



Shang Palace

當法式優雅 遇見粵菜匠藝

# 法粵交響雙廚饗宴

8/21~23

*A Symphony of French and Cantonese Gastronomy*

*Where French Elegance Meets Cantonese Mastery*

*Simonnet-Febvre Chablis 1er Cru Montée de Tonnerre Chablis, Burgundy, France*

*Chef Pascal* JELLYCIOUS

Barbequed Jellyfish, Piquillos Pulp, Parsley Oil, Black Garlic  
炭燻香氣海蜇 | 皮基洛甜椒 | 法國巴斯克Xipister 醋 | 蒜香脆片

*Chef Pascal* MUSSELS DUMPLING  

Fermented Mushrooms, Mouclade Sauce  
黑淡菜餃 | 發酵香菇 | 鴻喜菇

*Chef Liew* GOLDEN ELIXIR  

Dried Scallop, Pearl Oyster Meat, Fish Maw, Chinese Ham, Chef's Chicken Broth  
瑤柱 | 珍珠貝 | 花膠 | 金華火腿 | 上湯

*Domaine Launay-Horiot Pommard Les Perrières Pommard, Burgundy, France*

*Chef Pascal* TIPSY GLAZED DUCK BREAST 

Sweet Spices, White Asparagus  
鴨胸 | 五香 | 白蘆筍 | 酒香醬汁

*Chef Liew* WOK CHARRED BEEF 

Japanese Kagoshima A4 Wagyu, Cantonese Bean Glaze, Fresh Fig, Emerald Fried Rice  
日本鹿兒島A4和牛 | 啫啫醬汁 | 無花果 | 鑊香 | 碧綠蛋白炒飯

*Tosti Asti Dolce DOCG Piedmont, Italy*

MANGO VOYAGE  

Mango Sago Stone, Lemon Sablé, Guava Broth, Grapefruit Gel  
楊枝甘露石 | 檸檬沙布列 | 芭樂果露 | 葡萄柚晶凍

Tasting Menu 套餐 NT\$4,680+10% per person

Wine Pairing 佐餐酒搭配 3 glasses NT\$1,080+10%

指定銀行信用卡享最低9折優惠。

Enjoy up to 10% off with selected bank credit card offers.

佐餐酒搭配不適用任何優惠折扣及香格里拉會員點數折抵。

Wine pairing is not eligible for any discount offers or Shangri-La Circle redemption.



牛奶 Dairy



堅果類 Contains Nuts



含甲殼類海鮮 Contains Shellfish