香 SHANG SOCIAL

# the soul

A NOURISHING MEDLEY OF IMMUNITY-BOOSTING DISHES

(5 COURSE SET MENU | MIN. 2 PAX)

淮山炖软骨汤

Double Boiled Chinese Yam Soup with Pork Cartilage

虫草鸡精蒸鳕鱼

Steamed Cod Fish with Chicken Essence and Cordyceps

补肺益精

Strengthens the function of lungs, kidney and liver and increases vital energy (or qi/ (5)

莲子百合炒西芹

Sautéed Celery with Lily Bulbs and Lotus Seed

Moistens lungs, clears "heat" from the respiratory system and encourages restful sleep

石锅松露燜五谷饭

Fried Five Grain Rice with Truffle in Iron Pot

调节血压

牛油果露伴冰淇淋

Avocado Purée with Vanilla Ice Cream



Price is subject to 10% service charge and 7% GST. Images are for reference only. Presentat 价格不包括10%服务数与7%消费税。图片上之菜式接设及份量只供参考



## 星耀香聚午餐经典套餐 Shang Social Set Lunch Menu

香聚点心三拼 水晶虾胶,鱼子烧卖,龙须带子卷 Shang Social Trio Dim Sum Platter Shrimp Dumpling with Bamboo Shoot Pork and Mushroom Dumpling with Ikura Crispy Vermicelli Roll with King Scallop

川汁百合碧绿炒斑球 Wok-Fried Star Garoupa Fillet with Lily Bulbs and Seasonal Vegetables in Sichuan Sauce

江南灶红烧肉 "Jiang Nan Wok" Braised Black Marbled Pork

海鲜浓汤泡饭 Seafood Broth Rice served in Ironpot

杨枝甘露 Chilled Mango Sago with Pomelo

每位 \$58++ Per Person



# 星耀香聚经典套餐 (A) Shang Social Set Menu A

香聚精美三拼 椒盐淮山,玫瑰圣女果,蜜汁不见天叉烧 Shang Social Deluxe Appetiser Deep Fried Chinese Yam with Salt and Pepper Rose Cherry Tomato Signature Honey Pork Belly

鱼鰾蟹肉干丝羹 Braised Fish Maw Broth with Assorted Seafood

> 油浸笋壳件 Deep Fried "Soon Hock" Fish Fillet

上汤杞子淮山紫薯浸菜 Coddled Seasonal Greens with Chinese Yam and Purple Potato in Superior Broth

香聚炒饭
Shang Social Fried Rice
with Fresh Scallop and Conpoy with Egg White

冰山雪梨桃胶 Double Boiled Snow Pear with Peach Gum and Aloe Vera

每位 \$68 ++Per Person



## 星耀香聚经典套餐 (B) Shang Social Set Menu B

#### 香聚三喜拼

本帮传统醺鱼,椒盐淮山,蒜泥手拍黄瓜 Shang Social's Trio Deluxe Appetiser: Traditional Smoked Fish Deep Fried Chinese Yam with Salt and Pepper Marinated Fresh Cucumber with Minced Garlic

#### 金腿杏露菜胆炖花胶汤

Double Boiled Fish Maw Broth & Almond Cream with Chinese Cabbage and Yunnan Ham

#### 宜宾碎米芽菜蒸鳕鱼小云耳

Steamed Cod Fish Fillet with
Sichuan Preserved Cardamine Bean Sprout and Black Fungus

#### 江南灶红烧肉

"Jiang Nan Wok" Braised Black Marbled Pork

#### 虾干蒜子野菌浸菜苗

Coddled Seasonal Green with Dried Shrimp and Fried Garlic served in Superior Broth

#### 原只鲍鱼干捞竹昇面

Braised Whole Abalone with Bamboo Noodle served with Dark Soya Sauce

## 香茅果冻伴金桔冰

Chilled Lemongrass Jelly with Kumquat Sorbet

每位 \$98 ++ Per Person



## 星耀香聚经典套餐 (C) Shang Social Set Menu C

香聚精美三拼 蓉城口水鸡,玫瑰圣女果,蜜汁不见天叉烧 Shang Social's Trio Deluxe Appetiser Spicy Sichuan Chicken Rose Cherry Tomato Signature Honey Pork Belly

金汤蟹肉竹笙烩官燕 Braised Bird's Nest Broth with Crab Meat and Roe

黑松露玉簪虾球琵琶玉带 Sautéed Prawn Skewered Seasonal Greens with Black Truffle accompanied with Pan-Fried Scallop Filled with Shrimp Paste

> 味噌焗酱银鳕鱼 Oven-Baked Cod Fish Fillet with Miso Sauce

江南灶红烧肉 "Jiang Nan Wok" Braised Black Marbled Pork

> 姜葱波士顿龙虾面 Sautéed Boston Lobster Noodles with Spring Onion and Ginger

冰山雪梨桃胶 Double Boiled Snow Pear with Peach Gum and Aloe Vera

每位 \$128 ++ Per Person



## 星耀香聚斋套餐 Shang Social Vegetarian Set Menu

香聚精美三拼 八宝素煎堆,玫瑰圣女果,卤豆腐

Shang Social Deluxe Appetiser
Deep Fried Glutinous Rice Ball with Eight Treasures
Rose Cherry Tomato
Stewed Beancurd

## 翡翠干丝羹

Braised Spinach Soup with Bamboo Pith and Enoki Mushroom

姜丝脆素鳝鱼

Smoked Mushroom with Shredded Ginger

## 野菌南乳素香

Braised Assorted Vegetable and Vermicelli with Fermented Beancurd Paste

## 彩虹米粉

Fried Rice Vermicelli with Bell Pepper and Bean Sprout

冰山雪梨桃胶

Double Boiled Snow Pear with Peach Gum and Aloe Vera

每位 \$58 ++ Per Person