

迎賓開胃集 (以下任選五道)

琥珀糖核桃 陳醋雲耳 梅汁番茄 蒜苗宜蘭鴨賞 和風汁冷筍 酸薑皮蛋  
乾煸四季豆 蒜味小黃瓜 蒜香櫻花蝦 煙燻素鵝卷 丁香小魚花生 蜜芋頭

Appetizer Platter (please select 5 items)

Candied walnuts with sesames seeds, Marinated black fungus with vinegar,  
Marinated tomato with plum sauce, Yilan smoked duck,  
Bamboo shoot salad with Japanese sesame dressing, Century egg with pickled ginger,  
Fried string beans, Marinated cucumber with garlic, Fried sakura shrimp with garlic,  
Smoked vegetarian tofu roll, Dried fish with peanut, Sweetened taro

香格里拉首碟

香宮烤鴨 智利燻鮭魚 五味九孔鮑 干煎干貝佐柚汁 蜜汁叉燒

Shangri-La Platter

Roasted duck, Smoked salmon with onion, Spicy abalone  
Fried scallop with pomelo sauce, BBQ pork

港式佛跳牆

Double boiled 'Buddha jump over the wall' with fish maw, dried scallop,  
shitake mushroom, bamboo fungus, Yunnan ham

花好月圓

Deep-fried sweet glutinous rice dumpling

香宮鴻圖乳豬盤

Shang Palace suckling pig platter

金銀蒜黑松露蒸現流活龍蝦

Steamed live spiny lobster with black truffle and garlic

蠔皇吉品鮑扣婆參

Braised abalone and sea cucumber in oyster sauce

美國牛菲力佐紅酒汁

Wok-fried U.S. beef tenderloin with red wine sauce

紅蟳糯米飯

Steamed glutinous rice with crab

年輪蛋糕佐香草鳳梨醬和薄荷奶油

Baumkuchen with vanilla pineapple chutney and minted cream

百年好合鮮果盤

Seasonal fruit platter

每桌10位 NT\$ 53,000+10% per table for 10 guests