



## Shang Palace x Drunken Fish Four Hands Dinner

脆葱鲍鱼 | 意大利黑醋鳕鱼 |  
烟熏黑蒜泥濑尿虾 | 羊肚菌安心鸡卷  
Slow-cooked Abalone | Crispy Scallion  
Atlantic Cod Fish | Italian Black Vinegar  
Mantis Prawn | Smoked Black Garlic  
An Xin Chicken Roll | Morel Mushroom  
*by Chef Henry Zhang and Chef Daniel Cheung*  
G, N, S, SE, SH

石斛沙参玉竹象拔蚌炖鸡  
Chicken | Dendrobium | Glehnia Root |  
Solomonseal Rhizome | Geoduck Clam  
*by Chef Daniel Cheung*  
G, SH

*Penfolds, Cuvée Brut, Champagne, NV*

花椒油焗星斑件  
Garoupa Fish Fillet | Sichuan Peppercorn Oil  
*by Chef Henry Zhang*  
G, S, SE

蟹皇扒咸蛋黄狮子头配陈村粉  
Salted Egg Meatball | Crab Roe | Chencun Rice Noodles  
*by Chef Daniel Cheung*  
E, G, P, S, SH

*Trimbach, Pinot Blanc, 2021*

黄焖菜苗花胶卷  
Fish Maw | Seasonal Green | Supreme Broth  
*by Chef Zhang and Chef Daniel Cheung*  
G, P, S, SE, SH

蟹沐流沙帝王蟹腿  
Alaskan King Crab Leg | Salted Egg Yolk  
*by Chef Henry Zhang*  
E, G, S, SH

*Kumeu River, 'Estate' Chardonnay, 2023*

牛肉手工面  
Homemade Beef Noodles | Beef Broth  
*by Chef Henry Zhang*  
E, G

*Tenuta San Guido, Le Difese, 2023*

手工拉丝酸奶 | 豆沙蝴蝶酥  
Homemade Yoghurt | Butterfly Red Bean Pastry  
*by Chef Henry Zhang and Chef Daniel Cheung*  
D, E, G, S

*Château de la Roulerie, Coteaux du Layon, 2019*

