



## 主廚精選套餐 Chef's Tasting Set Menu

### 美食三首碟

Combination platter

伊比利蜜汁叉燒皇、金牌燒鴨、蒜泥青瓜海蜇花  
B.B.Q Iberico pork in honey sauce  
Roasted golden duck  
Cucumber and jellyfish with garlic

### 摩利菌竹笙龍蝦燕窩羹

Braised bird's nest soup with lobster, morel and bamboo piths

### 金銀蒜蒸波士頓龍蝦

Steamed Boston lobster served with garlic sauce

### 美極鼓油皇煎星斑件

Pan-fried garoupa fillet in soy sauce

### 香辣蘆筍美國牛柳粒

Fried U.S. beef fillet with asparagus and cashew nuts in chili garlic sauce

### 泰國蝦頭油阿拉斯加蟹肉炒飯

Fried rice with Alaska crab meat in Thai shrimp paste oil

### 甜品三重奏

Desserts

核桃酥、香橙燕窩燉奶、鴛鴦糕  
Puff pastry with walnuts  
Double-boiled milk in orange topped with bird's nest  
Green tea and coconut milk jelly

### 季節水果盤

Seasonal fruit platter

每位NT\$3,680 外加一成服務費

NT\$3,680 per person subject to 10% service charge



香宮午間套餐  
Lunch Set Menu

美食三首碟

Dim sum appetizer

金勾鹹水餃、香宮烤鴨、北菇蒸素餃

Deep-fried glutinous rice dumplings

Shang Palace roasted duck

Steamed vegetarian dumpling

香宮每日例湯

Soup of the day

梨山汁香煎澳洲牛柳粒

Pan-fried diced Australian beef with sour and spicy sauce

桂花檸汁鳳梨脆魚柳

Fried fish fillet with egg, pineapple and lemon juice

福菜肉絲蒸娃娃菜

Steamed mini cabbage with pork and preserved vegetables

荷葉糯米雞

Steamed glutinous rice wrapped in lotus leaf

香芒西米露拚季節水果

Sago in mango milk served with fruits

每位NT\$1,380，另加一成服務費

NT\$1,380 per person subject to 10% service charge





## 香宮套餐 Shang Palace Set Menu

### 美食三首碟

Combination platter

陳醋野生木耳、香宮烤鴨、滷水牛腩粒

Black fungus in black vinegar

Roasted duck

Braised beef shank

*Bottega White Gold, 25th Anniversary Hotel Prosecco, Italy NV*

### 鮮蟹肉竹筍燕窩羹

Bird's nest soup with fresh crab meat and bamboo pith

### 豉汁翡翠鮮百合炒蝦球象拔蚌

Fried shrimp, geoduck, fresh lily bulbs and vegetable  
in preserved bean sauce

*Kangarilla Road, organic Chardonnay, Adelaide Hills, Australia 2017*

### 蠔皇 8 頭(湯)鮑魚扣北菇佐自製豆腐

Braised 8-headed abalone

with shitake and homemade tofu

### 乳香脆皮雞中翼佐梅子蕃茄

Crispy chicken wing served with tomato marinated with plum

*Chateau de Bernon, Castillon-Cotes de Bordeaux, France 2012*

### 金湯田園湯伊麵

E-Fu noodles in pumpkin soup

### 蛋白杏仁茶拚季節水果

Almond milk with egg white served with fruits

*Wine pairing for 3-glasses with NT\$880+10%*

每位NT\$2,280 外加一成服務費

NT\$2,280 per person subject to 10% service charge



## 香宮套餐 Shang Palace Set Menu

### 前菜三部曲

Appetizer platter

魚子醬蝴蝶貝海蜇、化皮乳豬件、潮式滷水鵝

Scallop with jellyfish topped with caviar

Suckling pig

Chaozhou style marinated goose

### 黑松露特級黃魚膠燉雞湯

Double-boiled chicken soup with supreme fish maw and black truffle

### 蠔皇南非乾鮑魚扣鵝掌

Braised dried South African abalone with goose web in oyster sauce

### 鮮蘆筍香煎日本 A5 和牛粒佐黑海鹽

Pan-fried diced Japanese A5 Wagyu beef

served with asparagus and black sea salt

### 金湯白玉藏奇珍

Vegetable with tofu in pumpkin broth

### 金柱濃雞湯龍蝦燴稻庭麵

Braised lobster and Inaniwa Udon

with conpoy in supreme chicken broth

### 甜品三重奏

Desserts

楊枝甘露奶凍、牡丹酥、燕窩鴛鴦糕

Sago and panna cotta with pomelo in mango sauce

Rainbow puff pastry stuffed with red date paste

Bird's nest with green tea and coconut milk jelly

### 季節水果盤

Seasonal fruit platter

每位NT\$6,000 外加一成服務費

NT\$6,000 per person subject to 10% service charge



健康素食套餐  
Vegetarian Set Menu

金杯炒素丁，雙喜烤麸，糖核桃

Fried bean curd with vegetables

Braised bean curd

Stir-fried walnut with sugar

粟米蟲草花燕窩羹

Braised bird's nest soup with cordyceps flower and corn

脆盞黑松露醬四秀炒蓮藕片

Stir-fried sliced lotus root and seasonal vegetables with truffle sauce

原條野生竹筴釀蘆筍田園錦繡

Stir-fried bamboo pith and asparagus with vegetables

金湯杞子浸勝瓜

Chinese loofa and wolfberries in pumpkin soup

麻醬素麵線

Vermicelli with sesame sauce

香芒西米露

Chilled mango sago

寶島時鮮果

Fresh fruit platter

每位NT\$1,280，另加一成服務費

NT\$1,280 per person subject to 10% service charge

