



健康素食套餐 Vegetarian Set Menu

金杯炒素丁，雙喜烤麸，糖核桃

Fried bean curd with vegetables

Braised bean curd

Stir-fried walnut with sugar

粟米蟲草花燕窩羹

Braised bird's nest soup with cordyceps flower and corn

脆盞黑松露醬四秀炒蓮藕片

Stir-fried sliced lotus root and seasonal vegetables with truffle sauce

原條野生竹筴釀蘆筍田園錦繡

Stir-fried bamboo pith and asparagus with vegetables

金湯杞子浸勝瓜

Chinese loofa and wolfberries in pumpkin soup

麻醬素麵線

Vermicelli with sesame sauce

香芒西米露

Chilled mango sago

寶島時鮮果

Fresh fruit platter

每位NT\$1,280，另加一成服務費

NT\$1,280 per person subject to 10% service charge

 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.





香宮午間套餐 Lunch Set Menu

美食三首碟

Dim sum appetizer

 金勾鹹水餃、香宮烤鴨、北菇蒸素餃

Deep-fried glutinous rice dumplings

Shang Palace roasted duck

Steamed vegetarian dumpling

香宮每日例湯

Soup of the day

梨山汁香煎澳洲牛柳粒

Pan-fried diced Australian beef with sour and spicy sauce

桂花檸汁鳳梨脆魚柳

Fried fish fillet with egg, pineapple and lemon juice

福菜肉絲蒸娃娃菜

Steamed mini cabbage with pork and preserved vegetables

荷葉糯米雞

Steamed glutinous rice wrapped in lotus leaf

香芒西米露拚季節水果

Sago in mango milk served with fruits

每位NT\$1,380，另加一成服務費

NT\$1,380 per person subject to 10% service charge

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香宮套餐 Shang Palace Set Menu

美食三首碟

Combination platter

陳醋野生木耳、香宮烤鴨、滷水牛腩粒(澳洲牛肉)

Black fungus in black vinegar

Roasted duck

Braised Australian beef shank

Bottega White Gold, 25th Anniversary Hotel Prosecco, Italy NV

鮮蟹肉竹筴燕窩羹

Bird's nest soup with fresh crab meat and bamboo pith

豉汁翡翠鮮百合炒蝦球象拔蚌

Fried shrimp, geoduck, fresh lily bulbs and vegetable
in preserved bean sauce

Kangarilla Road, organic Chardonnay, Adelaide Hills, Australia 2017

蠔皇 8 頭(湯)鮑魚扣北菇佐自製豆腐

Braised 8-headed abalone
with shitake and homemade tofu

乳香脆皮雞中翼佐梅子蕃茄

Crispy chicken wing served with tomato marinated with plum

Chateau de Bernon, Castillon-Cotes de Bordeaux, France 2012

金湯田園湯伊麵

E-Fu noodles in pumpkin soup


蛋白杏仁茶拚季節水果

Almond milk with egg white served with fruits

Wine pairing for 3-glasses with NT\$880+10%

每位NT\$2,280 外加一成服務費

NT\$2,280 per person subject to 10% service charge

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主廚精選套餐 Chef's Tasting Set Menu

美食三首碟

Combination platter

伊比利蜜汁叉燒皇(西班牙)、金牌燒鴨、蒜泥青瓜海蜇花
B.B.Q Iberico pork in honey sauce (Spain)
Roasted golden duck
Cucumber and jellyfish with garlic

摩利菌竹筍龍蝦燕窩羹

Braised bird's nest soup with lobster, morel and bamboo piths

金銀蒜蒸波士頓龍蝦

Steamed Boston lobster served with garlic sauce

美極鼓油皇煎星斑件

Pan-fried garoupa fillet in soy sauce

香辣蘆筍美國牛柳粒

Fried U.S. beef fillet with asparagus and cashew nuts in chili garlic sauce

泰國蝦頭油阿拉斯加蟹肉炒飯

Fried rice with Alaska crab meat in Thai shrimp paste oil

甜品三重奏

Desserts

核桃酥、香橙燕窩燉奶、鴛鴦糕

Puff pastry with walnuts

Double-boiled milk in orange topped with bird's nest

Green tea and coconut milk jelly

季節水果盤

Seasonal fruit platter

每位NT\$3,680 外加一成服務費

NT\$3,680 per person subject to 10% service charge

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香宮套餐 Shang Palace Set Menu

前菜三部曲

Appetizer platter

魚子醬蝴蝶貝海蜆、化皮乳豬件、伊比利蜜汁叉燒皇(西班牙)

Scallop with jellyfish topped with cavier

Suckling pig

B.B.Q Iberico pork with honey sauce (Spain)

黑松露特級黃魚膠燉雞湯

Double-boiled chicken soup with supreme fish maw and black truffle

蠔皇南非乾鮑魚扣鵝掌

Braised dried South African abalone with goose web in oyster sauce

鮮蘆筍香煎日本 A5 和牛粒佐黑海鹽

Pan-fried diced Japanese A5 Wagyu beef

served with asparagus and black sea salt

金湯白玉藏奇珍

Vegetable with tofu in pumpkin broth

金柱濃雞湯龍蝦燴稻庭麵

Braised lobster and Inaniwa Udon

with conpoy in supreme chicken broth

甜品三重奏

Desserts

楊枝甘露奶凍、牡丹酥、燕窩鴛鴦糕

Sago and panna cotta with pomelo in mango sauce

Rainbow puff pastry stuffed with red date paste

Bird's nest with green tea and coconut milk jelly

季節水果盤

Seasonal fruit platter

每位NT\$6,000 外加一成服務費

NT\$6,000 per person subject to 10% service charge

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