香宫
SHANG PALACE

佳节晚市菜餐
Festive Five-Course Set Dinner Menu

香宫御品华筵
Shang Palace Festive Appetiser Quartet

脆姜丝椒盐软壳蟹 | 古早蜜汁烧腩叉 | 蒜泥带子 | 黑松露烟熏素卷
Deep-fried Soft-shell Crab with Salt and Pepper Topped with Crispy Shredded Ginger

Traditional Barbecued Pork Belly Glazed with Honey Sauce

Chilled Fresh Scallop with Garlic Sauce

Smoked Bean Curd Rolls with Celtuce, Black Mushrooms and Pickled Radish in Black Truffle Sauce

A, E, G, P, S, SH

鲜松茸竹笙螺片炖鸡
Double-Boiled Chicken Broth with Sea Conch, Bamboo Fungus and Fresh Matsutake Mushroom

G, SH

蒜香烧汁韩牛柳粒伴芦笋
Stir-Fried Hanwoo Beef Tenderloin with Asparagus and Sliced Garlic

G, S, SH

白汁芝士鲜蘑菇焗大虾
Baked King Prawns with Cheese Cream Sauce and Fresh Mushroom

D, G, SH

鲍鱼鸡粒荷叶饭
Steamed Lotus Leaf Rice with Diced Chicken Topped with Abalone

G, S, SH

三花淡奶香芒布丁拼流沙蜗牛酥
Chilled Mango Pudding with Evaporated Milk accompanied with Salted Egg Yolk Snail Shaped Pastry

D, E, G, S

$168++ 每位 per person

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

A Alcohol | B Beef | D Dairy | E Egg | G Gluten | N Nuts
P Pork | S Soya | T Tree Nuts | SE Seafood | SH Shellfish | V Vegetarian