

香
宮



S H A N G
P A L A C E

A Treasured Legacy

In celebration of our first MICHELIN star,
Shang Palace presents a medley of soulful
Cantonese creations and creative dishes,
inspired by traditions and modern-day
influences in a duo of sophisticated tasting
menus.

18 Oct - 30 Nov 2021



香
宮



S H A N G
P A L A C E

LUNCH

甜菜头鲜虾饺
黑松露竹笙上素糰
古早蜜汁烧腩叉蚝油豆

Shang Palace Steamed Shrimp Dumplings
with Beetroot

Steamed Crystal Dumplings with Assorted Mushroom,
Bamboo Fungus and Black Truffle

Traditional Barbecued Pork Belly glazed with
Honey Sauce and Homemade Yellow Beans
with Oyster Sauce

NV Delamotte, Brut, Les Mesnil-sur-Oger, Champagne, France

高汤鲍鱼灌汤饺
Steamed Seafood Dumpling and Abalone with
Supreme Broth

榄角三葱炒斑球
Sautéed Spotted Garoupa Fillet with
Onions and Preserved Olive

2020 Crios Torrontes by Susana Balbo, Mendoza, Argentina

金瑤玉帶翡翠碧玉
Braised Homemade Bean Curd and Scallop
in Conpoy Sauce

2018 La Crema, Pinot Noir, Sonoma Coast, USA

櫻花虾鲜蟹肉珍珠飯
Wok-fried Japanese Pearl Rice with Fresh Crab Meat
and Sakura Shrimp

香宮二重奏
Shang Palace Two Treasures Treat

\$98++ per person
Additional \$58++ per person for wine pairing
Please order 1 day in advance.

All prices are in Singapore Dollars and subject to 10% service charge
and prevailing 7% goods and services tax.



香
宮



SHANG
PALACE

DINNER

櫻桃鵝肝
極品蜜汁叉燒皇
蹄香火鴨寶盒

Foie Gras with Red Wine Jelly

Barbecued Pork Loin Glazed with Honey Sauce

Deep-fried Taro Pastry with Roasted Duck
and Water Chestnut

NV Delamotte, Brut, Les Mesnil-sur-Oger, Champagne, France

黑魚子燕窩竹筍石榴糰

Braised Scallop Dumpling Filled with Bird's Nest,
Caviar and Bamboo Fungus in Supreme Broth

香茅青檸大頭蝦

Oven-baked Giant River Prawn with
Butter Lemongrass Sauce

2019 Fritz Haag, Riesling, Mosel, Germany

濃魚湯粉皮筍壳球

Poached Soon Hock Fillet and Green Bean Sheet in
Thick Fish Broth

2019 Guilhem Rose by Moulin de Gassac, Languedoc, France

鮑魚一品砂煲飯

Fried Rice with Assorted Meat topped with Abalone

2018 La Crema, Pinot Noir, Sonoma Coast, USA

香宮三重奏

Shang Palace Three Treasures Treat

2020 La Spinetta, Moscato d'Asti, Piedmont, Italy

\$158++ per person

Additional \$88++ per person for wine pairing

Please order 1 day in advance.

All prices are in Singapore Dollars and subject to 10% service charge
and prevailing 7% goods and services tax.

