伊面)

Wok-fried Glutinous Rice with Winter Meat in Lotus Leaves

步步高升 (脆皮炸年糕)

Crispy Fried Nian Gao

鸿运年年 (红豆沙汤丸)

Red Bean Cream with Sweet Dumplings

Php 22,888\*

Table of 10 Persons



Shang Palace



# Chinese New Year Menu

February 2 to 22

## JADE

满堂和气 (鸿运三文鱼生)

Salmon Fish Yu Sheng

鱼鳔蟹肉竹笙羹

Fried Fish Maw Crab Meat Bamboo Pith Soup

金鸡报喜 (玉带鸡球炒西芹百合)

Stir-fried Scallops and Chicken Fillet with Celery Lily Bulb and Wolfberries

花开富贵 (蚝豉发菜照金袋)

Braised Baby Abalone, Dried Oysters, Black Mushroom and Garden Greens with Japanese Bean Curd Skin

国泰平安 (泰式炸海青斑)

Deep-fried Lapu Lapu with Thai Salad

心想事成 (富贵鸡)

Shang Palace Fortune Chicken

一家和睦 (生炒腊味荷叶糯米饭)

Wok-fried Glutinous Rice with Winter Meat in Lotus Leave

步步高升 (脆皮炸年糕)

Crispy Fried Nian Gao

鸿运年年 (红豆沙汤丸)

Red Bean Cream with Sweet Dumplings

Php 26,688\*

Table of 10 Persons



Shang Palace

# Chinese New Year Menu

February 2 to 22

## DIAMOND

满堂和气 (鸿运三文鱼生)  
Salmon Fish Yu Sheng

鸿运当头 (全体乳猪)  
Barbequed Whole Suckling Pig

乘风破浪 (佛跳墙)  
Buddha Jumps Over The Wall

喜笑哈哈 (上汤焗龙虾)  
Baked Lobster with Superior Stock

花开富贵 (蚝豉六头鲍仔扒海参北菇)  
Braised 6" head Abalone, Sea Cucumber with Black Mushroom and Garden Greens

富贵有余 (清蒸海青班)  
Steamed Lapu Lapu in Light Soya Sauce, *Hong Kong Style*

心想事成 (脆皮烤鸭)  
Crispy Roasted Duck

一家和睦 (生炒腊味荷叶糯米饭)  
Wok-fried Glutinous Rice with Winter Meat in Lotus Leave

步步高升 (脆皮炸年糕)  
Crispy Fried Nian Gao

鸿运年年 (红豆沙汤丸)  
Red Bean Cream with Sweet Dumplings

Php 66,688\*  
Table of 10 Persons