

香宮

Shang Palace



主廚廖晉輝 Head Chef LIEW CHIN FEI

廖主廚祖籍廣東，生於吉隆坡，及長便赴新加坡跟隨香港名廚精進廚藝，先學燒臘、後攻粵菜，文武皆備，他的菜品以「當代經典」樹立風格！色味襲人！抵台履新前，他在新加坡麗晶酒店米其林一星「夏宮」粵菜餐廳任職。Born and raised in Kuala Lumpur, Malaysia, Liew is the third generation immigrant from GuangDong, China. Liew was inspired to the kitchen when he was 18 and developed his comprehensive culinary skills with legendary Cantonese chefs in various restaurants in Singapore, one of the world's culinary capitals. Prior to joining Shangri-La Far Eastern, Taipei, he worked in MICHELIN starred Cantonese restaurant for years. With all this time spent in award-winning kitchens, his talents, passion and striving for excellence in every plate will set to create a memorable yet contemporary dining experience for guests in Shang Palace.



主廚私房料理



Chef's
Signature
Dishes

香宮脆皮烤鴨 NT\$ 3,380
Shang Palace roasted cherry duck



香宮脆皮烤鴨 一鴨二吃

Shang Palace roasted cherry duck served in two courses

需一天前預訂
Requires 1 day
advanced order


3,380 /1690

第一吃
First course

片皮櫻桃鴨搭配捲餅，可任選原味餅皮、全麥餅皮或黃金蛋餅皮
Sliced roasted cherry duck wrapped with pancakes (original pancakes, whole wheat pancakes or golden egg pancakes)

鴨腿堂食

Crispy skin duck leg served with plum sauce

(加點鴨鬆 / 燴飯 - 不附鴨腿 Add on minced duck / braised rice - without duck leg)

第二吃 任選以下一種做法

Second course choices :

日本瑤柱蕃茄豆腐鴨架湯

Duck soup with tomato, tofu and Japanese dried scallops

金柱生滾鴨架粥

Boiled duck bone congee with dried scallops

第三吃 任選以下一種做法

Third course choices :

 琥珀蹄香生菜鴨鬆 

Stir-fried duck meat served with lettuce and rice crust

488 /245

鮑魚仔瑤柱鴨粒燴飯

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

888 /445

 辣味食材 Contains spicy ingredient

 堅果類食材 Contains nuts

 香宮精選推薦 Signature dish



我們的產品和菜餚源於自然，採用最佳的本地原料和道德採購的食材
Our produce and cuisine are Rooted in Nature,
featuring the finest locally and ethically sourced ingredients.



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.

價格皆以新台幣計價且需外加一成服務費 Prices are in NT dollar and subject to 10% service charge.

 香格里拉會會員可折抵 / Benefits for Shangri-la Circle members are applied.

廣式燒臘



Cantonese
BBQ
Specialties



香宮蜜汁叉燒皇(西班牙伊比利豬) NT\$ 1,388
Shang Palace barbecued honey Spanish Iberico pork





 片皮全豬三吃 

 Roasted suckling pig served in two courses

需三天前預訂
Requires 3 days
advanced order

 **9,688** /4845

 第一吃 片皮全豬

First course: Roasted suckling pig

 第二吃 豉椒爆豬件

Second course: Wok-fried pork with black bean garlic sauce

 第三吃 松子蹄香炒豬鬆

 Third course: Wok-fried pork with water chestnuts and pine nuts

 黃金脆皮燒腩

Crispy roast pork

1,288 /645

掛爐櫻桃鴨 

Cantonese style roasted cherry duck

988 /495
半隻/Half

醬皇玫瑰油雞 

Cantonese style soy sauce chicken

958 /480
半隻/Half

 香宮蜜汁叉燒皇(西班牙伊比利豬)

 Shang Palace barbecued honey Spanish Iberico pork

1,388 /695

當紅炸子雞(放山雞) 

Crispy free range chicken

958 /480
半隻/Half

 燒味雙拼：

 香宮蜜汁叉燒皇與掛爐櫻桃鴨或醬皇玫瑰油雞或酸辣蜇花雲耳

BBQ combination with two selections: Shang Palace barbecued honey

Spanish Iberico pork with Cantonese style roasted cherry duck OR

Cantonese style soy sauce chicken OR

Marinated black fungus and jellyfish with Taiwan black vinegar spicy sauce

1,488 /745

 辣味食材 Contains spicy ingredient

 堅果類食材 Contains nuts

 香宮精選推薦 Signature dish



我們的產品和菜餚源於自然，採用最佳的本地原料和道德採購的食材
Our produce and cuisine are Rooted in Nature,
featuring the finest locally and ethically sourced ingredients.



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.

價格皆以新台幣計價且需外加一成服務費 Prices are in NT dollar and subject to 10% service charge.

 香格里拉會會員可折抵 / Benefits for Shangri-la Circle members are applied.

前 菜



Appetizers



杏香玉帶 NT\$ 818

Deep-fried scallops and shrimp paste balls with
almond flakes and chili powder



- | | |
|---|--|
|  法國魚子醬鮑角蜇花
 Marinated abalones and jellyfish with French Oscietra caviar (5g) | 
1,280 /640 |
|  杏香玉帶
 Deep-fried scallops and shrimp paste balls with
 almond flakes and chili powder | 818 /410
四顆 / 4 pieces |
| 酥炸生蠔
Deep-fried oysters with salt and pepper | 688 /345
六顆 / 6 pieces |
|  酥炸脆皮牛腩
Sliced crispy Taiwan beef with golden garlic | 688 /345 |
|  紅油滷水牛軋(澳洲)
Stewed Australian beef shank in Chinese marinade spicy sauce | 688 /345 |
| 京蒜滑雞
Marinated boneless chicken leg with sour garlic sauce | 588 /295 |
|  鳳梨黑椒煙燻鴨胸
Black pepper smoked duck breast with pineapple and honey citron sauce | 588 /295 |
| 鬼馬油條
Fried dough with shrimp paste in sweet and sour sauce | 588 /295 |
|  鹽酥青花椒花枝
Deep-fried crispy cuttlefish with green peppercorns and peanuts | 488 /245 |
|  酸辣蜇花雲耳
Marinated black fungus and jelly fish with Taiwan black vinegar spicy sauce | 488 /245 |
| 香醋滷心皮蛋
Century eggs with Taiwan black vinegar garlic sauce | 400 /200 |
|  椒鹽菠菜豆腐
Deep-fried homemade spinach tofu with salt and pepper | 400 /200 |

 辣味食材 Contains spicy ingredient

 堅果類食材 Contains nuts

 香宮精選推薦 Signature dish



我們的產品和菜餚源於自然，採用最佳的本地原料和道德採購的食材
Our produce and cuisine are Rooted in Nature,
featuring the finest locally and ethically sourced ingredients.



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.

價格皆以新台幣計價且需外加一成服務費 Prices are in NT dollar and subject to 10% service charge.

 香格里拉會會員可折抵 / Benefits for Shangri-la Circle members are applied.

活海鮮料理



Live
Seafood



X.O. 醬花膠龍膽煲 NT\$ 3,880
Braised live pearl grouper
with fish maw in X.O. sauce



 杏香脆米焗珍珠龍蝦

Wok-fried live spiny lobster with almond flakes and crispy rice

 **3,388** /1695
每隻 / per piece

三蒜粉絲蒸波士頓龍蝦

Steamed live Boston lobster with garlic and vermicelli

2,280 /1140
每隻 / per piece

蔥油南非鮮鮑魚 (需二天前預訂 Requires 2 days advanced order)

Steamed live South African abalone with onion oil

488 /245
每顆 / per piece

金柱紅蟳蒸手剝肉 (需二天前預訂 Requires 2 days advanced order)

Steamed mud crab with dried scallops and pork

2,280 /1140
每隻 / per piece

香辣四川青花椒龍膽石斑 (需等待30分鐘 Requires 30 minutes)

Stewed live pearl grouper with Sichuan green peppers in spicy sauce

3,800 /1900
每尾 / per piece

港蒸時令魚

Hong Kong style steamed seasonal fish with soy sauce

2,988 3,680 /1495/1840
每尾 / per piece

 龍虎雙味：



香宮招牌X.O.醬花膠龍膽煲 (需等待30分鐘 Requires 30 minutes)

Braised live pearl grouper with fish maw in X.O. sauce

3,880 /1940
每尾 / per piece

第二道：頭腩濃湯麵 (每隻魚限定6份)

Add-on second dish: Fish head noodle soup

228 /115
每位 / per person

 辣味食材 Contains spicy ingredient

 堅果類食材 Contains nuts

 香宮精選推薦 Signature dish



我們的產品和菜餚源於自然，採用最佳的本地原料和道德採購的食材
Our produce and cuisine are Rooted in Nature,
featuring the finest locally and ethically sourced ingredients.



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.

價格皆以新台幣計價且需外加一成服務費 Prices are in NT dollar and subject to 10% service charge.

 香格里拉會會員可折抵 / Benefits for Shangri-la Circle members are applied.

鮑魚料理



Abalone



P 澳洲三頭湯鮑扣花膠

Braised whole 3 headed Australian abalone and fish maw

(需等待20分鐘 Requires 20 minutes)

NT\$ **3,088** /1545
每位 / per person





南非六頭湯鮑扣遼參
Braised whole 6 headed South African abalone
and sea cucumber
(需等待20分鐘 Requires 20 minutes)

NT\$ **2,688** /1345
每位 / per person

湯
羹
















Soup



酒香燉三寶 (燕窩/花膠/瑤柱) NT\$ 1,738
Double-boiled chicken soup with bird's nest,
fish maw and dried scallops in Chinese wine



- | | |
|--|--|
| <p> 香宮老火例湯
Shang Palace soup of the day</p> | 
888 /445
四位 / 4 persons |
| <p> 鮑魚海味佛跳牆
Double-boiled soup with abalone, sea cucumber,
dried scallops and fish maw</p> | 2,188 /1095
每位 / per person |
| <p> 酒香燉三寶(燕窩/花膠/瑤柱)
Double-boiled chicken soup with bird's nest,
fish maw and dried scallops in Chinese wine</p> | 1,738 /870
每位 / per person |
| <p> 濃湯鮑魚仔瑤柱燕窩羹
 Braised superior soup with baby abalone,
bird's nest and dried scallops</p> | 1,688 /845
每位 / per person |
| <p> 黃金蟲草花乾螺燉花膠雞湯
Double-boiled chicken soup with cordyceps flower,
conch and fish maw</p> | 1,688 /845
每位 / per person |
| <p> 養生功夫湯
 Double-boiled chicken soup with morel mushrooms,
dried scallops, bamboo pith and baby abalone</p> | 1,688 /845
每位 / per person |
| <p> 黃湯海寶羹
Braised superior mud crab roe soup with fish maw,
crab meat and crab oil</p> | 1,288 /645
每位 / per person |
| <p> 香菜奶湯星斑球
Braised superior soup with red grouper fillet</p> | 928 /465
二位 / 2 persons |
| <p> 黃金南瓜海寶羹
Braised pumpkin soup with shrimp, U.S. scallops, crab meat</p> | 688 /345
每位 / per person |
| <p> 西湖牛肉羹(美國)
Minced U.S. beef soup with egg white, tofu and mushrooms</p> | 588 /295
每位 / per person |
| <p>雪花蟹肉粟米羹
Corn soup with fresh crab meat</p> | 488 /245
每位 / per person |

 辣味食材 Contains spicy ingredient

 堅果類食材 Contains nuts

 香宮精選推薦 Signature dish




我們的產品和菜餚源於自然，採用最佳的本地原料和道德採購的食材
Our produce and cuisine are Rooted in Nature,
featuring the finest locally and ethically sourced ingredients.



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.

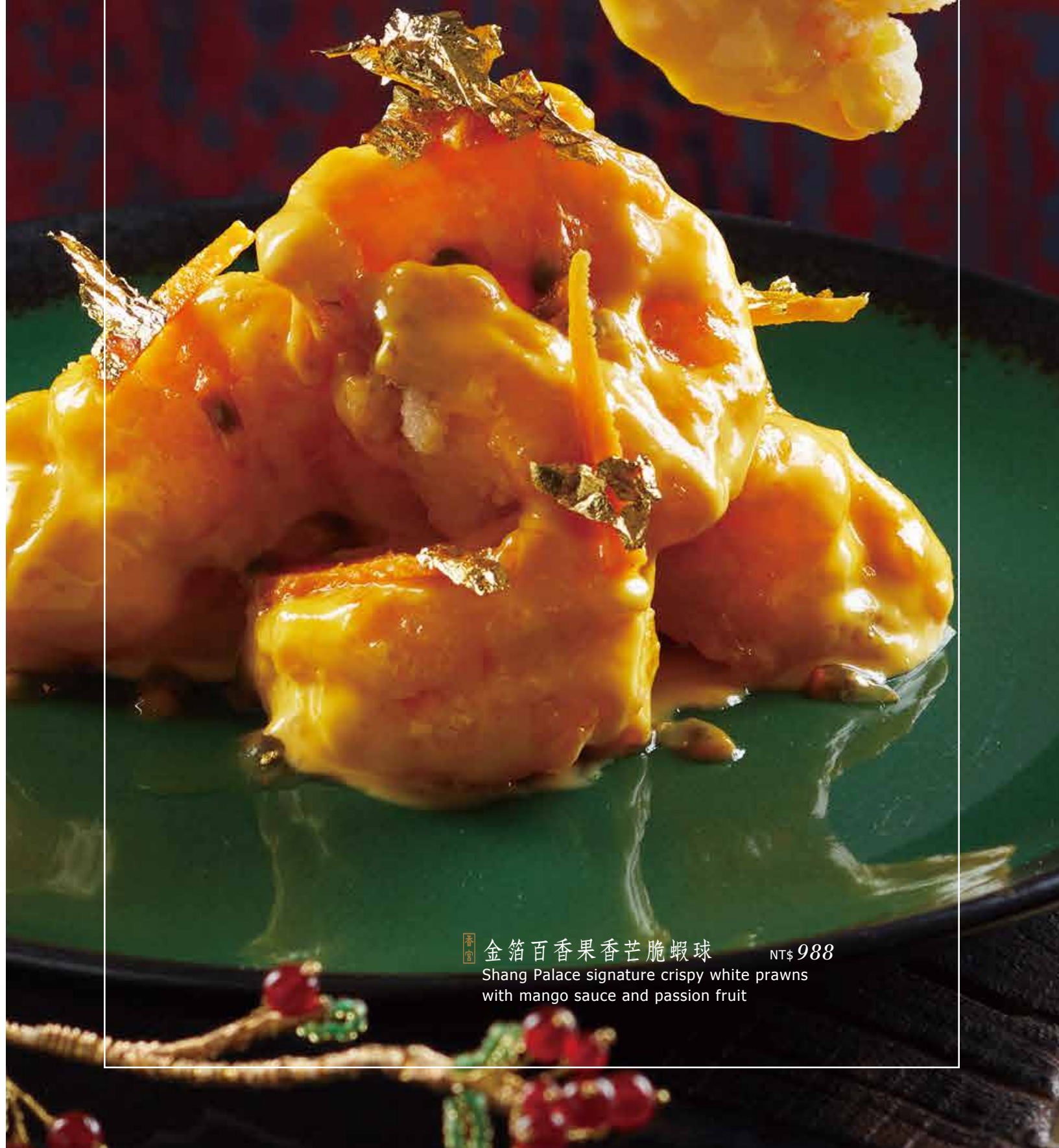
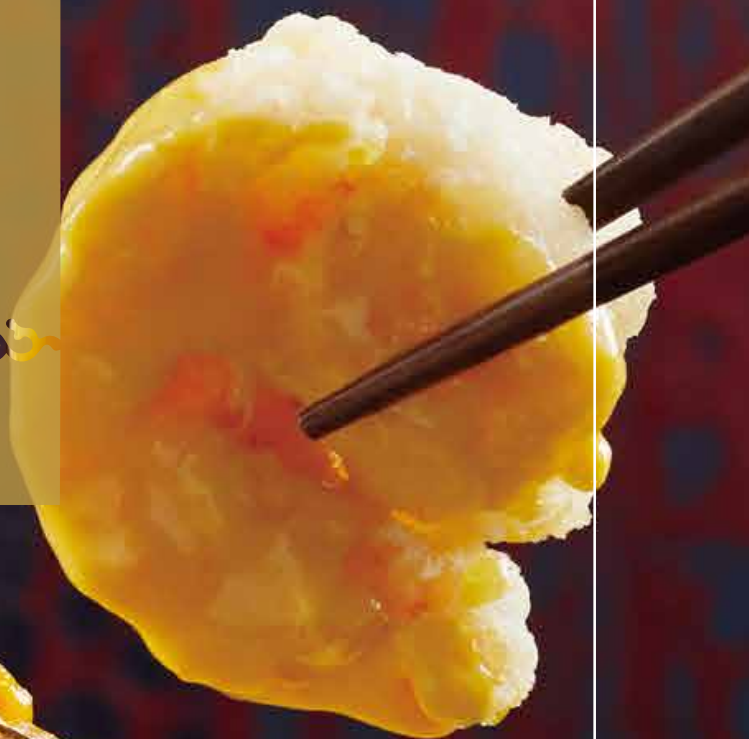
價格皆以新台幣計價且需外加一成服務費 Prices are in NT dollar and subject to 10% service charge.


 香格里拉會會員可折抵 / Benefits for Shangri-la Circle members are applied.

海鮮料理



Seafood



 金箔百香果香芒脆蝦球 NT\$ 988
Shang Palace signature crispy white prawns
with mango sauce and passion fruit



豉油皇香煎澳洲海虎蝦

Wok-fried Australian king prawns with soy sauce


1,688 /845
三隻 / 3 pieces

蒜酥澳洲海虎蝦

Wok-fried Australian king prawns with golden garlic


1,688 /845
四隻 / 4 pieces

X.O. 醬雲耳炒玉帶

 Wok-fried scallops and black fungus with X.O. sauce

1,388 /695

酒香珍珠龍膽球

 Poached pearl grouper with water bamboo black fungus and ginger in Chinese rice wine

1,288 /645

黑松露炒珍珠龍膽球

Wok-fried pearl grouper with black truffle sauce

1,288 /645

香宮招牌金箔百香果香芒脆蝦球

Shang Palace signature crispy white prawns with mango sauce and passion fruit

988 /495
六個 / 6 pieces

金箔鮮蟹肉焗蟹蓋

Deep-fried stuffed crab shell with blue crab meat, onions and wild mushrooms

888 /445
每位 / per person

 辣味食材 Contains spicy ingredient

 堅果類食材 Contains nuts

 香宮精選推薦 Signature dish




我們的產品和菜餚源於自然，採用最佳的本地原料和道德採購的食材
Our produce and cuisine are Rooted in Nature,
featuring the finest locally and ethically sourced ingredients.



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.

價格皆以新台幣計價且需外加一成服務費 Prices are in NT dollar and subject to 10% service charge.

 香格里拉會會員可折抵 / Benefits for Shangri-la Circle members are applied.




煲仔料理



Cantonese
Clay Pot

蔥燒刺參肉末金磚煲 NT\$ 1,688
Braised minced pork
with sea cucumber and homemade tofu



紅燒雙冬燜羊腩煲 NT\$ 1,288
Stewed lamb belly with
bamboo shoots and mushrooms



- | | | |
|----|---|------------|
| 香宮 | 蔥燒刺參肉末金磚煲 | 1,688 /845 |
| P | Braised minced pork with sea cucumber and homemade tofu | |
| P | 乾蔥豆豉爆鮑魚仔滑雞煲 | 1,488 /745 |
| | Stir-fried chicken fillets with black beans and baby abalone | |
| P | 海鮮自製豆腐煲 | 1,288 /645 |
| | Braised homemade tofu with seafood | |
| P | 海皇玉帶豆腐煲 | 1,288 /645 |
| | Braised tofu with blue crab meat, crab roe and U.S. scallops | |
| 🌶️ | 魚香龍膽斑球茄子煲 | 988 /495 |
| | Wok-fried eggplants with pearl grouper fillet | |
| | 醬皇蘿蔔牛筋腩煲(美國) | 888 /445 |
| | Braised U.S. beef brisket and tendon with radish in Chu-Hou sauce | |
| 香宮 | 紅燒雙冬燜羊腩煲 | 1,288 /645 |
| | Stewed lamb belly with bamboo shoots and mushrooms | |
| | 鹹魚雞粒豆腐煲 | 688 /345 |
| | Wok-fried chicken with salted fish and tofu | |

🌶️ 辣味食材 Contains spicy ingredient

🌰 堅果類食材 Contains nuts

香宮 香宮精選推薦 Signature dish



我們的產品和菜餚源於自然，採用最佳的本地原料和道德採購的食材
Our produce and cuisine are Rooted in Nature,
featuring the finest locally and ethically sourced ingredients.



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.

價格皆以新台幣計價且需外加一成服務費 Prices are in NT dollar and subject to 10% service charge.

香宮 香格里拉會會員可折抵 / Benefits for Shangri-la Circle members are applied.

牛
羊料理



Beef &
Lamb




蒜香蘑菇美國熟成牛肋眼 NT\$ 1,788
Pan-fried U.S. Flannery Beef ribeye
with golden garlic and fresh mushrooms



 黑椒龍眼爆日本A4和牛(鹿兒島縣)

 Stir-fried Japanese A4 Wagyu beef with black pepper and longans (70gm)



1,888 /945
四塊 / 4 pieces

 蒜香蘑菇美國熟成牛肋眼

Pan-fried U.S. Flannery Beef ribeye with golden garlic and fresh mushrooms

1,788 /895

 香辣蘆筍美國牛柳粒

 Pan-fried U.S. beef fillet with asparagus and cashew nuts in spicy sauce

1,638 /820

 蒜片黑椒蘆筍美國牛柳粒

Pan-fried U.S. beef fillet with asparagus and garlic in black pepper sauce

1,638 /820

中式澳洲和牛面頰肉

Slow-cooked Australian Wagyu beef cheek in Chinese beef sauce

1,488 /745

 香辣羊柳片

Wok-fried sliced lamb fillet with asparagus and dried chili sauce

988 /495

 辣味食材 Contains spicy ingredient

 堅果類食材 Contains nuts

 香宮精選推薦 Signature dish




我們的產品和菜餚源於自然，採用最佳的本地原料和道德採購的食材
Our produce and cuisine are Rooted in Nature,
featuring the finest locally and ethically sourced ingredients.



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.

價格皆以新台幣計價且需外加一成服務費 Prices are in NT dollar and subject to 10% service charge.

 香格里拉會會員可折抵 / Benefits for Shangri-la Circle members are applied.

豬
／
雞
料
理



Pork &
Chicken



蔥燒頭抽肉小排 NT\$ 888
Wok-fried pork ribs in onion soy sauce
and pickled Taiwanese scallions



- | | |
|--|----------------|
|  蔥燒頭抽肉小排 | 888 /445 |
|  Wok-fried pork ribs in onion soy sauce and pickled Taiwanese scallions | |
| 燒汁荔枝玉排 | 828 /415 |
| Braised pork ribs with lychee sauce | |
| 果醋鳳梨咕嚕肉(西班牙伊比利) | 818 /410 |
| Sweet and sour pork fillet with fruit vinegar | |
|  百香冰花骨 | 818 /410 |
| Wok-fried pork ribs with vinegar sauce | |
|  香煎鹹魚蹄香肉餅 | 788 /395 |
| Pan-fried pork patties with salted fish and water chestnuts | |
|  山藥鹹魚馬蹄蒸肉餅 | 788 /395 |
| Steamed pork patties with Chinese yam, salted fish and water chestnuts | |
|  鮑魚仔臘味糯米釀鳳翼 (需二天前預訂 Requires 2 days advanced order) | 688 /345 |
| Deep-fried chicken wing with baby abalones and glutinous rice stuffing | 每隻 / per piece |
| 橙汁杏香雞件 | 688 /345 |
| Pan-fried chicken fillet with almond flakes in orange sauce | |
|  麻辣子雞丁 | 688 /345 |
| Deep-fried chicken fillet with dried chili | |

 辣味食材 Contains spicy ingredient

 堅果類食材 Contains nuts

 香宮精選推薦 Signature dish




我們的產品和菜餚源於自然，採用最佳的本地原料和道德採購的食材
Our produce and cuisine are Rooted in Nature,
featuring the finest locally and ethically sourced ingredients.



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.

價格皆以新台幣計價且需外加一成服務費 Prices are in NT dollar and subject to 10% service charge.

 香格里拉會會員可折抵 / Benefits for Shangri-la Circle members are applied.

田園時蔬



Seasonal
Vegetables

蟹黃蟹肉扒金磚時蔬 Price: \$1,088
Braised homemade tofu with crab roe,
blue crab meat and vegetables



- | | |
|---|--|
| <p> 芙蓉蟹肉瑤柱燴竹筴蘆筍
Braised crab roe with blue crab meat and asparagus</p> | 
1,288 /645 |
| <p> 蟹黃蟹肉扒金磚時蔬
 Braised homemade tofu with crab roe, blue crab meat and vegetables</p> | 1,088 /545 |
| <p>羊肚菌金盅田翠八景
Stir-fried morel mushrooms mixed vegetables
and macadamia nuts served in a pumpkin</p> | 888 /445 |
| <p> 金柱野菌扒自製豆腐時蔬
Braised dried scallops with mixed mushrooms
and homemade tofu in oyster sauce</p> | 688 /345 |
| <p> 濃湯蝦乾雲耳浸時蔬
Poached fungus and vegetables with chicken soup and dried shrimp</p> | 688 /345 |
| <p> 金銀蛋浸時蔬
Poached seasonal vegetables with 3 kinds of eggs in superior soup</p> | 538 /270 |
| <p> 蒜香黃金蟲草花蒸娃娃菜
Steamed baby cabbage with garlic and cordyceps flower</p> | 538 /270 |
| <p>蒜蓉炒時令蔬菜
(莧菜、娃娃菜、青花菜、芥蘭)
Wok-fried seasonal vegetables with garlic
(Amaranth green, Baby cabbage, Broccoli, Kale)</p> | 488 /245 |

 辣味食材 Contains spicy ingredient

 堅果類食材 Contains nuts

 香宮精選推薦 Signature dish




我們的產品和菜餚源於自然，採用最佳的本地原料和道德採購的食材
Our produce and cuisine are Rooted in Nature,
featuring the finest locally and ethically sourced ingredients.



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.

價格皆以新台幣計價且需外加一成服務費 Prices are in NT dollar and subject to 10% service charge.

 香格里拉會會員可折抵 / Benefits for Shangri-la Circle members are applied.

精美素食

Vegetarian Selection

核桃雲耳雙翠 NT\$ 488
Stir-fried black fungus with celery, sweet beans and walnuts

松茸野菌扒時蔬
Braised mixed mushrooms and vegetables

768 /385

● 松子鮮淮山拌水香
Stir-fried water chestnuts, lotus roots, fresh yam, celery and pine nuts

688 /345

麻油雙耳菌菇豆腐煲
Stir-fried black fungus with celery, sweet beans and walnuts

528 /265

● 核桃雲耳雙翠
Stir-fried black fungus with celery and sweet beans

488 /245

 辣味食材 Contains spicy ingredient

 堅果類食材 Contains nuts

 香宮精選推薦 Signature dish



我們的產品和菜餚源於自然，採用最佳的本地原料和道德採購的食材
Our produce and cuisine are Rooted in Nature, featuring the finest locally and ethically sourced ingredients.



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.

價格皆以新台幣計價且需外加一成服務費 Prices are in NT dollar and subject to 10% service charge.

 香格里拉會會員可折抵 / Benefits for Shangri-la Circle members are applied.

素湯羹

Vegetarian
Soup



松茸粟米羹 NT\$ 488
Corn soup with matsutake mushrooms

金湯燴燕窩
Braised bird's nest with pumpkin soup


1,088 /545
每位 / per person

原盅羊肚菌竹筴燉菜膽
Double-boiled morel mushrooms and bamboo pith
with baby cabbage

688 /345
每位 / per person

松茸粟米羹
Corn soup with matsutake mushrooms

488 /245
每位 / per person

文思豆腐羹 
Braised vegetarian soup with tofu and vegetables

388 /195
每位 / per person

 辣味食材 Contains spicy ingredient

 堅果類食材 Contains nuts

 香宮精選推薦 Signature dish



我們的產品和菜餚源於自然，採用最佳的本地原料和道德採購的食材
Our produce and cuisine are Rooted in Nature,
featuring the finest locally and ethically sourced ingredients.



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.

價格皆以新台幣計價且需外加一成服務費 Prices are in NT dollar and subject to 10% service charge.

 香格里拉會會員可折抵 / Benefits for Shangri-la Circle members are applied.

點心
／
飯
／
麵



Dim Sum,
Rice & Noodles



黑椒鮮蟹肉炒粉絲 NT\$ 888
Fried vermicelli with blue crab meat
and black pepper



		
	法國魚子醬蘿蔔絲酥餅 (5g) Deep-fried shredded turhip pastry with French Oscietia caviar	999 /200 三顆 / 3 pieces
	黑松露蟹餃皇 Crab meat dumplings with black truffle slice	398 /200 二顆 / 2 pieces
	金箔鮭魚卵龍蝦餃 Steamed lobster dumplings with salmon roe	398 /695 二顆 / 2 pieces
	砂鍋金柱鮑魚仔海鮮滑粥 Congee with seafood and baby abalone served in clay pot	1,388 /545 四人份 / 4 person
	紅燒6頭鮑燴加拿大鴨肝炒飯 Fried rice with 6 head abalone and sprinkles of dried South African abalone	1,088 /495
	滑蛋海虎蝦河粉 Stir-fried rice noodles with Australian king prawns and scrambled egg sauce	988 /445
	黑松露野菌帶子伊麵 Simmered E-fu noodles with mixed mushrooms and U.S. scallops in black truffle sauce	888 /445
	黑椒鮮蟹肉炒粉絲 Fried vermicelli with blue crab meat and black pepper	888 /415
	香蒜和牛鬆炒飯 Fried rice with Wagyu minced beef and golden garlic	828 /395
	香宮招牌海鮮炒飯 Shang Palace signature seafood fried rice	788 /345
	乾炒牛河(美國) Stir-fried rice noodles with sliced U.S. beef	688 /295
	香宮雲吞叉燒湯麵 Shang Palace noodle soup with shrimp dumplings and BBQ honey Spanish Iberico pork	588 /295
	X.O.醬炒金柱蘿蔔糕 Fried radish cakes with bean sprouts in X.O. sauce	588 /295

 辣味食材 Contains spicy ingredient

 堅果類食材 Contains nuts

 香宮精選推薦 Signature dish




我們的產品和菜餚源於自然，採用最佳的本地原料和道德採購的食材
Our produce and cuisine are Rooted in Nature, featuring the finest locally and ethically sourced ingredients.



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.

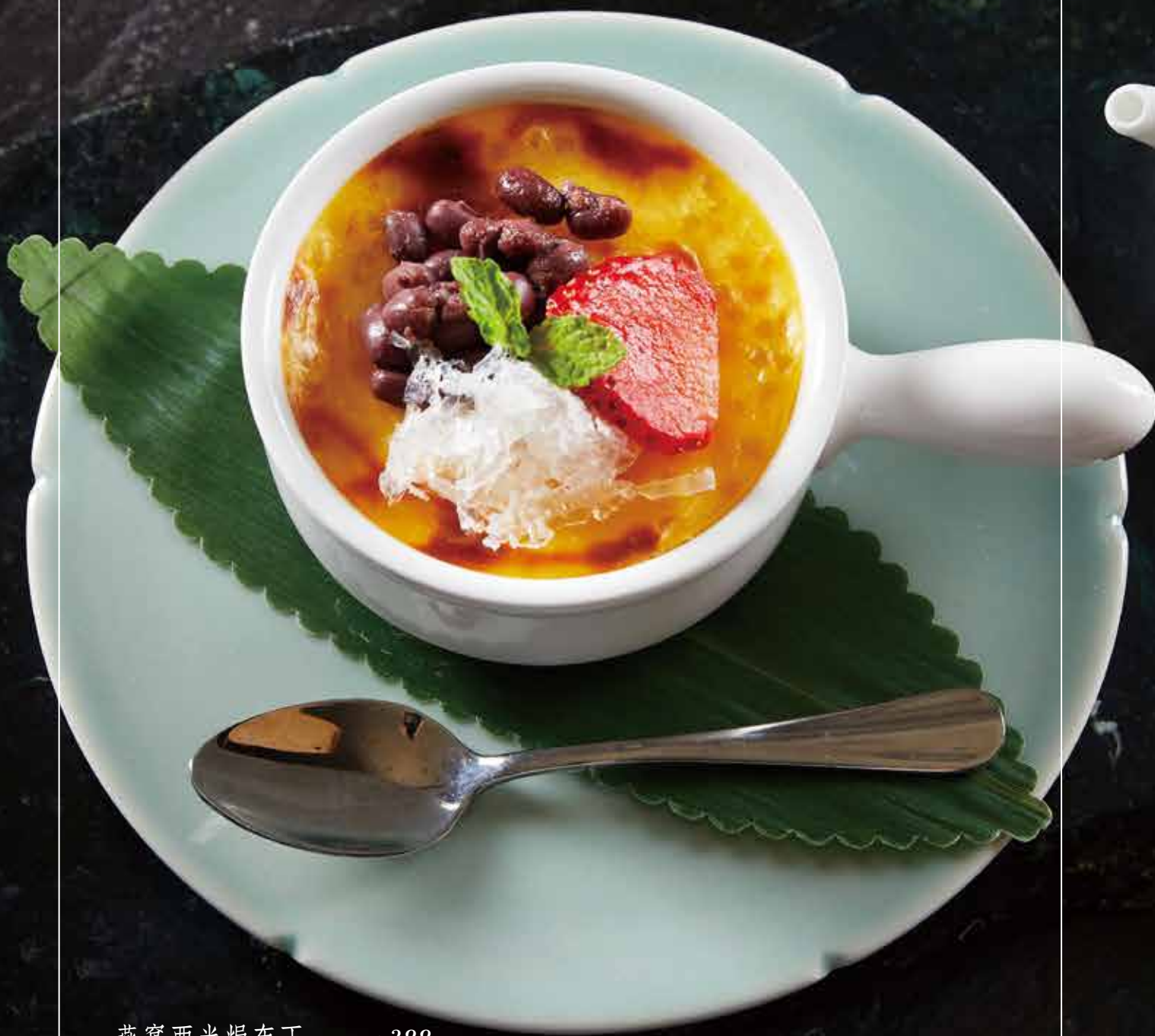
價格皆以新台幣計價且需外加一成服務費 Prices are in NT dollar and subject to 10% service charge.

 香格里拉會會員可折抵 / Benefits for Shangri-la Circle members are applied.

甜品



Desserts



燕窩西米焗布丁 NT\$ 388
Baked sago pudding with bird's nest



紅蓮燉燕窩

Double boiled lotus seeds, red dates and bird's nest

1,688 /845
每位 / per person

燕窩焗蛋塔

Baked egg tart topped with bird's nest

388 /195
3個 / 3 pieces

燕窩西米焗布丁 (需等待20分鐘 Requires 20 minutes)

Baked sago pudding with bird's nest

338 /170
每位 / per person

蜂蜜養生龜苓膏

Honey Guilinggao (Herbal tortoise jelly)

238 /120
每位 / per person

雪糕芒果西米露

Chilled sago soup mango with ice-cream

238 /120
每位 / per person

芝麻菇菇包

Steamed buns with sesame paste

188 /95
3個 / 3 pieces

酥炸奶黃球

Deep-fried creamy ball

188 /95
3個 / 3 pieces

三色糖不甩

Glutinous rice balls with walnuts and sesame seeds

188 /95
9個 / 9 pieces

椰汁紫米糕

Chilled coconut milk black rice cake

158 /80
3個 / 3 pieces

枸杞桂花糕

Chilled wolfberries and osmanthus jelly

188 /95
3個 / 3 pieces

楊汁甘露

Chilled sago and panna cotta in mango sauce topped with pomelo

188 /95
每位 / per person

芒果西米露

Chilled sago soup with mango

188 /95
每位 / per person

蛋白杏仁露配油條

Homemade almond milk with egg white served with Chinese doughnut

188 /95
每位 / per person

蓮子陳皮紅豆沙

Red bean soup with lotus seeds

188 /94
每位 / per person

棕櫚腰果馬來糕

Steamed palm sugar cake with cashew

158 /80
每位 / per person

寶島鮮果盤

Fruit platter

188 /95
每位 / per person

 辣味食材 Contains spicy ingredient

 堅果類食材 Contains nuts

 香宮精選推薦 Signature dish



我們的產品和菜餚源於自然，採用最佳的本地原料和道德採購的食材
Our produce and cuisine are Rooted in Nature,
featuring the finest locally and ethically sourced ingredients.



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.

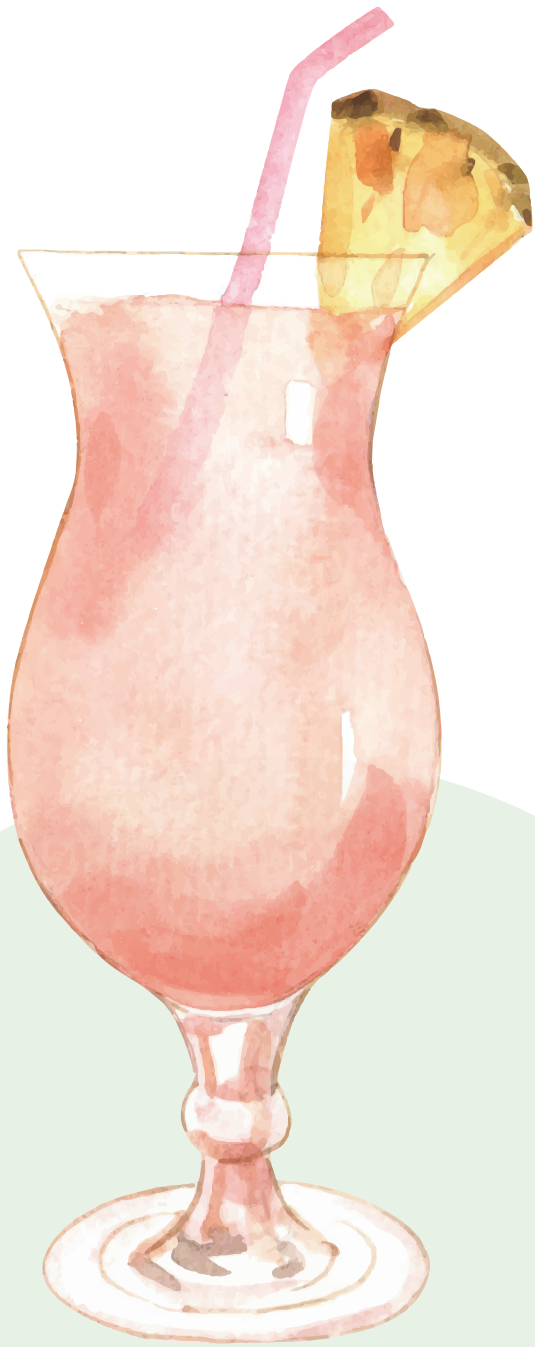
價格皆以新台幣計價且需外加一成服務費 Prices are in NT dollar and subject to 10% service charge.

 香格里拉會員可折抵 / Benefits for Shangri-la Circle members are applied.



精選飲品

Beverage Selection





風味特調 Signature Mocktail



純真瑪麗

Virgin Mary

番茄汁、檸檬汁、胡椒
Tomato juice, lemon juice, pepper

以世界知名的血腥瑪麗調酒改版成無酒精特調，
創意結合起司帶出番茄多層次的風味。
Made from the world classic cocktail Bloody Mary
with no alcohol brings you different taste of Mary
Mix.



葡萄樹

Grape Tree

葡萄汁、檸檬汁
Grape juice, lemon juice

嚴選台灣二林的巨峰葡萄，帶您品嚐在地水果好
滋味。
Selected Taiwan's famous Kyoho grape as main
ingredient.

每杯NT\$400，另加一成服務費
NT\$400 per glass and subject to 10% service charge.



風味特調
Signature Mocktail

野莓花園

Berries Garden

檸檬汁、薄荷葉、草莓糖漿、蘇打
Lemon juice, mint leaf,
strawberry syrup, soda water

嚴選當季大湖草莓，結合飯店香草花園現採新鮮薄荷，清新風味宛如置身秘密花園。
Selected local Dahu strawberry and fresh mint from hotel's herb garden.



甜蜜蜜

Ginger Honey

生薑汁、檸檬汁、蜂蜜
Ginger juice, lemon juice, honey

落實保育，特選飯店自產的天然蜂蜜，檸檬的清香與酸度和微辣的薑汁，豐富層次就像戀愛般滋味。
The honey we use is from our farm to show our commitment toward environment conservation.
Mixed with ginger.



每杯NT\$400，另加一成服務費
NT\$400 per glass and subject to 10% service charge.



風味特調 Signature Mocktail



三重奏

Trio

柳橙汁、蔓越莓汁、金桔汁、通寧水
Orange juice, cranberry juice,
kumquat juice, tonic water

感受柳橙、蔓越莓與金桔三種風味的酸甜在舌尖
跳躍飛舞。

Orange, cranberry and kumquat with tonic water.



熱帶風情

Coconut Mango Smoothie

芒果汁、椰汁、檸檬汁
Mango juice, coconut juice, lemon juice

台灣是芒果的王國，與香濃的椰漿和檸檬汁融合
帶出其濃郁的果香，令人回味無窮。

Mango is one of the signature fruits in Taiwan, well mixed
with coconut and lemon juice to present a fruity and
creamy taste.

每杯NT\$400，另加一成服務費
NT\$400 per glass and subject to 10% service charge.



風味特調
Signature Mocktail

紫色夏夜
Purple Night

薰衣草茶、紫羅蘭花茶、檸檬汁、薰衣草糖漿
Lavender tea, violet tea,
lemon juice, lavender syrup

紫羅蘭和薰衣草交織的香氣，
彷彿沉浸在夢幻的夏夜。
Smell and taste violet and lavender in the purple night.



每杯NT\$400，另加一成服務費
NT\$400 per glass and subject to 10% service charge.



精選茗茶 Tea Selection

金萱烏龍
(南投縣 Nantou, Taiwan)
Jinxuan Olong

碧螺春
(三峽 Sansia, Taiwan)
Bi-luo-chun

南非國寶茶
(塞德博格 Cedarberg, South Africa)
Rooibos Tea

東方美人(白毫烏龍)
(新竹縣 Hsinchu, Taiwan)
Oriental Beauty

正欉鐵觀音
(木柵 Muzha, Taiwan)
Tieguanyin

菊花
(銅鑼 Tongluo, Taiwan)
Chrysanthemum

茉莉香片
(三峽 Sansia, Taiwan)
Jasmine

杉林溪高山烏龍茶
(南投縣 Nantou, Taiwan)
Shanlinsi Oolong Tea

陳年普洱
(雲南 Yunnan, China)
Ripe Pu-er

每位NT\$90，另加一成服務費
NT\$90 per person and subject to 10% service charge.

自帶酒水需酌收酒水服務費，每瓶NT\$1,000。飲酒過量，有礙健康。
All prices subject to a 10% service charge. Corkage fee: NT\$1,000 / per bottle.
For health considerations, please drink moderately.



國產酒 Chinese Spirits

瓶Bottle

玉泉窖藏酒女兒紅
Cellaring Yellow Wine Nu-Er-Hong 1,580

罈裝陳年紹興
V.O. Shao Hsing Wine 1200 cc 1,980

精釀陳年紹興
Shao Hsing Wine 600 cc 980

陳年金門高粱
V.O. Kinmen Kaoliang Liquor 9,000

罈裝金門高粱
Premium Kao Liang Liquor 3,800

58度金門高粱
58% Kao Liang Liquor 1,800

啤酒 Beer

瓶Bottle

朝日/海尼根/
Asahi / Heineken 250

台灣金牌
Taiwan Beer Gold Label 250

軟性飲料 Soft Drinks

罐Can

可樂/無糖可樂/雪碧
Coke/Coke Zero/Sprite 200

礦泉水 Mineral Water

瓶Bottle

天然礦泉水
Still mineral water 750 ml 280

天然氣泡礦泉水
Sparkling mineral water 750ml 280

所有價格皆需外加一成服務費

自帶酒水需酌收酒水服務費，每瓶NT\$1,000。飲酒過量，有礙健康

All prices subject to a 10% service charge. Corkage fee: NT\$1,000 / per bottle.
For health considerations, please drink moderately.

Prices are in NTdollar and subject to 10% service charge 價格皆以新台幣計價且需外加一成服務費