



Shang Palace

香宮尾牙春酒桌菜 YEAR-END & SPRING PARTY TABLE MENU

燒味拼盤

Shang Palace combination platter

魚子醬鮑魚紅海蜆 / 花生米撈雲耳 / 烏魚子黃金桂花 / 黑松露香檳蘆筍

Marinated Jelly Fish and Abalone in Taiwan Black Vinegar Spicy Sauce with Caviar on Top

Marinated Black Fungus with Peanut

Golden Fried Egg with Mullet Roe Powder

Wok-fried Shampignon Mushroom with Asparagus

燕窩珍珠貝燉雞湯

Double-boiled Chicken Soup with Bird's Nest and Pearl Meat

黑椒奶油爆A4鹿兒島縣和牛粒

Sautéed Japanese A4 Wagyu Beef with Black Pepper Butter Sauce

酒香日本白鯧

Poached Japanese Silver Pomfret with Water Bamboo, Black Fungus and Ginger in Chinese Rice Wine

香宮海味聚寶盆

Shang Palace Braised Abalone, Yunnan Ham, Dried Scallop and Mushroom

松茸百合浸芥蘭

Braised Superior Kai Lan with Fresh Lily and Matsutake Mushroom

栗子露湯圓、酥皮蛋撻、寶島鮮果盤

Tangyuan with Homemade Chestnut Sweet Soup

Baked Egg Tart and Fruit Platter

加購NT\$1,888/ 945香宮脆皮烤鴨一隻二吃 (每桌限定一隻)

Upgrade your set menu with our signature roast duck for an additional NT\$1,888+10% (Limited 1 duck per table)

每桌10位 NT\$38,888 外加一成服務費 19445

NT\$38,888 per table for 10 persons subject to a 10% service charge



辣味食材 Contains spicy ingredients



含海鮮 Seafood



含堅果類 Contains nuts



含牛肉 Beef



若無特別註明，本菜單所使用之豬肉產地皆為台灣

Unless otherwise noted, all the pork we use in this menu is Taiwan pork.



我們的產品和菜餚源於自然，採用最佳的本地原料和道德採購的食材
Our produce and cuisine are Rooted in Nature, featuring the finest locally and ethically sourced ingredients.



香格里拉會點數兌換 / Shangri-la Points Redemption.

價格皆以新台幣計價且需外加一成服務費 Prices are in NT dollar and subject to 10% service charge.