

香
宮



SHANG
PALACE



18 May 2026

A Year Long Production Cycle

扇贝片 | 茅台蒔萝凝胶 | 蒔萝枝
Scallop Chip | Mao Tai Dill Gel | Dill Sprigs
by Chef Vincent

Two Feedings of Sorghum during Production Process

迷你罗曼生菜 | 西瓜 | 姜 | 凤尾鱼 | 茅台花醋
Gem Lettuce Shoot | Watermelon | Ginger | Anchovy | Mao Tai Flower Vinaigrette
by Chef Vincent

Distilled 09 Times to Convert Starch into Alcohol

香宫茅台之夜炖汤

太子参 | 红枣 | 麦冬 | 辽参 | 元肉 | 瑶柱 | 杞子 | 人参须 | 鸡
Prince Ginseng | Red Date | Dwarf Lilyturf Root Tuber | Sea Cucumber |
Longan | Conpoy | Wolfberry | Ginseng Rootlets | Chicken
by Chef Daniel Cheung

Fermented Mash is Stored & Processed 08 Times of Fermentation; Requires Precise Temperature Control

黄椒酱蒸星斑

红东星斑 | 时蔬 | 茅台
Red Coral Trout | Seasonal Spring Vegetables | Mao Tai Nage
by Chef Daniel Cheung

Dictate by Local, Nature & Environmental Conditions

避风塘柠香和牛骨爽肉

Blackmore Rib Fingers | Lemongrass | Kaffir Lime
by Chef Daniel Cheung

Balancing the Intensity; Enhancing the Depth of Flavour

鲜松茸菌蒸娃娃菜

Baby Cabbage | Fresh Matsutake Mushroom
by Chef Daniel Cheung

Fermented Mash is Distilled 07 Times to Produce 07 Distinct Qualities of Liquor; Blended to Attain Complex Smooth Flavour Profile

高级中式香肠 | 樱花虾 | 日本蟹肉 | 飞鱼籽 | 意大利辣味抹酱香肠
Premium Chinese Sausage | Sakura Ebi | Japanese Crab Chucks | Tobiko | Nduja
by Chef Daniel Cheung

Remembering A Spirit with Deep Roots

乌龙茶蜜桃布丁 | 茅台果冻 | 65°C白桃 | 乌龙冰沙 | 烤杏仁片
Oolong Tea Peach Pudding | Mao Tai Jelly | 65°C White Peach |
Oolong Ice-cream | Toasted Almond Flakes
by Chef Vincent

\$198++ per person

Price is subject to 10% service charge and prevailing government taxes.

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