



Shang Palace

## 全國唯一果木掛爐烤鴨 · 北京帝王鴨

### Taiwan's only Fruitwood Roasted Duck



香宮向以高檔烤鴨稱霸業界，日前更自香格里拉酒店集團位於北京的烤鴨訓練營，取經回台，烤鴨技術更上層樓！即日起，特推出【北京帝王鴨】，精選宜蘭唯一產銷履歷認證「豪野櫻桃鴨」為食材，加上全套正宗北京技法，以及全國唯一特製的果木烤爐，保證皮酥肉嫩、鮮美多汁！搭配獨家手工全麥鴨餅、秘製甜麵醬佐食，滋味美絕，回味無窮！選項包括一鴨三吃、或主廚經典

套餐，豐美超值，獨步全台！

The culinary team of Shang Palace has returned from intense training hosted by sister property Kerry Hotel, Beijing, to present sumptuous roasted duck in true Beijing style. In order to maintain authenticity, the hotel built Taiwan's only custom-made oven that uses fruitwood for roasting. The ducks selected from Hoyeh's farm in Yilan are guaranteed to have a balanced distribution of lean meat and fat. Roasted duck is served with condiments and sauce, as well as handmade whole wheat pancakes that ensure an enjoyable savoring experience. Guests may also choose to enjoy roasted duck cooked in three different ways or set menus put together by Head Chef Ip Chi Kwong.

#### 【北京帝王鴨】一鴨三吃

NT\$2,400

Fruitwood roasted duck cooked in three ways

**第一吃** — 片皮鴨搭配捲餅，可任選原味或全麥餅皮

First way – Sliced duck wrapped with pancake (Choice of original flavor or whole wheat)

**第二吃** — 任選以下一種做法

Second way – Choice of one dish from below

**生菜片鴨鬆** Stir-fried diced duck meat served with lettuce

**銀芽炒鴨絲** Stir-fried shredded duck meat with bean sprouts

**鴨肉炒米粉** Fried rice vermicelli with duck meat

**鴨肉炒飯** Fried rice with duck meat

**第三吃** — 任選以下一種做法

Third way – Choice of one dish from below

**醬爆鴨架** Wok-fried duck bone in homemade sauce

**薑絲鴨架粥** Duck bone congee with shredded ginger

**冬瓜薏米滾鴨殼湯** Braised duck soup with Chinese winter melon and pearl barley

所有價格皆需外加一成服務費

All Prices are subject to a 10% service charge.

## 台灣茗茶 Taiwan's signature teas

**三峽碧螺春** Bi-luo-chun tea 台灣三峽/Sansia, Taiwan

來自台灣最適合綠茶生長的台北縣三峽，摘取春天鮮嫩茶芽製作，將小小嫩芽細心捲成螺旋狀，清澈碧綠的茶湯，散發綠茶特有的新鮮蔬香，茶湯口感輕盈細緻，帶有活潑清爽的甘甜滋味。Bi-luo-chun tea is renowned for its fruity taste and floral aroma; tea leaves tend to be picked in early spring.

**文山包種茶** Pouchong tea 坪林鎮/Pingling, Taiwan

產於台北縣文山茶區坪林一帶、海拔約400公尺以上山區，是台灣成名甚早的傳統茶品。外觀似條索狀，色澤青翠，水色蜜綠，略帶金黃，香氣清幽似蘭花，滋味甘潤帶活性，此類茶注重香氣，香氣越濃、品質越好。Pouchong tea gives off a floral and melon fragrance and has a rich, mild taste. The picking of this famous Taiwanese "spring tea" starts usually near the end of March.

**東方美人(白毫烏龍)** Oriental beauty tea 新竹縣/Hsinchu, Taiwan

一百多年前曾讓英國女皇大感驚艷，稱之為東方美人；又因茶芽上的白毫顯著，別名白毫烏龍。白毫肥大，葉呈白、綠、黃、紅、褐五色相間，炫麗奪目，綻開濃郁的果蜜香氣。With a fruity and honey-like flavor, Oriental beauty tea's colorful tea leaves appear to be dancing when they blossom in the water.

**正欉鐵觀音** Tieguanyin tea 木柵/Muzha, Taiwan

珍貴的茶樹品種與獨特的製茶工藝，造就無可取代的觀音韻，質重如鐵，葉底肥厚柔軟，豔亮均勻，葉緣紅點，青心紅鑲邊。茶湯醇厚，入口回甘帶蜜味，香氣馥郁持久。The multi-layered taste of the tea offers a delicate aroma without the green tea's astringency.

## 精選東方花茶 Blooming Flower Teas

自然氤氳的茶香，兼具純淨與清雅的口感，香氣撲鼻。  
Offsets a natural aroma with a delightfully fresh taste.

出水芙蓉(芙蓉)	Hibiscus	福建省/Fujian, China
丹桂飄香(牡丹、桂花)	Peony, osmanthus	福建省/Fujian, China
秋水伊人(茉莉、牡丹)	Jasmine, peony	福建省/Fujian, China
金元寶(茉莉、芙蓉)	Jasmine, hibiscus	福建省/Fujian, China

## 精選東方茗茶 The classic teas

**菊花茶** Chrysanthemum tea 浙江省/Zhejiang, China

擁有清新淡雅的回甘滋味。A tea with an unforgettable light aroma.

**茉莉香片** Jasmine tea 福建省/Fujian, China

新鮮香醇的淡雅茉莉，交織出茶中有花，花中帶茶的溫潤氣息。Fresh jasmine scented tea that produces a pleasant floral aroma.

**陳年黑製普洱茶** Aged ripe pu-er tea 雲南/Yunnan, China

採用雲南大葉種曬青毛茶，經特殊發酵工藝精製而成。外型條索粗壯肥大，色澤烏潤或褐紅，滋味醇厚回甘，展現陳年普洱深沉溫潤之美。Yunnan's ripe pu-er tea selects only the healthiest looking leaves and is produced with special fermentation techniques. With a brownish red color, the tea gives a rich aftertaste that is smooth and tender.

**西湖龍井** Xi Hu Lungching Tea 浙江省/Zhejiang, China

綿長的茶香，與入喉後回湧而出的甘甜氣息，令人回味。Considered the highest quality in China, its fragrance is sharp and long-lasting.

任選精緻茗茶佐餐，每人80元

Select your favorite tea package for NT\$80 per person

所有價格皆需外加一成服務費

All Prices are subject to a 10% service charge.

## 國產酒 Chinese wine

Bottle

窖藏精釀陳年紹興甕酒

Premium shao hsing wine

NT\$4,800

罈裝陳年紹興

V.O. shao hsing wine 1200 cc

NT\$1,980

精釀陳年紹興

V.O. shao hsing wine 600 cc

NT\$980

茅台酒

Mau tai liquor

NT\$1,200

陳年金門高粱

V.O. kao liang liquor

NT\$5,500

罈裝金門高粱

Premium kao liang liquor

NT\$2,600

金門高粱

Kao liang liquor

NT\$1,200

## 礦泉水 Mineral water

愛維養

Evian (still) 500ml

NT\$200

沛綠亞

Perrier (Sparkling) 330ml

NT\$200

聖沛黎洛天然氣泡礦泉水

San pellegrino (Sparkling) 1000ml

NT\$380

巴娜天然礦泉水

Acqua panna (Still) 1000ml

NT\$380

## 新鮮果汁 Fresh Juice

NT\$250

柳橙/奇異果/西瓜/葡萄柚

Orange /kiwi /watermelon /grapefruit

## 精選葡萄酒 Wine

白酒 White

Glass Bottle

Chardonnay, monterey, bogle

NT\$420 NT\$1,880

Chardonnay, stone cellar, beringer, USA

NT\$280 NT\$1,380

紅酒 Red

Glass Bottle

Petite Sirah, clarksburg & lodi, bogle

NT\$420 NT\$1,880

Cabernet sauvignon, stone cellar,  
beringer, USA

NT\$280 NT\$1,380

所有價格皆需外加一成服務費

All Prices are subject to a 10% service charge.

自備酒水服務費，每瓶NT\$1,000







Corkage fee : NT\$1,000/bottle

飲酒過量，有礙健康。

For health considerations, please drink moderately.

## 燒烤滷味 Appetizers and Barbecue Specialties

# 燒烤滷味

- 香宮至尊掛爐鴨 半隻 Half NT\$800  
Shang palace specialty roasted duck
-  化皮乳豬件 NT\$980  
Roasted suckling pig
- 燒味拼盤 NT\$490  
Barbecue meat combination platter
- 玫瑰油雞 NT\$490  
Chicken marinated in soya sauce and rose wine
- 蜜汁叉燒 NT\$490  
Roasted honey pork loin
- 香芒奇異鴨 NT\$490  
Smoked Duck Breast with Kiwi and Mango
- 五香牛腱 NT\$490  
Spiced Beef Shank
- 麻香海蜇皮 NT\$390  
Jellyfish in sesame oil
-  X.O 醬海蜇花 NT\$390  
Jellyfish in X.O Sauce
-  琥珀糖核桃 NT\$390  
Homemade Sweet Walnuts
-  香辣鴨胗 NT\$390  
Spicy Duck Gizzards
-  涼拌天山小木耳 NT\$290  
Black fungus marinated with sweetened black vinegar
- 松花皮蛋嫩薑芽 NT\$290  
Century egg with sweet and sour ginger
-  XO醬涼拌小黃瓜 NT\$290  
Cucumber in XO sauce



 內含辣味食材 Contains spicy ingredient

 香宮精選推薦 Signature dish

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# 活海鮮

## 活海鮮 Live from our Seafood Aquarium

七星斑 Spotted garoupa	NT\$380/per 100g公克
黑毛 Black garoupa	NT\$350/per 100g公克
石斑 Green garoupa	NT\$280/per 100g公克
龍蝦 Local lobster	NT\$380/per 100g公克
海蝦 Shrimp	NT\$250/per 100g公克
肥蟹 Mud crab	NT\$280/per 100g公克
黃膏蟹 Yellow crab	NT\$380/per 100g公克

烹調方法：蒸、炒、煎、炸、上湯、椒鹽、豉椒、薑蔥、金銀焗、醉翁、紅燒  
Preparation methods: steamed, sautéed, pan-fried, deep-fried, baked, drunken or braised

醬汁：醬油、豆豉、梅汁、蒜茸、蠔油、皇醬  
Sauce selection: soya sauce, black bean sauce, plum sauce, garlic sauce, hua tiao wine sauce, oyster sauce or X.O. sauce



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## 湯羹類 Soups

-  香宮明火例湯  
Shang Palace chef's daily specialty soup  
每盅 Per pot  
NT\$680
- 秘製海味佛跳牆  
Monk jumps over the wall  
Double-boiled assorted luxury dried seafood soup  
每位 Per person  
NT\$2000
- 花膠竹筍燉北菇湯  
Double-boiled Fish Maw with Bamboo Fungus  
and Black Mushroom Soup  
每位 Per person  
NT\$680
-  龍蝦蟹肉酸辣羹  
Hot and Sour Lobster Soup with Crab Meat  
每位 Per person  
NT\$680
- 燕窩蟹肉露筍羹  
Braised bird's Nest Soup  
with Crab Meat and Asparagus  
每位 Per person  
NT\$780
- 蟲草花淮山炖鮮鮑  
Double-boiled abalone soup with  
caterpillar fungus flower and yam  
每位 Per person  
NT\$780
- 青蘋果竹絲雞  
Double-boiled Soup  
with Black Chicken and Green Apple  
每位 Per person  
NT\$480
- 玉米牛肉羹  
Minced Taiwanese Beef Soup with Sweet Corn  
每位 Per person  
NT\$480
- 鮮人蔘鮑魚炖竹絲雞  
Double-boiled ginseng soup with  
abalone and black chicken  
每位 Per person  
NT\$780



 內含辣味食材 Contains spicy ingredient

 香宮精選推薦 Signature dish

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湯羹類

# 官燕竹笙類

## 官燕竹笙 Bird's Nest and Bamboo Fungus

- |   |                             |
|---|-----------------------------|
| 蟹黃燴燕窩<br>Bird's nest soup braised with crab roe                           | 每位 Per person<br>NT\$1,380  |
| 雞茸燴燕窩<br>Bird's nest soup braised with chicken                            | 每位 Per serving<br>NT\$1,380 |
| 竹笙釀燕窩<br>Bamboo Fungus Filled with Bird's Nest                            | NT\$1,380                   |
| <span>香</span> 珊瑚滑燕窩<br>Bird's nest braised with crab coral and egg white | NT\$1,380                   |
| 蟹黃燕窩扒西蘭花<br>Bird's Nest Braised with Crab Roe and Broccoli                | NT\$1,380                   |



珊瑚滑燕窩

燕窩產地來自印尼 Bird's nests are from Indonesia

香 官宮精選推薦 Signature dish

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## 鮑魚 Abalone

蠔皇20頭極品鮑佐自家豆腐

Abalone Stewed in Superior Oyster Sauce  
with Homemade Tofu (20 heads)

每位 Per person  
NT\$1,800

蠔皇30頭極品鮑扣海參

Abalone Stewed in Superior Oyster Sauce (30 heads)

每位 Per person  
NT\$1,600

生扣鵝掌20頭極品鮑

Abalone Stewed with Goose Web  
in Oyster Sauce (30 heads)

每位 Per person  
NT\$1,500

香宮

鮑魚乾隆一品煲

Abalone stewed with duck web and  
assorted seafood

NT\$2,300

鮑汁蝦籽扣海參

Sea cucumber stewed with shrimp roe  
in abalone sauce

NT\$1,500

🌶️

X.O.醬炒澳洲鮮鮑片

Sliced Australian abalone sautéed with XO sauce

NT\$1,500

薑蔥蒸澳洲原隻鮮鮑魚

Australian abalone steamed  
with ginger and green onion

每隻 Per Person  
NT\$600

冰鎮鮮鮑魚

Sliced Fresh Abalone on Ice  
with Chef Spicy Sauce

每隻 Per Person  
NT\$700

# 鮑魚



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內含辣味食材 Contains spicy ingredient

香宮

香宮精選推薦 Signature dish

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# 煲仔菜

## 煲仔菜 Cantonese Clay Pot

茄子豆腐炆斑球煲 NT\$780  
Garoupa Fillet with Eggplant and Tofu

鹹魚雙冬田雞煲 NT\$680  
Wok-fried Salted Fish  
with Bamboo Shoots and Frog Legs


蝦籽冬筍海參煲 NT\$980  
Stewed Sea Cucumber with Shrimp Roe,  
Bamboo Shoots and Black Mushrooms

肝菌薑米浸筍菜煲 NT\$580  
Chinese Spinach Soup  
with Porcini Mushrooms and Ginger

肉末海參豆腐煲 NT\$980  
Stewed Sea Cucumber with Minced Pork and Tofu

鹹魚雞粒豆腐煲 NT\$580  
Woked-fried salted fish with diced chicken and tofu

原粒豆豉滑雞煲 NT\$680  
Chicken Fillet Braised with Black Bean Sauce

 臘味煲飯 NT\$680  
Chinese sausage steamed with rice  
(需時45分 Requires 45 minutes)




 內含辣味食材 Contains spicy ingredient

 香宮精選推薦 Signature dish

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## 海鮮 Seafood

# 海鮮

-  X.O. 醬露筍炒龍蝦球 NT\$1,800  
Sautéed lobster with green asparagus in XO sauce
- 法式焗本港龍蝦 NT\$1,800  
French Inspired Baked Lobster with Garlic and Cheese
-  翡翠炒斑球 NT\$980  
Fillet of Garoupa Sautéed with Vegetables
- 椒鹽百花帶子 NT\$980  
Deep-fried Scallops  
with Minced Shrimp and Spiced Salt
- 雪花釀蟹蓋 NT\$480  
Crabmeat and mushrooms baked in crab shell
- 金巢海鮮球 NT\$800  
Stir-fried Garoupa, Prawns and Scallops in Crispy Nest
-  青芥末蝦球 NT\$880  
Deep-fried shrimp balls with wasabi sauce
- 上湯明蝦豆腐 NT\$380  
Braised Prawn with Homemade Tofu

 內含辣味食材 Contains spicy ingredient

 香宮精選推薦 Signature dish

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# 牛肉

## 牛肉 Beef

-  蒜香鵝肝煎牛柳脯(台灣) NT\$1,200  
Pan-fried Beef Tossed  
with "Foie Gras " Duck Liver and Garlic (Taiwan)
- 白灼金菇肥牛肉(美國) NT\$880  
Poached Short Rib Beef Served  
with Enokitake and Soya Sauce (U.S.)
- 蒜片牛柳粒(台灣) NT\$880  
Pan-fried Beef Tenderloin with Garlic (Taiwan)
- 參菇炒牛肉(台灣) NT\$580  
Wok-fried Beef with Mixed Mushrooms (Taiwan)
- 陳皮馬蹄蒸牛肉餅(台灣) NT\$580  
Steamed Minced Beef with Dried Tangerine Skin  
and Water Chestnut (Taiwan)
- 金磚牛肋排(美國) NT\$480  
Aromatic braised beef ribs (U.S.)
- 薑蔥炒牛肉(台灣) NT\$480  
Stir-fried Beef with Ginger and Spring Onion (Taiwan)



金磚牛肋排



鵝肝和牛

 內含辣味食材 Contains spicy ingredient

 香宮精選推薦 Signature dish

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# 豬肉

## 豬肉 Pork

鎮江焗子排

Pork Ribs Marinated with Sweetened Black Vinegar

NT\$580

 蒜香手抓骨

Deep-fried pork ribs with garlic

NT\$520

南乳香酥骨

Deep-fried Pork Ribs with Garlic and Premier Sauce

NT\$520

鮮果咕嚕肉

Sweet and sour pork loin with fresh fruit

NT\$580

鹹魚馬蹄蒸肉餅

Steamed Minced Pork  
with Salted Fish and Water Chestnuts

NT\$580

 X.O 醬炒豬頸肉

Work-fried Pork Loin with X.O Sauce

NT\$520



鹹魚馬蹄蒸肉餅



鮮果咕嚕肉

 內含辣味食材 Contains spicy ingredient


 香宮精選推薦 Signature dish

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# 家 禽

## 家禽 Poultry

 官保炒雞丁 NT\$580

 Diced chicken sautéed with cashew nuts, chili and red peppercorn

檸蜜煎雞脯 NT\$580

Crispy sliced chicken breast, glazed with fresh lemon sauce

 辣子炸雞丁 NT\$580

Deep-fried diced chicken with chili peppers

 川味脆皮雞 NT\$580

Crispy half chicken in chili and black vinegar sauce

 生菜片炒鴿鬆 NT\$980

Minced pigeon served with fresh lettuce leaves



川味脆皮雞



官保炒雞丁



生菜片炒鴿鬆

 內含辣味食材 Contains spicy ingredient

 內含易致過敏食材 Contains allergen ingredient

 香宮精選推薦 Signature dish

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## 精美素食 Vegetarian Selection

榆耳上素羹

Vegetarian soup with wood fungus

每位 Per Person  
NT\$380

清燉北菇竹筍菜膽

Green mustard soup,  
double-boiled with bamboo fungus  
and black mushroom

每位 Per serving  
NT\$380

竹筍黃耳燒豆腐

Bean curd braised with bamboo fungus  
and yellow fungus

NT\$580

牛肚菌燒雙冬

Bamboo shoots and black mushrooms,  
braised with porcini

NT\$580



鮮百合蜜豆炒鮮冬菇

Fresh mushrooms sautéed  
with fresh Lily bulb and  
honey beans

NT\$480

銀絲雜菜煲

Mixed vegetables braised  
with vermicelli noodles

NT\$480

椒鹽脆絲瓜

Crispy loofah flavored  
with spiced salt

NT\$480

什菌炒蘆筍

Mushroom medley  
with green asparagus

NT\$480

椒鹽脆絲瓜

精美素食


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# 麵飯

## 飯麵類 Rice and Noodles

鮑魚蝦球粥 NT\$680  
Prawn and abalone congee


鹹魚雞粒炒飯 NT\$480  
Fried rice with salted fish  
and diced chicken

 香宮炒飯 NT\$480  
Shang Palace fried rice  
with scallops, crab meat  
and salted fish

蟹肉燴伊府麵 NT\$480  
Braised E-fu noodles with crab roe sauce

金菇瑤柱撈麵 NT\$480  
Wok-fried egg noodles with  
dry scallops and mushrooms

班球帶子兩麵黃 NT\$880  
Crisp noodles topped with fish and scallops

 銀芽醬皇炒蘿蔔糕 NT\$480  
Turnip cake sautéed with bean sprouts in suprême sauce

精選白米飯 每碗 Per bowl  
Steamed Rice NT\$40



班球帶子兩麵黃

 內含辣味食材 Contains spicy ingredient

 香宮精選推薦 Signature dish

所有價格皆需外加一成服務費  
All Prices are subject to a 10% service charge.



## 甜品 Desserts

 椰汁燉燕窩 NT\$1,300

Sweetened bird's nest soup,  
served with coconut cream

楊枝逢甘露 NT\$280

Chilled mango cream  
with pomelo

 養生龜苓膏 NT\$280

Herbal jelly served  
with honey sauce

黃金流沙包  
Steamed custard buns

 生磨杏仁露 NT\$150  
Sweetened almond cream

香芒凍奶酪 NT\$150  
Chilled milk pudding topped with fresh mango purée

椰汁西米露 NT\$150  
Sago with coconut juice

鴛鴦椰子糕 NT\$150  
Sweet layers of red bean and coconut

迷你葡國蛋塔 NT\$150  
Portuguese egg tart

 豆沙芝麻球 NT\$150  
Red bean and sesame balls

合時鮮果盤 NT\$150  
Seasonal fresh fruit platter



楊枝逢甘露 NT\$180

# 甜品

 內含易致過敏食材 Contains allergen ingredient

 香宮精選推薦 Signature dish

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