


Dream Bar


甜點 DESSERT

節慶甜點 - 燈籠 NT\$368 190
Festive Dessert - The Lantern

橙香巧克力慕斯 NT\$368 190
Mandarin Orange Cake



燕窩焗蛋塔 NT\$388 200
Baked Egg Tart Topped with Birds Nest
(3個/pieces)

燕窩西米焗布丁 NT\$338 175
Baked Sago Pudding with Birds Nest








COCKTAIL & MOCKTAIL

- 良辰吉時 Good Time NT\$450 225
- 龍年行大運 This Will Be Our Year NT\$450 225
- 鴻運當頭 Don't Worry Be Happy NT\$450 225
- 龍吟虎紹 Happy New Year NT\$450 225
- 琴瑟和鳴 Dream A Little Dream Of Me NT\$450 225
- 龍鳳呈祥 On The Slow Boat To China (無酒精Mocktail) NT\$350 175


CHAMPAGNE BY THE GLASS

- Veuve Clicquot Ponsardin, Yellow Label Brut NV NT\$830 415
- Moët et Chandon, Imperial NV NT\$900 450

CHAMPAGNE BY THE BOTTLE

- Veuve Clicquot Ponsardin, Yellow Label Brut NV NT\$3,280 1,640
- Moët et Chandon, Imperial NV NT\$3,580 1,790
- Bruno Paillard, Première Cuvée NV NT\$5,880 2,940
- Dom Perignon 2012 NT\$18,800 9,400
- Krug, Grande Cuvée NV NT\$19,880 9,440

以上價格需外加一成服務費 Above prices are subject to 10% service charge.

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



XO醬波士頓龍蝦伊麵



中式澳洲和牛面頰肉佐干貝炒飯



伊比利叉燒佐臘味煲仔飯



醬爆松板肉佐蒸刈包

主食 MAINS

XO醬波士頓龍蝦伊麵 NT\$1,980 995
Stewed E-Fu Noodles with Boston Lobster in X.O. Sauce
適合2人享用 (suitable for 2 persons)

中式澳洲和牛面頰肉佐干貝炒飯 NT\$1,088 550
Slow-Cooked Australian Wagyu Beef Cheek in Chinese
with Dried Scallop Fried Rice

香宮 Shang Palace 西班牙伊比利叉燒佐臘味煲仔飯 NT\$888 450
Iberico BBQ Pork with Chinese Sausage Clay Pot Rice
餐桌服務 Table Service

醬爆松板肉佐蒸刈包 NT\$788 400
Wok-Fried Pork Knuckle with Steamed Bun

點心 SIDE & SNACK

香宮 Shang Palace 香宮點心 NT\$588 300
Shang Palace Luxury Dim Sum (3個/ pieces)
黑松露蟹餃皇 Crab Meat Dumplings With Black Truffle Slice
金箔鮭魚卵龍蝦餃 Steamed Lobster Dumplings With Salmon Roe
香宮鮑魚蒸燒賣皇 Shang Palace Steamed Sui-Mai Topped With Baby Abalone

香宮 Shang Palace 西班牙伊比利叉燒夾心刈包 NT\$468 240
Iberico BBQ Pork with Steam Bun (3個/ pieces)

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

鮑魚瑤柱珍珠糯米雞 NT\$468 240
Steamed Glutinous Rice with Baby Abalone and Chicken
Filling Wrapped in Lotus Leaf

黑松露竹筴炸春捲 NT\$468 240
Deep-Fried Bamboo Pith Spring Rolls with Black Truffle
(4個/pieces)

酸辣蜇花雲耳 NT\$488 250
Marinated Black Fungus and Jelly fish with Taiwan Black
Vinegar Spicy Sauce

魚子醬蘿蔔絲酥餅 NT\$688 350
Deep-Fried Shredded Turnip Pastry Topped With "Royal
Caviar Club" Cristal Caviar (3個/ pieces)

黃金南瓜海寶羹 NT\$688 350
Braised Seafood with Pumpkin Soup

享受主餐搭配精選點心或甜品，立即享有100元折扣優惠！
Pair your main dish with a side or dessert and save NT\$100!

每人最低消費 Minimum Charge/per person
午餐 Lunch 11:30am-2:30pm NT\$900
下午茶 Afternoon 02:30pm-06:00pm NT\$650
晚餐 Dinner 06:00pm-09:30pm NT\$1,200

此菜單僅供應午餐及晚餐，下午時段供應李白居菜單
This menu is available for lunch and dinner,
we serve Li Bai Lounge Menu in the afternoon.

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香宮點心



伊比利叉燒夾心刈包



鮑魚瑤柱珍珠糯米雞



黑松露竹筴炸春捲