



晚市套餐 Dinner Set Menu

香宫拼盘

椒盐白饭鱼 古早蜜汁烧腩叉 蒜泥五香脆耳 百花煎酿鲜冬菇 Deep-fried Whitebait with Salt and Pepper Traditional Barbecued Pork Belly Glazed with Honey Sauce Traditional Marinated Sliced Pork Ear with Five Spicy and Minced Garlic Pan-fried Shitake Mushroom Filled with Shrimp Paste E, G, P, S, SE, SF

爵士汤

Double-boiled Chicken Broth with Fish Maw, Sea Conch and Honey Dew SE, SF

XO酱芦笋带子鲜鲍片 Sauteed fresh South Africa Abalone, Pacific Clam and Asparagus with X.O. Sauce G, P, S, SE, SF

> 豉油皇干煎大虾 Pan-fried King Prawns with Superior Soy Sauce G, S, SF

福建烩饭

Braised Fried Rice with Prawn and Diced Chicken in Fujian Style E, G, S, SF

陈皮蜜饯雪梨桃胶 Double-boiled Peach Gum with Tangerine Peel, Saccades and Pear V

> \$138++ 每位 / per person

香宫拼盘

火鸡冬菇烧卖 叉烧酥 豉汁百花煎酿青椒 Steamed Turkey Siew Mai with Black Mushroom Barbecued Ibérico Pork Pastry Pan-fried Green Chilli Filled with Shrimp Paste in Black Bean Sauce A, E, G, P, S, SE

鱼汤海鲜羹

Braised Fish Broth with Assorted Seafood SE, SF

油泡韭黄星班球 Sautéed Garoupa Fillet with Yellow Chive

> 瑶柱肉松扒菜苗 Braised Seasonal Greens with Conpoy and Minced Pork G, P, S, SF

鲜虾云吞汤面 Fresh Shrimp Wanton Noodle Soup E, G, SF

甜品荟萃 Shang Palace Three Treasure Treats D

> \$118++ 每位 / per person