

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

蜜汁叉燒 玫瑰豉油雞 洋蔥智利燻鮭魚 京燒醬蝦球 海蜇

Shangri-La Platter

BBQ pork, Smoked salmon with onion, Braised shrimps with  
fermented bean sauce, Marinated jelly fish

廣式佛跳牆

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 dumplings

蒜蔥蒸活波士頓龍蝦

Steamed live Boston lobster with garlic, scallion and green bean noodle

香宮脆皮烤鴨

Signature 'Shang palace Peking duck' served with traditional condiments

黃金蟲草雲耳蒸活石斑

Steamed live grouper with cordyceps flower and black fungus

金柱蠔油芥藍

Steamed Chinese broccoli with brown sauce and deep fried dried scallop

荷香臘味糯米飯

Glutinous rice with assorted Cantonese sausage

百香果香蕉塔佐香烤椰子片

24 K Passion & Banana Praline tart, French meringue, toasted coconut flakes

百年好合鮮果盤

Seasonal fruit platter

每桌10位 NT\$ 29,800+10% per table for 10 guests