



云南普洱 Lost Horizon Pu Er

香宫拼三喜拼

金不换味噌茄子 芥末蟹棗 手剁姜茸豉抽走地鸡

Shang Palace's Deluxe Appetiser Trio

Deep-fried eggplant with miso and basil

Deep-fried crab roll with wasabi mayonnaise

Soy sauce chicken with homemade minced ginger

金腿淮山燕液鹧鸪羹

Braised partridge broth with Chinese yam, bird's nest and Yunnan ham

脆蒜松露百合紫薯炒鱼球

Sautéed fish fillet with seasonal green, lily bulb and purple potato
with black truffle garlic sauce

九制陈皮石榴西施骨

Deep-fried spare ribs with guava and tangerine peel sauce

浓鱼虫草花鲜腐竹汤佛手瓜

Coddled chayote, bean curd sheet and cordyceps flower in fish broth

鲍汁脆皮生虾香底米

Braised rice vermicelli and crispy fried prawn in abalone sauce

杨枝甘露伴香宫美点

Chilled mango sago cream with pomelo accompanied with
Shang Palace petit four

¥88++ 每位 per person

Available for lunch & dinner

标价需另加10%服务费及政府消费税

Price is subject to 10% service charge and prevailing government taxes including GST.



牡丹吐珠 Peony Blossom Pearl

香宮拼三喜拼

川式青麻椒三层肉，奶沙煎酿玉帶，椒盐九龙吊片

Shang Palace's Deluxe Appetiser Trio

Wok-fried roasted pork belly with Sichuan pepper corn

Pan fried scallop with milk cream

Deep-fried dried cuttlefish with salt and pepper

鲍鱼丝海味一品羹

Braised dried seafood broth with shredded abalone and chicken

榄菜脆米鱼球

Crispy-fried fish fillet with preserved olive and crispy rice

黄炆海参伴野菌

Braised sea cucumber and giant mushroom

三葱黑蒜爆走地山岵鸡

Wok-fried chicken fillet black garlic and onions

龙虾汁大虾炆生面

Braised king prawn and egg noodles with lobster bisque

陈皮莲子紅豆沙伴美点

Sweetened red bean soup with lotus seeds and tangerine peel accompanied with
Shang Palace petit four

\$98++ 每位 per person

Available for lunch & dinner

标价需另加10%服务费及政府消费税

Price is subject to 10% service charge and prevailing government taxes including GST.



祁门红茶 Qi Men Red

避风塘千叶桂花蚌,豆酱豆酥爆烧肉,亚麻籽鹌鹑脯

Shang Palace Deluxe Platter

Deep-fried pacific clam in Typhoon shelter style

Wok-fried roasted pork belly with bean crumb and bean sauce

Pan-fried quail fillet with flaxseeds

黄汤海味烩四宝

Braised dried seafood broth with four treasures

烧云腿极品酱松露麻香酿玉带虾球

Sautéed scallops filled with shrimp paste, prawn, seasonal green and crispy sliced

Yunnan ham in X.O chili sauce and black truffle

碧绿干烧鲍鱼伴鹅肝豆腐

Braised whole abalone and foie gras bean curd with seasonal green

金不换干香子姜鸡

Wok-fried chicken fillet with pickled ginger and basil

香檳芝士焗波士顿龙虾稻庭面

Braised Boston lobster and inaniwa noodles with champagne cheese sauce

日本柚子梅子冻伴美点

Chilled Japanese pomelo and plum jelly accompanied with

Shang Palace petit four

\$108++ 每位 per person

Available for lunch & dinner

标价需另加10%服务费及政府消费税

Price is subject to 10% service charge and prevailing government taxes including GST



鳳凰水仙 Feng Huang Shui Xian

秘制子姜皮蛋, 醬烤乳猪件, 桂花柚子醬炸蟹
Shang Palace Deluxe Platter
Home-made pickled ginger with century egg
Barbecued cutlet suckling pig
Deep-fried pork and crab roll with osmanthus pomelo sauce

瑪卡茨實响螺花膠炖法國鸕鶿湯
Double-boiled French quail broth with fish maw, sea conch and maca

珊瑚金銀蝦球
Sautéed prawn with seasonal green with crab carol sauce

干燒鮑魚鵝掌
Braised abalone with goose web

三杯面醬爆尖椒雞脯
Wok-fried chicken fillet and greed pepper
with Chinese wine and Taiwan bean sauce

焗鱈魚杞子欖菜百合紫薯糙米飯
Baked cod fillet and wok-fried brown rice with lily bulbs,
purple potato and preserved olive vegetables

楊枝甘露伴香宮美點
Chilled mango sago cream with pomelo accompanied with Chinese petit four

\$178++ 每位 per person
Available for lunch & dinner

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 including GS



碧潭飘雪 Snow Floating on Green Lake

鸿运片皮乳猪
Barbecued roasted suckling pig

烧云腿玻璃大虾球
Sautéed king prawn with crispy-fried sliced Yunnan ham

红烧牡丹燕窝
Braised bird's nest and shredded fish maw wrapped
in a bamboo fungus with supreme broth

鲍汁南非鲍鱼伴刺参
Braised South Africa abalone and sea cucumber with abalone sauce

葱油蒸星斑
Traditional steamed coral trout in superior light soy sauce

香宫片皮手撕鸡
Sliced crispy chicken with shredded chicken with jelly fish

黑松露龙虾稻庭面
Braised lobster and inaniwa noodles with black truffle paste

冰镇芦荟啤梨伴香宫美点
Chilled sweetened pear with aloe vera accompanied with Shang Palace petit four

\$248++ 每位 per person
Available for lunch & dinner

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 including GST



南岩铁观音 Nanyan Tie Guan Yin

黑魚子金箔乳猪
Roasted suckling pig with caviar and gold foil

上汤焗龙虾
Sauteed lobster with superior broth

浓汤金腿竹笙酿燕窝
Braised bamboo fungus filled with premium bird's nest in thick chicken broth

鲍汁南非鲍鱼(4头)伴花胶
Braised supreme South African abalone and fish maw in abalone sauce

烧汁鲜冬菇和牛粒
Pan-fried diced wagyu beef and mushroom with teriyaki sauce

清蒸东星斑
Steamed coral trout, "Hong Kong" style

葱腿粒鹅肝鸡粒炒饭
Fried rice with diced chicken, foie gras, Chinese ham and spring onion

石蜂糖炖雪莲子伴香宫美点
Double-boiled honey locust fruit accompanied with Shang Palace petit four

\$328++ 每位 per person
Available for lunch & dinner

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 including GST



健康素食套餐 Vegetarian Healthy Set Menu

香宫素三拼

江南素鹅, 桂花小樱桃, 酥炸南乳崧菇

Shang Palace Vegetarian Trio

Smoked bean curd skin rolls rolled with carrot and black mushroom

Marinated cherry tomato with Osmanthus and honey

Deep-fried shimeji mushroom with preserved bean curd

碧海云天燕飞翔

Braised spinach bisque with bird's nest and snow fungus

榆耳白玉伴芝兰

Braised bean curd and giant mushroom with brown fungus

雀巢黑椒夏果蹄香银杏素千层

Sautéed assorted bean curd sheet, macadamia nuts, ginkgo nuts and water chestnut with black pepper in a golden basket

竹林素绿影

Braised bamboo pith filled with seasonal greens in clear vegetables sauce

脆杞子榄菜百合紫薯糙米饭

Wok-fried brown rice with lily bulbs, purple potato and preserved olive vegetables

美味合時果盘

Fresh seasonal fruit platter

\$78++ 每位 per person

Available for lunch & dinner

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 including GST