

香
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S H A N G
P A L A C E

一帆风顺-財到運到金"牛"到特备套餐 Happiness Set Menu

金牛顺景 (三文鱼捞起鱼生)

Fortune Yu Sheng with Norwegian smoked salmon

如意吉祥 (櫻花虾XO酱百合虾球芝兰)

Wok-fried king prawn, seasonal greens, and lily bulbs
with sergestid shrimp X.O chili sauce

纵横四海 (瑶柱花胶竹笙燕窝羹)

Braised bird's nest soup with conpoy, fish maw and bamboo fungus

鲍你发财 (招财福袋蚝豉六头鲍)

Braised whole abalone (6-heads) and bean curd puff stuffed
with dried oyster and black moss

年年有余 (田园蒜香榄角蒸笋壳鱼)

Steamed soon hock fish with preserved olive garlic sauce and seasonal vegetable

事事胜意 (腊味糯米饭)

Fragrant glutinous rice with air-dried preserved meat

大红大紫(芦荟荔枝乌龙茶冻)

Chilled lychee oolong tea jelly with aloe vera

\$148++ 每位per person

四位起 Minimum four to dine

Available from 25 January to 26 February 2021

标价需另加10% 服务费及政府消费税

Prices is subject to 10% service charge and prevailing government taxes

For enquiries and reservation, please call (65) 6213 4473 or email shangpalace.sls@shangri-la.com

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双喜临门-財到運到金"牛"到特备套餐 Prosperity Set Menu

金牛迎春 (三文鱼龙虾捞起鱼生)

Fortune Yu Sheng with Norwegian smoked salmon and poached lobster

百花齐放 (櫻花虾XO酱玉带桂花蚌)

Pan-fried scallop, pacific clam and garden greens with
sergestid shrimp X.O chili sauce

燕语竹林 (红烧蟹肉花胶竹笙燕窝)

Braised bird's nest soup with shredded fish maw, crab meat
and bamboo fungus

好市齐来 (玉环柱脯六头鲍)

Braised whole abalone (6-heads) and melon ring filled with conpoy

年年有余 (凤梨豆酱蒸云耳蒸鳕鱼)

Steamed cod fish and black fungus with
homemade pineapple yellow bean sauce

龙精虎猛 (紫兰山楂干烧大虾皇)

Wok-fried king prawn and seasonal vegetable with hawthorn sauce

繁花似锦 (松露醬金腿海參鴨粒荷葉飯)

Fried rice with diced sea cucumber, roasted duck, Yunnan ham and
black truffle wrapped in lotus leaf

新春甜品 (冻枣皇八宝清汤)

Chilled sweetened red date soup with eight treasures

\$168++ 每位per person

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三阳开泰財到運到金"牛"到特备套餐

Harmonious Set Menu

风生水起 (三文鱼龙虾捞起鱼生)

Fortune Yu Sheng with Norwegian smoked salmon and poached lobster

幸福美满 (金陵南乳猪件拼鲍鱼烧鹅酥)

Crispy suckling pig with preserved bean curd accompanied with
baked abalone and diced roasted goose pie

大地回春 (贵妃汤海参花胶烩官燕)

Braised bird's nest with sea cucumber and fish maw in
pumpkin chicken thick broth

牛气冲天 (香茅蒜子焗波士顿龙虾)

Sautéed Boston lobster with lemon grass and garlic

掌上明珠(蚝皇鹅掌六头鲍鱼)

Braised whole abalone (6-heads) and goose web with seasonal greens
in oyster sauce

年年有余 (陳皮欖豉蒸鱈鱼)

Steamed cod fillet with tangerine peel, preserved olive and black bean sauce

顺风顺利 (雪裡红乳猪丝焗伊面)

Braised ee fu noodles with shredded suckling pig and preserved vegetables

新春甜品 (燕窝荔枝乌龙茶冻拼黄金年糕)

Chilled lychee oolong tea jelly with bird's nest
Fortune "Nian Gao"

\$248++ 每位per person

四位起 Minimum four to dine

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四季平安-財到運到金"牛"到特备套餐 Opulence Set Menu

龙马精神 (三文鱼龙虾捞起鱼生)

Fortune Yu Sheng with Norwegian smoked salmon and poached lobster

鸿福齐天 (鸿运乳猪件)

Abundance roasted suckling pig

贺翅展翔 (金腿皇菇炖花胶官燕)

Double-boiled superior bird's nest soup with Yunnan ham,
yellow mushroom, and fish maw

包有盈余 (鲍汁海参三头鲍)

Braised whole abalone (3-heads) and sea cucumber with abalone sauce

年年有余 (清蒸海星斑)

Steamed star groupa with superior light soy sauce

春风得意 (青胡椒焗波士頓龙虾)

Wok-fried Boston lobster with green pepper sauce

五谷丰收 (櫻花虾腊味糯米饭)

Fried glutinous rice with air-dried preserved meat and sergestid shrimp

三星供照 (经典甜品)

(天籽兰花棗皇炖雪蛤 旺来凤梨酥 煎黄金年糕)

Three Treasure Treats

Double-boiled sweetened hashima soup with dendrobium orchid and red date

Baked pineapple pastry

Fortune "Nian Gao"

\$268++ 每位 per person

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五谷丰收-財到運到金"牛"到特备套餐 Abundance Set Menu

风生水起 (三文鱼龙虾捞起鱼生)

Fortune Yu Sheng with Norwegian smoked salmon and poached lobster

鸿运当头 (鸿运片皮乳猪)

Roasted whole suckling pig

吉祥如意 (响螺佛跳墙)

Buddha jumps over the wall

Double-boiled assorted dried seafood soup with bird's nest

包您发财 (蚝皇3头汤鲍伴辽参)

Braised whole abalone (3-heads) with sea cucumber

年年有余 (葱油清蒸东星斑)

Steamed coral trout with spring onion oil and light soy sauce

龙马精神 (上汤焗龙虾)

Sauteed lobster with supreme broth

鸿图大展(松露玉带荷叶饭)

Fried rice with scallop, assorted meat, and black truffle paste

新春甜品 (燕窝荔枝乌龙茶冻拼黄金年糕)

Chilled lychee oolong tea jelly with bird's nest

Fortune "Nian Gao"

\$298++ 每位per person

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六六大顺-財到運到金"牛"到特备素套餐

Joyous Set Menu

长寿素捞起鱼生

Fortune Longevity Yu Sheng with vegetarian fish

好菜头銀柳乳燕羹

Braised bird's nest soup with bamboo fungus,
winter melon and beetroot puree

松露田园素八仙

Wok-fried assorted vegetables and chestnut with black truffle paste

发菜花菇玉荷包

Deep-fried bean curd puff filled with assorted vegetable,
black mushroom and black moss

羊肚菌烩竹林上素

Braised bamboo fungus and asparagus with morel mushroom

榄菜野菌香栗五谷饭

Five grain fried rice with
wild mushroom, chestnut and preserved olive wrapped in a lotus leaf

荔枝乌龙茶冻拼年糕

Chilled lychee oolong tea jelly
Fortune "Nian Gao"

\$108++ 每位per person

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