香宮
Shang Palace

LIMITED A LA CARTE MENU

前菜 STARTER

淮扬卤牛肉
Huaiyang style braised beef shank | G — 980 — 290

爽口海蜇丝
Jellyfish salad — 610 — 181

橙汁樱桃番茄
Pickled cherry tomato in orange sauce | VE — 480 — 142

捞汁西葫芦
Shredded zucchini salad with homemade sauce | VE, G — 420 — 124

金陵酱萝卜
Pickled white radish | VE, G — 400 — 118

汤羹类 SOUP

黑蒜清炖老鸡汤
Double-boiled chicken soup with black garlic — 610 — 181

柠檬花胶芙蓉羹
Braised fish maw soup with egg white and kaffir lime | E — 680 — 201

海皇酸辣芙蓉羹
Seafood hot and sour soup | E, G — 480 — 142

每日老火煲靓汤
Chef's daily soup collections — 420 — 124

招牌菜 CHEF'S SIGNATURE DISHES

麻婆豆腐波士顿
Mapo tofu with Boston lobster and minced beef | G, SF — 6,800 — 2013

红酒汁香酥鳕鱼
Crispy cod fillet with rice cakes in red wine sauce | E, G — 1,980 — 586

干烧脆米大明虾(6个)
Braised king prawns with crispy rice and sweet-sour spicy sauce (6 pieces) | E, SF — 1,680 — 497

江南鲜虾炸响铃
Jiangnan style crispy fried bean curd roll stuffed with prawn paste | SF — 880 — 261

海味类 PREMIUM SEAFOOD SELECTION

黑蒜老鸡炖鲍鱼（位）
Slow-cooked 10-head abalone with chicken and black garlic (individual) | SF — 1,680 — 497

金汤小米烩鲍鱼（位）
Braised 10-head abalone with millet in golden soup (individual) | G, SF — 1,380 — 409

金汤小米烩辽参（位）
Braised sea cucumber with millet in superior broth (individual) — 960 — 284

金汤海味佛跳墙
Buddha jumps over the wall in superior broth (individual) | SF — 2,980 — 882

游水海鲜 LIVE SEAFOOD (per 100 g)

东星斑
Spotted grouper — 1,800 — 533

青石斑
Green grouper — 780 — 231

选择你的烹饪方法
Choose your cooking method:

葱丝鲜露蒸
Steamed, spring onion, soy sauce

油炸糖醋
Deep-fried, sweet and sour sauce

波士顿龙虾
Boston lobster — 1,380 — 409

本地基围虾
Suahe — 420 — 124

选择你的烹饪方法
Choose your cooking method:

高汤焗
Baked with soup stock

姜葱炒
Wok-fried with ginger and spring onion

XO酱炒
Wok-fried with XO sauce

肉蟹
Mud crab — 680 — 201

蓝蟹
Blue crab — 420 — 124

选择你的烹饪方法
Choose your cooking method:

高汤焗
Baked with soup stock

姜葱炒
Wok-fried with ginger and spring onion

蒜蓉蒸
Steamed with garlic

椒盐
Stir-fried with salt and pepper

海鲜小炒 SEAFOOD

芥末沙拉明虾球（6个）
Crispy prawns with wasabi mayonnaise (6 pieces) | D, SF — 1,980 — 586

宫保脆果炒虾球（6个）
Stir-fried kung pao prawns with cashew nuts (6 pieces) | N, E, G, SF — 1,980 — 586

虾滑鸡汤烧芥兰
Braised local kai-lan with shrimp paste in superior broth | SF — 880 — 261

海蟹浓汤煮豆面
Poached beans noodles with blue crab in superior broth | G, SF — 980 — 290

豆豉清蒸海斑片
Steamed sea grouper fillet with vermicelli and black beans | G — 1,280 — 379

VE Vegetarian | **SF** Shellfish | **F** Fish | **P** Pork | **E** Eggs | **D** Dairy | **N** Nuts | **G** Gluten | **S** Soy | Rooted in Nature | Shangri-La Circle Points

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香宮
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肉类
MEAT

江南酥皮小牛肉
Jiangnan style crispy boneless US beef short ribs | G — 2,280 — 675

黑椒年糕牛仔粒
Wok-fried Angus beef tenderloin with homemade rice cake in black pepper sauce | G — 1,880 — 557

酸甜凤梨咕噜肉
Sweet and sour pork with pineapple | E — 680 — 201

麻婆豆腐烩牛肉
Braised mapo silky tofu with minced beef | G — 680 — 201

烧味
CHINESE BARBECUE

脆皮烧乳猪(1只)
Roasted suckling pig served in two ways (whole) | N, G — 14,880 — 4,405

北京片皮鸭(一只)
Roasted peking duck served in two ways (whole) | N, G — 5,980 — 1,770

双拼
Two combinations — 1,880 — 557

三拼
Three combinations — 2,800 — 829

自选：烧肉，叉烧，油鸡，烧鸭
Roasted crispy pork belly
Traditional barbecue pork belly glazed with honey sauce
Homemade soy sauce chicken | G
Roasted duck Hong Kong style | G

蔬菜，豆腐类
VEGETABLE AND TOFU

金汤手工烩豆腐
Homemade tofu with snow fungus in golden sauce | VE, E, — 620 — 184

肉末榄菜四季豆
Wok-fried French beans with minced pork and preserved olives | G, — 580 — 172

虫草花上汤菠菜
Poached spinach with cordyceps flower, egg white and golden garlic in superior broth | E, — 620 — 184

拍蒜生炒芥兰
Sautéed local kai-lan with garlic | VE, — 680 — 201

主食
STAPLE

扬州炒饭
Seafood Yangzhou fried rice | E, G, SF — 720 — 213

蛋白瑶柱炒饭
Fried rice with conpoy, egg white and vegetables | E, SF — 780 — 231

干炒牛河
Stir-fried rice noodles with US beef tenderloin | G — 820 — 243

鲍汁炆伊面
Braised seafood e-fu noodle in abalone sauce | G, SF — 780 — 231

家禽类
POULTRY

宫保花生炒鸡丁
Stir-fried diced kung pao chicken with peanuts | N, G — 680 — 201

川蜀风味辣子鸡
Sichuan style spicy chicken with peanuts, dried chili and Sichuan peppercorns | G — 680 — 201

荷叶香菇蒸滑鸡
Steamed boneless chicken thigh with black mushrooms in lotus leaf | G — 680 — 201

甜品
DESSERT

枸杞莲子炖燕窝（位）
Stewed bird's nest with wolfberry and lotus seed (individual) — 1,680 — 497

斑斓奶油冻
Pandan milk pudding with almond flakes | D — 320 — 95

陈皮红豆沙
Sweet red bean soup with dried tangerine peel | VE, D — 280 — 83

焦糖豆花布丁
Caramel taho pudding | VE — 220 — 65

蒸点
STEAMED DIM SUM (served for lunch only)

香宫虾饺皇 (4个)
Shang palace shrimp dumplings (4 pieces) | G, SF — 380 — 112

鲜虾鱼籽烧卖 (4个)
"Shao mai" steamed shrimp, pork, and fish roe dumplings (4 pieces) | G, SF — 360 — 107

蚝皇叉烧包 (3个)
Traditional barbecue honey pork buns (3 pieces) | G — 290 — 86

酱香蒸凤爪
Steamed chicken feet with homemade sauce | G, — 280 — 83

橙皮牛肉球 (3个)
Steamed beef balls with dried orange peel and water chestnuts (3 pieces) | G, SF — 360 — 107

双色小笼包 (3个)
Premium xiao long bao (3 pieces) | G — 380 — 112

江南糯米烧卖 (4个)
Jiangnan style steamed "shao mai" with sticky rice and pork (4 pieces) | G — 320 — 95

煎，炸，焗
PAN-FRIED, DEEP FRIED, BAKED (served for lunch only)

香煎萝卜糕
Pan-fried radish cake with preserved meat | G, SF — 320 — 95

雨花石火腿酥
Stone-patterned ham puff (3 pieces) | G — 380 — 112

葱香焗餐包
Baked scallion pork bun (3 pieces) | E, D, G — 300 — 89

蜂巢炸芋角
Deep-fried shrimp, chicken and mushrooms taro Puff | D, G, SF — 340 — 101

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