



Shang Palace

MICHELIN
2025



TASTE OF
Shangri-La



SIGNATURE MENU

沙律 SALAD

红油鸡丝米皮卷

口水鸡、越南米皮、红油汁、洋葱、豆芽

Spicy Shredded Chicken Rice Rolls

Sichuan-style spicy chicken, Vietnamese rice paper, chilli oil sauce, onions, bean sprouts
G · S · C

or

雨露汁笋瓜

雨露汁、笋瓜

Marinated Zucchini

Zucchini, sweet and sour dressing
V · G · S · C

頭盤 STARTER

牛仔肉肉夹馍

牛仔骨、生菜、荷叶包

Beef Short Rib Bun

Beef short ribs, lettuce, lotus leaf bun
G · E · S · SE · C

or

香菇豆腐香煎包

香菇、豆腐、小唐菜

Mushroom and Tofu Pan-fried Buns

Shiitake mushrooms, tofu, bok choy
V · G · S · SE · C

配菜 SIDE

鱼香豆腐捞拌饭

豆腐、冬笋、香菇、胡萝卜、青豆、鱼香汁

Yu Xiang Tofu with Rice

Tofu, winter bamboo shoots, shiitake mushrooms, carrots, green peas,
Yu Xiang sauce
G · S · SE · C

主菜 MAIN COURSE

豉汁百花茄子

茄子、虾仁、豉汁

Aubergine with Black Bean Sauce

Aubergine, shrimp, black bean sauce
G · E · CR · S · SE · C

or

松露汁香芋羊肚菌

西兰花、胡萝卜、羊肚菌、芋泥、松露汁

Morel Mushrooms and Taro in

Truffle Sauce

Broccoli, carrots, morel mushrooms, taro paste, truffle sauce
V · G · S · C

甜品 DESSERT

杨枝甘露

Mango Pomelo Sago
M

or

椰雪花

Coconut Snowflake
V

AED 288 PER PERSON | 每位 288 迪拉姆 AED

RIN Rooted in Nature 自然天成 | V Vegetarian 素食 | G Gluten 麸质 | M Milk 乳制品 | E Eggs 蛋 | F Fish 鱼
CR Crustaceans 甲壳类 | MO Mollusc 贝类 | N Nuts 坚果 | P Peanuts 花生 | S Soya 大豆 | SE Sesame 芝麻
C Celery 芹菜 | MU Mustard 芥末 | LU Lupin 羽扇豆 | SD Sulphur Dioxide 二氧化硫

Due to the complexity of our dishes, some ingredients are not mentioned in the descriptions;

please advise us of any preferences and allergies.

每款菜式均选用多款材料烹调，不能详述于此菜单。如有任何喜好或食物敏感，请告知我们。

All prices are inclusive of 7% Municipality fees, 10% service charge and 5% VAT

以上价格已包含7%政府税，10%服务费和5%增值稅

SIGNATURE VEGETARIAN MENU

沙律 SALAD

雨露汁笋瓜

雨露汁、笋瓜

Marinated Zucchini

Zucchini, sweet and sour dressing

V · G · S · C

頭盤 STARTER

香菇豆腐香煎包

香菇、豆腐、小唐菜

Mushroom and

Tofu Pan-fried Buns

Shiitake mushrooms, tofu, bok choy

V · G · S · SE · C

主菜 MAIN COURSE

松露汁香芋羊肚菌

西兰花、胡萝卜、羊肚菌、芋泥、松露汁

Morel Mushrooms and Taro in

Truffle Sauce

Broccoli, carrots, morel mushrooms, taro

paste, truffle sauce

V · G · S · C

配菜 SIDE

鱼香豆腐捞拌饭

豆腐、冬笋、香菇、胡萝卜、青豆、鱼香汁

Yu Xiang Tofu with Rice

Tofu, winter bamboo shoots,

shiitake mushrooms, carrots,

green peas, Yu Xiang sauce

G · S · SE · C

甜品 DESSERT

椰雪花

Coconut Snowflake

V

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SHANGRI-LA
DUBAI