



Shang Palace

Chinese New Year's Eve Festive Dim Sum Plus Lunch

February 18, 2015

点心食谱 DIM SUM

香宮龙虾饺皇

Steamed crystal skin lobster dumplings

鲍仔烧卖皇

Steamed pork dumplings with baby abalone

鲜虾菠菜饺

Spinach dumplings stuffed with shrimps

上海小笼包

Shanghai "Xiao Long Bao"

官燕炖汤饺

Bird's nest ravioli

蚝皇叉烧包

Steamed barbecue pork buns

豉汁蒸排骨(每位)

Steamed pork ribs with black bean sauce (per order)

豉椒蒸凤爪(每位)

Steamed chicken feet with spicy black bean sauce (per order)

芝士龙须球

Prawn with cheese ball

港式炸春卷

Deep-fried spring rolls

蜜汁叉烧肠粉

Steamed barbecued pork rice rolls

香麻叉烧酥

Barbecued pork pie

蜂巢带子盏

Deep-fried taro puffs with diced scallops

XO 煎炒萝卜糕(每位)

Pan-fried turnip cake with XO sauce (per order)

荷香珍珠鸡

Lotus leaves pearl chicken

金勾咸水角

Deep-fried ham shui kok stuffed with minced pork and chicken

港式炸馄吞(每位)

Deep-fried wanton in Hong Kong style (per order)

鲜奶蛋达仔

Mini egg tarts

香滑马拉糕

Steamed Chinese cupcake "Mai Lai Kou"



素食点心 VEGETARIAN DIM SUM

潮州素菜糰
Steamed vegetarian dumpling, *Chiu Chow style*

素菜春卷
Deep-fried vegetable spring roll

頂湖上素腸
Steamed rice roll with assorted mixed vegetables, *Lohon style*

煎素腐皮卷
Pan-fried beancurd roll with mixed vegetables

精美小碟 APPETIZER

冷盤小碟
Daily special appetizer

蜜汁叉燒
Honey-glazed barbecue pork

鹵水牛展
Chilled marinated beef shank

鹵水汾蹄
Chilled marinated sliced pork knuckles

海蜆鹵蛋
Jelly fish and soya egg

鹵水豆腐
Marinated soya bean curd

湯,羹 SOUP AND BROTH

時日例湯
Soup of the day

四川酸辣羹
Sichuan-style hot and sour soup

鷄絲玉米羹
Sweet corn soup with shredded chicken

飯及面類 RICE, NOODLES AND CONGEE

楊洲炒飯
Yang Chow fragrant fried rice with diced honey pork and shrimps

蒜香牛鬆炒飯
Fried rice with minced beef and garlic

白飯
Steamed jasmine rice

福建海鮮干炒面
Fujian stir-fried noodles

上湯時蔬吞面
Poached wonton noodles soup in superior stock

白粥
Plain congee with condiments

蛋瘦肉粥
Boiled congee with soy egg and shredded pork with condiments

甜粟芦笋羹
Sweet corn asparagus soup

双菇炆伊面
E-fu noodles with carrot bean sprout golden and black mushrooms





主菜
MAIN COURSE
(one main course per person)

- 罗汉斋
Braised supreme vegetables
- 红烧北菇豆腐
Braised beancurd with mushroom
- 沙律蝦球
Hot prawn salad
- XO 醬帶子露笋
Sautéed scallops with asparagus in XO sauce
- 四川醬西芹炒牛肉
Sautéed beef with celery in Sichuan sauce
- 玉米班片
Deep-fried lapu-lapu fillet with sweet corn sauce
- 甜酸古老肉
Sweet and sour pork
- 宮保鸡丁
Stir-fried sliced chicken, *Kung Po style*
- 蒜蓉菠菜
Stir-fried spinach in garlic sauce
- 蚝油露笋
Stir-fried asparagus with oyster sauce

甜品
DESSERT

- 香芒西米露
Chilled mango purée with sago and diced mango
- 四季紅豆喳喳
Four seasons halo-halo
- 荔枝杏仁豆花
Almond soya jelly with lychee
- 冰凍凉粉西米
Chilled grass jelly with sago
- 蓮蓉芝麻球
Deep-fried stuffed sesame balls in lotus paste
- 合時鮮果盘
Seasonal fresh fruit platter

PHP 1,388*

*Price is subject to 10% service charge and applicable government taxes.
Advance booking is required and confirmation is subject to availability.

