

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

大紅化皮乳豬 海蜇 東港烏魚子 油雞 炸蚵卷

Shangri-La Platter

Suckling pig, Marinated jelly fish, Grilled Pingtung mullet roe
Soy sauce chicken, Deep fried oyster roll

瑤柱松茸響螺燉雞湯

Double-Boiled chicken soup with Matsutake mushroom, sea conch and dried scallop

花好月圓

Deep-fried sweet glutinous rice dumpling

香宮脆皮烤鴨

Signature 'Shang Palace Peking Duck' served with traditional condiments

金銀蒜蒸開邊活波士頓龍蝦

Steamed live Boston lobster with broccoli and garlic sauce

蠔皇上湯八頭鮑扣烏參

Braised abalone and sea cucumber in oyster sauce

羅漢齋扒時蔬

Stir fried vegetable with lotus root, ginkgo nut and mushroom

黑松露蟹肉伊麵

Stewed E-Fu noodle with black truffle and crab meat

椰果荔枝布丁佐波本香草西米露

Coconut & litchi pudding, bourbon vanilla tapioca pearls

百年好合鮮果盤

Seasonal fruit platter

每桌10位 NT\$ 33,800+10% per table for 10 guests