

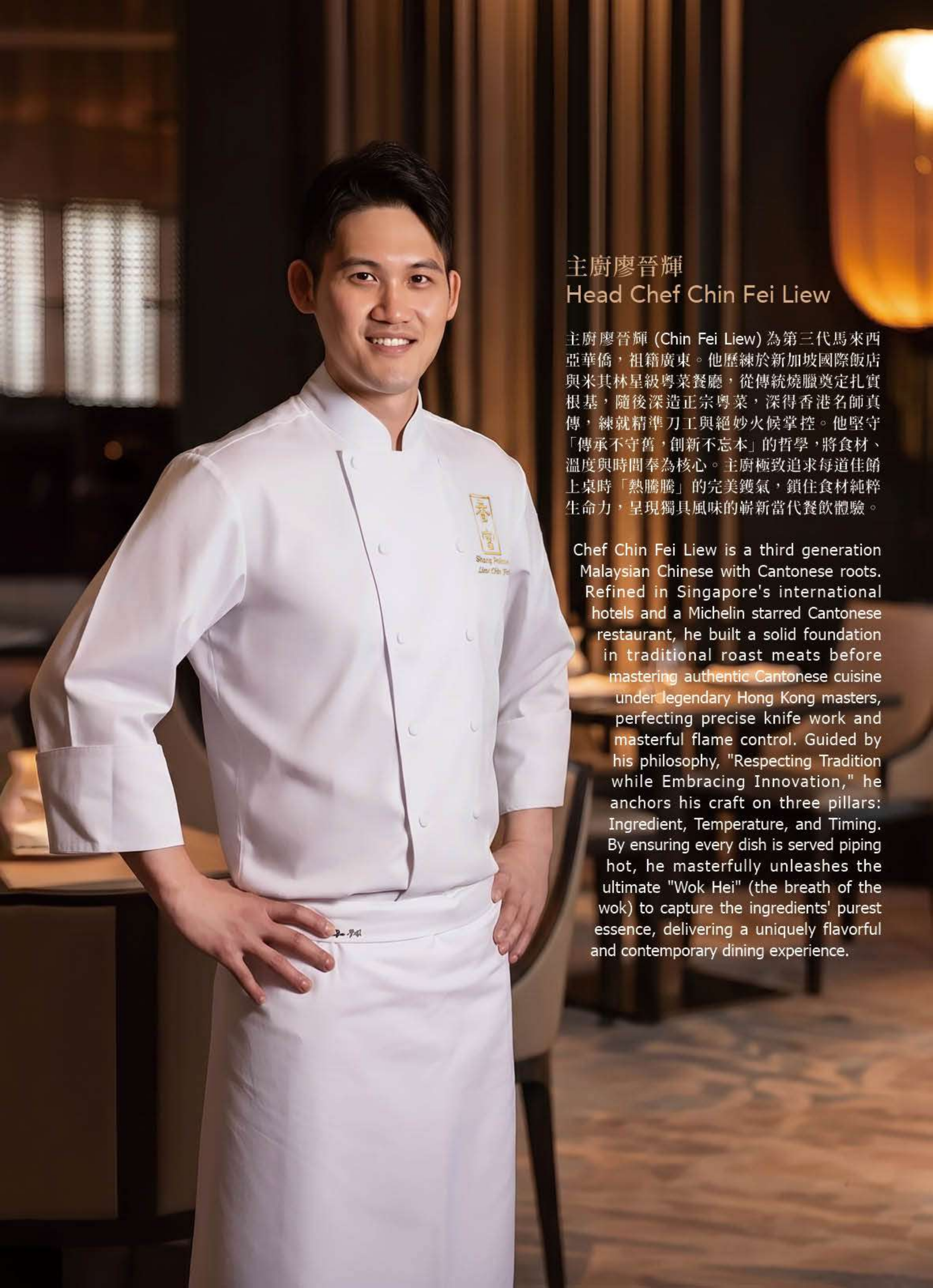


Shang Palace

香宮為台北遠東香格里拉旗下的經典粵菜餐廳，承襲廣東飲食文化精髓，以精湛廚藝演繹道地粵式美饌。嚴選時令食材與珍稀山海滋味，融合傳統技法及創新巧思，呈現層次豐富且細膩優雅的味覺體驗。無論是經典名菜、精緻點心或匠心宴席，香宮皆以殷勤細緻的待客之道，為賓客打造難忘的餐飲盛宴。

Shang Palace, the signature Cantonese restaurant at Shangri-La Far Eastern, Taipei, celebrates the rich heritage of Cantonese cuisine through impeccable craftsmanship and refined flavors. Featuring premium seasonal ingredients and exceptional delicacies from land and sea, each dish is thoughtfully prepared to honor tradition while embracing contemporary culinary artistry. From timeless Cantonese classics and handcrafted dim sum to elaborate banquet creations, Shang Palace offers an elevated dining experience defined by authentic hospitality and culinary excellence.





## 主廚廖晉輝 Head Chef Chin Fei Liew

主廚廖晉輝 (Chin Fei Liew) 為第三代馬來西亞華僑，祖籍廣東。他歷練於新加坡國際飯店與米其林星級粵菜餐廳，從傳統燒臘奠定扎實根基，隨後深造正宗粵菜，深得香港名師真傳，練就精準刀工與絕妙火候掌控。他堅守「傳承不守舊，創新不忘本」的哲學，將食材、溫度與時間奉為核心。主廚極致追求每道佳餚上桌時「熱騰騰」的完美鑊氣，鎖住食材純粹生命力，呈現獨具風味的嶄新當代餐飲體驗。

Chef Chin Fei Liew is a third generation Malaysian Chinese with Cantonese roots. Refined in Singapore's international hotels and a Michelin starred Cantonese restaurant, he built a solid foundation in traditional roast meats before mastering authentic Cantonese cuisine under legendary Hong Kong masters, perfecting precise knife work and masterful flame control. Guided by his philosophy, "Respecting Tradition while Embracing Innovation," he anchors his craft on three pillars: Ingredient, Temperature, and Timing. By ensuring every dish is served piping hot, he masterfully unleashes the ultimate "Wok Hei" (the breath of the wok) to capture the ingredients' purest essence, delivering a uniquely flavorful and contemporary dining experience.



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

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# 香宮招牌烤鴨 Shang Palace Signature Roasted Duck

## 香宮脆皮烤鴨 一鴨三吃

Shang Palace Cherry Roasted Duck Served in 3 Courses

NT\$3,888/🍴1,945

( 需一天前預訂 Requires 1 day Advanced Order )

### 第一吃

First Course

### 片皮櫻桃鴨搭配捲餅

可任選原味餅皮、黃金蛋餅皮或手工蔥餅皮

Sliced Duck Wrapped in Pancakes

Choice of: Original Pancakes, Golden Egg Pancakes  
or Green Scallion Pancakes

### 第二吃

Second Course

### 鴨腿堂食

Crispy Skin Duck Leg Served with Plum Sauce

或 or

### X.O. 醬鮑魚仔香芋頭鴨腿煲 🍲🍄🌶️

Braised Duck Leg Baby Abalone and Taro in X.O. Sauce

### 第三吃

Third Course

### 北海道瑤柱栗子鴨架湯 🍲🍄🌶️

Duck Soup with Tomato, Tofu, Japanese Dried Scallops and Chestnuts

或 or

### 金柱生滾鴨架粥 🍲

Boiled Duck Bone Congee with Dried Scallops

加購

Add-On

### 鴨油鴨腿臘味煲仔飯 🍲

Cantonese Style Clay Pot Rice with Duck Fat, Chinese Sausage and Duck Leg

NT\$688/🍴345 (6 人份 / 6 Persons) ( 需等待 30 分鐘 Requires 30 Minutes )

### 紹興火鴨鮑絲鴛鴦湯粉 🍲🍄🌶️

Yin Yang Rice Noodles in Shaoxing Wine Roasted Duck Broth with Shredded Abalone

NT\$688/🍴345

🌱 蛋奶素 Vegetarian 🌱 全素食 Vegan 🥛 牛奶 Dairy 🌰 堅果類 Contains Nuts 🦞 甲殼類海鮮 Contains Shellfish 🌶️ 辣味 Contains Spicy Ingredients

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香宮 X.O. 醬花膠龍膽煲

Braised Live Pearl Grouper with  
30-Head Fish Maw in Shang Palace  
X.O. Sauce

NT\$4,288/◎ 2,145 (每尾 / Per Piece)



鵝戀酥

Sweet Egg Custard and Red Bean with Dried Tangerine Peel Layered Pastry

NT\$688/◎ 345 (二顆 / 2 Pieces)

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## 主廚推薦料理 Chef Liew's Recommendations

### 青花椒山藥爆日本宮崎縣 A5 黑毛和牛粒 🌶️

Stir-Fried Miyazaki A5 Japanese Black Wagyu Beef Cubes with Green Sichuan Pepper and Japanese Yam

NT\$2,288/🍴 1,145

### 酒香燉三寶 🍷 🌶️

Chinese Wine Infused Double-Boiled Chicken Soup with Bird's Nest Fish Maw and Dried Scallop

NT\$1,888/🍴 945 (每位 / Per Person) (需等待 20 分鐘 Requires 20 Minutes)

### 香宮蜜汁叉燒皇 🍷

Shang Palace Barbecued Caramelized Honey Pork

NT\$1,388/🍴 695 (豬肉產地：丹麥 / Pork Origin: Denmark)

### 香宮招牌海鮮炒飯 🍷

Shang Palace Signature Seafood Fried Rice

NT\$988/🍴 495

### 魚子千層酥 🍷 🌶️

Flaky Layered Radish Puff Topped with Caviar

NT\$388/🍴 195 (一顆 / 1 Piece) (需等待 20 分鐘 Requires 20 Minutes)

### 海墨藏金 (美國帶子 / 黑松露片) 🍷

Deep Fried Taro and U.S Scallop with Squid Ink, Fermented Shrimp and Black Truffle

NT\$188/🍴 95 (一顆 / 1 Piece)



## 前菜 Appetizers

### 鹽酥青花椒花枝 🌶️🍴

Deep-Fried Crispy Cuttlefish  
with Green Peppercorn and Peanuts

NT\$388/🍴 195



### 醬香口水雞 🌶️🍴

Spicy Poached Chicken  
with Homemade Chili Sauce

NT\$488/🍴 245



### 杏香玉帶 🌶️🍴

Deep-Fried Scallops and Shrimp Balls  
with Almond Flakes and Chili Powder

NT\$988/🍴 495 (四顆 / 4 Pieces)

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### 鳳梨黑椒煙燻鴨胸 🌶️

Black Pepper Smoked Duck Breast  
with Pineapple and Honey Citron Sauce

NT\$688/🍴 345

### 鬼馬油條 🌶️🍴

Crispy Fried Dough Stuffed  
with Shrimp Paste, Sweet and Sour Sauce

NT\$388/🍴 195



### 豉椒爆秋葵 🌶️🌱

Wok-Fried Okra with Black Bean and Minced Pork

NT\$388/🍴 195

### 酸辣蜆花雲耳 🌶️🍴🌱

Marinated Jelly Fish and Black Fungus in Spicy Taiwan Black Vinegar Sauce

NT\$588/🍴 295

### 風味菠菜豆腐 🌶️🍴🌱

Fried Homemade Spinach Tofu with Almond Flakes and Dried Scallop Crumbs

NT\$388/🍴 195

### 香宮琥珀核桃 🌱

Shang Palace Crispy Candied Walnuts

NT\$388/🍴 195

### 鮑汁烏魚子雙筍 🍴

Fresh Bamboo Shoots with Mullet Roe Powder in Abalone Sauce

NT\$388/🍴 195

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## 前菜 Appetizers

### 軟殼龍蝦餃 🍤 🍤

Soft-Shell Lobster Dumpling

NT\$288/◎145 (一顆 / 1 Piece)

(需等待 20 分鐘 Requires 20 Minutes)



### 鮑魚聚酥撻 🍤 🍤

Baked 10-Head Abalone  
and Minced Mushroom Tart

NT\$388/◎195 (一顆 / 1 Piece)

(需等待 20 分鐘 Requires 20 Minutes)



### 魚子千層酥 🍤 🍤

Flaky Layered Radish Puff Topped with Caviar

NT\$388/◎195 (一顆 / 1 Piece)

(需等待 20 分鐘 Requires 20 Minutes)



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京蒜滑雞 🌶️🍗

Marinated Boneless Chicken Leg  
with Garlic Sauce

NT\$688/🍴 345



酸菜肉末杏鮑菇 🍄🥬

Braised King Oyster Mushroom with Minced Pork and Pickled Mustard Greens

NT\$388/🍴 195

百香脆馬蹄 🍌🌿

Passion Fruit-Infused Water Chestnuts

NT\$388/🍴 195

梅子聖女果 🍌🌿

Marinated Cherry Tomato in Preserved Plum Broth

NT\$388/🍴 195

酸甜猴頭菇 🍌🌿🍄

Crispy Lion's Mane Mushroom in Sweet and Sour Sauce

NT\$288/🍴 145

烏醋花生米撈雲耳 🍌🌿

Marinated Black Fungus and Peanuts with Taiwanese Black Vinegar

NT\$288/🍴 145



## 廣式燒臘 Cantonese BBQ Selection

### 香宮蜜汁叉燒皇

Shang Palace Barbecued Caramelized Honey Pork  
NT\$1,388/◎ 695 (豬肉產地：丹麥 / Pork Origin: Denmark)



### 燒味三拼 (香宮蜜汁叉燒皇、掛爐櫻桃鴨、醬皇玫瑰油雞腿)

Shang Palace Trio BBQ Combination  
(Barbecued Honey Pork, Cantonese Style Roasted Cherry Duck,  
Cantonese Style Soy Sauce Marinated Chicken Drumstick)

NT\$1,588/◎ 795

### 脆皮黃金燒腩

Roasted Crispy Pork Belly Served with Yellow Mustard

NT\$1,388/◎ 695

### 香宮風味脆皮炸子雞

Shang Palace Crispy Chicken with Aromatic Crumbs

NT\$1,088/◎ 545 (半隻 / Half) (需等待 20 分鐘 Requires 20 Minutes)

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## 海鮮料理 Seafood Specialties

### 香宮招牌金箔百香果香芒海虎蝦球

Shang Palace Signature Crispy Australian King Prawn  
with Passion Fruit and Mango Sauce

NT\$1,488/◎ 745



### 香宮 X.O. 醬花膠龍膽煲

Braised Live Pearl Grouper with 30 Head Fish Maw  
in Shang Palace X.O. Sauce

NT\$4,288/◎ 2,145 (需等待 30 分鐘 Requires 30 Minutes)



蛋奶素 Vegetarian 全素食 Vegan 牛奶 Dairy 堅果類 Contains Nuts 甲殼類海鮮 Contains Shellfish 辣味 Contains Spicy Ingredients  
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## 海鮮料理 Seafood Specialties

### 酒香日本白鯧 🍷

Poached Pomfret with Water Bamboo, Black Fungus and Ginger in Chinese Rice Wine

NT\$4,388/🍷 2,195 (每尾 / Per Piece) (需等待 30 分鐘 Requires 30 Minutes)

### 金蒜粉絲蒸鮮蚌波士頓龍蝦 (日本扇貝六顆 / 波士頓龍蝦 1 隻) 🍷

Steamed Boston Lobster and Japanese Scallops with Glass Noodles and Garlic

NT\$2,888/🍷 1,445

### 港蒸時令魚 (港蒸、豉汁、家鄉、青花椒) 🍷

Steamed Seasonal Fish

(Hong Kong Style Soy-Sauce, Black Bean Sauce, Pork & Mushroom Sauce, Green Pepper Spicy Sauce)

珍珠龍膽石斑 (1.2 kg) NT\$3,688/🍷 1,845 筍殼 (800 gm) NT\$3,888/🍷 1,945

Pearl Grouper

Marble Goby

### 黑松露炒珍珠龍膽球 🍷

Wok-Fried Pearl Grouper with Black Truffle Sauce

NT\$1,488/🍷 745

### 軟殼龍蝦 (蔥油蒸、避風塘、黑椒爆、上湯奶油) 🍷

Steamed Soft-Shell Lobster

(Steamed with Scallion Oil, Typhoon Shelter Style, Wok-fried with Black Pepper Sauce, Supreme Broth Butter Sauce)

NT\$2,688/🍷 1,345 (300 gm)



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### 香宮鮑魚一品煲

Shang Palace Braised 10-Head Abalone  
with Mushroom, Bamboo Shoots and Yunnan Ham  
NT\$788/⊕ 395 (每位 / Per Person)

(需等待 30 分鐘 Requires 30 Minutes)



### 黃金蟹皇醬蟹肉焗蟹蓋

Deep-Fried Stuffed Crab with Crab Roe,  
Mushroom and Onion

NT\$888/⊕ 445 (每位 / Per Person)

(需等待 30 分鐘 Requires 30 Minutes)

## 湯 / 羹 Soups

### 酒香燉三寶

Chinese Wine-Infused Double-Boiled Chicken Soup  
with Bird's Nest Fish Maw and Dried Scallop

NT\$1,888 /  945 ( 每位 / Per Person )

( 需等待 20 分鐘 Requires 20 Minutes )



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黃金蟲草花澳洲珍珠貝燉雞湯 🐔🔥

Double-Boiled Chicken Soup with Cordyceps Flower and Australian Pearl Meat

NT\$1,688/🍴 845 (每位 / Per Person) (需等待 20 分鐘 Requires 20 Minutes)

雪花蟹肉粟米羹 🦀🔥

Corn Soup with Crab Meat and Egg White

NT\$588/🍴 295 (每位 / Per Person)

文思豆腐羹 🥬🌱

Braised Vegetarian Soup with Tofu and Vegetables

NT\$388/🍴 195 (每位 / Per Person)

日本山藥粟米羹 🥬

Corn Soup with Japanese Yam

NT\$388/🍴 195 (每位 / Per Person)

麻油菌皇素湯 🍄🌱

Mixed Mushroom Soup Infused with Sesame Oil

NT\$388/🍴 195 (每位 / Per Person)

金湯雲吞雞 🦐🔥

Shrimp Wonton in Chicken Broth

NT\$488/🍴 245 (每位 / Per Person) (需等待 20 分鐘 Requires 20 Minutes)

🏠 香宮養生例湯 🐔

Shang Palace Soup of The Day

NT\$388/🍴 195 (每位 / Per Person)

西湖牛肉羹 (美國) 🐔

Minced U.S. Beef Soup with Egg White, Tofu and Mushroom

NT\$688/🍴 345 (每位 / Per Person)





## 煲仔料理 Cantonese Clay Pot



### 馬蹄枝竹羊腩煲

Braised Lamb Brisket with Bean Curd Stick  
and Water Chestnut Casserole

NT\$1,588/◎795

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### 鮑汁婆參金磚煲 🐞 🍲

Braised Sea Cucumber and Homemade Tofu  
with Abalone Sauce

NT\$588/🍴 295 (每位 / Per Person)

### 醬皇蘿蔔牛筋腩煲

Braised Beef Brisket and Tendon with Radish in Chu-Hou Sauce

NT\$1,088/🍴 545

### 海鮮自製豆腐煲 🐞 🍲

Braised Homemade Tofu with Seafood

NT\$1,488/🍴 745

### 瑤柱龍膽斑茄子煲 🍲

Wok-Fried Eggplant with Pearl Grouper Fillet and Dried Scallops

NT\$888/🍴 445

### 蒜香廣東臘味爆芥蘭煲 🐞

Stir-Fried Guangdong Sausage and Kailan with Garlic

NT\$788/🍴 395

## 牛肉料理 Beef

### 香蔥醬爆鮮芥蘭澳洲和牛肉片

Wok-Fried Australian Wagyu Beef  
Slices and Kailan in Scallion Sauce

NT\$1,288/◎ 645



### 青花椒山藥爆日本宮崎縣 A5 黑毛和牛粒

Stir-Fried Miyazaki A5 Japanese Black Wagyu Beef Cubes  
with Green Sichuan Pepper and Japanese Yam

NT\$2,288/◎ 1,145

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## 豬 / 雞料理 Pork & Poultry

### 秘製蔥燒頭抽肉小排

Wok-Fried Pork Ribs in Onion Sauce and Pickled Taiwanese Scallions

NT\$888/🍴 445

### 日本山藥馬友鹹魚蒸肉餅

Steamed Pork Patties with Japanese Yam, Salted Fish and Water Chestnuts

NT\$788/🍴 395

### 果醋鳳梨咕嚕肉

Sweet and Sour Pork with Pineapple Glazed in Fruit Vinegar

NT\$788/🍴 395

### 椒麻辣子雞丁

Wok Tossed Spicy Crispy Chicken with Dried Chili

NT\$688/🍴 345

### 香筍醬爆核桃雞柳

Wok-Fried Chicken with Bamboo Shoot and Walnut

NT\$688/🍴 345

### 咖香骨

Wok-Fried Pork Ribs with Espresso Sauce

NT\$688/🍴 345



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## 田園時蔬 Seasonal Vegetables



### 香宮秘製蟹黃醬扒松葉蟹金磚時蔬

Braised Homemade Tofu with Crab Roe, Blue Crab Meat and Scallops

NT\$688/◎345 (每位 / Per Person)

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### 金湯素帶子淮山環扒竹筍蘆筍

Poached Japanese Yam and Vegetarian Scallop with Wolfberries, Bamboo Pith and Asparagus in Pumpkin Sauce

NT\$388/🍴 195 (每位 / Per Person)



### 蒜香蘆筍

Wok-Fried Asparagus with Garlic

NT\$888/🍴 445

### 麻油雙耳菌菇豆腐煲

Tofu, Black Fungus, and Mushrooms Braised with Sesame Oil in Clay Pot

NT\$568/🍴 285

### 金銀蛋浸時蔬

Poached Seasonal Vegetables with 3 Kinds of Eggs in Superior Soup

NT\$688/🍴 345

### 三蒜黃金蟲草花蒸娃娃菜

Steamed Baby Cabbage with a Trio of Garlic and Cordyceps Flower

NT\$688/🍴 345

### 蒜蓉炒時令蔬菜

(莧菜、娃娃菜、西蘭花、芥蘭、高麗菜、絲瓜)

Wok-Fried Seasonal Vegetables with Garlic

(Amaranth Green, Baby Cabbage, Broccoli, Kale, Cabbage, Loofah)

NT\$538/🍴 270

## 飯 / 麵 Rice & Noodles

### 香宮招牌海鮮炒飯

Shang Palace Signature Seafood Fried Rice  
NT\$988/◎ 495



### X.O. 醬爆澳洲開邊海虎蝦伊麵

Braised E-Fu Noodles with Australian King Prawns in X.O. Sauce  
NT\$1,388/◎ 695 (2 隻 / 2 Pieces)

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

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.



 **黑椒鮮蟹肉炒粉絲** 

Wok-Fried Vermicelli with Blue Crab and Black Pepper  
NT\$988/🍴 495

**香蒜牛鬆炒飯 (美國牛)**

Fried Rice with Minced U.S. Beef and Golden Garlic  
NT\$988/🍴 495

**乾炒牛河 (美國牛)**

Wok-Fried Rice Noodles with Sliced U.S. Beef  
NT\$988/🍴 495

## 甜點 Desserts

### 燕液楊枝甘露

Chilled Mango Panna Cotta with Bird's Nest,  
Sago, Pomelo and Mango Sauce  
NT\$388/◎195 (每位 / Per Person)



### 黑金流沙球

Golden Sesame Glutinous Ball with Custard Lava  
NT\$128/◎65 (一個 / 1 Piece)



### 杏露千層酥

Almond Milk with Egg White Served  
with Crispy Almond Mille-Feuille  
NT\$228/◎115 (每位 / Per Person)



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### 🏠 金箔燕窩焗蛋塔 🍷

Baked Egg Tart Topped with Bird's Nest and Gold Leaf  
NT\$188/🍷 95 (一個 / 1 Piece)

(需等待 30 分鐘 Requires 30 Minutes)

### 蜂蜜養生龜苓膏

Honey Guilinggao (Herbal Jelly)

NT\$288/🍷 145 (每位 / Per Person)

### 生磨合桃露 🌰

Homemade Sweet Walnut Soup

NT\$228/🍷 115 (每位 / Per Person)

### 寶島鮮果盤

Seasonal Fruit Platter

NT\$228/🍷 115 (每位 / Per Person)

### 香梨紅棗燉木瓜 🌰

Double-Boiled Snow Pear with Red Date, Papaya and White Fungus

NT\$200/🍷 100 (每位 / Per Person)

### 桂花杏仁凍 🍷 🌰

Almond Milk and Osmanthus Jelly

NT\$188/🍷 95 (三個 / 3 Pieces)

### 棕櫚腰果馬來糕 🌰

Steamed Palm Sugar Cake with Cashew

NT\$188/🍷 95 (每位 / Per Person)

### 白蓮栗子露 🌰

Chinese Chestnut and Lotus Seed Soup

NT\$188/🍷 95 (每位 / Per Person)

### 福壽仙桃

Longevity Peach Bun

NT\$88/🍷 45 (一個 / 1 Piece)

### 芝麻菇菇包 🌰

Steamed Bun with Sesame Paste

NT\$188/🍷 95 (三個 / 3 Pieces)



🌿 蛋奶素 Vegetarian 🌱 全素食 Vegan 🥛 牛奶 Dairy 🌰 堅果類 Contains Nuts 🦐 甲殼類海鮮 Contains Shellfish 🌶️ 辣味 Contains Spicy Ingredients

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## 香聚桌菜 Premium Sharing Menu

### 燒味拼盤

Shang Palace Combination Platter

魚子醬鮑魚紅海蜆、花生米撈雲耳、烏魚子黃金桂花、黑松露香檳蘆筍

Jelly Fish and Abalone with Spicy Taiwan Black Vinegar Sauce topped with Oscietra Caviar

Marinated Black Fungus with Peanuts, Golden Fried Egg with Mullet Roe Powder

Wok-Fried Shampignon Mushroom with Asparagus

### 燕窩珍珠貝燉雞湯

Double-Boiled Chicken Soup with Bird's Nest and Pearl Meat

### 黑椒奶油爆 A4 鹿兒島縣和牛粒

Sautéed Japanese Kagoshima A4 Wagyu Beef with Black Pepper Butter Sauce

### 酒香日本白鯧

Poached White Pomfret in Chinese Rice Wine with Water Bamboo, Black Fungus, and Ginger

### 香宮海味聚寶盆

鮑魚、金華火腿、瑤柱、花菇

Shang Palace Braised Abalone, Yunnan Ham, Dried Scallop and Mushroom

### 松茸百合浸芥蘭

Braised Superior Kai Lan with Fresh Lily and Matsutake Mushroom

### X.O. 醬軟殼龍蝦燴麵線

Braised Soft-Shell Lobster and Vermicelli in X.O. Sauce

### 栗子露湯圓、酥皮蛋撻、寶島鮮果盤

Glutinous Rice Dumplings with Homemade Chestnut Sweet Soup,

Baked Egg Tart, Fruit Platter

每桌 10 位 NT\$38,888 外加一成服務費 ◎/19,445

NT\$38,888 per table of 10 persons subject to a 10% service charge

加購 NT\$1,888 香宮脆皮烤鴨一隻二吃 (每桌限定一隻)

Add-On NT\$1,888 Shang Palace Cherry Roasted Duck Served in Two Courses (Limited One Per Table)

加購品項恕不適用任何折扣優惠 Add-on items are not eligible for any discounts

若您有任何過敏或特殊飲食需求，請提前告知 Kindly advise us of any food allergies or dietary requirements.

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

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.

# 香宮桌菜

## Shang Palace Grand Banquet Menu

### 燒味拼盤

#### Shang Palace Combination Platter

香宮蜜汁叉燒皇 (豬肉產地: 丹麥)、豉椒爆秋葵、鮭魚卵酸辣蜆花、鳳梨黑椒煙燻鴨胸

Shang Palace Barbecued Honey Pork (Pork Origin: Denmark)

Wok-Fried Okra with Black Bean and Minced Pork Meat

Marinated Jelly Fish with Taiwan Black Vinegar Spicy Sauce with Salmon Roe

Black Pepper Smoked Duck Breast with Pineapple and Honey Citron Sauce

### 松茸乾螺燉 30 頭花膠雞湯

Double-Boiled Chicken Soup with Matsutake and 30-Head Fish Maw

### 麒麟東星斑

Steamed Star Grouper with Morel Mushroom and Black Fungus, Yunnan Ham

### 鮑絲瑤柱扒金磚時蔬

Braised Sliced Abalone and Dried Scallops with Homemade Tofu and Vegetable

### 蠔皇芥蘭爆澳洲牛

Wok-Fried Australian Beef with Kailan

### X.O. 醬澳洲海虎蝦燜伊麵

Simmered E-Fu Noodles with Australian King Prawn in X.O. Sauce

### 合桃露湯圓、酥皮蛋撻、寶島鮮果盤

Glutinous Rice Dumplings with Homemade Sweet Walnut Soup

Baked Egg Tart, Fruit Platter

每桌 10 位 NT\$30,888 外加一成服務費

NT\$30,888 per table of 10 persons subject to a 10% service charge

加購 NT\$2,880 香宮脆皮烤鴨一隻二吃 (每桌限定一隻)

Add-On NT\$2,880 Shang Palace Cherry Roasted Duck Served in Two Courses (Limited One Per Table)

加購品項恕不適用任何折扣優惠 Add-on items are not eligible for any discounts

蛋奶素 Vegetarian 全素食 Vegan 牛奶 Dairy 堅果類 Contains Nuts 甲殼類海鮮 Contains Shellfish 辣味 Contains Spicy Ingredients  
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## 香聚套餐 Shang Signature Set Menu

法國魚子醬鮑角蜆花、金箔杏香玉帶  
Marinated Abalone and Jelly Fish with Oscietra Caviar, Deep-Fried U.S. Scallops  
and Shrimp Paste Balls with Almond Flakes, Chili Powder and Gold Leaf

極品官燕廣式佛跳牆  
Buddha Jump Over The Wall with Bird's Nest

黑蒜日本山藥鹿兒島 A4 和牛  
Stir-fried Japanese Kagoshima A4 Wagyu Beef with Black Garlic and Chinese Yam

X.O. 醬星斑球軟殼龍蝦  
Wok-Fried Star Grouper Fillet and Soft-Shell Lobster with X.O. Sauce

鮑汁四頭鮑鮮香檳茸黃金蛋炒飯  
Braised Whole 4-Head Abalone and Shampignon with Abalone Sauce and Golden Egg Fried Rice

杏汁燉雪耳、酥皮燕窩蛋撻、寶島鮮果盤  
Double-Boiled Almond Milk and Ginkgo Nuts,  
Snow Fungus Baked Egg Tart, Fruit Platter

每位 NT\$8,888 外加一成服務費<sup>◎</sup>/4,445  
NT\$8,888 Per Person and Subject to 10% Service Charge

加購 NT\$1,888 香宮脆皮烤鴨一隻二吃 (每桌限定一隻)  
Add-On NT\$1,888 Shang Palace Cherry Roasted Duck Served in Two Courses (Limited One Per Table)

加購品項恕不適用任何折扣優惠 Add-on items are not eligible for any discounts

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## 香宮精選套餐 Gourmet Selection Set Menu

風味蝦球、香宮蜜汁叉燒皇 (豬肉產地：丹麥)、紹興酒雞捲 🍤 🍷 🍲 🌶️

Crispy White Prawn with Deep-Fried Almond Flake and Deep-Fried Dried Scallops

Shang Palace Barbecued Honey Pork (Pork Origin: Denmark)

Drunken Chicken Roll with Chinese Wine

黃金蟲草花乾螺 30 頭花膠雞湯 🍲 🍷

Double-Boiled Chicken Soup with Cordyceps Flower, Conch and 30-Head Fish Maw

香煎澳洲牛香檳茸

Pan-Fried Diced Australian Beef and Shampignon with Chinese Beef Sauce

鮑汁蟹香金枕頭酥 8 頭鮑魚 🍲 🍷

Braised Whole 8-Head Abalone and Baked Pastry Crab Meat with Abalone Sauce

香宮秘製 X.O. 醬日本扇貝一口麵線 🍲 🍷 🌶️

Braised Noodles and Japanese Scallop with X.O. Sauce

芒果西米露、酥皮蛋撻、寶島鮮果盤

Chilled Mango Sago Soup, Baked Egg Tart, Fruit Platter

每位 NT\$4,388 外加一成服務費 ☹️/2,195

NT\$4,388 Per Person and Subject to 10% Service Charge

加購 NT\$1,888 香宮脆皮烤鴨一隻二吃 (每桌限定一隻)

Add-On NT\$1,888 Shang Palace Cherry Roasted Duck Served in Two Courses (Limited One Per Table)

加購品項恕不適用任何折扣優惠 Add-on items are not eligible for any discounts

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## 商務晚間精選套餐 Business Dinner Set Menu

檸香叉燒皇 (豬肉產地：丹麥) 🍷🔥、醬香口水雞、百香脆馬蹄  
Shang Palace Barbecued Honey Pork with Minced Lemon (Pork Origin: Denmark)  
Spicy Poached Chicken in Homemade Chili Sauce  
Marinated Water Chestnuts with Passion Fruit

山藥栗子燉烏雞 🍷🍲  
Double-Boiled Black Bone Chicken Soup with Chestnuts

煎釀三寶 🍷🔥🍲  
Braised Stuffed Three Treasures with Black Bean Sauce

南乳鮑魚骨 🍷🔥  
Braised Abalone with Pork Ribs in Red Fermented Bean Curd

黑松露雞茸米型義飯  
Fried Orzo Pasta with Minced Chicken in Black Truffle Sauce

芒果西米露、香酥蛋撻、寶島鮮果盤  
Chilled Mango Sago Soup,  
Baked Egg Tart, Fruit Platter

每位 NT\$3,688 外加一成服務費 ☹️/1,845  
NT\$3,688 Per Person and Subject to 10% Service Charge

加購 NT\$1,888 香宮脆皮烤鴨一隻二吃 (每桌限定一隻)  
Add-On NT\$1,888 Shang Palace Cherry Roasted Duck Served in Two Courses (Limited One Per Table)

加購品項恕不適用任何折扣優惠 Add-on items are not eligible for any discounts

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## 精美套餐 Chef's Selection Set Menu

香宮蜜汁叉燒皇 (豬肉產地：丹麥) 🍖🔥、風味蝦球、酸辣雲耳蜆花  
Shang Palace Barbecued Honey Pork (Pork Origin: Denmark)  
Crispy Australian Tiger Prawn with Deep-Fried Almond Flakes and Deep-Fried Scallops  
Marinated Black Fungus and Jelly Fish with Taiwan Black Vinegar Spicy Sauce

栗子皇花膠瑤柱雞湯 🍖🥥  
Double-Boiled Chicken Soup with Chinese Chestnut, Fish Maw and Dried Scallops

黑松露香檳茸爆小玉排 🍖  
Wok-Fried Pork Ribs with Shampignon in Black Truffle Sauce

鮑汁十頭鮑扒金磚時蔬 🍖🥬  
Braised 10-Head Abalone with Homemade Tofu and Vegetables in Abalone Sauce

X.O. 醬雞粒炒飯 🍖🍚  
X.O. Sauce Fried Rice with Chicken and Vegetables

芒果西米露、寶島鮮果盤  
Chilled Mango Sago Soup, Fruit Platter

每位 NT\$2,888 外加一成服務費 🍽️/1,445  
NT\$2,888 Per Person and Subject to 10% Service Charge

加購 NT\$1,888 香宮脆皮烤鴨一隻二吃 (每桌限定一隻)  
Add-On NT\$1,888 Shang Palace Cherry Roasted Duck Served in Two Courses (Limited One Per Table)

加購品項恕不適用任何折扣優惠 Add-on items are not eligible for any discounts

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## 養生素食套餐 Vegetarian Set Menu

黑松露茭白筍、梅汁聖女果、京汁雲耳  
Wok-Fried Bamboo Shoot with Black Truffle Sauce,  
Plum Sauce Tomato, Marinated Black Fungus with Vinegar

紅棗竹笙燉天形菇  
Braised Vegetable Soup with Shampignon and Bamboo Pith

黃金南瓜琥珀炒菌皇素丁  
Wok-Fried Mixed Vegetables with Walnut

金湯素玉帶燴山藥  
Braised Chinese Yam and Vegetarian Scallops with Pumpkin Sauce

麻油菌菇湯麵線  
Noodle Soup with Sesame Oil and Mushrooms

棗皇雪耳木瓜燉南北杏  
Double-Boiled Red Date, Papaya and White Fungus

寶島鮮果盤  
Fruit Platter

每位 NT\$2,388 外加一成服務費 ◎/1,195  
NT\$2,388 Per Person and Subject to 10% Service Charge

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## 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

### 正欖鐵觀音

(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\$100 Per Person ☺ /50



自備酒水服務費每瓶 NT\$1,000 Surcharge of NT\$1,000 per bottle is applied for beverage brought by guests.

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## 風味特調 Signature Mocktail

### 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，帶您品嘗在地水果好滋味。

Selected Taiwan's famous Kyoho grape as main ingredient.

### 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.



每杯 NT\$400 Per Glass ☞/200

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### 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.

### 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.

### 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 Per Glass ☺/200

自備酒水服務費每瓶 NT\$1,000 Surcharge of NT\$1,000 per bottle is applied for beverage brought by guests.

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## 佐餐飲品 Beverages

### 國產酒 Chinese Spirits 瓶 Bottle

精釀陳年紹興 (600 cc)

Shao Hsing Wine

NT\$980/◎ 490

58 度金門高粱

58% Kao Liang Liquor

NT\$1,800/◎ 900

### 啤酒 Beer

瓶 Bottle

朝日 / 海尼根

Asahi / Heineken

NT\$250/◎ 125

台灣金牌

Taiwan Beer Gold Label

NT\$250/◎ 125

### 軟性飲料 Soft Drinks

罐 Can

可樂 / 無糖可樂 / 雪碧

Coke/Coke Zero/Sprite

NT\$200/◎ 100

### 礦泉水 Mineral Water

瓶 Bottle

天然礦泉水 (750 ml)

Still mineral water

NT\$280/◎ 140

天然氣泡礦泉水 (750 ml)

Sparkling mineral water

NT\$280/◎ 140



自備酒水服務費每瓶 NT\$1,000 Surcharge of NT\$1,000 per bottle is applied for beverage brought by guests.

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

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.