

Shang Palace
WGS Celebratory Menu 2009

“Fragrance of Qi Men”

27 April to 3 May 2009 (Lunch & Dinner)

FINE CUISINE

GREAT WINES

UNIQUE DINING

沪港特色三冷拼

波士顿龙虾沙律，马兰头香干，盐水鸭

Three Deluxe Appetiser Delights

Boston lobster salad, layered suckling pig & foie gras, deep-fried golden prawn

蟹钳榆耳冬瓜炖汤

Double-boiled wintermelon soup, yellow fungus, crab claw

酥皮铜鲍脯海中宝

Baked sliced abalone, assorted seafood, pastry puff

椒盐小黄鱼

Crisp fried yellow croaker, salt & pepper

福建鸡粒烩饭

Fragrant rice, diced chicken gravy “Hokkien” style

椰盅雪糕布丁/甸

Chilled coconut pudding served in whole coconut

*Signature Dish

S\$88

标价需另加10%服务费及政府消费税

All prices are subject to 10% service charge and 7% GST

Held In:

UNIQUELY
Singapore
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Shang Palace
WGS Celebratory Menu 2009

“Heavenly Red Robe”

1 April to 30 May 2009 (Lunch & Dinner)

FINE CUISINE

GREAT WINES

UNIQUE DINING

沪港特色三冷拼

波士顿龙虾沙律，黄金虾球，三文卤猪件

Three Deluxe Appetiser Delights
Boston lobster salad, layered suckling pig &
foie gras, deep-fried golden prawn

花胶珍珠鲍炖翅

Double-boiled shark's fin, baby abalone, fish maw

鸳鸯带子

(蒜香煎，鼓汁蒸)

Fresh scallop prepared two ways
pan-fried with garlic & steamed with black bean

剁椒豆酱蒸笋壳球

Steamed soon hock fillet, chilli & bean sauce

干贝蟹肉蛋白炒饭

Fried rice, crab meat, conpoy & egg white

经典三宝甜品

燕窝豆腐面，黄梨金元宝，踏雪红梅软池

Three Treasure Treats
Chilled bird's nest with bean curd noodle
Pineapple pastry in gold ingot shape
Glutinous strawberry, mango & cream dumpling

S\$138

标价需另加10%服务费及政府消费税

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