

香
宮



S H A N G
P A L A C E

怀旧古法金钱鸡 | X.O.酱鲜鲍片 | 黑松露烟熏素卷

Traditional barbecued Australian pork with
chicken liver in honey sauce

Wok-fried fresh abalone with X.O chilli sauce

Smoked bean curd rolls with carrot, black mushrooms
and pickled radish in black truffle sauce

2023 Maison Albert Bichot, Chablis

黄金炸酿斯里兰卡青蟹盖

Deep-fried stuffed Sri Lankan mud crab meat in shell

2018 Maison Albert Bichot Vaudésirs, Chablis Grand Cru

羊肚菌八宝酿鸡

Crispy-fried chicken stuffed with morel mushrooms
and eight treasures

2018 Maison Albert Bichot, Côte de Nuits Villages

陈年黑醋荔枝伊比利亚黑猪肉

Deep-fried Ibérico pork wrapped in lychee
with aged vinegar

2018 Maison Albert Bichot 'Clos des Ursulines',

Domaine du Pavillon, Pommard

红烧澳洲牛面颊焖伊面

Braised Ee Fu noodles with Australian beef cheek

2018 Maison Albert Bichot 'Les Sorbets',

Morey-Saint-Denis 1er Cru

日本北海道牛奶黑椰糖红豆冰沙

Red bean shaved ice with Hokkaido milk
and gula Melaka