



40th
1985
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2025
SHANGRI-LA
KUALA LUMPUR

四十载香宫情怀 · 经典粤味传世

A TIMELESS JOURNEY:
Celebrating 40 Years of Culinary Excellence

四十年的岁月沉淀，四十年的匠心传承。吉隆坡香格里拉酒店香宫中餐馆，为无数食客留下了难忘的美食记忆。值此香宫成立40周年之际，我们特别推出一系列怀旧粤菜，以经典风味致敬时代，以匠心技艺唤醒舌尖上的旧时光。

With 40 years of legacy and craftsmanship, Shang Palace at Shangri-La Kuala Lumpur has become a haven for unforgettable culinary experiences. To mark this significant milestone, we proudly present a nostalgic Cantonese menu that pays tribute to the classics while celebrating timeless flavours.



点心佳品：一口回到从前

Dim Sum Delights: A Taste of Nostalgia




浪潮米卷

Ocean Delight Roll

以新鲜海味打造的米卷, 每一口都蕴含大海的清新, 带您重温传统点心的独特魅力。

Crafted with fresh seafood, this rice roll encapsulates the ocean's essence, delivering the classic Dim Sum experience. [F] [C] [SE]

RM 32  120

鹌鹑蛋蟹肉烧卖

Golden Siu Mai with Quail Egg and Crab Meat

经典烧卖融入奢华蟹肉与鹌鹑蛋, 口感层次丰富, 是点心中的珍品。

A luxurious twist on the traditional Siu Mai, featuring crab meat and quail egg for an elevated culinary experience. [G] [S] [SE] [S] [D]

32 120

古早风情马来糕

Nostalgia "Ma Lai Go" Chinese Steamed Cake

软糯香甜的马来糕, 唤起童年的记忆, 滋味温暖人心。

With every bite, this fluffy and fragrant brown sugar sponge cake evokes childhood memories. [D] [G] [N]

28 110

牡丹酥


Peony Blossom Pastries

造型优雅如牡丹, 入口酥脆香甜, 仿佛品味一朵可口的花。

Shaped like a blooming peony, these petite pastries embody a perfect harmony of crispness and sweetness. [D] [G] [N]

32 120

[C] Celery [G] Gluten [S] Shellfish [E] Egg [SO] Soya [F] Fish
[A] Alcohol [D] Dairy [M] Mustard [N] Nuts [SE] Sesame

 Rooted in Nature; Our produce and cuisine is Rooted in Nature, featuring the finest locally and ethically-sourced ingredients.
Please advise your server if you have any allergies.
Prices include 10% service charge and 6% government tax (SST).

 SHANGRI-LA CIRCLE
POINTS REDEMPTION

精致汤品：细品经典滋味 Exquisite Soups: A Journey Through Time



南瓜盅蟹黄羹

Crab Roe Soup in Pumpkin Shell

南瓜的甜润与蟹黄的浓郁相得益彰，汤品中蕴含满满的诚意与滋养。
A heart-warming blend of sweet pumpkin and rich crab roe served in a pumpkin shell. [S] [D] [A] [E]

RM

68



250

顺德拆鱼羹

Shunde-style Shredded Fish Broth

源自顺德的传统名汤，以鱼鲜为主角，细腻鲜美，是老广的心头好。
A famous speciality, the Shunde-style broth is hand-shredded fish meat in a rich fish bone broth meticulously prepared to perfection with shredded tender black fungus, enoki mushrooms, luffa gourd and fragrant dried tangerine skin, offering a sensory experience. lights delicate shredded fish for a refined and flavourful experience. [F] [A]

420

1540



主菜臻味：经典粤菜的再现

Signature Dishes: Renaissance of Cantonese Classics

古法麒麟蒸星斑

Traditional "Qilin-style" Steamed Grouper

传统技法蒸制星斑鱼，肉质鲜嫩细滑，清淡又不失风味，是粤菜的精髓体现。

Steamed Live Grouper prepared in "Qilin-style", offering a perfect balance of tenderness and flavours. [F] [G] [SO]

RM

680

🍴

2490

百花杏片酿蟹钳

Golden Almond-Crusted Stuffed Crab Claws

外酥内嫩的杏仁酿蟹钳，每一口都是对经典粤菜的致敬。

Golden almond crust stuffed crab claws offering a delightful crunch and a burst of savoury, succulent flavour in every bite. [N] [S] [D]

58

220

玉簪虾球

"Jade Hairpin" Shrimp Delight

晶莹剔透的虾球，造型精致如玉簪，是粤菜美学与口感的双重盛宴。

Succulent shrimp crafted into elegant "jade hairpin" shapes, offering a refined culinary experience where artistry meets indulgence. [S] [A]

88

330

赛螃蟹

Golden Egg White Crab Fantasy

蛋白与蟹肉的完美结合，细腻如丝，滋味绵长，是老广最爱的家常佳肴。

A harmonious blend of egg white, shrimp, crab meat and Hokkaido scallop, creating a silky and comforting Cantonese classic. [S] [D] [A] [E]

158

580

蟹粉黄焖狮子头

Braised Lion's Head Meatballs with Crab Roe in Yellow Sauce

软糯狮子头融入蟹粉的鲜美，搭配浓郁黄焖酱，是满口留香的顶级享受。

A melody of shrimp, chicken and salted duck egg-yolk meatballs infused with crab roe, coated with rich yellow sauce for a heavenly bite.

[G] [S] [A] [SO] [SE]

88

330

蛋花木耳姜鸡煲

Ginger-infused Chicken and Wood Ear Claypot


温润的姜香，结合鲜嫩滑爽的鸡肉与脆爽木耳，在砂锅中焖煮至香气扑鼻。一道将温暖融入舌尖的家常美味，唤起熟悉的安心感。

Fresh ginger, chicken tenders and crisp wood ear mushrooms, gently simmered in a traditional claypot until every aroma meld in perfect harmony. The claypot locks in flavours and tenderness, offering a nostalgic yet refined take on a timeless classic. [A] [G] [SE]

68

250



RM 

姜葱蚬蚧鸡煲

68 250

Ocean Harvest Hotpot with Clams, Crab and Chicken

源自顺德的传统名汤, 以鱼鲜为主角, 细腻鲜美, 是老广的心头好。
A harmonious medley of fresh seafood and chicken, gently simmered with aromatic ginger and scallions in a traditional claypot. Rich, fragrant, and deeply comforting, it embodies the pinnacle of Cantonese cuisine in simplicity, and unforgettable in flavours. [S] [G] [SO] [SE]

荷叶蒸牛肉饼

88 330

Lotus-wrapped Steam Beef Cake

将细腻的牛肉饼包裹于荷叶之中, 蒸制过程中荷叶的清香沁入肉质, 入口便是自然的清新与丰腴的鲜美。这道菜不仅是味蕾的享受, 更是视觉与嗅觉的双重盛宴。
Tender minced beef, water chestnuts and dried tangerine skin on fragrant lotus leaves and steamed to perfection, allowing the earthy essence of the leaves to gently infuse the meat. A timeless classic where flavours, fragrance, and finesse come together in perfect harmony. [G] [SE] [E]

椒盐牛仔骨

108 400

Crispy Salt and Pepper Beef Ribs

鲜嫩的牛仔骨, 炸至金黄酥脆, 椒盐调味点缀出经典的咸香层次感。外酥内嫩的口感让人一试难忘, 是粤菜传统与现代的完美融合。
Juicy beef ribs fried and seasoned with a classic salt and pepper blend that adds layers of savoury depth and subtle heat. Each bite offers a delightful contrast, making this dish a bold fusion of traditional Cantonese technique and modern culinary flair. [G] [SO]