

香
宮



S H A N G
P A L A C E

Timeless Journey

Celebrating 54 Years of Shang Palace



A Treasured Legacy to Savour

Nestled in the heart of the hotel, Shang Palace is Shangri-La Singapore's oldest and most iconic restaurant. On 23 April 1971, the same day the hotel opened, Shang Palace welcomed its first guests. Since then, it has stood as a beacon of Cantonese excellence, hailed as one of Singapore's finest Chinese dining destinations and inspiring sister restaurants worldwide.

The name "Shang Palace" was bestowed by Mr Lim Kai, a director of the Kerry Group and a founding figure of Shangri-La. It evokes "aromatic scent" and "a palace fit for royalty" – reflecting refined flavours and gracious service. Inspired by Imperial Chinese gardens, its interiors blend classic luxury with cultural heritage.

Executive Chinese Chef Daniel Cheung brings a harmonious balance of tradition and innovation. Here, classic Cantonese dishes are reimagined with finesse – where legacies are savoured, stories shared, and new chapters begin.

Shang Palace Turns 54!

Shang Palace proudly celebrates 54 years of culinary excellence—a tribute to the enduring legacy of Cantonese cuisine and the generations who shaped its story. Since 1971, it has remained a beloved destination for authentic flavours, warm hospitality, and timeless traditions.

To honour this milestone, Executive Chinese Chef Daniel Cheung invites you on a nostalgic journey into the restaurant's rich culinary past. Inspired by cherished dishes from Shang Palace's earliest days, he presents a special anniversary menu rooted in memory and tradition.

This thoughtfully curated selection revives signature recipes—some long forgotten, others quietly treasured—now reimagined with modern finesse. Each dish pays homage to the flavours of old, crafted with care and reverence.

More than a celebration, this is a tribute to the hands that shaped the cuisine and the spirit that continues to define Shang Palace.





Celebration Set Menu

Designed for sharing—just as every cherished Cantonese meal should be—this set menu shines a light on classic Shunde flavours. Take for instance, the delicate *Braised Fresh Fish Meat with Luffa Melon, Straw Mushrooms, and Chrysanthemum* — an ingredient beloved in Guangdong for its fragrance and symbolic warmth of family gatherings.

A highlight is the *Clay Pot Rice with Shredded Yellow Eel*, a nod to the Song Dynasty roots of Cantonese clay pot cooking. In water-rich Shunde, farmers once caught yellow eel from nearby fields, prized for its tender flesh and nourishment. Cooked over a gentle flame in traditional clay pots, this rustic meal has become a treasured delicacy, rich in both flavour and memory.

Celebration Set Menu

黄金炸鲜奶拼煎鲑鱼滑酿豆角

Crispy-fried Milk Custard accompanied by
Pan-fried Long Bean Rings stuffed with Dace Fish Paste

D, E, G, N, S, SE, SH, T

顺德菊花生拆生鱼羹

Braised Fresh Fish Meat with Luffa Melon,
Straw Mushrooms and Chrysanthemum

*Upgrade *Additional \$20++ per person for Double-boiled Ginseng Soup with*

Abalone and Black Chicken

人參鲍鱼炖黑鸡 - 每位需额外支付\$20

G, SE

怀旧脆皮手撕鸡

Sliced Crispy Chicken with Shredded Chicken and Jellyfish

D, G, N, SE, SH, T

番茄蛋煮黄花鱼

Pan-fried Yellow Croaker Fish with Tomato Egg Sauce

E, D, G, N, S, SE, SH, T

虾干上汤瑶柱肉松浸大芥菜

Poached Mustard Greens with Dried Shrimp,
Dried Scallop and Minced Pork in Superior Broth

D, E, G, N, SE, SH, T

黄鳝煲饭

Clay Pot Rice with Shredded Yellow Eel

D, G, N, P, S, SE, SH, T

腐竹白果鹌鹑蛋糖水拼酥炸马蹄条

Sweetened Bean Curd skin with Gingko Nuts and Quail Eggs,
accompanied by Deep-fried Water Chestnut Cake

A, D, G, N, S, SE, SH, T

\$388

for 4 persons

A Alcohol 酒精 | D Dairy 奶制 | E Eggs 蛋类 | G Gluten 麸质 | N Nuts 坚果 | P Pork 猪肉 | S Soya 豆类
SE Seafood 海鲜 | SH Shellfish 贝类 | T Tree Nuts 树坚果 | V Vegetarian 素食

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



DIM SUM

鹌鹑蛋烧卖

Steamed Siew Mai with Quail Egg

This classic dim sum, steeped in the nostalgia of old Cantonese traditions, perfectly blends the delicacy of quail eggs with the savoury flavour of siu mai. A staple in teahouses from the 1960s to the 1980s, it has gradually become an “endangered” dim sum due to the labour-intensive process of hand-peeling quail eggs. Today, only a handful of traditional establishments continue to preserve and serve this treasured taste of the past.

Available for lunch.

\$15 / 3pcs

D, E, G, N, P, SE, SH, T

DIM SUM

四宝鸡扎

Steamed Chicken Roll with Ham, Black Mushroom and Fried Fish Maw

A classic Cantonese dim sum, this tofu skin roll is filled with chicken, mushrooms, ham, fish maw, and taro, then steamed for rich flavour and layered texture. A nostalgic favourite among seasoned tea house patrons, it dates back to early 20th-century Guangzhou, where it became a hallmark of traditional handmade dim sum for its intricate craftsmanship.

Available for lunch.

\$12 / 2pcs

D, N, P, SE, SH, T





DIM SUM

榄仁黑糖马来糕 Steamed Malay Cake with Brown Sugar and Olive Seeds

This nostalgic treat, steeped in the century-old memories of traditional teahouses, was named one of CNN Travel's top 17 desserts in the world in 2023. While its exact origins remain unverified, most publicly available sources suggest it hails from Malaysia and Singapore, evolving during the British colonial era. Traditionally made with only brown sugar, Hong Kong chefs ingeniously introduced candied olive kernels to add a savoury note, balancing the sweetness and making it more suited to local palates.

Available for lunch.

\$10 / 1pc

E, G, T, V

APPETISER

黄金炸鲜奶 Crisp-fried Milk Custard

Originating from Shunde, Guangdong—often dubbed the “hometown of chefs”—this iconic Cantonese dish has captured hearts for decades. In the 1980s and 90s, local chefs ingeniously tackled the challenge of liquid milk by transforming it into a smooth, velvety custard using starch, which was then coated in batter and deep-fried to perfection. The result is a delightful contrast of textures: a crispy, golden exterior encasing a silky, fragrant milk filling. With its distinct layers and alluring aroma, this nostalgic treat remains a beloved fixture in traditional Cantonese teahouses.

\$14 / 6pcs

E, D, G



A Alcohol 酒精 | D Dairy 奶制 | E Eggs 蛋类 | G Gluten 麸质 | N Nuts 坚果 | P Pork 猪肉 | S Soya 豆类
SE Seafood 海鲜 | SH Shellfish 贝类 | T Tree Nuts 树坚果 | V Vegetarian 素食

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



APPETISER

蜜汁金钱鸡 Traditional Barbecued Pork Roll with Chicken Liver in Honey Sauce

Despite its Cantonese name, ‘金钱鸡 Golden Money Chicken’, this dish contains no chicken. Mimicking a string of coins, it has a blend of lean pork, fatty pork, and chicken liver formed into coin shapes, skewered, and roasted. Originating from Shunde, after World War II, resourceful chefs used leftover meats, marinated and skewered them for grilling. The addition of ‘chicken’ to the name was deliberate, as chicken was a luxury ingredient then, enhancing the dish’s perceived value.

\$16 / 3pcs

A, D, G, N, P, S, SE, SH, T

APPETISER

一品大拼盆 Shang Palace Signature Nostalgia Platter

A Lingnan culinary gem, this cold platter dates back to Qing Dynasty banquets and debuted in 1971 as a Shang Palace signature. It features seven delicacies—Jellyfish, Ham, Century Egg with Ginger, Sliced Abalone, Boneless Pork Trotter, Roasted Duck, and Chicken—arranged as “Seven Stars Around the Moon.” Legend tells of a Shunde chef who reimagined the dish as a “Fu Lu Shou” formation, turning it into a symbol of auspicious celebration.

\$58

A, D, E, G, N, P, S, SE, SH, T



A Alcohol 酒精 | D Dairy 奶制 | E Eggs 蛋类 | G Gluten 麸质 | N Nuts 坚果 | P Pork 猪肉 | S Soya 豆类
SE Seafood 海鲜 | SH Shellfish 贝类 | T Tree Nuts 树坚果 | V Vegetarian 素食

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



SOUP

爵士汤

Double-boiled Chicken Broth with Fish Maw, Sea Conch and Honeydew

This elegant soup rose to fame in the 1980s at Western Garden Restaurant and was named after Sir Tang Shiu-kin, a respected Hong Kong philanthropist and regular patron who often sent ingredients ahead for the chefs.

Simmered gently for three hours, it features conch, chicken, fish maw, honeydew, glehnia root, and polygonatum. The result is a clear, naturally sweet broth, celebrated for its delicate flavour and beauty-enhancing properties.

\$48 / person

D, N, P, SE, SH, T

SOUP

陈皮冬瓜鸭腿汤

Double-boiled Duck Broth with Winter Melon and Tangerine Peel

This traditional Cantonese soup highlights the balance of heat and ingredients. A tender duck is slowly simmered with fresh winter melon and aged tangerine peel, creating a clear, golden broth with rich, rounded flavour. The winter melon lends a light, cooling note, while the tangerine peel cuts through the richness. Cherished in Guangzhou, especially during seasonal changes, the soup warms the body and soothes the soul, with both broth and duck equally treasured.

\$30 / person

D, G, N, P, SE, SH, T



A Alcohol 酒精 | D Dairy 奶制 | E Eggs 蛋类 | G Gluten 麸质 | N Nuts 坚果 | P Pork 猪肉 | S Soya 豆类
SE Seafood 海鲜 | SH Shellfish 贝类 | T Tree Nuts 树坚果 | V Vegetarian 素食

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



SEAFOOD

茄汁干煎虾碌 Deep-fried King Prawns with Tomato Sauce

A nostalgic Cantonese home-style dish that rose to popularity in Hong Kong's tea houses and dai pai dongs (traditional outdoor food stalls) during the 1960s and 70s. Whole prawns, shell-on, are pan-fried until golden and crispy, then tossed in a vibrant sweet-and-sour sauce made with tomato ketchup, sugar, and vinegar. The result is a glossy, fragrant dish with crunchy shells, tender prawn meat, and a tangy, appetising flavour profile. More than just a dish, it encapsulates the flavour memory of a generation and remains a vivid reflection of Hong Kong's grassroots culinary culture.

\$52

D, G, N, S, SE, SH, T

RICE

太极鸳鸯饭 Traditional Yuan Yang Fried Rice

A nostalgic 1970s dish, yuan yang fried rice reflects Western influence and debuted on the opening menu of Shang Palace. It features egg fried rice topped with two sauces: a tangy tomato-chicken mix and a creamy prawn-pea blend, forming the iconic 'yuan yang' (pairing) pattern. Blending Chinese techniques with Western flavors, it symbolizes Hong Kong's cultural fusion and remains a banquet wedding favorite.

\$38

D, E, G, N, S, SE, SH, T



A Alcohol 酒精 | D Dairy 奶制 | E Eggs 蛋类 | G Gluten 麸质 | N Nuts 坚果 | P Pork 猪肉 | S Soya 豆类
SE Seafood 海鲜 | SH Shellfish 贝类 | T Tree Nuts 树坚果 | V Vegetarian 素食

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



DESSERT

怀旧砵仔糕

Traditional Red Bean Pudding

This sweet rice pudding, once sold in small ceramic bowls, is a nostalgic street snack from Taishan that later gained popularity in Hong Kong. Made from glutinous rice flour, brown sugar, and red beans, it's known for its chewy texture and malty sweetness. Often featured in classic Hong Kong dramas, it evokes memories of grassroots life. Though the traditional bowls are now rare, the beloved childhood flavour endures.

\$12 / 3pcs

G, V

DESSERT

怀旧炸沙翁

Traditional Deep-fried Egg Puff with Sugar

A nostalgic snack from Guangdong, "Sha Weng" is a golden, airy pastry with a crisp shell, fluffy centre, and sugar-coated sweetness. Once a tea house and street stall classic, its name — "Sha Weng" ("Sand Old Man") — may reference its white, sugar-dusted surface resembling an elderly man's hair. Another theory links it to the ancient term "Sha Weng", meaning deep-fried pastry. Made simply with flour, eggs, and sugar, it transforms in hot oil into a fragrant, unforgettable treat.

\$9 / 3pcs

E, G, V



A Alcohol 酒精 | D Dairy 奶制 | E Eggs 蛋类 | G Gluten 麸质 | N Nuts 坚果 | P Pork 猪肉 | S Soya 豆类
SE Seafood 海鲜 | SH Shellfish 贝类 | T Tree Nuts 树坚果 | V Vegetarian 素食

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

致敬1971 A Toast to 1971

1971 D'Oliveiras Terrantez, Madeira



由马德拉最稀有的葡萄品种之一酿制而成，该品种曾濒临灭绝。D'Oliveiras酒庄由19世纪的远见者创立，以其将葡萄酒陈年至臻而闻名，藏酒年份可追溯至1850年代。这款1971年Terrantez，于2018年手工装瓶，在17世纪的酒窖中于法国橡木桶中陈酿了47年。口感浓郁优雅，带有榅桲、榛子、太妃糖的香气，并以悠长的橙皮余韵收尾，复杂度非凡。

Crafted from one of Madeira's rarest grapes, saved from near extinction. D'Oliveiras, founded by visionaries in the 19th century, is famed for ageing wines to perfection — with vintages dating back to the 1850s. This 1971 Terrantez, hand-bottled in 2018, spent 47 years in French oak in a 17th-century lodge. Intense and elegant, with notes of quince, hazelnut, toffee, and a lingering orange peel finish. Remarkably complex.

\$98 per glass

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

标价需另加10%服务费及政府消费税

侍酒师臻选 Sommelier's Recommendation

细细品味由侍酒师Harry Loh精心甄选的上乘佳酿，
与我们的54周年庆典菜单相得益彰。借助Coravin，
每一杯葡萄酒都能新鲜呈现，饱满醇香，完美还原酒款
本真的风味。尽情享受美食与美酒的绝妙搭配，无需开启
整瓶，只让您一杯一享，纯粹畅快。

Savour a curated selection of some of the finest wines,
personally handpicked by our sommelier, Harry Loh, to
perfectly complement our 54th Anniversary Menu. With
Coravin, each glass is served fresh and full of flavour, just
as it was meant to be. Indulge in exceptional pairings of
food and wine, all without the need to commit to a full
bottle—just pure enjoyment, one glass at a time.

- 2021 Domaine Vincent Bouzereau, Puligny-Montrachet
- 2020 Faiveley, Vosne-Romanee
- 2020 Anseillon, Pauillac by DBR Lafite
- 2012 La Dame de Montrose by Château Montrose,
Saint-Estephe

\$54 per glass



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

标价需另加10%服务费及政府消费税



传承经典，品味心意

香宫坐落于酒店核心位置，是新加坡香格里拉历史最悠久且最具标志性的餐厅。1971年4月15日酒店开业当天，香宫也迎来了首批宾客。半个世纪以来，这间餐厅始终是粤式美味的金字招牌，被誉为新加坡最卓越的中餐殿堂之一。其盛名早已远播海外，成为全球多家姐妹餐厅的灵感源泉。

“香宫”之名由嘉里集团董事、香格里拉创始元老之一Lim Kai先生亲赐。“香”喻珍饈之馥郁，“宫”指贵胄之华庭，二字精妙诠释了餐厅的精湛风味与尊崇服务。其装潢设计汲取皇家园林的气韵，将经典奢华与传统中式美学完美融合。

现任中餐行政总厨张浪然师傅以炉火纯青的厨艺，在经典与创新间缔造平衡。经典粤式菜肴经由现代技艺的重新演绎，令每场飨宴都成为成为舌尖上的文化传承。半个世纪来，无数家庭在此欢聚宴饮，镌刻温馨记忆。香宫不仅是用餐之所，更是传承滋味的文化空间——这里见证着故事的流转，也孕育着崭新的篇章。

香宫54周年庆

香宫荣耀庆祝54载辉煌历程，致敬粤菜不朽的传承，以及一代又一代匠心守味的厨师与宾客。自1971年起，香宫便以正宗风味、亲切款待与经典技艺，成为一代食客心中的美饌殿堂。

为纪念这一重要里程碑，香宫行政总厨张浪然师傅诚邀宾客踏上一段时光之旅，重温香宫昔日风华。他从餐厅创立初期及传统经典菜式中汲取灵感，倾心呈献周年限定菜单，以传承之心唤醒味蕾记忆。

这份匠心菜单凝聚多道标志性菜肴——有些曾被时光掩埋，有些始终为人所怀念——如今悉数回归，融入现代巧思，再现旧日风味。每一道菜皆是情感的载体，承载着家的味道、师傅的技艺与岁月的印记。

这不仅是一场庆典，更是一份深情致敬：献给曾挥勺蒸煮的双手、念念不忘的回头客，以及香宫五十余年不改的初心。邀您一同品味旧日时光，在今日舌尖上再度绽放。





周年庆套餐

走进一段承载着深厚传承的美食故事，由香宫行政总厨张浪然师傅倾情演绎，将粤菜的灵魂以匠心、历史与传统技艺重现于餐桌之间。在香宫的每一口滋味中，皆可细品流转于时光中的经典，焕发新的光彩。

本次套餐以粤式家庭共享为灵感，正如每一顿珍贵的粤菜家宴应有的模样，呈献经典顺德风味。例如**顺德菊花生拆生鱼羹**，融合丝瓜、草菇与清香菊花，菊花于广东人心中象征团圆温情，也为菜肴增添一抹雅致芬芳。

另一亮点是**黄鳝煲饭**，向宋代起源的广式煲仔饭致敬。在水乡顺德，农民常于田间捕捉肉质细嫩、营养丰富的黄鳝，作为辛勤劳作后的滋补佳肴。为便于烹煮，就地取材，以瓦煲焖饭，逐渐演变成如今的地道美味，风味浓郁，承载满满回忆与情感。

周年庆套餐

黄金炸鲜奶拼煎鲮鱼滑酿豆角

Crispy-fried Milk Custard, accompanied by
Pan-fried Long Bean Rings stuffed with Dace Fish Paste

D, E, G, N, S, SE, SH, T

顺德菊花生拆生鱼羹

Braised Fresh Fish Meat with Luffa Melon,
Straw Mushrooms and Chrysanthemum

Upgrade *Additional \$20++ per person for Double-boiled Ginseng Soup with
Abalone and Black Chicken

人参鲍鱼炖黑鸡 - 每位需额外支付\$20

G, SE

怀旧脆皮手撕鸡

Sliced Crispy Chicken with Shredded Chicken and Jellyfish

D, G, N, SE, SH, T

番茄蛋煮黄花鱼

Pan-fried Yellow Croaker Fish with Tomato Egg Sauce

E, D, G, N, S, SE, SH, T

虾干上汤瑶柱肉松浸大芥菜

Poached Mustard Greens with Dried Shrimp,
Dried Scallop and Minced Pork in Superior Broth

D, E, G, N, SE, SH, T

黄鳝煲饭

Clay Pot Rice with Shredded Yellow Eel

D, G, N, P, S, SE, SH, T

腐竹白果鹌鹑蛋糖水拼酥炸马蹄条

Sweetened Bean Curd skin with Gingko Nuts and Quail Eggs,
accompanied by Deep-fried Water Chestnut Cake

A, D, G, N, S, SE, SH, T

\$388

四人份

A Alcohol 酒精 | D Dairy 奶制 | E Eggs 蛋类 | G Gluten 麸质 | N Nuts 坚果 | P Pork 猪肉 | S Soya 豆类
SE Seafood 海鲜 | SH Shellfish 贝类 | T Tree Nuts 树坚果 | V Vegetarian 素食

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



点心

鹌鹑蛋烧卖 Steamed Siew Mai with Quail Egg

这道承载着老广情怀的经典茶点, 将鹌鹑蛋的玲珑与烧卖的鲜美完美融合, 是上世纪60至80年代茶楼中的经典之作。因需手工剥制鹌鹑蛋, 工序繁复费时, 如今已逐渐成为“濒危点心”。唯有少数老店仍默默坚守, 延续着这份传统

风味。

只限午市!

\$15 / 3件

D, E, G, N, P, SE, SH, T

点心

四宝鸡扎 Steamed Chicken Roll with Ham, Black Mushroom and Fried Fish Maw

这款经典广式点心以鸡肉为主, 搭配香菇、火腿、鱼鳔与芋头, 外裹腐皮蒸制而成, 层次丰富、滋味鲜美, 是老茶客心中的怀旧滋味。源于20世纪初广州茶楼竞争激烈的年代, 四宝鸡扎因工序繁复、技艺见长, 成为传统手工点心的代表。

只限午市!

\$12 / 2件

D, N, P, SE, SH, T





点心

榄仁黑糖马来糕 Steamed Malay Cake with Brown Sugar and Olive Seeds

这枚承载着百年茶楼记忆的古早味, 于2023年荣登 CNN Travel 全球最佳甜点17强榜单。关于其起源有多种未经证实的说法, 目前公开资料普遍认为它源自马来西亚和新加坡, 并在英殖民时期的发展中演变而成。传统马拉糕仅以黑糖制成, 香港师傅巧妙加入榄仁, 甜中带咸, 平衡腻感, 更贴近本地口味。

只限午市!

\$10 / 1件

E, G, T, V

开胃菜

黄金炸鲜奶 Crisp-fried Milk Custard

这道粤式经典甜点源自“厨师之乡”广东顺德。20世纪80至90年代, 当地厨师突破液态奶的局限, 运用淀粉凝固牛奶制成奶糕, 再裹粉油炸, 打造出“外酥内滑”的多重口感。酥脆金黄的外壳包裹着嫩滑香浓的鲜奶馅, 层次分明, 香气扑鼻, 是老广茶楼中备受喜爱的甜点之一。

\$14 / 6件

D, E, G



A Alcohol 酒精 | D Dairy 奶制 | E Eggs 蛋类 | G Gluten 麸质 | N Nuts 坚果 | P Pork 猪肉 | S Soya 豆类
SE Seafood 海鲜 | SH Shellfish 贝类 | T Tree Nuts 树坚果 | V Vegetarian 素食

标价需另加10%服务费及政府消费税



开胃菜

蜜汁金钱鸡

**Traditional Barbecued Pork
Roll with Chicken Liver in
Honey Sauce**

尽管名为“金钱鸡”，这道菜实则不含鸡肉。其造型仿效一串铜钱，将瘦肉、肥肉和鸡肝混合塑成铜钱状，串起烤制而成。这道顺德名菜的诞生源于二战后的巧思——厨师们将剩余肉类腌渍串烤，而特意在菜名中加入“鸡”字（当时鸡肉属珍贵食材），旨在提升菜肴的身价。

\$16 / 3件

A, D, G, N, P, S, SE, SH, T

开胃菜

一品大拼盆

**Shang Palace Signature
Nostalgia Platter**

这道承载着岭南饮食智慧的经典拼盘，可追溯至清末民初的官府宴席。1971年，它作为镇店之宝亮相开业菜单，七味珍馐暗合“七星伴月”的古意，拼盘包括海蜆、洋腿、子姜皮蛋、汤鲍片、扎蹄、烧鸭、白切鸡或豉油鸡。传说民国时期，顺德厨师为贺富商寿宴，特以七道冷盘拼成“福禄寿”三星图案。

\$58

A, D, E, G, N, P, S, SE, SH, T



A Alcohol 酒精 | D Dairy 奶制 | E Eggs 蛋类 | G Gluten 麸质 | N Nuts 坚果 | P Pork 猪肉 | S Soya 豆类
SE Seafood 海鲜 | SH Shellfish 贝类 | T Tree Nuts 树坚果 | V Vegetarian 素食

标价需另加10%服务费及政府消费税



汤品

爵士汤

**Double-boiled Chicken Broth
with Fish Maw, Sea Conch and
Honeydew**

“爵士汤”得名于香港名人邓肇坚爵士，1980年代于西苑酒家走红。他常亲自送食材请厨师煲汤，西苑遂以他命名此汤。此汤用响螺片、鸡肉、花胶、蜜瓜等材料慢炖三小时，汤色清澈、味道鲜甜，滋补养颜，成为广受欢迎的港式靓汤代表。

\$48 / 位

D, N, P, SE, SH, T

汤品

陈皮冬瓜鸭腿汤

**Double-boiled Duck Broth
with Winter Melon and
Tangerine Peel**

此道老广汤品，讲究火候与食材搭配，选用肥嫩大鸭，加入冬瓜与陈年老陈皮，慢火炖煮数小时。冬瓜清香提鲜，陈皮理气化腻，汤色澄亮，入口醇厚。旧时广州人常以此汤滋补暖身，尤其适合换季时节。鸭肉吸饱汤汁，软嫩不腻，一汤一肉皆为佳品。

\$30 / 位

D, G, N, P, SE, SH, T



A Alcohol 酒精 | D Dairy 奶制 | E Eggs 蛋类 | G Gluten 麸质 | N Nuts 坚果 | P Pork 猪肉 | S Soya 豆类
SE Seafood 海鲜 | SH Shellfish 贝类 | T Tree Nuts 树坚果 | V Vegetarian 素食

标价需另加10%服务费及政府消费税



海鲜

茄汁干煎虾碌

Deep-fried King Prawns with Tomato Sauce

茄汁干煎虾碌是一道充满怀旧风味的经典粤式家常菜，起源于上世纪六七十年代的香港茶居与大牌档。这道菜选用鲜虾连壳煎至金黄酥香，再裹上以番茄酱、糖和醋调制的酸甜酱汁，成品色泽红亮、香气扑鼻。虾壳焦脆、虾肉弹嫩，酸甜开胃，口感层次丰富。它不仅承载着一代人的味觉记忆，更是香港街头庶民美食文化的生动缩影。

\$52

D, G, N, S, SE, SH, T

饭品

太极鸳鸯饭

Traditional Yuan Yang Fried Rice

鸳鸯炒饭是一道充满怀旧气息的七十年代菜肴，融入了西方元素，首次亮相于香宫的开幕菜单。这道菜以蛋炒饭为主，淋上两种酱汁：浓郁的番茄鸡肉酱和顺滑的虾仁豌豆酱，构成了标志性的“鸳鸯”图案。鸳鸯炒饭融合了中式烹饪技法和西方风味，象征着香港文化的融合，至今仍是婚宴上的热门菜肴。

\$38

D, E, G, N, S, SE, SH, T



A Alcohol 酒精 | D Dairy 奶制 | E Eggs 蛋类 | G Gluten 麸质 | N Nuts 坚果 | P Pork 猪肉 | S Soya 豆类
SE Seafood 海鲜 | SH Shellfish 贝类 | T Tree Nuts 树坚果 | V Vegetarian 素食

标价需另加10%服务费及政府消费税



甜品

怀旧砵仔糕

Traditional Red Bean Pudding

砵仔糕源自广东台山, 传入香港后成为街头常见的经典怀旧小吃。因以小陶碗“砵仔”蒸制而得名, 常连碗售卖, 曾是庙会市集的熟悉风景。以粘米粉和红糖制成, 口感Q弹软糯, 甜中带麦香。港剧中街头吃砵仔糕的画面, 成了旧日生活的象征。虽传统陶碗已罕见, 但那熟悉的香甜仍唤起无数人的童年回忆。

\$12 / 3件

G, V

甜品

怀旧炸沙翁

Traditional Deep-fried Egg Puff with Sugar

源自广东的传统小吃, 外酥内松、香甜绵密, 表层裹满砂糖, 曾是茶楼与街头摊档的经典点心。“沙翁”之名一说源自砂糖似白发, 形如老翁; 亦有说源自古语“沙壅”, 为油炸面食之意。没有花哨的馅料, 仅凭面粉、鸡蛋与糖的质朴组合, 却在油锅里绽放出令人难忘的酥软香甜。

\$9 / 3件

E, G, V



香
宮



SHANG
PALACE

香傳五十四，
宮飧粵韻珍饈