



Chef Daniel Cheung
Shang Palace, Shangri-La Singapore

Chef Owner Liu Xin
Hong 0871 Yunnan Cuisine

FOUR HANDS, ONE EXTRAORDINARY JOURNEY: YUNNAN'S WILD MUSHROOM SEASON

For three exclusive nights, Shang Palace Executive Chinese Chef Daniel Cheung joins forces with Chef Owner Liu Xin of Hong0871 — a Black Pearl One Diamond Restaurant, Michelin Selected Restaurant in Beijing and Shanghai (2026), and recipient of Two Stars in the Golden Phoenix Tree China Restaurant Guide.

Together, they present an extraordinary culinary collaboration that brings together the elegance of Cantonese cuisine and the bold, distinctive flavours of Yunnan, in celebration of the region's highly anticipated wild mushroom season. Specially curated for this limited engagement, the menu showcases the finest seasonal ingredients sourced from Yunnan's mountains and forests.

Each dish is thoughtfully crafted to highlight the remarkable depth, delicate textures, and natural aromas of Yunnan's prized wild mushrooms and regional produce, while reflecting the creativity and expertise of both chefs. This exclusive dining experience offers a harmonious blend of tradition and innovation, celebrating the rich culinary heritage and exceptional bounty of one of China's most renowned gastronomic destinations.

18 & 19 August 2026, Tuesday & Wednesday
Dinner
Shang Palace
\$218++ per person
Add on \$88++ per person for wine pairing



SHANG
PALACE

X



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Prices are subject to 10% service charge and prevailing government taxes.



Shang Palace x Hong 0871 Four Hands Dinner

云果酸辣汁北极虾/香水菠萝 |
东川红土鸡枞/维西松茸佐会泽阿穆尔鱼子酱 |
辣子鲜蟹钳 | 烟熏三文鱼白汁阿拉斯加蟹肉
Arctic Shrimp | Fragrant Pineapple |
Yunnan Fruity Sour & Spicy Sauce
Dongchuan Termite Mushroom |
Weixi Matsutake with Huize Amur Caviar
Fresh Crab Claw | Sichuan Style
Smoked Salmon | Baked Alaskan King Crab Meat
by Chef Liu Xin and Chef Daniel Cheung

Michel Littière, 'Réserve' Brut, NV

露水小瓜菌香佛跳墙
Wild Mushroom Buddha Jumps Over the Wall | Fresh Melon Vessel
by Chef Liu Xin

海鲜浓汤脆米浸鳕鱼
Atlantic Cod | Seafood Supreme Broth | Crispy Rice
by Chef Daniel Cheung

Penfolds, 'Bin 51' Riesling, 2022

诺邓三年金腿鸡油汗蒸手撕青头菌
Green Cracking Russula |
Nuodeng 3-Year Golden Ham | Chicken Fat Oil
by Chef Liu Xin

Clarendelle Blanc, 2024

古法焖南非鲜鲍鱼
African Abalone
by Chef Daniel Cheung

傣味包烧A5鹿儿岛和牛白见手青
Dai-Style Banana Leaf |
Roasted A5 Kagoshima Wagyu | White Lurid Boletus
by Chef Liu Xin

E.Guigal, Crozes-Hermitage, 2021

诺邓盐泥肉，黄赖头，甜菜开花洋芋焖饭
Braised Rice Simmered | Nuodeng Salt-Cured Clay Pork |
Wild Yellow Boletus | Beet Greens | Cracked Blossom Potatoes
by Chef Liu Xin

青柠花生奶冻 | 一口杨枝甘露
Chilled Lime Pudding | One Bite Pomelo Sago Cream
by Chef Daniel Cheung

Oremus, Late Harvest Furmint, 2021