

廚師時令推介

Chef's Seasonal Recommendations

	HK\$
羊肚菌紅棗木耳蒸銀鱈魚 Steamed cod fillets with black fungus, morel mushrooms and red dates	498
B 黑虎掌菌扣牛肋肉 Braised beef short ribs with sarcodon aspratus and vegetables	388
黑皮雞縱菌蜜豆炒鴿甫 Wok-fried pigeon fillets with termite mushrooms	288
野菌乾燒花膠海參煲 Stewed fish maw with sea cucumber and wild mushrooms in a clay pot	688
姬松茸焗雞 Stewed chicken with matsutake mushrooms served in a clay pot	388
X.O. 醬豆酥蘆筍炒帶子 Sautéed scallops and asparagus with spicy soybean crust and X.O. sauce	488
P 香宮小炒王 Shang Palace signature stir-fried dried shrimp, squid, barbecued pork loin and chives	298
茄汁乾煎大蝦 (6 隻) Pan-fried prawns in tomato sauce (6 pieces)	488
P 梅菜扣五花腩片 Braised sliced pork belly with preserved vegetable	388
P 家鄉煎釀豆腐 Deep-fried minced bean curd with diced pork and mushroom	288

B 牛肉 Beef **P** 豬肉 Pork

另加一服務費 Subject to 10% service charge