

莫師傅招牌菜式

Chef Mok's signature dishes

	SGD
	例
	Standard
珊瑚乳燕龙虾球 (每位) Steamed lobster and bird's nest with crab coral sauce (per serving)	72
鲍鱼龙穿凤翼 (8 件) Sautéed boneless chicken wings skewered with abalone and mushroom (8 pieces)	78
黃菊松露金腿大花虾 (每位) Sautéed king prawn with diced Yunnan ham, chrysanthemum and black truffle paste (per serving)	22
稻草骨 (每位) Braised spare ribs with Chinkiang vinegar (per serving)	15
赛螃蟹香烤鳕鱼 (每位) Oven-baked cod fillet with egg white and dried scallops (per serving)	38
山楂凤梨酱烤羊架 (每位) Roasted rack of lamb with hawthorn and pineapple sauce (per serving)	30
黑蒜鹅肝焖星斑 (約重 600 克) Stewed coral trout with foie gras and black garlic (approx 600g)	108
姜葱白胡椒蟹钳桂花米粉 (每位) Sautéed crab claw rice vermicelli with spring onion, ginger and white pepper (per serving)	50
威仕忌芹香菜脯烤牛肋骨 Braised beef short rib with preserved turnip, celery and whiskey	68
脆皮糯米鸡 (须提早一天预定) (整只) Deep-fried whole boneless chicken filled with fried glutinous rice (whole) <i>one-day advance order required</i>	98

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餐前小食 前菜

Appetisers

	SGD
	例
	Standard
头抽香煎鲜鲍脆锅粿 (每位) Pan-fried fresh abalone with superior soy sauce on crispy rice cracker (per serving)	38
江南熏素鹅 Smoked bean curd sheet rolls with carrot and black mushrooms	16
传统蜜汁烧凤肝 Roasted chicken liver with honey	14
四喜烤麸 Braised Shanghai wheat-bran	16
酸姜皮蛋 Century egg with preserved ginger	16
风沙法国鹌鹑脾 Crispy-fried French quail leg with golden minced garlic	36
薄荷梅酒圣女茄 Chilled marinated baby tomato with plum wine and mint leaves	16
川椒海蜇金钱蹄 Sichuan style marinated sliced beef shank and jellyfish	18
卤水猪脚仔 Marinated pork knuckle with soy sauce	16
脆姜丝椒盐田鸡 Crispy frog legs with salt, pepper and shredded ginger	26
烟熏脆银针鱼 Smoked deep-fried whitebait fish with sea salt	16
烧汁冬菇 Fried winter mushrooms with gravy	16
海苔盐香黄花鱼 Deep-fried yellow croaker fillet with salt and seaweed	26
椒盐脆白玉 Deep-fried bean curd with salt and pepper	16

明炉烧烤

Barbecued Poultry and Meat

	SGD
	例
	Standard
化皮乳猪件 Barbecued suckling pig	78
极品蜜汁叉烧皇 Barbecued pork loin glazed with honey	68
脆皮烧腩仔 Roasted crispy pork belly	18
玫瑰酱皇鸡 (半只) Homemade soy sauce chicken (half)	32
乳猪烧味拼盘 Barbecued pork platter	48
凤城琵琶酱烧法国乳鸽 Roasted "Pipa" French pigeon in Cantonese style	52
北京烤填鸭两食 (整只) Roasted Peking duck, served in two courses (whole)	88
鸿运全体乳猪两食 (半只/整只) Roasted whole suckling pig, served in two courses (half/whole)	148 / 248

Chef's specialties

シェフの特製料理

	SGD 每位 Per person
龙虾沙律(每位) Lobster salad (per serving) 200g	52
浓虾汤蛋白蒸蟹钳(每位) Steamed crab claw with egg white in shrimp broth (per serving)	50
虾籽百花鹅肝酿刺参(每位) Braised sea cucumber stuffed with shrimp paste and foie gras in abalone sauce (per serving))	68
榄豉椒子炒星斑两味 Sautéed coral trout fillet with preserved olive and black bean sauce and deep-fried coral trout head and belly with salt and pepper	78
野鸡卷拼大良炒鲜奶 Sautéed fresh milk, crab meat and egg white accompanied with deep-fried pork rolls with preserved bean curd	42
桂花蟹肉炒瑶柱 Sautéed dried scallops, bean sprouts and crab meat with egg served with fresh lettuce	42
家乡虾籽肉蟹银丝煲 Claypot simmered crab with shrimp roe and glass vermicelli in clay pot	120
香宫特色小炒皇 Shang Palace special stir-fried dried shrimp, pacific clam, barbecued honey pork and chives	48
咖喱虾煲配金枕头 Sautéed prawns in curry sauce served in a clay pot with deep fried spring onion buns	38
金汤膏蟹陈村粉 Steamed crab roe and Chan's Valley rice noodles in shrimp broth	98
鱼汤鱼腐泡菜苗 Poached spinach and fish bean curd in fish broth	26
胡椒香茅爆法国鹌鹑脯 Wok-fried French quail fillet with white pepper and lemongrass	36

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Soups 汤

		SGD 每位 Per person
鲜人参鲍鱼炖竹丝鸡 Double-boiled ginseng soup with abalone and black chicken		38
花胶松茸炖猪腱 Double-boiled fish maw soup with pork shank and matsutake mushroom		38
秘制海味佛跳牆 Buddha jumps over the wall, double-boiled assorted dried seafood soup		138
爵士汤 Double-boiled sea conch broth with chicken and honeydew		38
金腿杏汁菜胆花胶汤 Double-boiled fish maw broth with Chinese cabbage, Yunnan ham and almond		38
陈醋酸辣海鮮羹 Hot and sour soup with assorted seafood		20
瑶柱花胶鸭丝羹 Braised fish maw, shredded duck and dried scallop soup		20
鲜蟹肉粟米羹 Sweet corn broth with fresh crab meat		18
碧绿海皇豆腐羹 Braised bean curd soup with seafood and spinach		18
金盅彩虹上素羹 Braised shredded vegetable and wild fungus soup served in a mini pumpkin		18
足料老火靚湯 Soup of the day	每位 per person 例牌 Standard 4	16 48

鲍鱼、海味、官燕

Abalone, Dried Seafood and Bird's Nest

	SGD 例 Standard
鲍汁吉品干鲍鱼-24 头 (每只) Braised whole Yoshihama abalone in abalone sauce-24 head quality (per piece)	328
鲍汁窝麻干鲍鱼-36 头 (每只) Braised whole Uoma abalone in abalone sauce-36 head quality (per piece)	248
翡翠陈年厚花胶 (每件) Braised imperial fish maw with green vegetable (per piece)	58
香宫三宝荟萃(每位) Braised South African whole 8-head quality abalone with fish maw and goose web in abalone sauce (per serving)	68
鲍汁澳洲青边鲍鱼(每只) Braised whole fresh Australian abalone in abalone sauce (per piece)	188
鲍汁澳洲青边鲍鱼脯扣婆参(每位) Braised Australian whole 2-head abalone and sea cucumber in abalone sauce (per serving)	82
京式烩南非四头汤鲍香煎鹅肝(每位) Braised South African whole 4-head abalone and pan-fried foie gras in abalone sauce (per serving)	68
鲍汁关东辽参扣花胶(每位) Braised Kantou sea cucumber and fish maw in abalone sauce (per serving)	88
松茸高汤炖官燕盏 80g(每位) Double-boiled imperial bird's nest broth with matsutake mushroom (per serving)	120
红烧官燕盏 80g(每位) Braised imperial bird's nest with brown sauce (per serving)	120
蟹皇烩官燕 50g (每位) Braised imperial bird's nest broth with crab 50g (per serving)	68

生猛海鮮

Live Seafood from our Tank

	SGD 每百克 Per 100g
忘不了 Empurau	120
老鼠斑 Pacific garoupa	48
东星斑 Coral trout	22
红斑 Red garoupa	18
青衣 Green wrasse	18
笋壳 Soon hock	14
老虎斑 Tiger garoupa	16
澳洲龙虾 Australian lobster	45
法国蓝龙虾 French blue lobster	22
本地龙虾 Local lobster	20
象拔蚌 Geoduck clam	40
竹筒蚌 Bamboo clam	20
斯里兰卡活蟹 Sri lanka crab	16
活生虾 Tiger prawn	10
田鸡 Live frog	15

以上海鮮歡迎客人提供特別烹調方式。

Guests are welcome to choose our recommendation or their preferred cooking methods for the above seafood.

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海鮮

Seafood

	SGD 例 Standard
百花酿蟹钳 (每位) Deep-fried crab claw coated with shrimp paste (per person)	28
炸酿鲜蟹盖 (每位) Deep-fried stuffed crab meat in shell (per piece)	28
松露酱鲜拆原只肉蟹钳蒸蛋白 (每位) Steamed crab claw and egg white with black truffle paste (per serving)	50
银鱼酱椒子百合炒鳕鱼球 Wok-fried cod fillet with lily bulb and seasonal vegetables in whitebait sauce	58
面酱三葱斑球煲 Sautéed coral trout fillet with yellow bean paste and onions served in a clay pot	78
金华玉树麒麟斑球 Steamed coral trout fillet with black mushrooms, Yunnan ham and seasonal greens	78
脆米头抽煎虾球 Pan-fried prawns with soy sauce and crispy rice (6 pieces)	38
姜葱蜆介田鸡煲 Sautéed frog legs and spring onion and ginger with preserved clam served in a clay pot	32
古法茄子焖斑头腩煲 Traditional stewed garoupa belly and head with eggplant served in a clay pot	48

海鮮

Seafood

	SGD 例 Standard
双味鸳鸯虾球 Deep fried prawn with wasabi mayonnaise and salted egg yolk	38
宫保腰果鲜虾球 Stir-fried Kung bao prawns with cashew nuts	38
黑松露玉带鲜鲍片 Wok-fried sliced South Africa fresh abalone and scallops with black truffle paste	78
青胡椒海中虾粉丝煲 Sautéed prawns and glass vermicelli with green peppercorn in a clay pot	32
金巢珠光宝气 Wok-fried seafood and seasonal greens with crab coral served in a golden nest	68
海味鲜鲍什菜煲 Stewed sliced abalone and dried seafood with assorted vegetables served in supreme broth	52
海鲜红烧豆腐煲 Braised seafood with bean curd in clay pot	48
葡汁荔茸带子 Deep-fried taro puff filled with scallops and Portuguese sauce	48

牛、豬、羊

Beef, Pork, Lamb

	SGD 例 Standard
金盞蒜片爆和牛 Stir-fried Kagoshima Wagyu beef with sliced garlic served in golden basket	138
豉蒜尖椒炒牛肉 Sautéed sliced beef and shishito pepper with garlic in black bean sauce	38
中式煎牛柳 Chinese style pan-fried beef tenderloin with chef's special sauce	42
黑椒芹香百合牛柳粒 Sautéed diced beef tenderloin lily bulbs and celery with black pepper sauce	42
大豆芽豚肉松生菜包 Sautéed minced Kurobuta pork and bean sprouts served with fresh lettuce	36
果醋菠萝咕嚕肉 Sweet and sour pork	36
榄角梅子骨 Deep-fried spare ribs with preserved olive and plum sauce	36

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清汤萝卜牛坑腩 Stewed beef brisket and turnip with clear beef broth	40
咸鱼煎肉饼 Pan-fried minced pork patties filled with salted fish	36
大漠風沙羊片 Sautéed sliced lamb with dried chili and garlic	42
鸡、鸽、鸭 Chicken, Pigeon, Duck	
	SGD
	例
	Standard
金枕头富贵鸡 (1 只) (须提早一天预定) Imperial beggar's chicken (whole) <i>one-day advance order is required</i>	98
香宫片皮鸡 (半只) Sliced crispy chicken with foie gras and shredded chicken with jelly fish (half)	48
黑蒜盐香鸡 (半只) Crispy-fried chicken with black garlic (half)	36
香宫脆皮鸡 (半只) Cantonese style crispy chicken served with lemon juice and spicy salt (half)	36
荷香金腿蒸山岬鸡 (半只) Steamed sliced chicken fillet with Yunnan ham in lotus leaf (half)	36
山核桃腰果炒鸡丁 Wok-fried diced chicken and capsicum with pecan and cashew nut	36
酒酿子姜煎山岬鸡球 Pan-fried chicken fillet with pickled ginger and fermented rice served in clay pot	36
女儿红香葱瓦罉鸡 Traditional stewed chicken with Chinese wine and shallot	36
黑糖梅酒焗法国乳鸽煲 Stewed French pigeon with plum wine served in clay pot	52
菜片法国鹌鹑松 Sautéed minced pigeon served with lettuce	48
荔茸香酥鸭脯 Deep-fried mashed taro filled with sliced duck	42

素菜

Vegetarian

	SGD 例 Standard
上素羊肚菌竹笙西红柿(位) Braised whole tomato filled with seasonal vegetable and bamboo fungus (per serving)	14
金盅松露田翠八景 Sautéed assorted vegetables served in a pumpkin	32
鲜淮山百合云耳泡菜苗 Coddled seasonal vegetables, lily bulbs, Chinese yam and cloud fungus in vegetable broth	30
山楂紫罗素三宝 Sautéed fresh mushroom, sweet potato and yam with hawthorn vinegar	30
梅菜皇干偏豆干四季豆 Stir-fried French bean and bean curd with preserved vegetables	28
银针白玉烩芝兰 Braised bean curd and wild mushroom with garden green topped with crispy enoki mushroom	32
榆耳松茸烩竹笙芦笋卷 Braised bamboo pith fungus rolls with asparagus, brown fungus and matsutake mushrooms	36
脆菇梅菜皇蒸時蔬 Steamed seasonal vegetables with preserved mustard vegetables topped with crispy enoki mushroom	30
芹香鲜芦笋山药紫薯炒藕片 Sautéed asparagus, Chinese yam, celery, purple sweet potato and lotus roots	32
如意银杏自制豆腐 Braised homemade bean curd with brown fungus and ginkgo nuts	32
醋椒土豆丝 Sautéed shredded potato with Sichuan chili and vinegar	26

饭、面

Rice and Noodles

	SGD 例 Standard
姜葱龙虾焖生面(每位) Braised lobster noodles with spring onion and ginger (per serving)	48
香宫炒饭 Shang Palace fried rice with assorted seafood, roasted duck and vegetable	48
飘香荷叶饭 Fried rice wrapped and steamed in lotus leaf	36

樱花虾瑶柱蛋白炒饭	32	
Fried rice with egg white, dried scallop and Sergestid shrimp		
龙虾汤脆米海鲜泡饭	36	
Steamed rice with seafood and crispy rice in lobster broth		
石锅咸鱼鸡粒炒饭	32	
Fried rice with salted fish and diced chicken in hot stone		
金腿桂花蟹肉炒米粉	36	
Wok-fried rice vermicelli with crab meat, shredded Yunnan ham and egg		
星洲豉椒炒牛河	32	
Stir-fried rice noodles, sliced beef and peppers with black bean sauce in Singapore style		
海鲜两面黄	36	
Pan-fried crispy egg noodle with assorted seafood		
姜葱山珍海味捞粗面	36	
Braised egg noodles, shredded dried seafood, spring onion and ginger with abalone sauce		
松露野菌焖伊面	32	
Braised ee fu noodles and wild mushrooms with black truffle oil		
芝士鲜鲍稻庭面(每位)	48	
Baked sliced abalone and Inaniwa noodles with cheese (per serving)		
蟹肉片儿面(每位)		16
Traditional braised sliced egg noodles soup with crab meat (per person)		
香脆长馒头(每份)	8	
Golden mantou (small)		
四季合時砂煲饭(4位起)	56	
Seasonal clay pot rice (Four persons)		
甜品		
Dessert		
		SGD
		例
		Standard
冰花炖燕窝	78	
Shang Palace double boiled bird nest with rock sugar		
红莲炖雪蛤	22	
Double boiled sweetened Hashima with red date and lotus seed		
香宫三重奏	14	
Shang Palace three treasure treats		
杨枝甘露	12	
Chilled mango sago cream with pomelo		
牛油果雪糕	12	
Avocado milkshake with ice cream		

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香芒布甸 Chilled mango pudding	12
传统生磨杏仁茶 Traditional almond cream	12
药材龟苓糕 Chilled herbal jelly	12
椰盅白玉冰 Chilled coconut ai-yu jelly	12
港式老婆饼 Hong Kong style sweet heart puff (3 pieces)	10
黑白菲林卷 Black sesame and white coconut glutinous steam rolls (3 pieces)	10
莲蓉西米焗布丁 Baked pudding with lotus paste and sago	10
香宫棗茸合桃酥 Shang Palace walnut pastry with red date paste (3 pieces)	8
巴西籽杞子桂花糕 Chilled osmanthus wolfberry cake	8
雪糕-香草、巧克力、芋头、杞子花旗参、白松露 Ice-cream (one scoop) - vanilla, chocolate, yam, wolfberry and ginseng, white truffle	6
蛋挞仔 Baked custard tart (3 pieces)	7
莲蓉寿桃 (每件) Longevity peach bun (per piece)	2.5
香宫鲜果盘 (每位) Shang Palace fresh fruit platter (per person)	10