香宮
SHANG PALACE

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

香宫御品华筵
Shang Palace Festive Appetiser Quartet

黑鱼子酱脆皮乳猪件 | 桂花陈醋红哲头 |
珊瑚百花带子 | 黑松露烟熏素卷
Roast Suckling Pig with Black Caviar
Chilled Jelly Fish with Osmanthus and Aged Vinegar
Pan-Fried Scallop Stuffed with Shrimp Paste
Topped with Crab Coral Sauce
Smoked Bean Curd Rolls with Celtuce,
Black Mushrooms and Pickled Radish
in Black Truffle Sauce
E, G, P, S, SE, SH

羊肚菌花胶炖竹丝鸡
Double-Boiled Black Chicken Soup
with Fish Maw and Morel Mushroom
G, SE

古越龙山花雕蛋白蒸龙虾
Steamed Lobster with Egg White and
Gu Yue Long Shan Yellow Wine
A, E, G, S, 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

巴尔吗火腿麒麟蒸星斑件
Steamed Spotted Garoupa Fillet Topped
with Parma Ham and Mushroom
G, P, S, SE

生拆蟹钳瑶柱焖伊面
Braised Ee-Fu Noodles with Crab Claw and Conpoy
E, G, S, SH

燕窝杏仁茶拼流沙蜗牛酥
Sweetened Almond Cream with Bird's Nest
accompanied with Salted Egg Yolk Snail Shaped Pastry
D, E, G, T

$228++ 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