



香宮

Shang Palace

TASTE OF
Shangri-La



SALAD

🍽️ Tofu avocado salad with Chinese pickled tomato ✓ 🌱

Crispy duck salad, microgreens

▲ 🌱 🥥 🥑

Cocktail pairing: Flower Garden – An elegant jasmine-infused cocktail that balances and enhances the fresh acidity of the salad

DIM SUM & APPETISER

Lobster saffron har gao ▲ 🌱 🥥

🍽️ Jackfruit dumplings with chilli oil ✓ 🌱

Crispy Sichuan pepper chicken with peanut & sesame ▲ 🌱 🥑

Crispy mango prawn ▲ 🌱 🥥 🥑

Sanchen spiced king oyster mushroom ✓ 🌱

Cocktail pairing: Common Ground – A well-balanced cocktail that harmonizes umami richness, subtle sweetness, and creamy textures

MAINS

Stir-fry chicken, black vinegar, caramelized walnut ▲ 🌱 🥑

Cantonese style steamed cod fillet ▲ 🌱 🥥

🍽️ Marble pork ▲ 🌱 🥥

Stir-fry lotus root & asparagus morel mushroom black pepper ✓ 🌱

Kung pao fresh tofu with cashew nut ✓ 🌱 🥑

🍽️ Tofu, aubergine and shiitake mushroom, toban chilli* ✓ 🌱

Cocktail pairing: Purana Legacy – Rich, fat-washed whiskey and charred coconut.

RICE & NOODLES

🍽️ Wok-fried glass noodle morel mushroom with mock meat ✓ 🌱

Crab meat fried rice ▲ 🌱 🥥

Cocktail pairing: The Welcome Ritual – A light, refreshing cocktail that preserves the dish's vibrant character

DESSERTS

Strawberry pistachio moon cake

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Traditional Chinese cake, strawberry compote, pistachio praline

Cocktail pairing: Ruby Fizz – A lively, fruit-forward cocktail that complements and lightens the dessert's rich finish.

🌱 Rooted In Nature

🍽️ Chef's Signature 🌱 Vegetarian ▲ Non Vegetarian ✓ Vegan
🌱 Dairy 🌱 Gluten 🥑 Nuts 🥥 Soya 🥥 Seafood 🥥 Egg 🥥 Pork

The set menu is priced at INR 3,500 plus taxes per person.

The cocktail paired menu is priced at INR 6,500 plus taxes per person.

All prices are in Indian rupees. Government taxes as applicable. Charges for voluntary service staff contribution are completely optional and not mandatory. Such contribution shall be waived off as per guest request.