

香
宮



S H A N G
P A L A C E



COCKTAILS

Vodka Velvet in Red Lady Thyme-infused Smirnoff, Parfait Amour & Cranberry Juice	3,000
Midori Sensation in Red Lady Havana Club 3-year Rum, Midori & Lime Juice	3,200
Gin Serenade in Red Lady Basil-infused Colombo Gin, Kiwi Liqueur & Lime Juice	3,500
La Madrina Gin, Limoncello, Triple Sec, Lime Juice & Soda Water	3,900
Rum Delight in Red Lady Sichuan Oil-infused Plantation Rum, Martini Bianco, Lychee & Cranberry Juice	4,250
Chinese Fizz Plantation Rum, Triple Sec, Cherry Brandy, Lime Juice, Grenadine, Angostura Bitters & Soda Water	4,400
Road To Shangri-La Gin, Aperol, Lime Juice, Passion Fruit Purée & Sparkling Wine	4,600
Tequila Tango in Red Lady Lemongrass-infused Casco Tequila, Triple Sec, Aperol & Orange Juice	5,000



MOCKTAILS

Tropical Tango Apple, Lemongrass & Vanilla	1,000
Mango Berry Smash Mango Juice, Berry Puree & Lemon Juice	1,100
Sparkling Cucumber Lemonade 🌿 Sugar, Lime Zest, Mint Leaves, Lime Juice, Cucumber & Sparkling Water	1,200
Elderflower Pressé Orange, Elderflower, Cranberry & Tonic Water	1,350
Strawberry Fields 🌿 Basil, Strawberry, Vinegar & Soda	1,350

WINES BY THE GLASS



SPARKLING

Cava Brut, Maria Amoros, Penedes, Spain	2,500
Prosecco Brut, Santa Margherita, Veneto, Italy	4,500

Rosé Wine

Cinsault, Valdivieso Rosé, Central Valley, Chile	2,650
Rosé d'Anjou, J. Moreau & Fils, Loire Valley, France	3,000

White Wine

Sauvignon Blanc, Valdivieso, Central Valley, Chile	2,650
Chardonnay, Valdivieso, Central Valley, Chile	2,650
Pinot Grigio 'Ventiterre' Delle Venezie 'Friuli', Italy	2,800
Chardonnay, Clos Mont Blanc Catalunya, Spain	3,500
Reserve Sauvignon Blanc, B&G IGP Côtes de Gascogne, France	3,200

Red Wine

Merlot, Valdivieso Central Valley, Chile	2,650
Cabernet Sauvignon, Valdivieso, Central Valley, Chile	2,650
Cabernet Sauvignon, Sandalford Prendiville, Margaret River, Australia	4,800
The Wine Master's Shiraz, Nederburg, Western Cape, South Africa	3,200
Pinot Noir, Mud House, Central Otago, New Zealand	4,000
Pinot Noir, Punt Road, Yarra Valley, Australia	4,500

*Prices are in Sri Lankan Rupees subject to 10% service charge and prevailing government taxes



SINGLE MALT SCOTCH



ISLAY

Laphroaig 10 Yrs	3,900	114,000
Lagavulin 16 Yrs	4,800	140,000

ISLANDS

Talisker 10 Yrs (Isle of Skye)	3,300	96,000
--------------------------------	-------	--------

HIGHLANDS

Glenmorangie Original	3,300	95,000
-----------------------	-------	--------

LOWLANDS

Glenkinchie 12 Yrs	2,400	71,000
--------------------	-------	--------

SPEYSIDE

<i>Glenfiddich 12 Yrs</i>	2,800	82,000
<i>Glenfiddich 15 Yrs</i>	3,700	109,000
<i>Glenfiddich 18 Yrs</i>	5,100	152,000
<i>Glenfiddich 21 Yrs</i>	12,700	375,000
<i>Glenlivet 15 Yrs</i>	3,700	100,000
<i>Glenlivet 18 Yrs</i>	5,900	163,000
Balvenie Double Wood 12 Yrs	4,300	118,000
Balvenie Caribbean Cask 14 Yrs	6,500	178,000
Singleton 12 Yrs	2,300	62,000
<i>Singleton 15 Yrs</i>	3,500	95,000
<i>Singleton 18 Yrs</i>	5,300	144,000
Macallan Double Cask 12 Yrs	6,900	190,000
<i>Macallan Double Cask 15 Yrs</i>	12,500	335,000
<i>Macallan Double Cask 18 Yrs</i>	23,500	640,000



BLEND

ED SCOTCH



Johnnie Walker Black Label	2,000	57,000
Johnnie Walker Double Black Label	2,500	72,000
Johnnie Walker Gold Label	3,000	86,000
Johnnie Walker Blue Label	10,800	315,000
Chivas 12 Yrs	2,100	61,000
Chivas 18 Yrs	4,000	119,000
Royal Salute 21 Yrs	9,400	257,000
Monkey Shoulder	2,200	60,000
Dewar's 12 Yrs	1,500	59,000
Dewar's 18 Yrs	3,300	96,000
Famous Grouse Smoky Black	1,300	37,000

BOURBON & TENNESSE



Jim Beam	1,500	42,000
Jack Daniel's	1,900	54,000
Maker's Mark	2,300	65,000

*Prices are in Sri Lankan Rupees subject to 10% service charge and prevailing government taxes



JAPANESE & IRISH WHISKEY



25 ml



Yamazaki Single Malt 12 Yrs	26,000	700,000
Hakushu Single Malt 12 Yrs	26,000	700,000
The Chita	8,500	230,000
Yoichi Single Malt	11,900	320,000
Hibiki Blended	14,000	400,000
John Jameson	1,700	48,000
Teeling Single Malt	2,200	60,000

GIN



25 ml



Bombay Sapphire	1,600	45,000
Tanqueray	1,500	42,000
Tanqueray No. 10	1,800	70,000
Hendrick's	2,400	65,000
Colombo Gin No. 7	1,600	43,000
Colombo Gin No. 8	1,800	50,000
Monkey 47	4,700	90,000
Roku	2,900	78,000
Sipsmith Sloe	3,800	73,000
Sipsmith	2,800	74,000



VODKA



25 ml



Grey Goose	2,300	67,000
Belvedere	2,800	75,000
Russian Standard Original	1,200	35,000
Ciroc	1,800	53,000
Absolute Blue	1,300	38,000
Ketel One	1,500	42,000

RUM



25 ml



Havana Club 3 Yrs	1,300	37,000
Mount Gay XO	2,700	72,000
Plantation 3 Stars	1,200	32,000
Ron Zacapa XO	6,400	184,000
El Dorado 15 Yrs	3,800	110,000

COGNAC



25 ml



Hennessy VS	2,900	79,000
Hennessy VSOP	4,600	125,000
Remy Martin XO	12,500	335,000



TEQUILA

Patrón Silver	3,400	94,000
Casco Viejo	1,300	38,000
Don Julio Blanco	2,400	69,000



ARRACK

Ceylon Arrack	2,000	54,000
---------------	-------	--------



CHINESE SPECIALS

National Cellar 1573 - 500 ml	102,000
-------------------------------	---------



APERITIF

Campari	1,700
Aperol	1,400
Martini Rosso	1,000
Pimm's No. 1	3,200



DIGESTIF

Taylor's Port Ruby	3,000
Baileys Irish Cream	2,900
Amaretto	1,500
Limoncello	1,600
Amarula	1,500
Midori	3,900
Cointreau	2,100
Jägermeister	3,600





BEER



Lion Lager	1,200
Lion Ice	1,200
Heineken	1,600
Carlsberg	1,400
Somersby Green Apple	1,200
Somersby Blackberry	1,200

CARBONATED DRINKS

Coke	600
Sprite	600
Coke Zero	1,000
Ginger Beer	600
Ginger Ale	600
Soda	600
Tonic	700
Red Bull	2,000

MINERAL WATER

Olu Sparkling - 330 ml	850
Olu - 625 ml	700
San Pellegrino - 750 ml	5,500



FRESH JUICE

Imported Orange	2,600
Watermelon	1,400
Fresh Lime	700
Pineapple	1,200

ICED TEA

Shang Ice Tea	1,000
Shangri-La Signature Blend Tea , Apple Juice, Orange Slices & Ceylon Cinnamon	
Floral Lychee Ice Tea	1,000
Sweet Floral Flavors of Osmanthus Tea, <i>Elderflower Syrup and Fresh Lychee & Sugar Syrup`</i>	

TEA

English Breakfast	700
Earl Grey	700
Green Tea - Biluo	700
Chamomile	700

COFFEE

Espresso	750
Double Espresso	900
Iced Latte	950
Caffè Latte	950
Cappuccino	950
Americano	900



*Prices are in Sri Lankan Rupees subject to 10% service charge and prevailing government taxes



CANTONESE DELICACIES

粤风味

- S N Stir-fried beef in oyster sauce
蚝油牛肉
7,500
- P Sweet and sour pork with pineapple and bell pepper
酸甜咕噜肉
3,300
- V Mock duck with spicy soy and capsicum
豉油皇炒斋鸭
3,900
- N P Dong Po pork belly in star anise sauce
东坡肉
4,200
- N Stir-fried chicken in black bean sauce
豉椒鸡丁
3,600
- N S Wok-fried scallops with broccoli and XO sauce
XO酱炒带子
7,800

*Prices are in Sri Lankan rupees and are subject to 10% service charge and prevailing government taxes

*价格以斯里兰卡卢比为单位，须加收10%服务费及现行政府税

*Please inform our service staff if you have any food allergies or special dietary requirements



Steamed Crab with glass noodle
and soya sauce
豉油皇粉丝蒸蟹



Crab with Cantonese style spring
onion ginger sauce
姜葱炒蟹



Crab with salted egg yolk
咸蛋黄焗蟹



Crab with black pepper sauce
黑胡椒炒蟹



Crab with Hong Kong typhoon
shelter style
避风塘炒蟹



Crab with Singapore style chili and
egg sauce
新加坡辣椒炒蟹



Crab with Sichuan style Ma 'La sauce
四川香辣蟹



Crab with yellow curry sauce
黄咖喱蟹

香
宮



SHANG
PALACE

YUM CHA MENU

Guests may order more than one item from dim sum, appetisers, rice/noodles and BBQ station along with one soup, one main course and one dessert dish per guest.

DIM SUM

1 Steamed chicken siew mai	N	☐	☐	☐
2 Steamed crystal prawn "har gow" dumpling	NS	☐	☐	☐
3 Steamed vegetable dumpling with soya sauce	NV	☐	☐	☐
4 Steamed pork ribs in garlic & black bean sauce	NP	☐	☐	☐
5 Steamed pork char siu bao	NP	☐	☐	☐
6 Steamed mushroom and vegetable bao	NV	☐	☐	☐
7 Boiled pork wonton in Sichuan chili oil	NHP	☐	☐	☐
8 Steamed beef in Sichuan chili sauce	NH	☐	☐	☐
9 Vegetable chong fan with homemade soy sauce	NV	☐	☐	☐
10 Crispy prawn and chives spring roll	NS	☐	☐	☐
11 Vegetable spring roll	V	☐	☐	☐
12 Boiled chicken dumplings with vinegar	NH	☐	☐	☐
13 Crispy chicken roll		☐	☐	☐
14 Crispy sesame prawn toast	NS	☐	☐	☐
15 Pan fried radish cake	V	☐	☐	☐

APPETISERS

16 Bamboo shoots with pickle cabbage	V	☐	☐	☐
17 Enoki mushroom with leeks in Sichuan chili sauce	HNV	☐	☐	☐
18 Cordyceps flower and black fungus with garlic	NV	☐	☐	☐

H - Spicy | N - Contains nuts | P - Contains pork

S - Shellfish | V - Prepared vegetarian

SOUPS

- | | | |
|--|-----|--|
| 19 Imperial hot and sour soup with tofu and chili oil | H V | ☐ ☐ ☐ |
| 20 Sweet corn cream tofu soup | V | ☐ ☐ ☐ |
| 21 Double boiled chicken, mushroom and cordyceps flower soup | | ☐ ☐ ☐ |

RICE / NOODLES

- | | | |
|---------------------------------|-----|--|
| 22 Vegetable and egg fried rice | V N | ☐ ☐ ☐ |
| 23 Vegetable fried noodles | V | ☐ ☐ ☐ |
| 24 Steamed jasmine rice | V | ☐ ☐ ☐ |

BARBECUE STATION

- | | | |
|--------------------------|-----|--|
| 25 BBQ chicken char siew | N | ☐ ☐ ☐ |
| 26 Crispy pork belly | N P | ☐ ☐ ☐ |
| 27 BBQ pork char siew | N P | ☐ ☐ ☐ |

MAIN COURSE

- | | | |
|--|-------|--|
| 28 Wok fried lamb with black pepper | | ☐ ☐ ☐ |
| 29 Kung pao chicken | H N | ☐ ☐ ☐ |
| 30 Sweet and sour pork | P N | ☐ ☐ ☐ |
| 31 Stir fried prawn with hot garlic sauce | H N S | ☐ ☐ ☐ |
| 32 Stir fried mixed vegetable with garlic | V | ☐ ☐ ☐ |
| 33 Steamed fish in lime and chili | H | ☐ ☐ ☐ |
| 34 Wok fried egg-plant with spicy garlic sauce | H V | ☐ ☐ ☐ |

DESSERT

- | | | |
|----------------------------------|-----|--|
| 35 Chilled passion fruit pudding | V | ☐ ☐ ☐ |
| 36 Vanilla ice cream | N V | ☐ ☐ ☐ |
| 37 Chilled mango sago | V | ☐ ☐ ☐ |
| 38 Fresh fruit platter | V | ☐ ☐ ☐ |

8,888 per person

***Rates are in Sri Lankan rupees and are subject to 10% service charge and prevailing government taxes.**

Please inform our service staff if you have any food allergies or special dietary requirements

H - Spicy | N - Contains nuts | P - Contains pork
S - Shellfish | V - Prepared vegetarian

香
宮



S H A N G
P A L A C E



CHEF QUI 'JASEN' ZHIQIANG 邱志强

Introducing Chef Qui 'Jasen' ZhiQiang, a culinary maestro with three decades of experience and an unwavering passion for crafting unforgettable dining experiences. With creativity, skill, and dedication, he prepares each dish, drawing inspiration from his hometown in Fujian to curate mouthwatering selections infused with our signature Shang Palace favorites.

Prepare your taste buds for a journey of culinary delight guided by Chef Jasen. As you explore our menu, anticipate a fusion of flavours where each bite narrates a story of passion and precision.

Experience his culinary innovation at its finest as he gathers his palatable cuisine from having worked in multiple Asian countries and embark on a gastronomic adventure, where each dish promises an unforgettable blend of flavours and textures. We hope you have a dining experience that is truly memorable.





CHEF QIU 'JASEN' ZHIQIANG'S LIVE BBQ EXPERIENCE

New Zealand Premium Lamb Chops with
Chinese Secret Spice Formula

秘制孜然烤羊排

11,888

Australian Angus Beef with Cumin and Five Spice Seasoning
烧烤撒料烤安格斯牛柳粒

8,888

 S Ocean Breeze Lagoon Prawn with Golden Garlic Paste
蒜蓉烤大虾

10,888

 N Barramundi Fillet with Szechuan Hot Spicy Sauce
川味香辣酱烤鱼柳

6,888

P - Contain pork | V - Prepared vegetarian |  Rooted in nature | N - Contain nuts | S - Shellfish | H - Hot

*Prices are in Sri Lankan rupees and are subject to 10% service charge and prevailing government taxes

*价格以斯里兰卡卢比为单位，须加收10%服务费及现行政府税

*Please inform our service staff if you have any food allergies or special dietary requirements

香
宮



SHANG
PALACE



P - Contain pork | V - Prepared vegetarian | 🌿 Rooted in nature | N - Contain nuts | S - Shellfish | H - Hot



COLOMBO'S FINEST DUCK DISHES 科伦坡最杰出烤鸭

First Course

第一道

Roasted Peking Duck from our Show Kitchen hand carved in front of you
北京烤鸭，厨师现场片鸭

Served with Duck Pancakes and Steamed home made Bao Buns
北京烤鸭，厨师现场切片搭配鸭饼食用

Whole Set: 58,888

整只

Half Set: 30,888

半只

Condiments: Duck Sauce, Cucumber, Baby Leek

配料：大葱，黄瓜，烤鸭酱

Second Course

第二道

Braised Duck Soup with Chinese Cabbage and Tofu
白菜豆腐鸭骨汤

Deep Fried Duck Bones with Salt and Pepper
椒盐鸭骨

N Stir-fried Duck with Beansprouts and Bell Pepper
豆芽炒鸭丝

N Sautéed Minced Duck with Lettuce Leaf
炒鸭松

P - Contain pork | V - Prepared vegetarian | 🌱 Rooted in nature | N - Contain nuts | S - Shellfish | H - Hot

*Prices are in Sri Lankan rupees and are subject to 10% service charge and prevailing government taxes

*价格以斯里兰卡卢比为单位，须加收10%服务费及现行政府税

*Please inform our service staff if you have any food allergies or special dietary requirements

香
宮



SHANG
PALACE



P - Contain pork | V - Prepared vegetarian | 🌱 Rooted in nature | N - Contain nuts | S - Shellfish | H - Hot



CHINESE SOUPS AND BROTH 例汤

S Double Boiled Chicken Soup with Dry Scallops, Cordyceps and Shi-take Mushroom
干贝虫草花香菇炖鸡汤
2,900

Winter Melon Soup with Chicken Meat Balls and Goji Berries
冬瓜肉丸汤
2,700

HOT AND SOUR SOUP 酸辣羹

Chicken
鸡肉
2,300

V Tofu
豆腐
1,900

S Prawn
虾仁
2,500

SWEET CORN SOUP 玉米羹

Chicken
鸡肉
2,300

V Tofu
豆腐
1,900

S Crab Meat
蟹肉
2,900

P - Contain pork | V - Prepared vegetarian | 🌱 Rooted in nature | N - Contain nuts | S - Shellfish | H - Hot

*Prices are in Sri Lankan rupees and are subject to 10% service charge and prevailing government taxes

*价格以斯里兰卡卢比为单位，须加收10%服务费及现行政府税

*Please inform our service staff if you have any food allergies or special dietary requirements

香
宮



SHANG
PALACE



P - Contain pork | V - Prepared vegetarian | 🌱 Rooted in nature | N - Contain nuts | S - Shellfish | H - Hot



APPETISER

凉菜

- 🌱 VN **Marinated Cucumber with Garlic and Sesame Dressing**
 酱黄瓜
 1,300
- 🌱 VN **Enoki Needle Mushroom with Coriander and Hot and Spicy Sauce**
 香辣金针菇
 1,400
- V **Marinated Black Fungus with Hot and Sour Chili Sauce**
 冰镇木耳
 2,400
- S N **Crispy Tiger Prawns with Mango flavored Chili Mayonnaise and Shaved Almond**
 芒果沙律虾仁
 3,900
- 🌱 V **Marinated White Radish**
 脆爽萝卜皮
 1,200
- 🌱 N **Locally Sourced Salt and Peper Cashew Nuts**
 椒盐腰果
 4,200
- 🌱 V **"Suan Cai Sun" Pickled Bamboo Shoot Salad**
 酸菜笋丝
 1,900
- 🌱 S **Crispy Baked Crab with Panko Crisps**
 招牌焗蟹盒
 4,600

P - Contain pork | V - Prepared vegetarian | 🌱 Rooted in nature | N - Contain nuts | S - Shellfish | H - Hot

*Prices are in Sri Lankan rupees and are subject to 10% service charge and prevailing government taxes

*价格以斯里兰卡卢比为单位，须加收10%服务费及现行政府税

*Please inform our service staff if you have any food allergies or special dietary requirements

香
宮



SHANG
PALACE



P - Contain pork | V - Prepared vegetarian | 🌱 Rooted in nature | N - Contain nuts | S - Shellfish | H - Hot



SIGNATURE FUSION DIM SUM SELECTION 招牌点心

- N** Crispy Duck in Bao Bun with Shredded Cucumber, Scallion, Hoisin and Sesame Seeds

烤鸭包

3,400

- V** Shi-take Mushroom Bun with Vegetable and Truffle Essence

黑松露酱香菇包

1,900

- S** Crispy Prawn Chong Feng with Chili Garlic Soy

脆皮虾肠粉

2,400

Crispy Chicken Roll with Seaweed Shreds

脆皮鸡肉卷

2,200

- P** Mini Piglet Boa Buns

迷你猪猪包

2,300

P - Contain pork | **V** - Prepared vegetarian | Rooted in nature | **N** - Contain nuts | **S** - Shellfish | **H** - Hot

*Prices are in Sri Lankan rupees and are subject to 10% service charge and prevailing government taxes

*价格以斯里兰卡卢比为单位，须加收10%服务费及现行政府税

*Please inform our service staff if you have any food allergies or special dietary requirements

香
宮



SHANG
PALACE



P - Contain pork | V - Prepared vegetarian | 🌱 Rooted in nature | N - Contain nuts | S - Shellfish | H - Hot

TRADITIONAL STEAMED DIM SUM SERVED IN A BAMBOO BASKET

竹笼点心

- 🌱 S Crystal Prawn Dumpling
水晶虾饺
2,400
- P S Shrimp and Pork Siu Mai with Caviar
虾仁猪肉烧卖
2,600
- P Traditional Shanghainese Xiao Long Bao
灌汤小笼包
2,300
- P BBQ Pork Char Siew Bun
猪肉叉烧包
1,900
- Minced Chicken and Truffle Siu Mai
黑松露鸡肉烧卖
1,900
- 🌱 V Mixed Mushroom Cheung Fun
蘑菇肠粉
1,600
- S Chicken, Scallop and Chive Dumpling
带子韭菜鸡肉煎饺
2,700
- V N Water Chestnut and Bamboo Shoot in Tofu Skin
马蹄冬笋豆腐卷
2,400

CRISPY FRIED AND BAKED DIM SUM

脆炸烘焙点心

- 🌱 N S Crispy Prawn and Sesame Seed Toast
脆皮虾土司
2,200
- 🌱 V Pan-Fried Radish Cake
香煎萝卜糕
1,600
- 🌱 S Tiger Prawn Spring Roll
虾春卷
2,500
- 🌱 V Vegetable Spring Roll
蔬菜春卷
2,000
- N "Ngo Hiang" Five Spice Marinated Minced
Chicken in Tofu Skin
鸡肉五香豆腐卷
2,400
- N P "Shengjian" Pork Bao Bun
猪肉生煎包
1,900
- *Individual Dumpling
590



P - Contain pork | V - Prepared vegetarian | 🌱 Rooted in nature | N - Contain nuts | S - Shellfish | H - Hot

*Prices are in Sri Lankan rupees and are subject to 10% service charge and prevailing government taxes

*价格以斯里兰卡卢比为单位，须加收10%服务费及现行政府税

*Please inform our service staff if you have any food allergies or special dietary requirements

香
宮



SHANG
PALACE



P - Contain pork | V - Prepared vegetarian | 🌿 Rooted in nature | N - Contain nuts | S - Shellfish | H - Hot



CHINESE BBQ PLATTER 中式烧味拼盘

P N Cantonese Crispy Chicken, Crispy Pork Belly and Chicken or Pork Char Siew BBQ Ribs

脆皮烧鸡, 脆皮烧肉, 叉烧鸡肉

8,900

CHINESE BBQ 中式烧味拼盘

P Crispy Pork Belly with Mustard Sauce

脆皮烧肉

4,200

P N Char Siew BBQ Pork Ribs

叉烧排骨

5,800

N Chicken Char Siew

叉烧鸡肉

2,300

N Cantonese Crispy Chicken with Plum Sauce, Salt and Chinese Five Spice

脆皮烧鸡

Whole: 5,500

整只

Half: 3,400

半只

P - Contain pork | **V** - Prepared vegetarian |  Rooted in nature | **N** - Contain nuts | **S** - Shellfish | **H** - Hot

*Prices are in Sri Lankan rupees and are subject to 10% service charge and prevailing government taxes

*价格以斯里兰卡卢比为单位。须加收10%服务费及现行政府税

*Please inform our service staff if you have any food allergies or special dietary requirements

香
宮



SHANG
PALACE



P - Contain pork | V - Prepared vegetarian | 🌱 Rooted in nature | N - Contain nuts | S - Shellfish | H - Hot



CANTONESE DELICACIES 粵菜

S Stir-fried Angus Beef in Oyster Sauce
蚝油牛肉
7,900

P Dong Po Pork Belly in Star Anise Sauce
东坡肉
4,600

S Steamed Black Mussels in Shell with Garlic Sauce
蒜蓉蒸贻贝
6,900

S Wok-fried Scallops with Broccoli and "XO" Sauce
"XO" 酱炒带子
9,900

🌱 "Hong Kong" Style Steamed Whole Grouper in Light Soya Sauce
豉油皇蒸石斑鱼
6,500

Steamed Whole Grouper with Black Bean Sauce
黑豆豉酱蒸石斑鱼
6,500

🌱 Cantonese "Sweet and Sour"
Organic, Locally Sourced Pineapple and Bell Peppers
粤式酸甜
本地有机菠萝 & 灯笼椒

S Slipper Lobster
拖鞋龙虾
9,900

🌱 S Tiger Prawns
虎虾仁
4,900

Chicken
鸡肉
3,300

P Pork
猪肉
4,800

P - Contain pork | V - Prepared vegetarian | 🌱 Rooted in nature | N - Contain nuts | S - Shellfish | H - Hot

*Prices are in Sri Lankan rupees and are subject to 10% service charge and prevailing government taxes

*价格以斯里兰卡卢比为单位，须加收10%服务费及现行政府税

*Please inform our service staff if you have any food allergies or special dietary requirements

香
宮



SHANG
PALACE



P - Contain pork | V - Prepared vegetarian | 🌱 Rooted in nature | N - Contain nuts | S - Shellfish | H - Hot



CRAB TAILS

蟹尾

- 🌿 **S** Sri Lankan's Famous Ocean Crab - Per 100 gm
 斯里兰卡青蟹
 3,200
- S** Fresh Lobster - Per 100 gm
 龙虾
 4,200
- 🌿 **S** Fresh Negombo Lagoon Prawns - Per piece
 大罗氏虾
 3,200

CHOICE OF SAUCES

选择你的做法

Steamed with Black Bean Sauce
 黑豆豉酱蒸

Steamed with Garlic Sauce
 蒜蓉蒸

Stir-fried with "Singaporean Style" Chili and Egg Sauce
 新加坡辣椒炒

Stir-fried with Black Pepper Sauce
 黑胡椒炒

"Hong Kong" Typhoon Shelter Style with Dry Chili,
 Garlic and Black Bean
 避风塘炒

"Cantonese Style" Steamed with Scallion, Ginger and Soy
 葱姜蒸

P - Contain pork | V - Prepared vegetarian | 🌿 Rooted in nature | N - Contain nuts | S - Shellfish | H - Hot

*Prices are in Sri Lankan rupees and are subject to 10% service charge and prevailing government taxes

*价格以斯里兰卡卢比为单位，须加收10%服务费及现行政府税

*Please inform our service staff if you have any food allergies or special dietary requirements

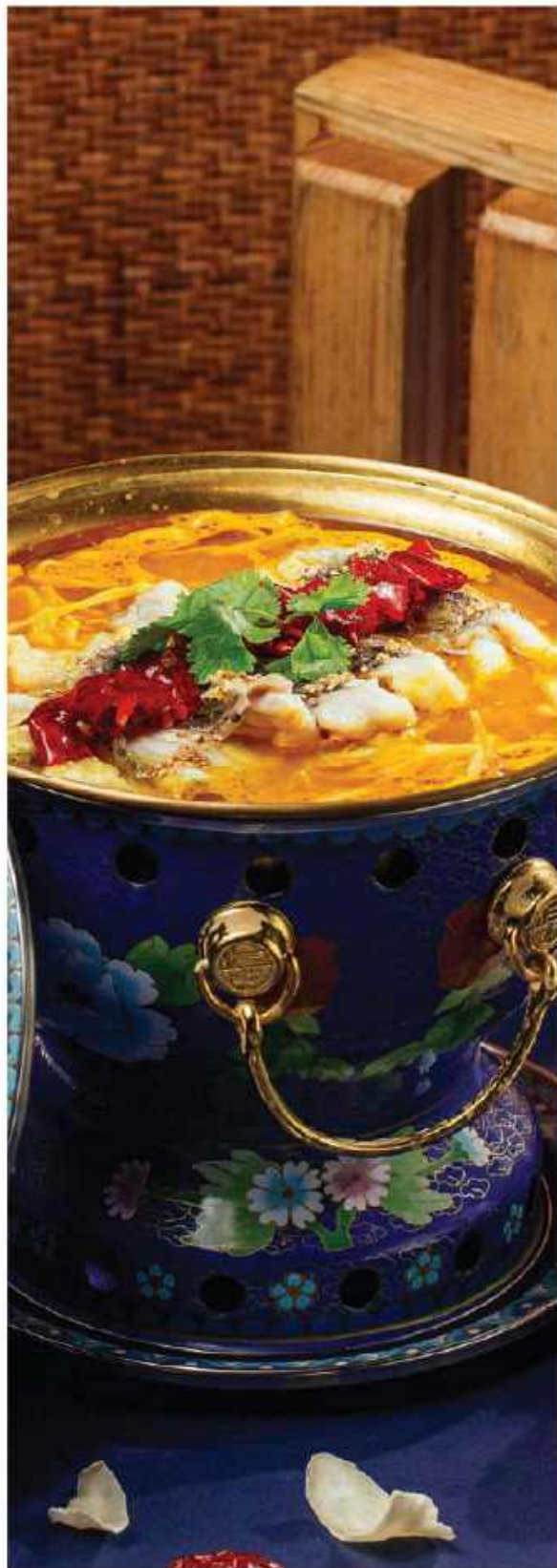
香
宮



SHANG
PALACE



P - Contain pork | V - Prepared vegetarian | 🌱 Rooted in nature | N - Contain nuts | S - Shellfish | H - Hot



SZECHUAN HIGHLIGHTS 川菜

Wok-fried Angus Beef Tenderloin with Green Chili
尖椒炒牛柳
7,900

N "La Zi" Chicken - Stir-fried Chicken with Peanuts and Szechuan Chili
辣子鸡
3,900

P Szechuan Style Double-fried Pork Belly
回锅肉
3,900

V Mapo Tofu with Shi-take Mushroom
麻婆豆腐
4,400

🌱 S Crispy Chili Cuttlefish with Shaoxing Wine and Celery
香辣鲜鱿
3,900

🌱 S "Shui Zhu Yu" - Szechuan Poached Sustainably Caught Sea Bass Fish with Mushroom and Black Fungus
水煮鱼片
4,600

🌱 V N Szechuan "Kung Pao"
Locally Sourced Cashew Nuts, Dry Chili and Onion with Black Vinegar
四川宫保
本地腰果, 干辣椒, 大葱段

S Slipper Lobster
拖鞋龙虾
9,900

🌱 S Tiger Prawns
虎虾仁
4,600

Chicken
鸡丁
3,800

P - Contain pork | V - Prepared vegetarian | 🌱 Rooted in nature | N - Contain nuts | S - Shellfish | H - Hot

*Prices are in Sri Lankan rupees and are subject to 10% service charge and prevailing government taxes.

*价格以斯里兰卡卢比为单位, 须加收10%服务费及现行政府税

*Please inform our service staff if you have any food allergies or special dietary requirements

香
宮



SHANG
PALACE



P - Contain pork | V - Prepared vegetarian | 🌱 Rooted in nature | N - Contain nuts | S - Shellfish | H - Hot



SIZZLING PLATTERS AND HOT STONE BOWL DISHES 铁板和石锅

- N Sizzling Angus Beef in Black Pepper Sauce and Capsicum
黑椒安格斯牛柳粒
7,900
- N Sizzling Sliced Lamb with Cumin Seeds and Green Chili
孜然羊肉
7,600
- S Sizzling Squid with "XO" Sauce
"XO" 铁板鲜鱿
3,900
-  V Sizzling Trio of Organically Harvested Mushroom with Truffle Soy and Tofu
铁板什锦菇
3,900
-  Hot Stone Bowl Sustainably Sourced Barramundi with Spicy Garlic Sauce
石锅鱼柳
3,900
- V "Hong Kong" Style Fried Eggplant in Spicy Sauce in Hot Stone Bowl
石锅鱼香茄子
2,900

P - Contain pork | V - Prepared vegetarian |  Rooted in nature | N - Contain nuts | S - Shellfish | H - Hot

*Prices are in Sri Lankan rupees and are subject to 10% service charge and prevailing government taxes.

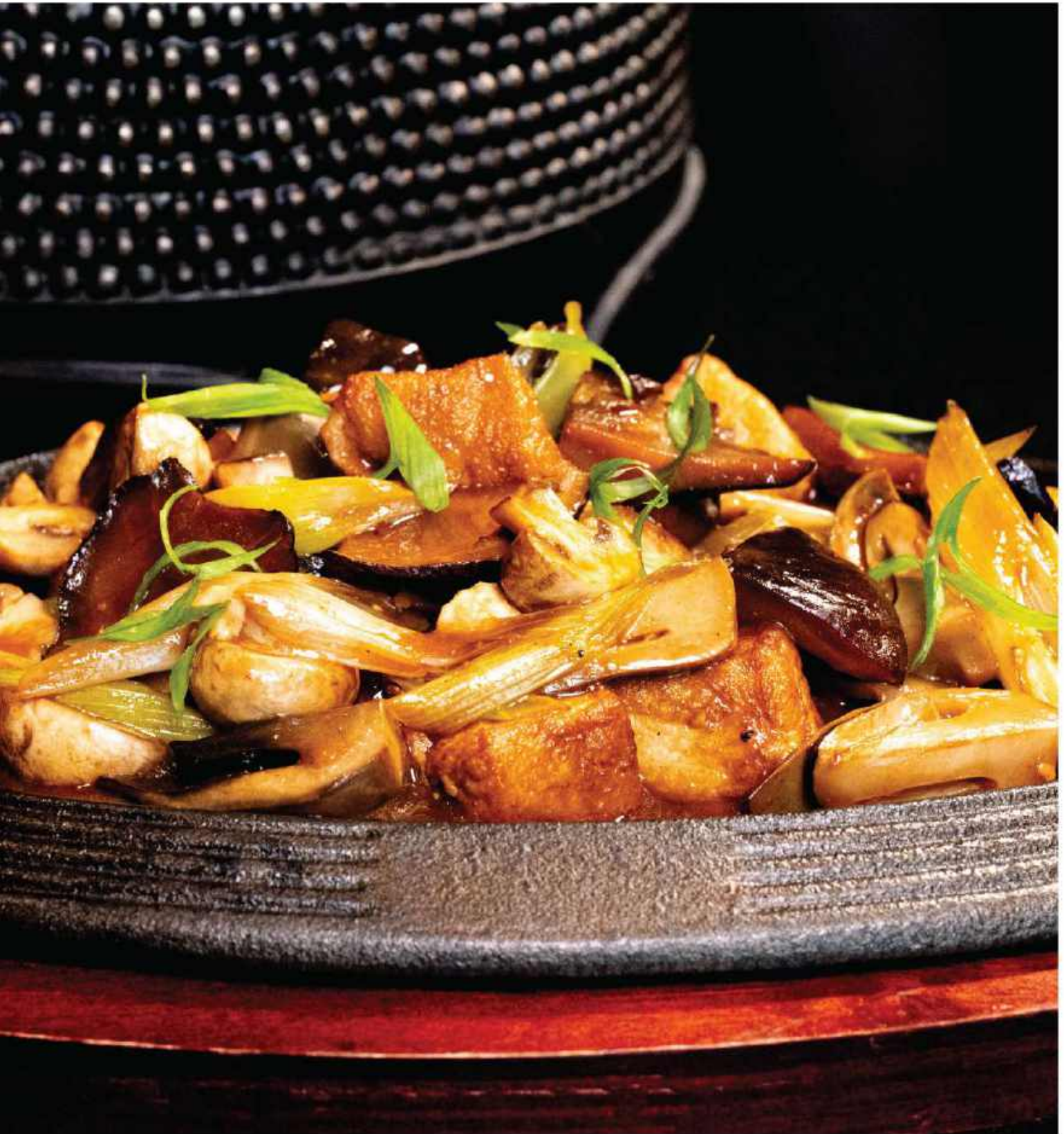
*价格以斯里兰卡卢比为单位，须加收10%服务费及现行政府税

*Please inform our service staff if you have any food allergies or special dietary requirements

香
宮



SHANG
PALACE



P - Contain pork | V - Prepared vegetarian | 🌱 Rooted in nature | N - Contain nuts | S - Shellfish | H - Hot



VEGETARIAN DISHES 蔬菜

- 🌱 **V** Stir-fried Broccoli with Garlic
 蒜蓉炒西兰花
 3,500
- 🌱 **V** Stir-fried Mix Vegetable with Lotus Root, Water Chestnut and Black Fungus
 清炒什锦菜
 2,400
- 🌱 **V** Wok-fried Bok Choy
 炆炒小白菜
 2,400
- 🌱 **V** String Beans with Dry Chili
 干煸四季豆
 2,300
- 🌱 **V** Stir-fried Morning Glory with Fried Garlic
 蒜蓉空心菜
 1,900
- 🌱 **V** Stir-fried Lotus Root with Chili and Soy
 醋熘藕片
 2,500

P - Contain pork | V - Prepared vegetarian | 🌱 Rooted in nature | N - Contain nuts | S - Shellfish | H - Hot

*Prices are in Sri Lankan rupees and are subject to 10% service charge and prevailing government taxes

*价格以斯里兰卡卢比为单位，须加收10%服务费及现行政府税

*Please inform our service staff if you have any food allergies or special dietary requirements

香
宮



SHANG
PALACE



P - Contain pork | V - Prepared vegetarian | 🌿 Rooted in nature | N - Contain nuts | S - Shellfish | H - Hot



RICE AND NOODLES 飯, 麵類

N S "Yang Chow" Fried Rice with Prawns and Chicken Char Siew
扬州炒饭
3,700

 S Crab Fried Rice with Egg White
蟹肉炒饭
3,900

 S "XO" Fried Rice with Dry Scallops and Prawns
"XO" 酱海鲜炒饭
3,200

 V Vegetable and Garlic Fried Rice
蒜香蔬菜炒饭
2,300

 V Egg Fried Rice
金黄蛋炒饭
2,200

Wok-fried Hor Fan Noodles with Beef Tenderloin and Egg
干炒牛河
4,600

"Hakkas" Fried Noodles with Vegetable
客家蔬菜炒面
2,900

N S Wok-fried Glass Noodles with Seafood and Vegetable
海鲜蔬菜炒粉丝
3,400

V Steamed Jasmine Rice Cup
白米饭
950

P - Contain pork | V - Prepared vegetarian |  Rooted in nature | N - Contain nuts | S - Shellfish | H - Hot

*Prices are in Sri Lankan rupees and are subject to 10% service charge and prevailing government taxes

*价格以斯里兰卡卢比为单位，须加收10%服务费及现行政府税

*Please inform our service staff if you have any food allergies or special dietary requirements

香
宮



SHANG
PALACE



P - Contain pork | V - Prepared vegetarian | 🌱 Rooted in nature | N - Contain nuts | S - Shellfish | H - Hot



DESSERTS 精心靓甜品

-  **Chilled Mango Sago with Coconut Cream**
杨枝甘露
2,500
-  **Baked Organic Pineapple with Native Honey and Vanilla Ice Cream**
香草冰激凌拼炸菠萝
2,400
- VN Matcha Green Tea Mousse Tart**
抹茶慕斯挞
2,400
- VN Red Fortune Chocolate Cake**
红巧克力蛋糕
2,900
-  **Seasonal Fruit Platter**
时令果盘
2,500

P - Contain pork | V - Prepared vegetarian |  Rooted in nature | N - Contain nuts | S - Shellfish | H - Hot

*Prices are in Sri Lankan rupees and are subject to 10% service charge and prevailing government taxes.

*价格以斯里兰卡卢比为单位，须加收10%服务费及现行政府税。

*Please inform our service staff if you have any food allergies or special dietary requirements.



RU YI SET MENU

Minimum 4 guest 最少 4 位客人 如意套餐

19,888* Per Person

Appetiser 頭盤

Pan-fried Chicken and Scallop Chive Dumpling s
香煎帶子雞肉韭菜餃子

Marinated Cucumber with Vinegar, Chili and Sesame V N
醋辣椒腌黃瓜

Crispy Prawn with Mango Mayonnaise and Almonds N S
脆皮蝦配芒果蛋黃醬和杏仁

Marinated Fungus with Hot and Sour Chili Sauce V
酸辣木耳

Sizzling Angus Beef in Black Pepper Sauce and Capsicum
鐵板安格斯黑椒牛柳粒

Soup 湯

Double Boiled Chicken Soup with Chinese Herbs
藥膳燉羊肉湯

Main Course 主菜

Steamed Sustainably Caught Barramundi Fillet with Lime and Chili V
青檸辣椒蒸鮪魚

Crispy Fried Chili Garlic Chicken
脆炸蒜香雞丁

Sliced Lamb with Cumin and Chili
孜然辣椒羊肉片

Lagoon Prawn with Black Pepper Sauce S
黑椒羅氏大蝦

Stir-fried Bok Choy with Garlic V
蒜香小白菜

Mapo Tofu V
麻婆豆腐

Rice 米飯

Crab Fried Rice S
蟹肉炒飯

Dessert 甜點

Crispy Pumpkin Cake with Strawberry Ice Cream V
脆皮南瓜蛋糕配草莓冰淇淋



P - Contain pork | V - Prepared vegetarian | V Rooted in nature | N - Contain nuts | S - Shellfish | H - Hot

*Prices are in Sri Lankan rupees and are subject to 10% service charge and prevailing government taxes

*價格以斯里蘭卡盧比為單位，須加收10%服務費及現行政府稅

*Please inform our service staff if you have any food allergies or special dietary requirements



JI XIANG SET MENU

吉祥套餐

Minimum 4 guest 最少 4 位客人

17,888* Per Person

Appetiser 前菜



V

Vegetable Spring Roll

蔬菜春卷

Minced Chicken and Truffle Siu Mai

黑松露汁鸡肉烧卖



NS

Crispy Prawn with Mango Mayonnaise and Shaved Almonds

芒果沙律虾

V

Marinated Fungus with Hot and Sour Chili Sauce

酸辣木耳

Soup 汤

Double Boiled Chicken with Chinese Herbs and Mushroom Sauce

药蘑菇酱炖鸡

Main Course 主菜



S

Stir-fried Sustainably Caught Barramundi with Oyster Sauce

蚝油鲈鱼柳



N

Kung Pao Chicken with Locally Sourced Cashew Nuts

宫保鸡丁



S

Sweet and Sour Prawn

酸甜大虾仁

S

Hot Butter Cuttlefish

香辣鲜鱿

V

Mixed Vegetable with Garlic Sauce

蒜香什锦蔬菜

Rice 米饭

S

"XO" Seafood Fried Rice

"XO" 酱海鲜炒饭

Dessert 甜点



V

Mango Sago and Fresh Fruit Platter

杨枝甘露+新鲜水果

P - Contain pork | V - Prepared vegetarian | Rooted in nature | N - Contain nuts | S - Shellfish | H - Hot

*Prices are in Sri Lankan rupees and are subject to 10% service charge and prevailing government taxes

*价格以斯里兰卡卢比为单位。须加收10%服务费及现行政府税

*Please inform our service staff if you have any food allergies or special dietary requirements



GONG TIN SET MENU

Minimum 4 guest 最少 4 位客人 宫廷套餐

15,888* Per Person

Appetiser 前菜

Crystal Prawn Dumpling s
水晶虾饺

Marinated Cucumber with Vinegar, Chili and Sesame V N
醋辣椒腌黄瓜

Pan Fried Vegetable Dumpling V
煎蔬菜饺子

Marinated Fungus with Hot and Sour Chili Sauce V
酸辣木耳

Soup 汤

Imperial Hot and Sour Soup with Chicken
宫廷酸辣鸡汤

Main Course 主菜

Sustainably Caught Barramundi Fillet with Sweet and Sour Sauce
酸甜汁澳洲肺鱼片

Stir-fried Chicken in Black Bean Sauce N
豉椒鸡丁

Wok-fried Beef with Black Pepper Sauce
黑椒牛肉

Kung Pao Prawn with Locally Sourced Cashew Nuts N S
腰果宫保大虾

Stir-fried Broccoli with Garlic V
蒜香西兰花

Rice 米饭

Chicken and Egg Fried Rice
鸡肉鸡蛋炒饭

Dessert 甜点

Baked Pineapple with Vanilla Ice Cream V
香脆菠萝配香草冰淇淋



P - Contain pork | V - Prepared vegetarian | Rooted in nature | N - Contain nuts | S - Shellfish | H - Hot

*Prices are in Sri Lankan rupees and are subject to 10% service charge and prevailing government taxes

*价格以斯里兰卡卢比为单位，须加收10%服务费及现行政府税

*Please inform our service staff if you have any food allergies or special dietary requirements



CHANG CHENG SET MENU

长城套餐

Minimum 4 guest 最少 4 位客人

12,888* Per Person

Appetiser 頭盤

 N S Deep Fried Prawn Toast with Sesame
炸虾吐司

 V N Marinated Cucumber with Vinegar, Chili and Sesame
醋辣椒腌黄瓜

Crispy Chicken and Corn Wonton
脆皮鸡肉玉米馄饨

V Marinated Fungus with Hot and Sour Chili Sauce
酸辣木耳

Soup 汤

V Sweet Corn Soup with Tofu
豆腐玉米羹

Main Course 主菜

 Steamed Sustainably Caught Barramundi Fillet
with Lemon and Chili Sauce
青柠汁辣椒蒸鲈鱼

Stir-fried Chicken with Szechuan Pepper and Chili
川味辣子鸡

P Stir-fried Pork with Black Pepper Sauce
黑椒肉片

 V Wok-fried Green Beans with Dry Chili and Garlic
干煸四季豆

Rice 米

S Yang Chow Fried Rice with Prawn and Char Siew Chicken
扬州炒饭

Dessert 甜点

V Chilled Tofu Pudding
豆腐布丁

P - Contain pork | V - Prepared vegetarian |  Rooted in nature | N - Contain nuts | S - Shellfish | H - Hot

*Prices are in Sri Lankan rupees and are subject to 10% service charge and prevailing government taxes

*价格以斯里兰卡卢比为单位，须加收10%服务费及现行政府税

*Please inform our service staff if you have any food allergies or special dietary requirements