

SHANG PALACE

Dinner Menu

Traditional Barbecued Pork Belly Glazed with Honey Sauce Sautéed Egg White and Crab Meat Served in Charcoal Cake Smoked Deep-fried Whitebait Fish with Sea Salt

Double-boiled Chicken Broth with Fish Maw and Blaze Mushroom

Wok-fried Seafood and Seasonal Greens with Crab Coral Served in a Golden Nest

Pan-fried Australian Ribeye with Rosemary

Fried Pearl Rice with Porcini Mushroom and Silky Chicken

Passion Fruit Pudding Baked Preserved Bean Curd Peanut Pastry

**A complimentary glass of Ruggeri, Argeo Prosecco, Veneto, Italy is included in this menu.



MICHELIN Guide's Point of View

This comfortable and graceful Cantonese restaurant within the Shangri-La hotel is designed to give the impression that you're 'dining in a Chinese garden'. Cantonese cuisine is the mainstay of the menu but there are also Shanghainese influences. Chef Mok, who joined the kitchen crew in 2017, reinvented the menu by adding some innovative twists. However, the traditional dishes are just as good.

Address

22 Orange Grove Rd, Tower Wing Lobby Level, Shangri-La Hotel, Singapore 258350

TERMS & CONDITIONS:

1. Only diners with a valid confirmation email will be entitled to the GastroMonth dining experience at the stated date and time 2. Payment must be completed to secure your seats 3. For changes in reservation, please email info@gastromonth.com 4. No change in reservation can be made less than 72 hours prior to dining 5. No exchanges or refunds on GastroMonth tickets will be made under any circumstances 6. Seats will be allocated at the restaurant's discretion and may be subjected to change without prior notice 7. All transactions are subjected to charges, conversions and fees imposed by your card issuing bank. The local currency rate indicated is approximate at the time of publishing 8. Any additional food or beverages beyond the GastroMonth menu and that are consumed at the restaurant will be charged by the restaurant directly