静谧天堂非凡“食”享

A LEGEND-OF
CANTONESE CUISINE

夏宫中餐厅是香格里拉集团的招牌餐厅之一。凭借着创新经典的菜肴，细致周到的服务，高贵典雅的风格，夏宫为宾客们带来独特的用餐体验。由主厨率领的厨师精英团队炮制正宗佳肴。以本帮菜与粤菜为主，融合部分淮扬菜品，呈现出梦幻味觉与诗意视觉相得益彰的双重体验。“夏”传达出宁静致远，“宫”则代表着如宫殿般华丽，这两个字的结合很好的体现了夏宫的精髓，夏宫在向宾客们提供高品质的菜肴和服务的同时，也陪伴宾客一同领略博大精深的中华饮食文化。现在夏宫已经成为商务宴请，亲朋聚会的理想选择。
Summer Palace is the signature Chinese restaurant of the Shangri-La group. Summer Palace, with its creative cuisine, impeccable service and beautiful interiors. delivers an unique, quintessentially luxurious experience to guests. The Chinese characters making up the name Summer Palace mean “Serene” and “Place of royalty” respectively. They were deemed particularly appropriate for the level of cuisine and service that Summer Palace provides along with opulent furnishing and artwork. It is the ideal choice for business entertainment and social gatherings.

Signature Dishes 招牌菜

我们的所有菜肴和出品都自然天成，精心选取本地食材，并确保供
应链的每一个环节都秉承尊重自然保护社区利益、对品质精益求精的原则。
Our produce and cuisine is rooted in nature, featuring locally and ethically- sourced Ingredients
如果您对某些食物敏感，请告知服务人员。
If you are allergic to any special requests, please don’t hesitate to inform us.

以上价格为人民币，且均需加收 10% 服务费及 6%政府现行税。
Prices are in RMB subject to 10% service charge and prevailing government taxes

套餐菜单
Set Menu
(位上服务 Individual Service)

静俪殿四式彩蝶拼盘
(上海熏鱼/凉拌金瓜丝/水晶肴肉/糯米糖藕)
Summer Palace Appetizer Platter
(Smoked Fish/Marina ted Shredded Melon/Chilled Crystal Pork/Lotus Root with Glutinous Rice)

静俪殿点心拼盘
（鲍鱼烧卖/银鳕鱼粉果/水晶虾饺）
Dim Sum Combination
(Steamed Abalone Siew Mai/ Steamed Cod Fish Dumpling, Steamed Har Gaw)

松茸杞子炖玉环瑶柱甫
Double-boiled Marrow Ring Stuffed with Conpoy in Matsutake Mushrooms and Wolfberries Soup"

金盏蒜片爆牛柳粒伴玉兰
Stir-fried Diced Beef and Kale with Sliced Garlic and Pepper Corn
Served in Golden Basket

香烤鳕鱼赛螃蟹
Oven Baked Fish Fillet with Egg White and Conpoy

蟹肉扒芥菜胆
Braised Kailan with Crab Meat

鲍鱼花菇捞饭
Braised Abalone with Rice

杨枝甘露拌金丝麻花
Chilled Mango Sago Cream with Pomelo and Crispy Sweet Dough Twist

人民币518/每位，4人以上启用
RMB518/ per person, only for 4 persons or above

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套餐菜单
Set Menu
(位上服务Individual Service)

金陵片皮鸭
Roasted Duck “Jin Ling” Style

松茸杞子炖玉环瑶柱甫
"Double-boiled Marrow Ring Stuffed with Conpoy in Matsutake Mushrooms and Wolfberries Soup"

金盏蒜片爆牛柳粒伴玉兰
"Stir-fried Diced Beef and Kale with Sliced Garlic and Pepper Corn Served in Golden Basket"

三脆三葱炒龙虾球
Stir-fried Lobster with Crispy Preserved Vegetable, Fired Wolfberries, Crispy Rice, Spring Onion, Red Onion and Shallot

香烤鳕鱼赛螃蟹
Oven Baked Fish Fillet with Egg White and Conpoy

火膧炖芥菜胆
Braised Kailan with Preserved Pork

鸡枞油虾仁荷叶饭
Steamed Abalone and Rice in Lotus Leaf with Chicken Oil

杏仁豆腐拌天鹅酥
Almond Tofu with Puff Pastry

人民币688/每位，4人以上启用
RMB688/ per person, only for 4 persons or above

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开胃前菜拼
Appetizer Plater

素菜四式拼盘 Vegetarian Appetizer Platter (珍菌拌木耳 糯米糖藕 凉拌金瓜丝 珍味萝卜脆) (Marinated Black Fungus、Lotus Root with Glutinous Rice、Marinated Sliced Melon、Crispy Radish Skin)	每位 Per Person	68
凉菜四式拼盘 Summer Palace Appetizer Platter (五香酱牛肉 水晶崤肉 珍菌木耳 糯米糖藕) (Marinated Beef、Chilled Crystal Pork、Marinated Black Fungus、Lotus Root with Glutinous Rice)	每位 Per Person	78
精品四式拼盘 Summer Palace Appetizer Platter (牡丹虾仁 冶味素鲍鱼 凉拌金瓜丝 糯米糖藕) (Marinated Shrimp、Marinated Tofu Abalone、Marinated Sliced Melon、Lotus Root with Glutinous Rice)	每位 Per Person	88

开胃前菜
Appetizer

凯撒萨拉波士顿龙虾（500g） Caesar Salad with Boston Lobster	每例 Standard	298
驰名上海熏鱼 Smoked Fish	每例 Standard	88
牡丹虾仁 Marinated Sliced Shrimp	每例 Standard	98
镇江香肴肉 Chilled Crystal Pork	每例 Standard	58
五香牛肉 Marinated Beef	每例 Standard	68
日式清酒鹅肝 Goose Liver with Sake	每例 Standard	148

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开胃前菜
Appetizer

岛鲹鱼刺身拼盘 Fish Sashimi Combination	每例 Standard	298
本邦咸鸡 Marinated Salty Chicken	每例 Standard	88
翡翠白玉卷 Beancurd Skin Roll with Vegetable	每例 Standard	58
凉拌鸡枞菌 Marinated Seasonal Vegetables	每例 Standard	68
珍味脆萝卜 Crispy Radish Skin	每例 Standard	58
老醋海蜇头 Marinated Jelly Fish in Vinegar Sauce	每例 Standard	68
菌皇拌木耳 Marinated Black Fungus with Wild Mushroom	每例 Standard	58
家常糯米糖莲藕 Lotus Root with Glutinous Rice	每例 Standard	58
冶味素鲍鱼 Marinated Tofu Abalone	每例 Standard	88
四喜烤麸 Marinated Bran Dough with Peanuts and Black Fungus	每例 Standard	58
鲜虾牛油果什锦色拉 Shrimp and Avocado Salad	每例 Standard	68

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精选烧腊
Barbecued Selected

金陵片皮鸭 Roasted Duck “Jin Ling” Style	每只 Piece	328
古法手撕盐焗鸡 Shredded Salty Chicken	半只 Piece	198
夏宫脆皮鸡 Crispy Chicken	半只 Half	198
脆皮金猪件 Roasted Suckling Pig	每例 Standard	168
乳猪一品拼盘 Roasted Suckling Pig Combination	每例 Standard	238
蜜汁黑豚肉叉烧 Barbecued Pork	每例 Standard	138
明炉烧鹅 Roasted Goose	每例 Standard	128
冰烧三层肉 Roasted Crispy Pork Belly	每例 Standard	118
卤水墨鱼 Marinated Cuttlefish	每例 Standard	88

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汤羹
Soup

云南竹荪松茸海螺汤 Double-boiled Sea Whelk Soup with Bamboo Pith	每位 Per Person	198
松茸深海银鳕鱼羹 Doubled-boiled Cod Fish with Matsutake	每位 Per Person	168
鸡汤竹笙炖活辽参 Double-boiled Sea Cucumber with Bamboo Pith	每位 Per Person	238
清汤炖花胶响螺 Double-boiled Sea Whelks with Fish Maw	每位 Per Person	328
野竹笙百合炖鲜元贝皇 Double-boiled Scallop Soup with Bamboo Pith and Lily Bulb	每位 Per Person	188
黄耳雪耳炖花胶 Double-boiled Fish Maw Soup with Yellow Fungus and Snow Fungus	每位 Per Person	258
原炖大连鲍鱼 Double-boiled Abalone Soup with Chinese Yam	每位 Per Person	198
秘制炖海中宝 Double-boiled Fish Maw and Sea Cucumber Soup with Ham and Cabbage	每位 Per Person	238
花菇炖菜胆汤 Double-boiled Vegetable Soup	每位 Per Person	98

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精选制作
Select Production

三葱爆深海龙虾(2000g) Braised Lobster with Scallion	每份 Standard	2388
顺德捞起东星斑 Boiled Spotted Grouper Shunde Style	每份 Standard	1500
桥底辣青蟹(1000g) Fried Hard Shell Crab with Chili Sauce	每份 Standard	498
十年陈皮酱烧关东辽参 Braised Sea Cucumber with Dry Orange Peels Sauce	每位 Per Person	338
红扣澳洲 10 头鲜鲍鱼 Braised Australia Fresh Abalone（10 Head）	每位 Per Person	788
红扣 10 头干鲍 Braised Whole Abalone（10 Head）	每位 Per Person	788
鲍汁扣厚身花胶 Braised Fish Maw with Abalone Sauce	每位 Per Person	488
帝王蟹两吃（2500g） King Crab (2500g) 鸡油花雕蒸蟹爪和油盐焗蟹身 Steamed Crab Leg with Rice Wine & Baked Crab with Salt		59 /50g
高汤焗澳洲龙虾伊面 Noodle Soup with Australian Lobster		90/50g
油浸笋壳鱼 Deep-fried Sand Goby		45/50g
芝士焗青龙虾 Baked Lobster with Cheese		54/50g
豉汁蒸 4 头大连鲍 Steamed Abalone with Bean Sauce		498/（4 只 Piece）

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山珍海味
Abalone, Dried Seafood

蚝皇原只十二头网鲍 Braised Whole Abalone with Oyster Sauce (12Head)	每只 Per Piece	1680
蚝皇原只 10 头干鲍鱼 Braised Whole Abalone with Oyster Sauce (10Head)	每只 Per Piece	798
蚝皇原只二十头吉品鲍 Braised Whole Yoshi Hama Abalone with Oyster Sauce (20Head)	每只 Per Piece	888
50 头辽参 （葱烧，小米煮，鲍汁） Sea Cucumber (50Head) (Braised with Leeks, Braised with Rice, Braised with Abalone Sauce)	每位 Per Person	338
厚身花胶(红烧、黄烧、鲍汁、清汤炖) Superior Fish Maw (Braised with Scallion/Braised in Chicken Soup/ Braised with Abalone Sauce/Braised in Clear Soup)	每位 Per Person	488
原只鲍鱼佛跳墙 “Buddha Jumps Over the Wall” Double-boiled Abalone, Sea Cucumber, Fish Maw, Conpoy	每位 Per Person	368
蟹黄烩官燕 Braised Bird's Nest with Crab Roe	每位 Per Person	488
黄烧官燕 Braised Bird's Nest with Superior Sauce	每位 Per Person	488
夏宫 4 头鲜鲍鱼捞饭 Braised Abalone with Rice	每位 Per Person	168
蚝皇扣鲜鲍脯花胶筒 Braised Abalone and Fish Maw with Oyster Sauce	每位 Per Person	338

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生猛海鲜
Live Sea & River Food

深海龙虾 Live Lobster	49.8/50g
帝王蟹 King Crab	59/50g
澳洲龙虾 Australian Lobster	90/50g
小青龙 Baby Lobster	54/50g
波士顿龙虾 Boston Lobster	33/50g
肉蟹 Hard Shell Crab	24/50g
膏蟹 Cream Crab	29/50g
老虎斑 Tiger Grouper	49/50g
东星斑 Spotted Grouper	98/50g
笋壳鱼 Sand Goby	45/50g
象拔蚌 Geoduck	90/50g
大连鲍鱼（100g/Piece） Abalone	98/只 Piece
生猛元贝（250g/Piece） Scallop	78/只 Piece

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厨师长推荐菜
Chef's Recommendation

	金钱盏蟹皇炒虾球 Fried Prawn with Crab Meat and Roe	每例 Standard	238
	香烤银鳕鱼(MSC)赛螃蟹 Oven Baked Cod (MSC) Fillet with Egg White and Conpoy	每位 Per Person	238
	黑松露鸡枞菌玉带 Braised Scallop with Truffle and Mushroom	每位 Per Person	238
	山珍野菌全家福 Assorted Wild Mushroom	每例 Standard	388
	柑桔核桃墨鱼枣 Deep-fried Cuttlefish Ball with Orange Sauce	每例 Standard	98
	宫保酱爆鳕鱼粒 Wok-fried Diced Cod Fish with Kung Pao Sauce	每例 Standard	298
	双冬扣羊腩 Braised Lamb with Mushroom and Bamboo Shoot	每例 Standard	228
	泰式咖喱大虾球 Curry Prawn Served with Deep-fired Bun	每例 Standard	280
	泰式咖喱大青蟹 Fried Hard Shell Crab with Curry Sauce in Thai Style	每例 Standard	498

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静俪殿推荐
Imperial Chamber Selection

干葱爆雪花牛肉 (300g) （8 件） Sautéed Snow Beef Fillet with Scallion (300g	每例 Standard	798
鲜鲍鱼砂锅黄鳝 Eel Fish Clay Pot with Abalone	每例 Standard	398
桂花红烧肉 Braised Pork Belly with Osmanthus Sauce	每例 Standard	188
蜜椒牛柳粒 Braised Beef Fillet with Sweet Pepper	每例 Standard	238
熳火雪花三角牛肉 Braised Snow Beef	每例 Standard	268
川椒辣子鸡球 Fried Chicken with Sichuan Chili	每例 Standard	138
蟹黄扒煎酿玉带 Pan-fried Scallops Stuffed with Prawn Meat Topped with Crab Meat and Roe Gravy	每例 Standard	198
鲜蛋白海胆炒富贵虾球 Sautéed King Prawn with Egg White and Sea Urchin	每例 Standard	238
椒盐焗巴西猪排 Baked Pork Chop with Pepper and Salt	每例 Standard	198

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田园时蔬
Vegetables

蟹肉扒豆苗 Braised Pea Sprouts with Crab Meat	每例 Standard	138
干锅虾干有机菜花 Organic Cauliflower Clay Pot with Dry Shrimp	每例 Standard	138
羊肚菌烧豆腐 Braised Tofu with Mushroom	每例 Standard	168
黄耳芦笋炒山药 Fried Chinese Yam with Yellow Fungus and Asparagus	每例 Standard	128
鸡枞菌扒时蔬 Sautéed Vegetable with Assorted Wild Mushroom	每例 Standard	138
竹笙扒西兰花 Sautéed Broccoli with Bamboo Pith	每例 Standard	138
生拆蟹粉扒豆腐 Braised Tofu with Crab Meat	每例 Standard	188
大澳虾干唐生菜 Braised Lettuce with Dried Shrimp	每例 Standard	98
清炒豆苗 Sautéed Pea Sprouts	每例 Standard	138

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静俪殿点心
Imperial Chamber Dim Sum

静俪殿至尊点心拼盘 （鲍鱼烧卖 2 件/罗汉上素饺 2 件/银鳕鱼粉果 2 件/水晶虾饺 2 件） Dim Sum Combination (2 Pieces of Each Dim Sum, Steamed Siew Mai With Abalone/ Steamed Vegetable Dumpling/Steamed Vegetable with Cod Fish/ Steamed Har Gaw）	每例 Standard	238
水晶虾饺 Steamed Har Gaw	每件 Per Piece	18
鲍鱼烧卖 Steamed Siew Mai with Abalone	每件 Per Piece （鲍鱼半只）	28
鲜虾三丝春卷 Spring Roll with Shrimps	每件 Per Piece	15
一口鲍鱼酥 Abalone Puff Pasty	每件 Per Piece	48
雪山叉烧包 Crispy Barbecued Pork Bun	每件 Per Piece	15
鲜肉小笼包 Steamed Xiao LongBao	每件 Per Piece	15
黑皮流沙包 Steamed Egg Yolk Bun	每件 Per Piece	15
潮式素粉果 Steamed Vegetable Dumpling	每件 Per Piece	15
金牌叉烧酥 Barbecued Pork Puff Pastry	每件 Per Piece	15

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主食&甜品
Rice，Noodle and Dessert

腊味煲仔饭（两位起） Clay Pot Rice with Sausage (Two Person Minimum)	每位 Per Person	68
清水荠菜汤圆 Vegetable Rice Ball Soup	每位 Per Person	28
鸡枞菌拌鲍鱼荷叶饭 Steamed Abalone and Rice in Lotus Leaf with Chicken Oil	每例 Standard	198
八珍虾球两面黄 Deep-fried Noodle with Eight Treasures	每例 Standard	198
杨枝甘露 Chilled Mango Sago Cream with Pomelo	每位 Per Person	38
杏仁豆腐伴天鹅酥 Almond Tofu with Puff Pastry	每位 Per Person	88
杏汁炖官燕 Stewed Superior Bird’s Nest with Almond Cream	每位 Per Person	488
御用枣茸方糕 Steamed Red Date Cake	每件 Per Piece (3 件起)	10

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夏宫静俪殿午市套餐
Imperial Chamber Lunch Set Menu

夏宫静俪殿午市套餐 A 款
Lunch Set A
RMB 388/位 person

静俪殿点心拼盘
Dim Sum Combination
（驰名鲍鱼酥/蟹粉小笼包/菜苗饺）
(Baked Abalone Puff/Steamed Xiao Long Bao with Crab Roe/Steamed Vegetable Dumpling)

夏宫一品拼盘
Barbecued Combination
（黑肠肉叉烧/明炉烧鹅/冰烧三层肉）
(Barbecued Pork/ Roasted Goose/Crispy Pork)

广东明火例汤
Daily Soup Cantonese Style

鲜芦笋黄茸炒带子
Fried Scallops with Asparagus and Yellow Fungus

X.O 酱蛋白瑶柱炒饭
Fired Rice with Dried Scallops Egg White and XO Sauce

杏仁豆腐配叉烧酥
Almond Tofu with Barbecued Puff Pastry

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夏宫静俪殿午市套餐
Imperial Chamber Lunch Set Menu

夏宫静俪殿午市套餐 B 款
Lunch Set B
RMB 588/位 person

静俪殿头盘
Imperial Chamber Appetizer
（凉拌鸡枞菌/上海崤肉/水晶虾仁/手拍西柠青瓜）
(Marinated Seasonal Vegetables /Crystal Pork/Marinated Shrimp/Marinated Cucumber)

云南竹荪松茸海螺汤
Double-boiled Sea Whelk Soup with Bamboo Pith

金钱盏蟹皇炒虾球
Fried Prawn with Crab Meat and Roe

黑椒蒜片牛柳粒
Fried Beef Fillet with Black Pepper and Garlic

时令鲜蔬
Seasonal Vegetable

山珍野菌鲍鱼饭
Steamed Rice with Abalone and Mushroom

杏仁豆腐配天鹅酥
Almond Tofu with Puff Pastry

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夏宫静俪殿晚市套餐
Imperial Chamber Dinner Set Menu

夏宫静俪殿晚市套餐 A 款
Dinner Set A
RMB 600/位 Person

静俪殿四式彩蝶拼盘
Imperial Chamber Appetizer
（上海熏鱼/水晶肴肉/什菜沙拉/黑醋鹅肝）
(Smoked Fish/ Crystal Pork /Vegetable Salad/Marinated Goose Liver with Vinegar)

松茸榄仁鳕鱼羹
Double-boiled Cod Fish Soup with Matsutake and Olive

柑桔核桃墨鱼枣
Deep-fried Cuttlefish Ball with Orange Sauce

关东葱烧海参
Braised Sea Cucumber with Chestnut

时令蔬菜
Seasonal Vegetables

鸡枞油拌鲍鱼饭
Steamed Rice with Abalone

杏仁豆腐配天鹅酥
Almond Tofu with Puff Pastry

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夏宫静俪殿晚市套餐
Imperial Chamber Dinner Set Menu

夏宫静俪殿晚市套餐 B 款
Dinner Set B
RMB 900/位 Person

静俪殿四式拼盘
Imperial Chamber Appetizer
（水晶肴肉/水晶虾仁/金丝拌菜/本邦咸鸡）
(Crystal Pork/Crystal Shrimps/Marinated Slice Melon/Marinated Salty Chicken)

红扣佛跳墙
“Buddha Jumps Over the Wall”
Double-boiled Abalone, Sea Cucumber, Fish Maw, Conpoy

黄金酱焗开边龙虾
Baked Lobster

九层塔鹅肝炒和牛
Fried Beef and Goose Liver

山珍野菌鲍鱼饭
Steamed Rice with Abalone and Mushroom

燕窝香芒杏仁冻配天鹅酥
Chilled Almond Tofu, Brid Nest and Mango with Puff Pastry

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饮料 Beverage

每位 per person

精选中式茶
陈年宫廷普洱, 传统韵香铁观音, 杭州胎菊/茉莉花茶
Pu Er/ Tie Guan Yin/ Chrysanthemum/Jasmine — 30

陈年珍藏熟普砖
Private Reserved Fermented Ripe Pu Er — 48

参赛铁观音
Premium Tie Guan Yin — 48

大红袍
Da Hong Pao — 58

西湖龙井
"Xi Hu" Long Jing — 68

明前西湖龙井
“Ming Qian Xi Hu" Long Jing — 118

金骏眉
Jin Jun Mei — 68

正山小种
Zheng Shan Xiao Zhong — 48

热开水
Hot Water — 每壶/Pot 30

<u>干邑精选 Cognac Selection</u>

轩尼诗 X.O HennessyX.O	杯 Glass 瓶 Bottle	135 2996
轩尼诗 V.S.O.P HennessyV.S.O.P	杯 Glass 瓶 Bottle	40 822

<u>中国黄酒 Chinese Rice Wine</u>

古越龙山 8 年
Gu Yue Long Shan 8 Year — 188

塔牌 10 年
Pagoda 10 Year — 240

塔牌 20 年
Pagoda 20 Year — 468

塔牌 30 年
Pagoda30 Year — 880

<u>中国白酒 Chinese Spirits</u>

52° 水井坊
52° Shui Jing Fang — 1680

52° 国窖 1573
52° Guo Jiao 1573 — 1980

52° 五粮液
52° Wu Liang Ye — 1980

53° 特供茅台(2010 年)
53° Shangri-La Maotai — 4680

53° 飞天茅台
53° Fei Tian Moutai — 3980

53° 茅台 15 年陈年酒
53° Moutai 15 Year — 18000

53° 茅台 30 年陈年酒
53° Moutai 30 Year — 29000

53° 茅台 50 年陈年酒
53° Moutai 50 Year — 68888

53° 梦之蓝
53° Meng Zhi Lan — 1688

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饮料 Beverage

啤酒 Beer	每瓶 Bottle (300ml)	48
喜力, 百威, 健力士 Heineken, Budweiser, Guinness Stout		
金装青岛 Tsingtao	每瓶 Bottle (296ml)	38
软饮 Soft Drinks	每杯 Glass	28
(s) 港式冻奶茶,港式冻柠檬茶 Hong Kong Iced Milk Tea, Hong Kong Iced Lemon Tea		
可口可乐, 零度可乐, 健怡可乐, 雪碧, 汤力水, 干姜水, 苏打水, Coke, Coke Zero, Diet Coke, Sprite, Tonic Water, Ginger Ale, Soda Water，	每瓶 Bottle	28
青柠苏打 Lime Soda		
新鲜果汁和鲜榨果汁 Fresh and Freshly Squeezed Juice	每杯 Glass	38
100％橙汁,苹果汁,芒果汁,菠萝汁,西柚汁,玉米汁 100%Orange Juice, Apple Juice, Mango Juice, Pineapple Juice ,Grapefruit Juice Corn Juice	每扎 Jug	168
鲜榨橙汁 Fresh Squeezed Orange Juice	每杯 Glass	58
	每扎 Jug	198
杨梅汁 Waxberry Juice	每杯 Glass	58
	每扎 Jug	198
矿泉水 Sparkling and Still Water		
波多含汽矿泉水,巴黎水,依云水, 兰维乐 Badoit ,Perrier, Evian, Oravida	每瓶 Bottle (750ml)	78
咖啡 Coffee Selection		
特浓咖啡, 美式咖啡, 意大利奶香, 意大利泡沫, 玛奇雅多 Espresso, Americano, Cafe Latte, Cappuccino, Macchiato	每杯 Cup	48
热饮 Hot Beverages		
热柠檬水 Hot Lemon Water	每杯 Glass	28

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