



Shang Palace

香宮桌菜

Shang Palace Table Menu

香宮蜜汁叉燒皇、夏果黑松露蘆筍、酸辣雲耳蜇花、鳳梨黑椒煙燻鴨胸

Shang Palace barbecued honey Spanish Iberico pork

Wok-fried asparagus with truffle sauce and macadamia nuts

Marinated black fungus and jelly fish

with Taiwan black vinegar spicy sauce

Black pepper smoked duck breast with pineapple
and honey citron sauce

松茸淮山花膠燉菜膽雞湯

Double-boiled chicken soup with Matsutake mushrooms,
Chinese yam and fish maw

香宮脆片烤鴨

Shang Palace roasted cherry duck

黃金蟲草花雲腿珍珠龍膽石斑

Steamed live grouper with cordyceps flower and Yunnan ham

鮑汁松菇玉帶扒金磚時蔬

Braised Shimeji mushrooms and U.S. scallops,
homemade tofu with abalone sauce

鮑魚瑤柱鴨粒燴飯

Stewed baby abalone and dried scallops
with duck meat over fried rice

黑芝麻湯圓、酥皮蛋撻

Black sesame glutinous rice ball、

Baked egg tart

寶島鮮果盤

Fruit platter

每桌 10 位 NT\$28,888 外加一成服務費

每桌贈送果汁無限暢飲

NT\$28,888 per table of 10 persons subject to a 10% service charge

Free flow of juice is included