



健康素食套餐
Vegetarian Set Menu

脆皮素春捲、麻香小黃瓜、黑椒糖腰果

Deep-fried vegetarian spring rolls
Marinated cucumber with sesame oil
Black pepper caramelized cashew nuts

蟲草花竹笙燕窩羹

Braised bird's nest soup with cordyceps flower and bamboo pith

松子黑松露醬炒素丁

Stir-fried pine nuts and bean curd with black truffle

花菇竹笙扒蘆筍

Braised shiitake mushrooms and bamboo pith with asparagus

豆漿枝竹浸時蔬

Poached vegetables with bean curd in soy milk

紫菜絲素湯雙色菇壽麵線

Noodle soup with mushroom and seaweed

蜂蜜龜苓膏佐寶島水果

Honey guiling gao served with fresh fruits

每位NT\$1,500 外加一成服務費

NT\$1,500 per person subject to 10% service charge





香宮午間套餐 Lunch Set Menu

美食三首碟

Dim sum appetizer

 蟹黃燒賣、蜜汁叉燒皇、香煎腐皮捲

Steamed siu mai with crab roe

B.B.Q. pork with honey sauce

Deep-fried stuffed bean curd

香宮每日例湯

Soup of the day

桂花梨山汁香煎美國牛柳粒

Pan-fried diced U.S. beef with sour and spicy sauce

野菌帶子扒時蔬

Braised assorted mushrooms and scallops
with seasonal vegetables

滋味冰花骨

Wok-fried pork ribs in vinegar sauce

港式豉油皇炒麵

Stir-fried egg noodles Hong Kong style

香芒西米露拼季節水果

Sago in mango milk served with fruits

每位NT\$1,500 外加一成服務費

NT\$1,500 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.





香宮套餐
Shang Palace Set Menu

 美食三首碟

Combination platter

蒜泥小黃瓜、蜜汁叉燒皇、脆皮春捲

Cucumber with garlic

B.B.Q. pork with honey sauce

Deep-fried vegetarian spring rolls

金湯蟹肉薏仁燕窩羹

Bird nest's soup with fresh crabmeat with pearl barley

紅燒8頭(湯)鮑魚北菇佐自製豆腐

Braised 8-headed abalone with shitake and homemade tofu

 港式菠蘿生炒骨

Wok-fried pork ribs with pineapple

XO醬翡翠鮮百合炒蝦球

Fried shrimp, fresh lily bulbs and vegetable in preserved X.O sauce

櫻花蝦菜粒帶子炒飯

Fried rice with scallops, sakura shrimp and vegetables

百合紅棗蓮子湯拼季節水果

Sweep soup with lotus seeds, red date and fresh lily bulbs
served with fruit

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、玫瑰油雞、麻香青瓜海蜇花
B.B.Q. Iberico pork in honey sauce
Chicken in soy sauce
Cucumber with jellyfish

紅藜麥摩利菌竹筍龍蝦燕窩羹

Double-boiled soup with lobster, morels, red quinoa,
bamboo fungus and bird's nest

有機黑白蒜開邊蒸波士頓龍蝦

Steamed Boston lobster with black & white garlic sauce

時菜油泡星斑件

Sous vide with oil grouper with seasonal vegetables

香辣蘆筍糖腰果美國牛柳粒

Fried US beef fillet with asparagus and cashew in chili garlic sauce

櫻花蝦X.O醬豚肉米型義飯

Fried rice with pork and sakura shrimp in X.O sauce

甜品三重奏

Desserts

菇菇芝麻包、金箔紅豆燉奶、鴛鴦糕
Steamed buns with sesame paste
Double-boiled milk and egg white with red beans
Green tea and coconut juice cake

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

蜜汁叉燒皇、化皮乳豬件、黑松露蒜泥海螺片

B.B.Q. pork in honey sauce

Roasted suckling pig

Marinated sliced sea whelk with garlic in black truffle sauce

松茸竹筍元貝特級黃魚花膠燉雞湯

Double-boiled chicken soup with supreme fish maw,
conpoy and matsutake

蠔皇南非乾鮑扣北菇佐鵝掌

Braised South African abalone with goose web

柚子汁龍蝦球佐日本A5和牛粒

Lobster in grapefruit juice with pan-fried Japanese A5 wagyu beef

燕窩玉液枝竹扒蘆筍

Asparagus with bird's nest and bean curd in white egg

X.O醬日本和牛鬆炒「米」型意飯

Fried rice with Japanese Wagyu beef in X.O sauce

甜品三重奏

Desserts

牡丹酥、燕窩蛋塔、楊枝甘露奶凍

Rainbow pastry with lotus seed paste filling

Baked egg tart topped with bird's nest

Sago and panna cotta with pomelo in mango sauce

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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