

香宮

Shang Palace



主廚廖晉輝 Head Chef LIEW CHIN FEI

廖主廚祖籍廣東，生於吉隆坡，及長便赴新加坡跟隨香港名廚精進廚藝，先學燒臘、後攻粵菜，文武皆備，他的菜品以「當代經典」樹立風格！色味襲人！抵台履新前，他在新加坡麗晶酒店米其林一星「夏宮」粵菜餐廳任職。Born and raised in Kuala Lumpur, Malaysia, Liew is the third generation immigrant from GuangDong, China. Liew was inspired to the kitchen when he was 18 and developed his comprehensive culinary skills with legendary Cantonese chefs in various restaurants in Singapore, one of the world's culinary capitals. Prior to joining Shangri-La Far Eastern, Taipei, he worked in MICHELIN starred Cantonese restaurant for years. With all this time spent in award-winning kitchens, his talents, passion and striving for excellence in every plate will set to create a memorable yet contemporary dining experience for guests in Shang Palace.



香聚桌菜 Shang 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 
Jelly Fish and Abalone with Taiwan Black Vinegar Spicy Sauce topped with Oscietra Caviar
Marinated Black Fungus with Peanuts, Golden Fried Egg with Mullet Roe Powder
Wok-Fried Shampignon Mushroom with Aparagus

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 Kagoshima A4 Wagyu Beef with Black Pepper Butter Sauce

酒香日本白鯧

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

香宮海味聚寶盆

鮑魚、金華火腿、瑤柱、花菇

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

X.O.醬軟殼龍蝦燴麵線

Braised Soft-Shell Lobster and Vermicelli in X.O. Sauce

栗子露湯圓 、酥皮蛋撻 、寶島鮮果盤

Tangyuan with Homemade Chestnut Sweet Soup,
Baked Egg Tart, Fruit Platter

每桌10位 NT\$38,888 外加一成服務費  /19445

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

加購NT\$1,888香宮脆皮烤鴨一隻二吃（每桌限定一隻）

Add-On NT\$1,888 Shang Palace Cherry Roasted Duck
Served in Two Courses (Limited One Per Table)

 辣味食材 Contains spicy ingredients

 含堅果類 Contains nuts

 含海鮮 Seafood

 蛋奶素 Vegetarian

 香宮精選推薦 Signature dish



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ESG永續食材 Environmental Social, and Governance



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

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香宮桌菜

Shang Palace Table menu

燒味拼盤

Shang Palace Combination Platter

香宮蜜汁叉燒皇、豉椒爆秋葵、鮭魚卵酸辣蜆花、鳳梨黑椒煙燻鴨胸

Shang Palace Barbecued Honey Pork

Wok-Fried Okra with Black Bean and Minced Pork Meat

Marinated Jelly Fish with Taiwan Black Vinegar Spicy Sauce with Salmon Roe

Black Pepper Smoked Duck Breast with Pineapple and Honey Citron Sauce

松茸乾螺燉30頭花膠雞湯

Double-Boiled Chicken Soup with Matsutake and 30-Head Fish Maw

麒麟東星斑

Steamed Star Grouper with Morel Mushroom and Black Fungus, Yunnan Ham

鮑絲瑤柱扒金磚時蔬

Braised Sliced Abalone and Dried Scallops with Homemade Tofu and Vegetable

蠔皇芥蘭爆美國乳牛

Wok-Fried U.S. Flannery Beef with Kailan

X.O. 醬澳洲海虎蝦焗伊麵

Simmered E-Fu Noodles with Australian King Prawn in X.O. Sauce

合桃露湯圓、酥皮蛋撻、寶島鮮果盤

Tangyuan with Homemade Sweet Walnut Soup

Baked Egg Tart, Fruit Platter

每桌10位 NT\$30,888 外加一成服務費  /4445

NT\$30,888 per table of 10 persons subject to a 10% service charge

加購NT\$2,880香宮脆皮烤鴨一隻二吃（每桌限定一隻）

Add-On NT\$2,880 Shang Palace Cherry Roasted Duck

Served in Two Courses (Limited One Per Table)

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 含堅果類 Contains nuts

 含海鮮 Seafood

 蛋奶素 Vegetarian

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香聚套餐

Signature Set Menu

前菜 Appetizers

法國魚子醬鮑角蜚花、金箔杏香玉帶 
Marinated Abalone and Jelly Fish with Oscietra Caviar, Deep-Fried U.S. Scallops
and Shrimp Paste Balls with Almond Flakes, Chili Powder and Gold Leaf

極品官燕廣式佛跳牆 
Buddha Jump Over The Wall with Bird's Nest

黑蒜日本山藥鹿兒島A4和牛
Stir-fried Japanese Kagoshima A4 Wagyu Beef with Black Garlic and Chinese Yam

X.O. 醬星斑球軟殼龍蝦 
Wok-Fried Star Grouper Fillet and Soft-Shell Lobster with X.O. Sauce




鮑汁四頭鮑鮮香檳茸黃金蛋炒飯 
Braised Whole 4-Head Abalone and Shampignon with Abalone Sauce and Golden Egg Fried Rice

杏汁燉雪耳、酥皮燕窩蛋撻、寶島鮮果盤
Double-Boiled Almond Milk and Ginkgo Nuts,
Snow Fungus Baked Egg Tart, Fruit Platter

每位 NT\$8,888 外加一成服務費  /4445
NT\$8,888 Per Person and Subject To 10% Service Charge

加購NT\$1,888香宮脆皮烤鴨一隻二吃（每桌限定一隻）
Add-On NT\$1,888 Shang Palace Cherry Roasted Duck
Served in Two Courses (Limited One Per Table)

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-  含堅果類 Contains nuts
-  含海鮮 Seafood
-  蛋奶素 Vegetarian
-  香宮精選推薦 Signature dish

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香宮精選套餐 Shang Palace Set Menu

前菜 Appetizers

風味蝦球、香宮蜜汁叉燒皇、紹興酒雞捲   
Crispy White Prawn with Deep-Fried Almond Flake and Deep-Fried Dried Scallops,
Shang Palace Barbecued Honey Pork, Drunken Chicken Roll with Chinese Wine

黃金蟲草花乾螺30頭花膠雞湯 
Double-Boiled Chicken Soup with Cordyceps Flower, Conch and 30-Head Fish Maw

香煎美國乳牛香檳茸 
Pan-Fried Diced U.S. Flannery Beef and Shampignon with Chinese Beef Sauce

鮑汁蟹香金枕頭酥8頭鮑魚  
Braised Whole 8-Head Abalone and Baked Pastry Crab Meat with Abalone Sauce

香宮秘製X.O.醬日本扇貝一口麵線   
Braised Noodles and Japanese Scallop with X.O. Sauce




芒果西米露、酥皮蛋撻、寶島鮮果盤
Chilled Mango Sago Soup, Baked Egg Tart, Fruit Platter

每位NT\$4,388 外加一成服務費
NT\$4,388 per person and subject to 10% service charge

加購NT\$1,888香宮脆皮烤鴨一隻二吃（每桌限定一隻）

Add-On NT\$1,888 Shang Palace Cherry Roasted Duck
Served in Two Courses (Limited One Per Table)

-  辣味食材 Contains spicy ingredients
-  含堅果類 Contains nuts
-  含海鮮 Seafood
-  蛋奶素 Vegetarian
-  香宮精選推薦 Signature dish

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商務精選套餐 Business Dinner Set Menu

前菜 Appetizers

檸香叉燒皇 、醬香口水雞、百香脆馬蹄
Shang Palace Barbecued Honey Pork with Minced Lemon
Spicy Poached Chicken in Homemade Chili Sauce
Marinated Water Chestnuts with Passion Fruit

山藥栗子燉烏雞  
Double-Boiled Black Bone Chicken Soup with Chestnuts

煎釀三寶  
Braised Stuffed Three Treasures with Black Bean Sauce

南乳鮑魚骨 
Braised Abalone with Pork Ribs in Red Fermented Bean Curd

黑松露雞茸米型義飯
Fried Orzo with Minced Chicken in Black Truffle Sauce

芒果西米露、香酥蛋撻 、寶島鮮果盤
Chilled Mango Sago Soup,
Baked Egg Tart, Fruit Platter

每位 NT\$3,688 外加一成服務費  /1845
NT\$3,688 Per Person and Subject To 10% Service Charge

加購NT\$1,888香宮脆皮烤鴨一隻二吃（每桌限定一隻）

Add-On NT\$1,888 Shang Palace Cherry Roasted Duck
Served in Two Courses (Limited One Per Table)

 辣味食材 Contains spicy ingredients

 含堅果類 Contains nuts

 含海鮮 Seafood

 蛋奶素 Vegetarian

 香宮精選推薦 Signature dish



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精美套餐

Chef's Choice Set Menu

前菜 Appetizers

香宮蜜汁叉燒皇  、風味蝦球、酸辣雲耳蜆花

Shang Palace Barbecued Honey Pork

Crispy Australian Tiger Prawn with Deep-Fried Almond Flakes and Deep-Fried Scallops

Marinated Black Fungus and Jelly Fish with Taiwan Black Vinegar Spicy Sauce

栗子皇花膠瑤柱雞湯  

Double-Boiled Chicken Soup with Chinese Chestnut, Fish Maw and Dried Scallops

黑松露香檳茸爆小玉排  

Wok-Fried Pork Ribs with Shampignon in Black Truffle Sauce

鮑汁十頭鮑扒金磚時蔬  

Braised 10 Head Abalone with Homemade Tofu and Vegetables in Abalone Sauce

X.O. 醬雞粒炒飯  

X.O. Sauce Fried Rice with Chicken and Vegetables

芒果西米露、寶島鮮果盤

Chilled Mango Sago Soup, Fruit Platter

每位 NT\$2,888 外加一成服務費  /1445

NT\$2,888 per person and subject to 10% service charge

加購 NT\$1,888 香宮脆皮烤鴨一隻二吃 (每桌限定一隻)

Add-On NT\$1,888 Shang Palace Cherry Roasted Duck

Served in Two Courses (Limited One Per Table)


 辣味食材 Contains spicy ingredients

 含堅果類 Contains nuts

 含海鮮 Seafood

 蛋奶素 Vegetarian

 香宮精選推薦 Signature dish

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養生素食套餐 Vegetarian Set Menu

前菜 Appetizers

黑松露茭白筍、梅汁聖女果、京汁雲耳
Wok-Fried Bamboo Shoot with Black Truffle Sauce,
Plum Sauce Tomato, Marinated Black Fungus with Vinegar

紅棗竹笙燉天形菇 
Braised Vegetable Soup with Shampignon and Bamboo Pith

黃金南瓜琥珀炒菌皇素丁  
Wok-Fried Mixed Vegetables with Walnut

金湯素玉帶燴山藥
Braised Chinese Yam and Vegetarian Scallops with Pumpkin Sauce




麻油菌菇湯麵線
Noodle Soup with Sesame Oil and Mushrooms

棗皇雪耳木瓜燉南北杏
Double-Boiled Red Date, Papaya and White Fungus

寶島鮮果盤
Fruit Platter

每位NT\$2,388 外加一成服務費  /1195
NT\$2,388 per person and subject to 10% service charge

-  辣味食材 Contains spicy ingredients
-  含堅果類 Contains nuts
-  含海鮮 Seafood
-  蛋奶素 Vegetarian
-  香宮精選推薦 Signature dish

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主廚精選料理



Chef Liew's
Signature
Creations



鵝戀酥

NT\$ 688 /345

Sweet Egg Custard Lychee Paste
and Yunnan Ham Turnip Pastry



海墨藏金 (美國帶子/黑松露片)

Deep-Fried Taro and U.S Scallop
with Squid Ink, Fermented Shrimp and Black Truffle

NT\$ 188 /95

一顆 / 1 piece



香宮招牌海鮮炒飯

Shang Palace Signature Seafood Fried Rice

NT\$ 888 /445






主廚精選料理


Chef Liew's Signature Creations

<p>鵝戀酥 </p> <p>Sweet Egg Custard Lychee Paste and Yunnan Ham Turnip Pastry</p>	 688 /345 二顆 / 2 pieces
<p>海墨藏金 (美國帶子/黑松露片) </p> <p>Deep- Fried Taro and U.S Scallop with Squid Ink, Fermented Shrimp and Black Truffle</p>	188 /95 一顆 / 1 piece
<p>香宮招牌海鮮炒飯 </p> <p>Shang Palace Signature Seafood Fried Rice</p>	888 /445
<p>魚子醬鮑角蜚花 </p> <p>Marinated Abalone and Jelly Fish with Oscietra Caviar (5g)</p>	1,688 /845
<p>香宮蜜汁叉燒皇 </p> <p>Shang Palace Barbecued Honey Pork</p>	1,588 /795
<p>香菜濃湯星斑球  </p> <p>Braised Superior Soup with Red Grouper Fillet</p>	788 /395 每位 / Person
<p>香宮招牌金箔百香果香芒海虎蝦球(澳洲) </p> <p>Shang Palace Signature Crispy Australian King Prawns with Mango Sauce and Passion Fruit</p>	1,288 /645
<p>黑椒龍眼爆日本鹿兒島A4和牛 </p> <p>Stir-fried Japanese Kagoshima A4 Wagyu Beef with Black Pepper and Longans (100gm)</p>	2,188 /1095 五顆 / 5 pieces
<p>香宮招牌X.O.醬花膠龍膽煲   </p> <p>Braised Live Pearl Grouper with Fish Maw in X.O. Sauce</p>	3,888 /1940 每尾 / per piece

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香宮脆皮烤鴨 NT\$ 3,888 /1945
Shang Palace Roasted Cherry Duck





香宮脆皮烤鴨 一鴨三吃

3,888 /1945

Shang Palace Roasted Cherry Duck Served in Three Courses

需一天前預訂 Requires 1 day advanced order

第一吃 片皮櫻桃鴨搭配捲餅，可任選原味餅皮、黃金蛋餅皮或手工蔥餅皮
 First course Sliced Duck Wrapped with Pancakes
 (Original Pancakes, Golden Egg Pancakes or Green Scallion Whole Pancakes)

第二吃 任選以下一種做法
 Second course choices :

鴨腿堂食  

Crispy Skin Duck Leg Served with Plum Sauce

或or

X.O醬鮑魚仔香芋頭鴨腿煲

Braised Baby Abalones and Taro with Duck Leg in X.O. Sauce

第三吃 任選以下一種做法
 Third Course choices :

北海道瑤柱栗子鴨架湯  

Duck Soup with Tomato, Japanese Tofu, Dried Scallops and Chestnuts

或or

金柱生滾鴨架粥  

Boiled Duck Bone Congee with Dried Scallops

或or

琥珀鮑香生菜鴨鬆  

Stir-Fried Duck Meat and Minced Abalone

Served with Lettuce and Rice Crust

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 含海鮮 Seafood

 蛋奶素 Vegetarian

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廣式燒臘



Cantonese
BBQ
Specialties



香宮蜜汁叉燒皇 NT\$ 1,588 /795
Shang Palace Barbecued Honey Pork





燒味雙拼：


1,688 /845

香宮蜜汁叉燒皇與掛爐櫻桃鴨或醬皇玫瑰油雞

BBQ Combination with Two Selections:

Shang Palace Barbecued Honey Pork with Cantonese Style Roasted Cherry Duck
or Cantonese Style Soy Sauce Chicken

香宮蜜汁叉燒皇  

1,588 /795

Shang Palace Barbecued Honey Pork

黃金脆皮燒腩 

1,388 /695

Crispy Roasted Pork

掛爐櫻桃鴨

1,088 /545

Cantonese Style Roasted Cherry Duck

半隻/Half

醬皇玫瑰油雞

988 /495

Cantonese Style Soy Sauce Chicken

半隻/Half

當紅炸子雞(放山雞) 

988 /495

Crispy Free-Range Chicken

半隻/Half

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前
菜



Appetizers



杏香玉帶

NT\$ 988 /495

Deep-fried Scallops and Shrimp Paste Balls with
Almond Flakes and Chili Powder



魚子醬鮑角蜇花

Marinated Abalone and Jelly Fish with French Oscietra Caviar (5g)

1,688 /845



杏香玉帶

Deep-fried Scallops and Shrimp Paste Balls with Almond Flakes and Chili Powder

988 /495
四顆 / 4 pieces

蔥油滷鮑魚

Braised Abalone with Onion Sauce

888 /445
三顆 / 3 pieces

黑松露香檳蘆筍

Wok-Fried Shampignon Mushroom and Asparagus with Black Truffle Sauce

788 /395

酥炸生蠔

Deep-fried Oysters with Salt and Pepper

688 /345
六顆 / 6 pieces

鬼馬油條

Fried Dough with Shrimp Paste in Sweet and Sour Sauce

688 /345

鹽酥青花蟹花枝

Deep-fried Crispy Cuttlefish with Green Peppercorns and Peanuts

688 /345

京蒜滑雞

Marinated Boneless Chicken Leg with Sour Garlic Sauce

688 /345

鳳梨黑椒煙燻鴨胸

Black Pepper Smoked Duck Breast with Pineapple and Honey Citrus Sauce

688 /345

豉椒爆秋葵

Wok-fried Okra with Black Bean and Minced Pork Meat

588 /295

酸辣蜇花雲耳

Marinated Black Fungus and Jelly Fish with Taiwan Black Vinegar Spicy Sauce

588 /295

香醋滷心皮蛋

Century Eggs with Taiwan Black Vinegar Garlic Sauce

488 /245

椒鹽菠菜豆腐

Deep-fried Homemade Spinach Tofu with Salt and Pepper

488 /245


 辣味食材 Contains spicy ingredients

 含堅果類 Contains nuts

 含海鮮 Seafood

 蛋奶素 Vegetarian

 香宮精選推薦 Signature dish

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活海鮮料理



Live
Seafood



X.O. 醬花膠龍膽煲  NT\$ 3,888 /1945
Braised Live Pearl Grouper
with Fish Maw in X.O. Sauce
(需等待30分鐘 Requires 30 minutes)



龍虎雙味：

 香宮招牌X.O.醬花膠龍膽煲 (需等待30分鐘 Requires 30 minutes)
Braised Live Pearl Grouper with Fish Maw in X.O. Sauce


3,888 /1940
每尾 / per piece

頭腩濃湯麵 (每隻魚限定6份)
Fish Head Noodle Soup

228 /115
每位 / per person

香辣四川青花椒龍膽石斑 
(需等待30分鐘 Requires 30 minutes)

Stewed Live Pearl Grouper with Sichuan Green Peppers in Spicy Sauce

3,788 /1895
每尾 / per piece

港蒸時令魚 

Steamed Seasonal Fish with Soy Sauce Hong Kong Style

3,588/3,688 /1795/1845
每尾 / per piece

雞汁龍膽石斑球 

Poached Pearl Grouper Fillet with Water Bamboo, Black Fungus and Ginger in Chinese Rice Wine

1,688 /845

黑松露炒珍珠龍膽球 

Wok-fried Pearl Grouper with Black Truffle Sauce

1,488 /745

 辣味食材 Contains spicy ingredients

 含堅果類 Contains nuts

 含海鮮 Seafood

 蛋奶素 Vegetarian

 香宮精選推薦 Signature dish



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主廚推薦海鮮料理



Chef's
Recommended
Dishes



香宮招牌金箔百香果香芒海虎蝦球(澳洲)
Shang Palace Signature Crispy Australian King Prawns
with Mango Sauce and Passion Fruit

NT\$ 1,288 /645






軟殼龍蝦

(蔥油蒸、香辣爆、黑椒爆粉絲煲、上湯杏香)

Soft-Shell Lobster (300gm)

(Steamed with Scallion Oil, Deep-fried with Chili, Stir-fried with Back Pepper Or Wok-fried with Almond Flakes and Chicken Broth)


2,688 /1345
每尾 / per piece

三蒜粉絲蒸波士頓龍蝦

Steamed Live Boston Lobster with Garlic and Vermicelli

2,388 /1195
每尾 / per piece

澳洲海虎蝦

(X.O.醬爆伊麵、豉油皇爆、金蒜粉絲、鹽香蒜酥)

Australian King Prawn (110gm)

(Fried E-fu Noodle in X.O. Sauce, Fried with Supreme Soy Sauce, Steamed with Vermicelli and Garlic or Stir-fried with Salt and Pepper)

788 /395
每尾 / per piece

X.O.醬雲耳炒鮮蝦玉帶

Wok-Fried U.S. Scallops and Australian King Prawn,
Black Fungus with X.O. Sauce

1,888 /945

香宮招牌金箔百香果香芒海虎蝦球(澳洲)

Shang Palace Signature Crispy Australian King Prawns
with Mango Sauce and Passion Fruit

1,288 /645

金箔鮮蟹肉焗蟹蓋

Deep-fried Stuffed Crab Shell with Blue Crab Meat,
Onion and Wild Mushroom

988 /495

金蒜粉絲蒸日本扇貝

Steamed Japanese Scallops with Golden Garlic and Vermicelli

888 /445
四顆 / 4 pieces

 辣味食材 Contains spicy ingredients

 含堅果類 Contains nuts

 含海鮮 Seafood

 蛋奶素 Vegetarian

 香宮精選推薦 Signature dish



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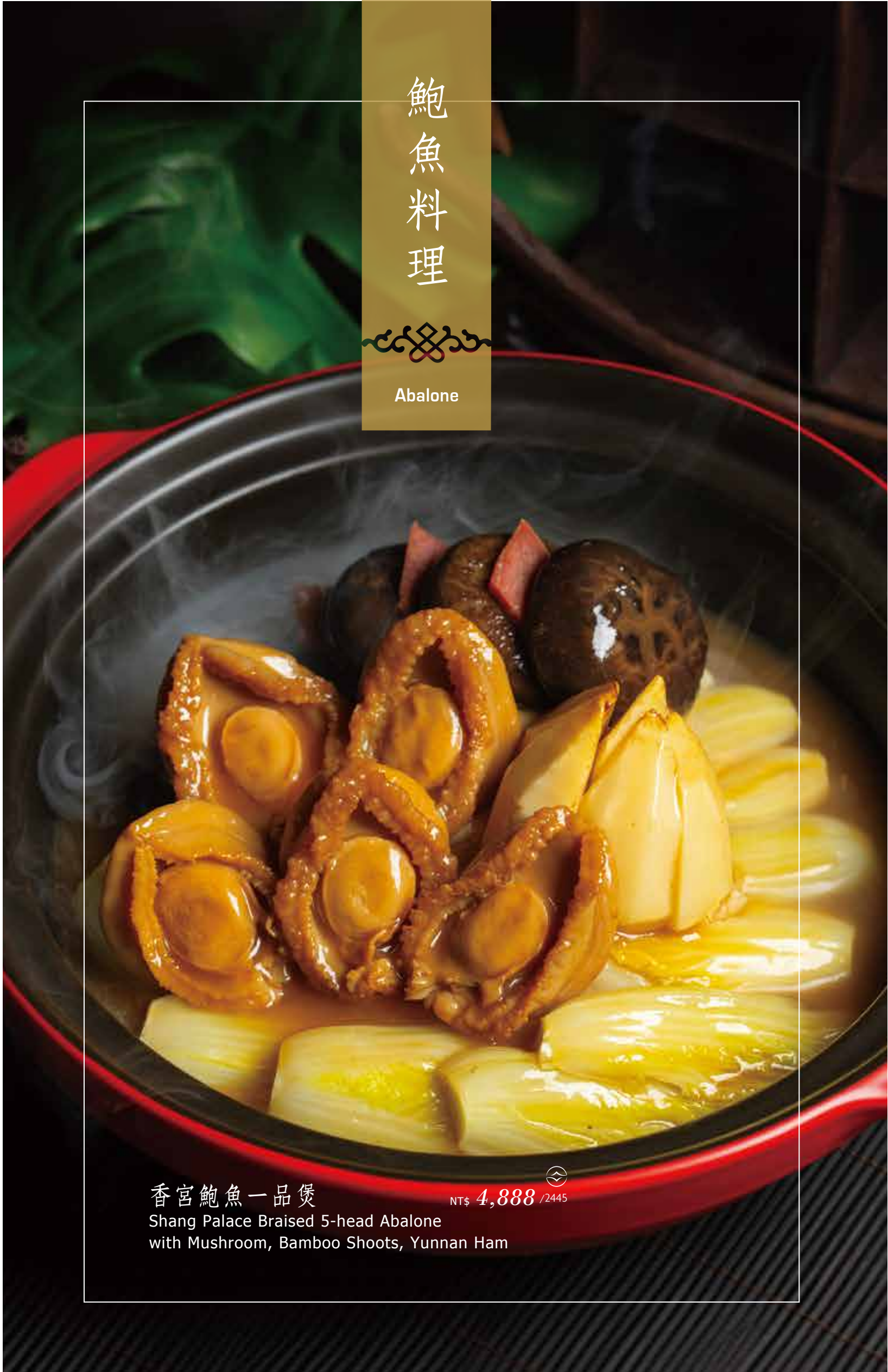
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鮑魚料理



Abalone



香宮鮑魚一品煲

Shang Palace Braised 5-head Abalone
with Mushroom, Bamboo Shoots, Yunnan Ham

NT\$ 4,888 /2445





鮑汁四頭湯鮑扣花膠

Braised Whole 4-head Australian Abalone and Fish Maw

NT\$ **3,888** /1945
每位 / per person

香宮鮑魚一品煲 (需等待30分鐘 Requires 30 minutes)  
(五頭鮑魚、花菇、香筍、金華火腿)
Shang Palace Braised 5-head Abalone with Mushroom,
Bamboo Shoots, Yunnan Ham


4,888 /2445


鮑汁四頭湯鮑扣花膠 (需等待30分鐘 Requires 30 minutes)   
Braised Whole 4-head Abalone and Fish Maw

3,888 /1945
每位 / per person


鮑汁六頭湯鮑扣遼參 (需等待30分鐘 Requires 30 minutes) 
Braised Whole 6-head Abalone and Sea Cucumber

3,688 /1845
每位 / per person

-  辣味食材 Contains spicy ingredients
-  含堅果類 Contains nuts
-  含海鮮 Seafood
-  蛋奶素 Vegetarian
-  香宮精選推薦 Signature dish

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湯
羹



Soup



酒香燉三寶 (燕窩/花膠/瑤柱) NT\$ 1,888 /945
Double-boiled Chicken Soup with Bird's Nest, Fish Maw
and Dried Scallops in Chinese Wine





極品官燕佛跳牆 

Buddha Jump Over The Wall with Bird's Nest

 2,688 /1345

每位 / per person

酒香燉三寶(燕窩/花膠/瑤柱)  

Double-boiled Chicken Soup with Bird's Nest,
Fish Maw and Dried Scallops in Chinese Wine

1,888 /945

每位 / per person

濃湯鮑魚仔瑤柱燕窩羹 

Braised Superior Soup with Baby Abalone,
Bird's Nest and Dried Scallops

1,688 /845

每位 / per person

黃金蟲草花乾螺燉花膠雞湯 

Double-boiled Chicken Soup with Cordyceps Flower,
Conch and Fish Maw

1,688 /845

每位 / per person

香宮養生例湯  

Shang Palace Soup of The Day

388 /195

每位 / per person

香菜濃湯星斑球  

Braised Superior Soup with Red Grouper Fillet

788 /395

每位 / per person

西湖牛肉羹(美國)  

Minced U.S. Beef Soup with Egg White, Tofu and Mushroom

588 /295

每位 / per person

雪花蟹肉粟米羹  

Corn Soup with Fresh Blue Crab Meat

488 /245

每位 / per person


 辣味食材 Contains spicy ingredients

 含堅果類 Contains nuts

 含海鮮 Seafood

 蛋奶素 Vegetarian

 香宮精選推薦 Signature dish

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煲仔料理



Cantonese
Clay Pot

蔥燒刺參肉末金磚煲
Braised Minced Pork with Sea Cucumber
and Homemade Tofu

NT\$ 1,788 /895



紅燒香筍燜羊腩煲
Stewed Lamb Belly with Bamboo Shoots
and Mushrooms

NT\$ 1,588 /795





蔥燒刺參肉末金磚煲  

Braised Minced Pork with Sea Cucumber and Homemade Tofu


1,788 /895

紅燒香筍燜羊腩煲 

Stewed Lamb Belly with Bamboo Shoots and Mushroom

1,588 /795

海鮮自製豆腐煲 

Braised Homemade Tofu with Seafood

1,388 /695

海皇玉帶豆腐煲 

Braised Tofu with Blue Crab Meat, Crab Roe and U.S. Scallops

1,388 /695

香檳茸爆美國乳牛煲  

Stir-fried Champignon with U.S. Flannery Beef

1,388 /695

醬皇蘿蔔牛筋腩煲(美國)

Braised U.S. Beef Brisket and Tendon with Radish in Chu-Hou Sauce

1,088 /545

魚香龍膽斑球茄子煲 

Wok-fried Eggplants with Pearl Grouper Fillet

988 /495

蒜香廣東臘味爆芥蘭煲 

Stir-fried Guangdong Sausage and Kailan with Garlic

788 /395

馬友鹹魚雞粒豆腐煲 

Wok-fried Chicken with Salty Fish and Tofu

688 /345

 辣味食材 Contains spicy ingredients

 含堅果類 Contains nuts

 含海鮮 Seafood

 蛋奶素 Vegetarian

 香宮精選推薦 Signature dish



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牛
羊料理



Beef &
Lamb



日本山藥黑蒜爆美國熟成牛肋眼
Pan-fried U.S. Flannery Beef Ribeye
with Chinese Yam and Black Garlic



NT\$ 1,888 /945



黑椒龍眼爆日本鹿兒島A4和牛(80gm)  
 Stir-fried Japanese A4 Wagyu Beef
 with Black Pepper and Longans


2,188 /1095
 五顆 / 5 pieces

日本山藥黑蒜爆美國熟成牛肋眼  
 Pan-fried U.S. Flannery Beef Ribeye
 with Chinese Yam and Black Garlic

1,888 /945

蒜片黑椒蘆筍美國翼板  
 Pan-fried U.S. Beef with Asparagus
 and Garlic in Black Pepper Sauce

1,788 /895 

蠔皇爆美國乳牛芥蘭 
 Wok-fried U.S. Flannery Beef with Oyster Sauce

1,688 /845


中式澳洲和牛面頰肉
 Slow-cooked Australian Wagyu Beef Cheek in Chinese Beef Sauce

1,488 /745


香辣羊柳片(台灣) 
 Wok-fried Sliced Lamb Fillet (Taiwanese)
 with Asparagus and Dried Chili Sauce

988 /495

-  辣味食材 Contains spicy ingredients
-  含堅果類 Contains nuts
-  含海鮮 Seafood
-  蛋奶素 Vegetarian
-  香宮精選推薦 Signature dish

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豬
雞
料理



Pork &
Chicken



蔥燒頭抽肉小排  NT\$ 988 /495
Wok-fried Pork Ribs in Onion Soy Sauce
and Pickled Taiwanese Scallions



秘製蔥燒頭抽肉小排  

Wok-fried Pork Ribs in Onion Soy Sauce and Pickled Taiwanese Scallions


988 /495

日本山藥馬友鹹魚蒸肉餅  

Steamed Pork Patties with Japanese Yam,
Salty Fish and Water Chestnuts

888 /445

香煎鮑芹蓮藕餅  

Pan-fried Pork Patties with Parsley Abalone and Lotus Root

888 /445

果醋鳳梨咕嚕肉(西班牙伊比利) 

Sweet and Sour Iberico Pork Fillet with Fruit Vinegar

868 /435

鬼馬冰花骨  

Wok-fried Pork Ribs with Dough and Shrimp Pastes Vinegar Sauce

868 /435

椒麻辣子雞丁 

Deep-fried Chicken Fillet with Dried Chili

738 /370

香筍醬爆核桃雞柳 

Wok-fried Chicken Fillet with Bamboo Shoots and Walnuts

728 /365

 辣味食材 Contains spicy ingredients

 含堅果類 Contains nuts

 含海鮮 Seafood

 蛋奶素 Vegetarian

 香宮精選推薦 Signature dish



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田園時蔬



Seasonal
Vegetables



香宮秘製蟹黃醬玉帶扒金磚時蔬
Braised Homemade Tofu with Crab Roe,
Blue Crab Meat and U.S. Scallops

NT\$ 1,588  /795



香宮秘製蟹黃醬玉帶扒金磚時蔬    
 Braised Homemade Tofu with Crab Roe, Blue Crab Meat
 and U.S. Scallops





 1,588 /795

菌皇金盅田翠八景   
 Stir-fried Champignon Mushroom Mixed Vegetables
 and Macadamia Nuts Served in A Pumpkin

1,088 /545

蒜香蘆筍
 Wok-fried Asparagus with Garlic

888 /445

金柱鮑絲扒自制豆腐時蔬   
 Braised Dried Scallops with Sliced Abalone
 and Homemade Tofu in Oyster Sauce

888 /445

金銀蛋浸時蔬  
 Poached Seasonal Vegetable with 3 Kinds of Eggs in Superior Soup

688 /345


三蒜黃金蟲草花蒸娃娃菜
 Steamed Baby Cabbage with Trio Garlic and Cordyceps Flower

688 /345


蒜蓉炒時令蔬菜
 (莧菜、娃娃菜、西蘭花、芥蘭)
 Wok-fried Seasonal Vegetables with Garlic
 (Amaranth green, Baby cabbage, Broccoli, Kailan)

638 /320

-  辣味食材 Contains spicy ingredients
-  含堅果類 Contains nuts
-  含海鮮 Seafood
-  蛋奶素 Vegetarian
-  香宮精選推薦 Signature dish

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精美素食



Vegetarian
Selection



核桃雲耳雙翠  NT\$ 628 /315
Stir-fried Black Fungus with Celery and Sweet Beans

金湯百合燴竹筴蘆筍 
Braised Asparagus with Pumpkin Sauce and Fresh Lily 988 /385

養生小炒皇 
Wok-fried Mix Vegetables 788 /345

麻油雙耳菌菇豆腐煲 
Poached Sesame Oil Mushroom with Tofu and Vegetable 628 /265

核桃雲耳雙翠 
Stir-fried Black Fungus with Celery and Sweet Beans 628 /245

 辣味食材 Contains spicy ingredients

 含堅果類 Contains nuts

 含海鮮 Seafood

 蛋奶素 Vegetarian

 香宮精選推薦 Signature dish



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素湯羹

Vegetarian
Soup

松茸素玉帶粟米羹  NT\$ 688 /345
Corn Soup with Matsutake Mushroom
Vegetarian Scallop

金湯燴燕窩(印尼)

Braised Indonesian Bird's nest with pumpkin soup

 1,088 /545

每位 / per person

原盅天形菇竹筴燉菜膽 

Double-boiled Dry Champignon
and Bamboo Pith with Baby Cabbage

788 /395

每位 / per person

松茸素玉帶粟米羹

Corn Soup with Matsutake Mushroom Vegetarian Scallop

688 /345

每位 / per person

文思豆腐羹 

Braised Vegetarian Soup with Tofu and Vegetable

588 /295

每位 / per person

 辣味食材 Contains spicy ingredients

 含堅果類 Contains nuts

 含海鮮 Seafood

 蛋奶素 Vegetarian

 香宮精選推薦 Signature dish




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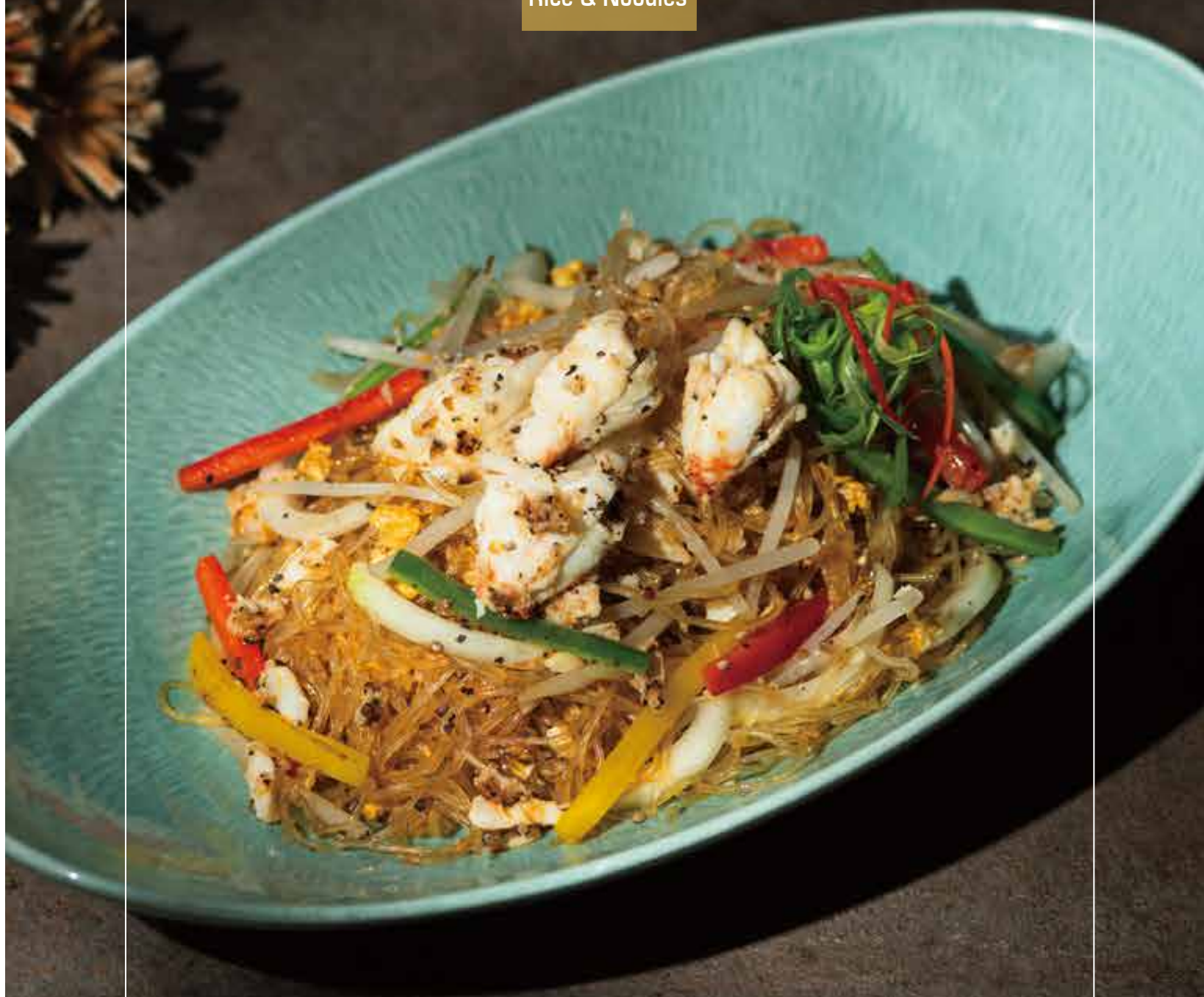
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點心
飯
麵



Dim Sum,
Rice & Noodles



黑椒鮮蟹肉炒粉絲 NT\$ 988 /495
Fried Vermicelli with Blue Crab Meat & Black Pepper





法國魚子醬蘿蔔絲酥 	999 /500
Deep-fried Shredded Turnip Pastry with French Oscietra Caviar	三顆 / 3 pieces
筍香蟹餃皇 	400 /200
Crab Meat Dumplings with Wild Arrow Bamboo Shoots	二顆 / 2 pieces
金箔鮭魚卵龍蝦餃 	400 /200
Steamed Lobster Dumplings with Salmon Roe	二顆 / 2 pieces
五頭鮑魚撈黃金蛋炒飯   	1,688 /845
Braised 5-head Abalone with Golden Fried Rice	每位 / per person
砂鍋金柱海鮮滑粥  (美國玉帶、龍膽石斑、日本瑤柱)	988 /495
Congee with Seafood Served with Clay Pot	四人份 / 4 persons
黑松露野菌美國玉帶伊麵 	988 /495
Simmered E-fu Noodles with Mixed Mushrooms and U.S. Scallops in Black Truffle Sauce	
黑椒鮮蟹肉炒粉絲    	988 /495
Fried Vermicelli with Blue Crab Meat and Black Pepper	
香蒜牛鬆炒飯(美國) 	988 /495
Fried Rice with Minced U.S. Beef and Golden Garlic	
香煎乳牛兩麵黃(美國)	988 /495
Pan-fried U.S. Flannery Beef with Crispy Noodles	
香宮招牌海鮮炒飯   	888 /445
Shang Palace Signature Seafood Fried Rice	
乾炒牛河(美國)	888 /445
Stir-fried Rice Noodles with U.S. Flannery Beef	
香宮雲吞叉燒湯麵  	688 /295
Shang Palace Noodle Soup with Shrimp Dumplings and BBQ Honey Pork	每位 / per person
香宮秘製X.O.醬炒金柱蘿蔔糕    	588 /295
Fried Radish Cakes with Bean Sprouts in Shang Palace X.O. Sauce	

 辣味食材 Contains spicy ingredients

 含堅果類 Contains nuts

 含海鮮 Seafood

 蛋奶素 Vegetarian

 香宮精選推薦 Signature dish



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.



ESG永續食材 Environmental Social, and Governance



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.

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甜品



Desserts



焦糖琥珀雙皮奶

NT\$ 200 /100



Homemade Double Skin Milk with Walnut and Caramel



杏汁冰花燉官燕(印尼)(需等待30分鐘 Requires 30 minutes)	1,688 /845 每位 / per person
燕窩焗蛋塔(印尼)(需等待30分鐘 Requires 30 minutes)	438 /220 3個 / 3 pieces
蜂蜜養生龜苓膏 Honey Guilinggao (Herbal Jelly)	288 /145 每位 / per person
生磨合桃露 Homemade Sweet Walnut Soup	228 /145 每位 / per person
楊汁甘露 Chilled Sago and Panna Cotta in Mango Sauce Topped with Pomelo	200 /100 每位 / per person
蛋白杏仁露配油條	200 /100 每位 / per person
香芋西米露 Sweet Taro and Sago with Coconut Milk	200 /100 每位 / per person
焦糖琥珀雙皮奶 (需等待30分鐘 Requires 30 minutes)	200 /100 每位 / per person
紅棗南北杏雪耳燉木瓜 Double-boiled Red Date, Papaya and White Fungus, Almond	200 /100 每位 / per person
桂花杏仁凍 Almond Milk and Osmanthus Jelly	188 /95 3個 / 3 pieces
芝麻菇菇包 Steamed Buns with Sesame Paste	188 /95 3個 / 3 pieces
椰汁紫米糕 Chilled Coconut Milk Black Rice Cakes	188 /95 3個 / 3 pieces
棕欖腰果馬來糕 Steamed Palm Sugar Cake with Cashew	188 /95 每位 / per person
寶島鮮果盤 Fruit platter	228 /115 每位 / per person

- 辣味食材 Contains spicy ingredients
- 含堅果類 Contains nuts
- 含海鮮 Seafood
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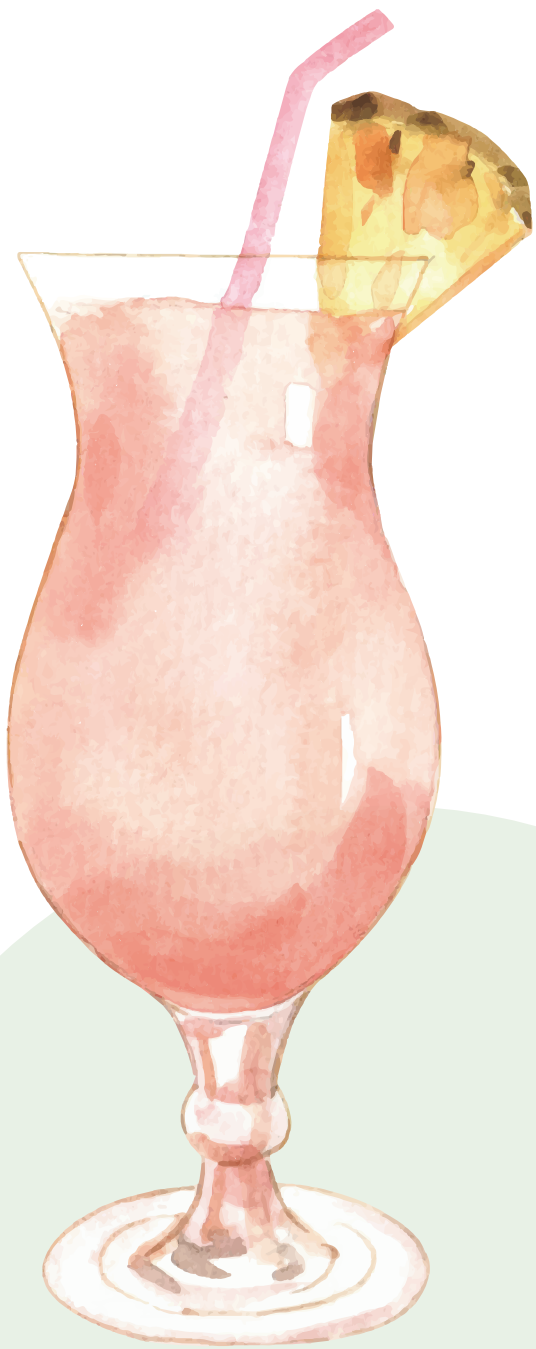
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精選飲品

Beverage Selection





風味特調 Signature Mocktail



熱帶風情

Coconut Mango Smoothie

芒果汁、椰汁、檸檬汁

Mango juice, coconut juice, lemon juice

台灣是芒果的王國，與香濃的椰漿和檸檬汁融合帶出其濃郁的果香，令人回味無窮。

Mango is one of the signature fruits in Taiwan, well mixed with coconut and lemon juice to present a fruity and creamy taste.



葡萄樹

Grape Tree

葡萄汁、檸檬汁

Grape juice, lemon juice

嚴選台灣二林的巨峰葡萄，帶您品嚐在地水果好滋味。

Selected Taiwan's famous Kyoho grape as main ingredient.

每杯NT\$400，另加一成服務費
NT\$400 per glass and subject to 10% service charge.

風味特調
Signature Mocktail

野莓花園

Berries Garden

檸檬汁、薄荷葉、草莓糖漿、蘇打
Lemon juice, mint leaf,
strawberry syrup, soda water

嚴選當季大湖草莓，結合飯店香草花園現採新鮮薄荷，清新風味宛如置身秘密花園。
Selected local Dahu strawberry and fresh mint from hotel's herb garden.



甜蜜蜜

Ginger Honey

生薑汁、檸檬汁、蜂蜜
Ginger juice, lemon juice, honey

落實保育，特選飯店自產的天然蜂蜜，檸檬的清香與酸度和微辣的薑汁，豐富層次就像戀愛般滋味。
The honey we use is from our farm to show our commitment toward environment conservation.
Mixed with ginger.



每杯NT\$400，另加一成服務費
NT\$400 per glass and subject to 10% service charge.



風味特調 Signature Mocktail



三重奏

Trio

柳橙汁、蔓越莓汁、金桔汁、通寧水
Orange juice, cranberry juice,
kumquat juice, tonic water

感受柳橙、蔓越莓與金桔三種風味的酸甜在舌尖
跳躍飛舞。

Orange, cranberry and kumquat with tonic water.

每杯NT\$400，另加一成服務費
NT\$400 per glass and subject to 10% service charge.



精選茗茶 Tea Selection

金萱烏龍

(南投縣 Nantou, Taiwan)

Jinxuan Olong

碧螺春

(三峽 Sansia, Taiwan)

Bi-luo-chun

南非國寶茶

(塞德博格 Cedarberg, South Africa)

Rooibos Tea

東方美人(白毫烏龍)

(新竹縣 Hsinchu, Taiwan)

Oriental Beauty

正欉鐵觀音

(木柵 Muzha, Taiwan)

Tieguanyin

菊花

(銅鑼 Tongluo, Taiwan)

Chrysanthemum

茉莉香片

(三峽 Sansia, Taiwan)

Jasmine

杉林溪高山烏龍茶

(南投縣 Nantou, Taiwan)

Shanlinsi Oolong Tea

陳年普洱

(雲南 Yunnan, China)

Ripe Pu-er

每位NT\$90，另加一成服務費
NT\$90 per person and subject to 10% service charge.

自帶酒水需酌收酒水服務費，每瓶NT\$1,000。飲酒過量，有礙健康。
All prices subject to a 10% service charge. Corkage fee: NT\$1,000 / per bottle.
For health considerations, please drink moderately.



國產酒 Chinese Spirits

瓶Bottle

玉泉窖藏酒女兒紅
Cellaring Yellow Wine Nu-Er-Hong

1,580

精釀陳年紹興
Shao Hsing Wine 600 cc

980

58度金門高粱
58% Kao Liang Liquor

1,800

啤酒 Beer

瓶Bottle

朝日/海尼根/
Asahi / Heineken

250

台灣金牌
Taiwan Beer Gold Label

250

軟性飲料 Soft Drinks

罐Can

可樂/無糖可樂/雪碧
Coke/Coke Zero/Sprite

200

礦泉水 Mineral Water

瓶Bottle

天然礦泉水
Still mineral water 750 ml

280

天然氣泡礦泉水
Sparkling mineral water 750ml

280

所有價格皆需外加一成服務費

自帶酒水需酌收酒水服務費，每瓶NT\$1,000。飲酒過量，有礙健康

All prices subject to a 10% service charge. Corkage fee: NT\$1,000 / per bottle.
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