



香
宮



S H A N G
P A L A C E

新春套餐
Chinese New Year
Set Menus

9 January - 5 February 2023

一帆风顺 — 新春福兔送吉祥

Happiness Set Menu



(玉兔迎春) 三文鱼捞起鱼生
Fortune Yu Sheng with
Norwegian Smoked Salmon

(百花齐放) 翡翠 X.O酱玉带桂花蚌
Sautéed Scallops, Pacific Clam and Garden Greens
with X.O sauce

(燕语竹林) 金汤海味竹笙燕窝
Braised Bird's Nest Broth with Fried Seafood
and Bamboo Fungus in Pumpkin Broth

(好市齐来) 玉环柱脯南非八头鲜鲍鱼
Braised South African 8-head Abalone
and Melon Ring filled with Conpoy

(年年有余) 荷香古法蒸鳕鱼
Traditional-style Steamed Cod Fish
served in Lotus Leaf

(龙精虎猛) 干煎大虾碌
Wok-fried Prawn with Seasonal Vegetables

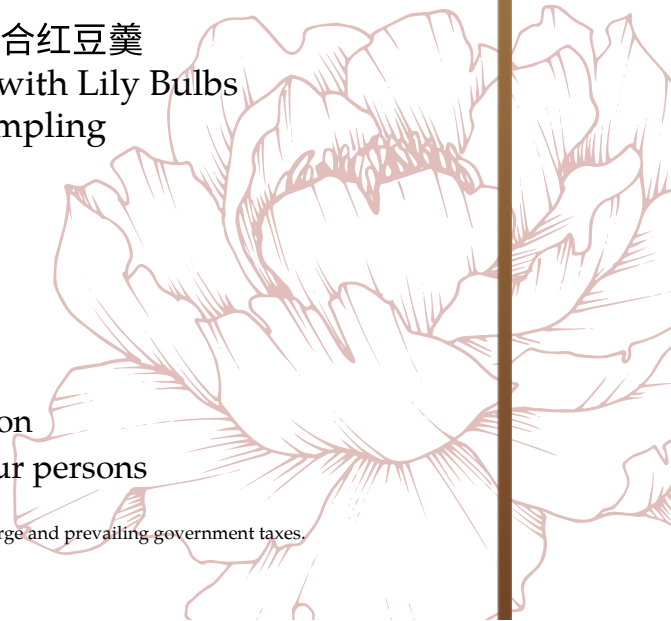
(五谷丰收) 生炒糯米饭
Fried Glutinous Rice with Preserved Meat,
Dried Shrimp and Conpoy

(大展鸿图) 雨花汤圆百合红豆羹
Sweetened Red Bean Cream with Lily Bulbs
and Yuhua Rice Dumpling

\$188++ 每位 per person

四位起 Minimum order of four persons

All prices are in Singapore Dollars and subject to 10% service charge and prevailing government taxes.



双喜临门 — 银兔进家富满堂

Prosperity Set Menu



(玉兔迎春) 三文鱼龙虾捞起鱼生
Fortune Yu Sheng with
Norwegian Smoked Salmon and Poached Lobster

(百花齐放) 黑松露翡翠紫薯炒玉带桂花蚌
Sautéed Scallops, Pacific Clams,
Purple Potato and Garden Greens with
Black Truffle Sauce

(燕语竹林) 浓汤蟹肉花胶竹笙燕窝
Braised Bird's Nest Broth with Shredded Fish
Maw, Crab Meat and Bamboo Fungus

(好市齐来) 蚝皇南非六头鲜鲍鱼扣海参
Braised South African 6-head Abalone and
Sea Cucumber in Oyster Sauce

(年年有余) 陈皮榄豉蒸鳕鱼水晶粉
Steamed Cod Fish Fillet, Crystal Noodles with
Preserved Vegetable, Tangerine Peel and
Black Bean Sauce

(龙精虎猛) 川汁干烧大虾皇
Sichuan-style Sautéed King Prawn

(繁花似锦) 金腿鸭粒荷叶饭
Fried Rice with Roasted Duck and Yunnan Ham
wrapped in Lotus Leaf

(大红大紫) 南瓜芦荟西米露
Chilled Pumpkin Sago Cream with Aloe Vera

\$238++ 每位 per person

四位起 Minimum order of four persons



三阳开泰 — 玉兔迎春添新象

Harmonious Set Menu



(龙马精神) 三文鱼龙虾捞起鱼生
Fortune Yu Sheng with
Norwegian Smoked Salmon and Poached Lobster

(鸿福齐天) 法国鹅肝片皮猪
Pan-fried Foie Gras and Roasted Suckling Pig
served with Bun

(贺翅展翔) 鹿茸菌竹笙瑶柱脯炖官燕
Double-boiled Superior Bird's Nest Soup with
Dried Velvet Mushroom, Bamboo Fungus
and Conpoy

(包有盈余) 鲍汁南非四头鲜鲍鱼扣花胶筒
Braised South African 4-head Abalone and
Fish Maw with Abalone Sauce

(年年有余) 清蒸海星斑
Steamed Star Garoupa with
Superior Light Soy Sauce

(春风得意) 上汤焗波士顿龙虾
Sautéed Boston Lobster with Supreme Broth

(五谷丰收) 生炒腊味糯米饭
Fried Glutinous Rice with Preserved Meat,
Dried Shrimp and Conpoy

(竹报平安) 燕窝菊花冻拼三色年糕
Chilled Chrysanthemum Jelly with Bird's Nest
accompanied with
Three Layers Nian Gao

\$288++ 每位 per person
四位起 Minimum order of four persons



四季平安 — 兔跃长天争春暖

Opulence Set Menu



(风生水起) 三文鱼龙虾捞起鱼生
Fortune Yu Sheng with
Norwegian Smoked Salmon and Poached Lobster

(纵横四海) 千丝百花炸酿松叶鲜蟹钳
Crispy-fried Pine Leaf Crab Claw
stuffed with Shrimp wrapped in Shredded
Fillo Dough

(吉祥如意) 燕窝响螺佛跳墙
Buddha Jumps Over the Wall
(Double-boiled Assorted Dried Seafood Soup with Bird's Nest)

(包您发财) 蚝皇南非溏心干鲍伴原条芦笋
Braised South African Candy Heart Dried Abalone
accompanied with Asparagus

(年年有余) 清蒸东星斑
Steamed Coral Trout with Light Soy Sauce

(龙马精神) 豉椒三葱焗龙虾
Sautéed Lobster with Black Bean Sauce

(鸿图大展) 松露玉带荷叶饭
Fried Rice with Scallop and Assorted Meat
with Black Truffle Paste

(三星供照) 经典甜品
天籽兰花枣皇炖桃胶 花生酥 燕窝枣皇年糕
Double-boiled Sweetened Peach Gum Soup with
Dendrobium Orchid and Red Date
Baked Peanut Pastry
Bird's Nest Red Dates "Nian Gao"

\$338++ 每位 per person
四位起 Minimum order of four persons

五谷丰收 — 兔跃千里传喜讯

Joyous Set Menu



锦绣捞起

Fortune Longevity Yu Sheng with Vegetarian Fish

好菜头银柳乳燕羹

Braised Bird's Nest Broth with Bamboo Fungus,
Winter Melon and Beetroot Purée

松露田园素八仙

Wok-fried Assorted Vegetables and Chestnut
with Black Truffle Paste

发菜花菇玉荷包

Deep-fried Bean Curd Puff filled with
Assorted Vegetables, Black Mushroom
and Black Moss

羊肚菌烩金衣上素

Braised Morel Mushroom with Asparagus
in Golden Ring

榄菜野菌甘栗五谷饭

Five Grain Fried Rice with Wild Mushroom,
Chestnut and Preserved Olives
wrapped in Lotus Leaf

冻枣皇八宝甜汤

Chilled Sweetened Red Date Soup
with Eight Treasures

\$118++ 每位 per person
四位起 Minimum order of four persons

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