

香宮



SHANG
PALACE

骏马生双翼，鸿图壮九州
厨师精选套餐

Chinese New Year Set Menu

2 February - 3 March 2026



一帆风顺 - 骏马欢腾四海春

Happiness Set Menu

(金马迎春) 三文鱼捞起鱼生

Fortune Yu Sheng with Norwegian Smoked Salmon

G, N, SE,

(百花齐放) 翡翠 X.O. 酱玉带珊瑚蚌

Sautéed Scallops, Pacific Clam and Garden Greens with X.O. Sauce

G, P, S, SE, SH,

(燕语竹林) 红烧花胶蟹肉燕窝

Braised Bird's Nest Broth with Shredded Fish Maw and Crab Meat

G, P, S, SE, SH,

(好市齐来) 蚝皇南非八头鲜鲍鱼扣日本花菇

Braised South African 8-head Abalone and Shiitake Mushroom

in Oyster Sauce

G, P, S, SH

(年年有余) 特制梅子酱蒸鳕鱼件

Steamed Atlantic Cod Fillet with Homemade Plum Sauce

*Additional \$20++ per person for Star Garoupa

A, G, S, SE

(龙精虎猛) 干煎茄汁大虾碌

Pan-fried King Prawn with Tomato Sauce

G, SH

(五谷丰收) 生炒腊味糯米饭

Fried Glutinous Rice with Preserved Meat, Dried Shrimp and Conpoy

A, E, G, N, P, S, SH

(大展鸿图) 雨花汤圆百合红豆羹

Red Bean Cream with Lily Bulbs and Yuhua Rice Dumplings

G, S

\$198++ 每位 per person

四位起 Minimum four persons to dine

双喜临门 - 马跃龙腾迎喜气

Prosperity Set Menu

(金马迎春) 三文鱼龙虾捞起鱼生

Fortune Yu Sheng with Norwegian Smoked Salmon and Poached Lobster
G, N, SE, SH,

(百花齐放) 虾米酱翡翠炒玉带桂花蚌

Sautéed Scallops, Pacific Clams, Garden Greens in Shrimp Paste Sauce
G, S, SE, SH

(燕语竹林) 鲜松茸瑶柱花胶炖鸡

Double-boiled Chicken Soup with Fish Maw and Fresh Matsutake Mushroom
SE, SH

(好市齐来) 蚝皇南非六头鲜鲍鱼扣海参

Braised South African 6-head Abalone and Sea Cucumber in Oyster Sauce
G, P, S, SE, SH

(年年有余) 榄豉蒸笋壳鱼件

Steamed Soon Hock Fillet with Olive Vegetables and
Fermented Black Bean Sauce

**Additional \$20++ per person for Star Garoupa*
G, S, SE

(龙精虎猛) 蒜茸牛油大虾皇

Braised King Prawn with Garlic and Butter Sauce
G, SH, D

(繁花似锦) 野菌安心鸡粒烩饭

Braised Rice with Diced An Xin Chicken and Assorted Mushrooms
G, SH

(大红大紫) 草莓柚子甘露

Chilled Strawberry Sago Cream with Pomelo
D

\$248++ 每位 per person

四位起 Minimum four persons to dine

三阳开泰 - 金戈铁马奔大道

Harmonious Set Menu

(龙马精神) 三文鱼龙虾捞起鱼生

Fortune Yu Sheng with Norwegian Smoked Salmon and Poached Lobster
G, N, SE, SH,

(鸿福齐天) 黑鱼籽法国鹅肝片皮猪

Pan-fried Foie Gras and Roasted Suckling Pig topped with Caviar,
served with Bun
G, SE, P

(贺翅展翔) 蟹皇烩官燕

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

(包有盈余) 鲍汁南非四头鲜鲍鱼扣花胶

Braised South African 4-head Abalone and Fish Maw with Abalone Sauce
G, P, S, SE, SH

(年年有余) 豆酥蒸海星斑件

Steamed Star Garoupa Fillet with Crispy Bean Crumb
G, S, SE

(春风得意) 羊肚菌开边波士顿龙虾

Braised Boston Lobster with Morel Mushroom Sauce
G, S, SH

(五谷丰收) 生炒腊味糯米饭

Fried Glutinous Rice with Preserved Meat, Dried Shrimp and Conpoy
A, E, G, N, P, S, SH

(竹报平安) 冻枣皇八宝清汤拼三色年糕

Chilled Red Dates Soup with Eight Treasures
accompanied by Pan-fried Three Layers Nian Gao
G, T

\$298++ 每位 per person

四位起 Minimum four persons to dine

四季平安 - 飞驰骏马鞭高举

Opulence Set Menu

(风生水起) 三文鱼龙虾捞起鱼生

Fortune Yu Sheng with Norwegian Smoked Salmon and Poached Lobster
G, N, SE, SH

(纵横四海) 金银蒜粉丝蒸阿拉斯加鲜蟹脚

Steamed Alaskan King Crab Leg with Vermicelli and Garlic Sauce
G, S, SH

(吉祥如意) 燕窝响螺佛跳墙

Buddha Jumps Over The Wall

(Double-boiled Assorted Dried Seafood Soup with Bird's Nest)
A, P, S, SH, SE

(包您发财) 蚝皇南非干鲍伴原条芦笋

Braised South African Dried Abalone

accompanied by Asparagus

G, P, S, SH

(年年有余) 陈皮姜丝蒸东星斑件

Steamed Coral Trout Fillet with Shredded Tangerine Peel and
Shredded Ginger
G, S, SE

(龙马精神) 白汁野菌焗龙虾

Baked Lobster with Wild Mushroom in Cream Sauce
D, G, SH

(鸿图大展) 鹅肝润肠崧炒饭

Fried Rice with Chinese Liver Sausage and Foie Gras
E, G, P, A

(三星供照) 经典甜品

红莲麦冬炖桃胶 花生酥 枣皇马蹄糕

Double-boiled Peach Gum with Red Lotus Seeds and Ophiopogon Root
Baked Peanut Pastry
Red Dates and Water Chestnut Nian Gao
G, N

\$348++ 每位 per person

四位起 Minimum four persons to dine

五福临门 - 马跃千峰送吉祥

Imperial Indulgence Set Menu

金马捞起鱼生 - 黑鱼籽酱, 龙虾, 苏格兰烟熏三文鱼, 海蜇头

Auspicious Golden Horse Yu Sheng

(10g Caviar, Lobster, Scottish Smoked Salmon, Jelly Fish)

G, N, SE, SH

(吉星高照) 鸿运南乳去骨猪

Roasted Deboned Suckling Pig with Red Fermented Bean Curd

G, P, S

(岁岁平安) 上汤干捞生拆阿拉斯加鲜蟹肉官燕

Fried Bird's Nest with Alaskan King Crab Meat served with Superior Broth

P, SH, G

(龙飞凤舞) 上汤焗澳洲龙虾球伴青蔬

Braised Australian Lobster Meat with Supreme Broth

accompanied by Seasonal Greens

G, SH, SE

(牛气冲天) 海盐煎鹿儿岛和牛片配云南羊肚菌汁

Pan-fried Kagoshima Wagyu with Sea Salt

served with Yunnan Morel Mushroom Sauce

G, SH, S

(年年有余) 松茸酱蒸红东星斑件

Steamed Coral Trout Fillet with Matsutake Mushroom Sauce

G, S, SE

(包罗万有) 鲍汁澳洲两头青边鲍鱼(半粒)伴海参

Braised Half 2-head Australian Green Lips Abalone and

Sea Cucumber in Abalone Sauce

SH, P, G

(金玉满堂) 新春聚宝炒饭

Eight Treasure Fried Rice

E, G, P, SE, SH

(龙马精神) 经典甜品

椰皇雪蛤炖鲜奶配香煎年糕

Double-boiled Hashima with Fresh Milk in Coconut

accompanied by Pan-fried Nian Gao

D, G, SE

\$468++ 每位 per person

四位起 Minimum four persons to dine

六六大顺 - 马到成功添福气

Golden Dynasty Set Menu



骏马捞起鱼生 - 黑鱼籽酱, 澳洲龙虾, 苏格兰烟熏三文鱼, 海蜇头

Auspicious Horse Yu Sheng

(10g Caviar, Australian Lobster, Scottish Smoked Salmon, Jelly Fish)

SH, G, SE, N

(一马当先) 金箔法国鹅肝乳猪

Roasted Suckling Pig with Pan-fried Foie Gras topped with Gold Foil

G, P

(马运亨通) 红烧官燕盏

Braised Imperial Bird's Nest with Brown Sauce

G, P, S

(马到福来) 阿拉斯加蟹二食

Alaskan King Crab In Two Ways

蒜茸粉丝蒸阿拉斯加蟹脚

Steamed Alaskan King Crab Leg with Minced Garlic and Glass Vermicelli

三十年花雕蛋白蒸阿拉斯加蟹肉配高级鱼籽酱

Steamed Alaskan King Crab Meat with Egg White

and 30-year Vintage Hua Diao Wine, accompanied by Premium Caviar

SH, G, SE, E, S, A

(金马呈祥) 潮州蒸红东星斑件

Steamed Coral Trout Fillet in Teochew Style

G, SE

(策马奔腾) 鲍汁南非塘心十八头干鲍鱼

Braised 18-head Whole South African Candy Heart Dried Abalone in Abalone Sauce

G, P, SH, A

(龙马精神) 浓鸡汤过桥游水响螺片伴面线胜瓜丝

Poached Live Sea Conch with Chicken Broth

accompanied by Vermicelli and Shredded Luffa Melon

G, SH

(马跃青云) 经典甜品

燕窝炖鲜奶配柚子黄梨酥

Double-boiled Bird's Nest with Fresh Milk

accompanied by Yuzu Pineapple Tart

D, G

\$888++ 每位 per person

六位起 Minimum six persons to dine

五谷丰收 - 乘骏马马到成功

Joyous Set Menu

锦绣捞起

Fortune Longevity Yu Sheng with Marmoreal Mushroom

G, N, V

碧绿燕液竹笙榆耳羹

Braised Bird's Nest Broth with Bamboo Pith and Fungus

V

松露锦绣伴生菜

Wok-fried Assorted Diced Vegetables and Mushrooms served in Lettuce

G, S, V

南乳禅衣罗汉包

Braised Bean Curd Puff filled with Assorted Vegetables
in Preserved Bean Curd Sauce

G, S, V

迷你南瓜银丝竹笙卷

Braised Bamboo Pith Fungus Rolls with Vermicelli served in Mini Pumpkin

G, V

豆根干烧伊面

Braised Ee Fu Noodles with Bean Curd Stick

G, S, V

冻枣皇八宝甜汤

Chilled Red Dates Soup with Eight Treasures

T, V

\$138++ 每位 per person

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

All prices are in Singapore Dollars and subject to 10% service charge and prevailing government taxes.