

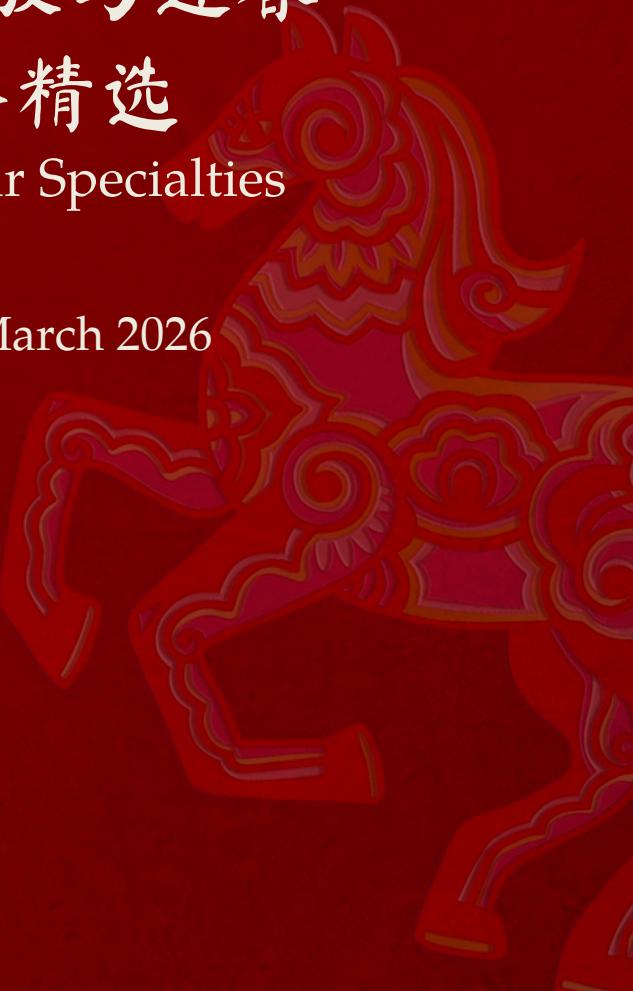
香宮



SHANG
PALACE

金駒送福，駿馬迎春
廚師特備精選
Chinese New Year Specialties

2 February - 3 March 2026



鸿运捞起鱼生

Prosperity Fortune Yu Sheng

(小) Small, 4 to 6 persons | (大) Large, 6 to 8 persons

小 / 大
Small / Large

\$268 (L)

(马到功成) 骏马捞起鱼生 - 苏格兰烟熏三文鱼

Auspicious Golden Horse Yu Sheng - (Scottish Smoked Salmon)

(Pre-order with a one-day lead time required | 需提前一天预订)

D, G, N, SE

(龙马精神) 龙虾捞起鱼生

Fortune Yu Sheng - Poached Lobster

G, N, SE, SH

\$198 / \$298

(风生水起) 三文鱼捞起鱼生

\$108 / \$168

Fortune Yu Sheng - Norwegian Smoked Salmon

G, N, SE

(包罗万有) 鲍鱼捞生

\$138 / \$238

Fortune Yu Sheng - Abalone

G, N, SE, SH

Add-On 另加

(包罗万有) 鲍鱼
Abalone
SH

(龙马精神) 龙虾
Poached Lobster
SH

(年年有余) 三文鱼
Norwegian Smoked Salmon
SE

\$88

\$88

\$30

(生意兴隆) 鱼皮
Crispy Fish Skin
SE

\$28

(金枝玉叶) 脆炸金针菇
Crispy Enoki Mushroom
V, G

\$18

(金钱万贯) 薄薄脆
Crispy Crackers
G, V

\$5



[A] Alcohol [G] Gluten [D] Dairy [E] Eggs [N] Nuts [P] Pork [S] Soya [T] Tree Nuts [SE] Seafood [SH] Shellfish [V] Vegetarian

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明炉烧腊
Barbecued Poultry and Meat



(百业兴旺) 黑鱼籽化皮乳猪 (八件)	\$138
Barbecued Suckling Pig with Black Caviar (8 pieces) G, P, S, SE	例 regular
(六畜兴旺) 极品蜜汁叉烧皇	\$68
Barbecued Pork Loin glazed with Honey Sauce A, E, G, P, S, SH	例 regular
(喜上眉梢) 脆皮烧腩仔	\$25
Roasted Crispy Pork Belly P	例 regular
(开市大吉) 明炉烤鸭	\$35
Roasted Duck with Plum Sauce A, G, S	例 regular
(官运亨通) 玫瑰酱皇安心鸡	\$42
Homemade Soy Sauce An Xin Chicken A, G, S	半只 half
(金猪献瑞) 烧味拼盘	\$68
Barbecued Poultry Meat Combination A, E, G, P, S, SH	例 regular
(飞黄腾达) 北京烤鸭 (两食)	\$78 半只 Half
Roasted Peking Duck (served in two courses) G, S, SH	\$118 一只 whole
(珠圆玉润) 鸿运全体乳猪 (两食)	\$248 半只 Half
Roasted Whole Suckling Pig (served in two courses) G, P	\$468 一只 whole

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新春精选
Chinese New Year Specialties



(迎春接福) 蟹皇烩官燕

Braised Imperial Bird's Nest Broth with Crab Meat and Crab Roe
E, P, SH

\$88

位 person

(生龙活虎) 鲜松茸瑶柱花胶炖鸡

Double-boiled Chicken Broth with Matsutake Mushroom and
Conpoy
SE, SH

\$58

位 person

(鱼跃龙门) 油泡韭黄斑球炒时蔬

Sautéed Garoupa Fillet with Seasonal Vegetables and Chinese Chive
G, SE

\$98

例 regular

(得心应手) 南非四头鲍鱼伴葱烧百花酿辽参

Braised South African 4-head Abalone and Sea Cucumber
stuffed with Prawn Paste
G, P, S, SH, SE

\$88

位 person

(龙凤呈祥) X.O. 酱蜜豆龙虾球

Sautéed Lobster Meat with Honey Bean in X.O. Sauce
G, P, S, SH

\$88

例 regular

(年年有余) 豉汁煎酿鲮鱼

Pan-fried Whole Dace Fish stuffed with Fish Meat
in Black Bean Sauce
G, S, SE, SH

\$68

例 regular

(发财好市) 发菜蚝豉瑶柱甫

Braised Conpoy and Dried Oyster with Black Moss in Oyster Sauce
G, S, SH

\$98

例 regular

(松鹤年年) 黑松露酱紫薯桂花蚌炒玉带

Sautéed Scallop and Pacific Clams with Purple Potato and
Garden Greens with Black Truffle Sauce
G, S, SE, SH

\$88

例 regular

(嘻哈大笑) 翡翠干烧茄汁虾碌

Sautéed Prawns with Seasonal Greens in Tomato Sauce
G, SH

\$68

例 regular

新春精选
Chinese New Year Specialties

(开市大吉) 蒜茸芝士牛油开边龙虾 (半只)	\$60
Baked Lobster with Butter Cheese and Garlic Sauce (Half) D, G, SH	位 person
(发财大利) 发菜蚝豉大利汤	\$18 位 person
Boiled Pork Shank and Dried Oyster Soup with Black Moss G, P, SH	\$60 例 regular
(马步稳健) 香宫三宝荟萃	\$88
Braised Whole South African 6-head Abalone with Fish Maw and Goose Web in Abalone Sauce G, P, S, SE, SH	位 person
(马驰千里) 鲍汁婆参伴花胶	\$78
Braised Sea Cucumber and Fish Maw in Abalone Sauce G, P, S, SE, SH	位 person
(心想事成) 发财海参虾球豆腐煲	\$98
Braised Sea Cucumber, Prawn and Bean Curd with Black Moss served in Clay Pot G, S, SE, SH	例 regular
(根基稳固) 鲍汁花菇扣鹅掌煲	\$80
Braised Goose Web and Black Mushroom with Abalone Sauce served in Clay Pot G, SH, P	例 regular
(金砖满屋) 蒜子火腩豆根鳕鱼煲	\$88
Traditional Braised Atlantic Cod Fillet with Bean Curd Stick, Roasted Pork Belly and Garlic served in Clay Pot G, P, S, SE,	例 regular
(喜气洋洋) 翡翠瑶柱扒带子蛋白	\$88
Sautéed Egg White with Cod Fish topped with Conpoy Sauce E, G, SH	例 regular
(和气生财) 蒜片京葱爆鹿儿岛和牛粒	\$158
Stir-fried Kagoshima Wagyu Beef Cube with Sliced Garlic and Scallion G, S, SH	例 regular

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新春精选
Chinese New Year Specialties

(马来转运) 豉蒜尖椒炒澳洲牛肉	\$58
Sautéed Sliced Australian Beef Tenderloin and Shishito Pepper with Garlic in Black Bean Sauce	例 regular
G, S, SH	
(双星报喜) 双肠炒芥兰	\$48
Sautéed Two-Kind of Chinese Sausage with Kailan	例 regular
G, P, S, A	
(横财就手) 慈菇炆元蹄	\$68
Traditional Braised Pork Knuckle and Arrowhead with Preserved Bean Curd Sauce	例 regular
G, P, S, SH	
(竹报平安) 蟹肉竹笙扒菜苗	\$68
Braised Seasonal Greens and Bamboo Fungus with Crab Meat	例 regular
E, G, SH	
(慈航上素) 南乳慈菇炆素斋煲	\$38
Braised Assorted Vegetables and Arrowhead with Preserved Bean Curd Sauce served in Clay Pot	例 regular
G, S, V	
(彩色人生) 金巢黑松露腰果翠蔬	\$40
Sautéed Garden Greens, Water Chestnuts, Crispy Fritters and Cashew Nuts with Black Truffle Sauce served in Golden Basket	例 regular
G, S, V	
(金鸡报喜) 黄金蒜香鸡	\$42
Deep-fried Crispy Chicken with Golden Minced Garlic	半只 half
G	
(五谷丰收) 生炒糯米饭	\$48
Fried Glutinous Rice with Preserved Meat, Dried Shrimp and Conpoy	例 regular
E, G, N, P, S, SH, A	
(纵横四海) 姜葱波士顿龙虾炆生面	\$108
Braised Boston Lobster and Egg Noodles with Spring Onion and Ginger	例 regular
E, G, S, SH	

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骏马迎春厨师特备甜点
Dessert Delights



(福燕报喜) 蜂蜜炖金丝官燕	\$88
Double-boiled Bird's Nest with Honey V	位 person
(旗开得胜) 麦冬枣皇炖桃胶	\$18
Double-boiled Peach Gum Soup with Dwarf Lilyturf Root Tuber and Red Dates V	位 person
(大展鸿图) 雨花汤圆百合红豆羹	\$16
Red Bean Cream with Lily Bulbs and Yuhua Rice Dumpling G, S, V	位 person
(锦绣前程) 奶黄锦绣球 (3件)	\$15
Deep-fried Custard Ball (3 pieces) D, E, G	份 portion
(竹报平安) 燕窝炖奶	\$28
Double-boiled Fresh Milk topped with Bird's Nest D, E	位 person
(开市大吉) 冻枣皇八宝清汤	\$18
Chilled Red Dates Soup with Eight Treasures T, V	位 person
(大红大紫) 草莓柚子甘露	\$18
Chilled Strawberry Sago Cream with Pomelo V, D	位 person
(步步高升) 三色煎年糕 (3件)	\$12
Pan-fried Three Layers Nian Gao (3 pieces) D, G	份 portion
(马上添福) 枣皇马蹄糕 (3件)	\$12
Pan-fried Red Dates and Water Chestnut Nian Gao (3 pieces) V	份 portion

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骏马迎春精选点心 (只限午市)
 Dim Sum Delights (Available for Lunch)
 17 February to 3 March 2026

(黄金满屋) 黄金鲍鱼挞 (3件)	\$30
Baked Abalone Tart with Diced Chicken and Shrimp (3 pieces) E, G, P, S, SH	份 portion
(如鱼得水) 芙蓉桂花蚌肉饺 (3件)	\$18
Steamed Pacific Clam Dumpling with Egg White (3 pieces) E, G, SE	份 portion
(包您发财) 三文鱼籽带子烧卖 (3件)	\$18
Steamed Scallop Siew Mai topped with Salmon Roe (3 pieces) E, G, P, SE, SH	份 portion
(黄金万两) 松茸鲜虾饺 (3件)	\$18
Steamed Prawn Dumpling with Matsutake (3 pieces) G, SH	份 portion
(翡翠玉石) 榆耳鲜百合鳕鱼饺 (3件)	\$15
Steamed Atlantic Cod Fish Dumpling with Fungus and Lily Bulb (3 pieces) G, SE	份 portion



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骏马迎春精选点心 (只限午市)
Dim Sum Delights (Available for Lunch)

17 February to 3 March 2026

(横财就手) 发财黄金糯米鸡 (3件)	\$18
Pan-fried Glutinous Rice with Chicken, Mushroom and Shrimp (3 pieces)	份 portion
E, G, S, SH	
(喜事常来) 酱皇蒸凤爪	\$12
Steamed Chicken Feet with Superior Chilli Bean Sauce	份 portion
G, S, SH	
(紫气东来) 羊肚菌黑豚肉末天鹅酥 (3件)	\$18
Deep-fried Swan-shape Pastry with Minced Ibérico Pork and Morel Mushroom (3 pieces)	份 portion
E, G, P, S, SH	
(包罗万有) 伊比利亚黑豚叉烧包 (3件)	\$12
Steamed Barbecued Ibérico Pork Bun (3 pieces)	份 portion
A, E, G, P, S, SH	
(金玉满堂) 千丝芝士虾卷 (3件)	\$15
Deep-fried Shrimp with Cheese wrapped with Filo Pastry (3 pieces)	份 portion
D, G, SH	
(马年吉祥) 虫草花上素饺 (3件)	\$15
Steamed Assorted Vegetables Dumpling with Cordyceps Flower (3 pieces)	份 portion
G, V	
(堆金积玉) 麻辣红油抄手 (3件)	\$12
Pork Dumpling with Spicy Vinegar Sauce (3 pieces)	份 portion
G, P, S, SH	
(好市齐来) 发财好市咸猪骨粥	\$13
Porridge with Dried Oyster and Salted Spare Ribs	位 person
G, P, S, SH	

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