



Shang Palace

MICHELIN  
2025

TASTE OF  
*Shangri-La*

EXCLUSIVE 8-COURSE MENU  
CREATED BY FOUR MASTER CHEFS FOR  
AN EXTRAORDINARY 8-HAND DINNER SERIES

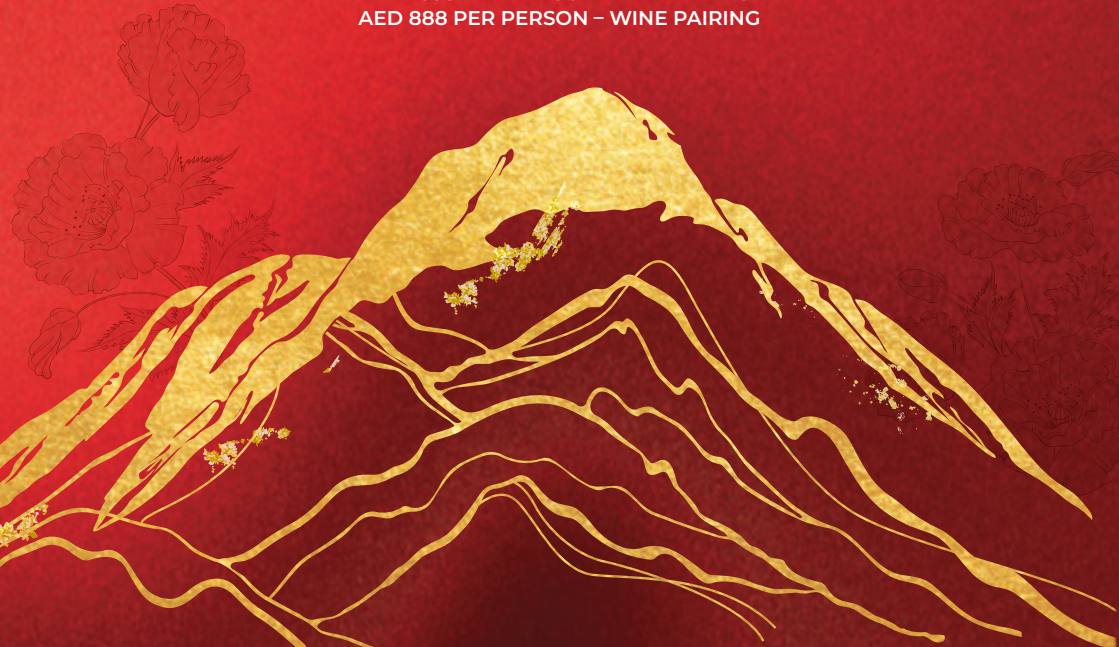
DUBAI

每位 迪拉姆

AED 588 PER PERSON

AED 688 PER PERSON - TEA PAIRING

AED 888 PER PERSON - WINE PAIRING



## 凉菜 COLD APPETIZER

川味口水鸡 (Chef Qiguo Su | Shangri-La Qaryat Al Beri, Abu Dhabi)  
Chilled Chicken in Spicy Chili Sauce (SOY)(SE)

## 炸点心 BAKED DIM SUM

正品炸点心拼 (Chef Sky Wong Kum Choy | Shangri-La Jeddah)  
Signature Fried Dim Sum Platter (SF)(D)(SOY)(SE)

## 汤 SOUP

枸杞虫草花鱼片汤 (Chef Cheng Lu | Shangri-La Bosphorus, Istanbul)  
Double-Boiled Fish Soup with Goji Berries and Cordyceps Flowers (SF)(SOY)

## 主菜 MAIN COURSE

蛋黄炒波士顿龙虾 (Chef Peter Lau Chee Wei | Shangri-La Dubai)  
Wok-fried Boston Lobster with Egg Yolk (SF)(D)(SOY)(C)

菜脯蒸鲷鱼 (Chef Peter Lau Chee Wei | Shangri-La Dubai)  
Steamed Sea Bream with Preserved Radish in King Soy Sauce (SF)(SOY)(C)

当归盐焗鸡 (Chef Sky Wong Kum Choy | Shangri-La Jeddah)  
Salt Baked Yellow Chicken with Chinese Herbs (SOY)(SE)

## 主食 SIDE

黑松茸酱时蔬炒饭 (Chef Cheng Lu | Shangri-La Bosphorus, Istanbul)  
Vegetable Fried Rice with Black Matsutake Mushroom Sauce (SF)(SOY)

## 甜品 DESSERT

芒果西米露 (Chef Qiguo Su | Shangri-La Qaryat Al Beri, Abu Dhabi)  
Chilled Fresh Mango Soup (D)

(N) Nuts 坚果 (V) Vegetarian 素食 (SF) Seafood 海鲜 (D) Dairy 乳制品 (SOY) Bean 豆类  
(C) Celery 芹菜 (SE) Sesame Seeds Oil 芝麻油

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%增值税