



T H E S T O R Y O F S H È

The origin of SHÈ is derived from the pronunciation of the Chinese character “舍”.

SHÈ in Chinese means a place of residence, rest and hospitality.

Embodying both the Asian and Western values, SHÈ could be portrayed as an elegant and fashionable lady with a strong character; yet her modesty and genuine culinary style will soothe you like the home-style cooking you grew up with.

SHÈ sets the trend for a unique contemporary Chinese dining experience by accentuating the traditional Chinese culinary elements with a modern touch. It's nature-inspired interiors provide a stylish backdrop against which food is shared and memories are created.

SHÈ will be the perfect venue where people come together to eat, drink and rejuvenate in a comfortable yet chic environment that connects food, fashion, and people in a modernistic way.



點心 **DIM SUM**

- S** **001** 香檳金蝦餃 Rose Gold Har Gao \$62
- S** **002** 魚子醬黑豚肉燒賣 Kurobuta Pork Siu Mai with Caviar \$62
- 003** 子薑牛肉球 Steamed Beef and Water Chestnut Balls \$58
- S** **004** 紫羅水晶餃 Crystal Dumpling \$58
- 005** 娥姐三色粉果 Tricolor Steamed Dumplings with Prawn, \$58
Veggie & Pine Nuts
- 006** 黑豚肉小籠包 Kurobuta Pork Xiao Long Bao \$62
- C** **007** 秘制醬油抄手 Prawn and Pork Dumpling in Chili Oil \$66
- 008** 魚翅頂級上湯灌湯餃 Steamed Dumpling in Supreme Broth \$108
- S** **009** 一口手工煎餃 Pan Fried Handmade Pork Dumpling Bites \$66
- 010** 紅糙米糯米雞 Glutinous Brown Rice wrapped in Lotus Leaf \$62
- 011** 那些年腸粉 Steamed Rice Flour Rolls \$58
- 012** M5和牛鬆腸粉配沙嗲汁 M5 Wagyu Rice Flour Rolls with Satay Sauce \$98

- 只於午市供應 LUNCH ONLY -

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點心 **DIM SUM**

- S** **013** 舍包包
[•燒鴨夾包•叉燒夾包•豚肉夾包] SHÈ Bao Bao \$58/pc
[•Roast Duck •BBQ Pork •Pork Belly]
- 014** 黑豚肉叉燒包 Barbecued Kurobuta Pork Buns \$62
- V** **015** 如意碧綠蔬菜包 Veggie Buns \$56
- 016** 香芋春卷 Taro Spring Rolls \$56
- S** **017** 花之戀[蟹籽春卷] Fried Spring Rolls topped with Crab Roe \$58
- 018** 高橋蘿蔔糕 Pan Fried Turnip Cake \$58
- S** **V** **019** 流心紫蕃薯 Purple Lava Buns \$62
- S** **020** 珍菌黑松露球 Stuffed Truffle Balls with Minced Meat \$66
and Mushrooms
- S** **021** 酥皮菠蘿黑豚肉叉燒包 Baked Barbecued Kurobuta Pork Buns \$62
[即焗15分鐘] [15mins bake time]
- V** **022** 迷你酥皮蛋撻[即焗15分鐘] Egg Tart Bites [15mins bake time] \$56
- V** **023** 迷你酥皮燕窩蛋撻 Birdnest Egg Tart Bites \$78
[即焗15分鐘] [15mins bake time]
- S** **V** **024** 太極馬拉糕 Yin Yang Style Sponge Cake \$58
[原味和黑芝麻口味] [Original & Black Sesame flavors]

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冷盤 COLD

- S V 031** 胡麻醬秋葵沙律 Sesame Okra Salad \$88
- 032** 木耳海蜇青瓜 Chilled Fungus with Cucumber \$98
and Jelly Fish
- S V 033** 特式茄子豆腐 Silken Eggplant Tofu \$88
- 034** 冰鎮鮑魚 Chilled Abalone \$178
- S 035** 醉轉彎 Drunken Chicken Mid-Wings \$158
- C 036** 秘制辣牛腩 Spicy Beef Shank \$148

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小吃 **SMALL BITES**

- S** **V** **041** 椒鹽豆腐 Crispy Tofu with Salt & Pepper \$88
- V** **042** 蓮藕脆片 Crispy Lotus Root with 8 Spices \$98
- 043** 魚子醬蝦多士 Caviar Shrimp Toast \$98
- V** **044** 酥炸金針菇 Golden Fried Enoki Mushrooms \$88
- S** **045** 椒鹽九肚魚 Crispy Bombay Duck Fish with Salt & Pepper \$98
- 046** 椒鹽魷魚鬚 Crispy Squid with Salt & Pepper \$98
- 047** 椒鹽鮮鮑魚粒 Crispy Fresh Abalone Cubes \$208
with Salt & Pepper
- S** **V** **048** 脆皮煙燻素鵝 Pan-fried Vegetarian Bean Curd Skin \$98
- 049** 燒汁百花茄子 Stuffed Eggplants in Teriyaki Sauce \$88
- 050** 舍煎釀三寶 SHÈ Stuffed Three Treasures \$88
[Bell Pepper, Eggplant, Japanese Shishito Peppers]
- 051** 酥炸雞軟骨 Crispy Fried Chicken Cartilage \$98
- S** **052** 芥末M5和牛粒 Stir-fried M5 Wagyu Beef and Wasabi \$198
- 053** 煎釀藕節餅 Pan-fried Lotus Root Meat Patty \$118

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燒味 **BBQ**

- S** **061** 蜜汁黑豚肉叉燒
例牌
Honey Glazed BBQ Kurobuta Char Siu
Regular : \$198
- 頭抽豉油雞
062 半隻
063 原隻
Supreme Soy Marinated Chicken
Half: \$178
Whole: \$328
- 脆皮燒鵝
064 例牌
065 半隻
066 原隻
Roast Goose
Regular : \$198
Half: \$368
Whole: \$698

湯品 **SOUP**

[一人份] [for one person]

- 071** 西湖牛肉羹
Supreme Beef Stew \$78
- 072** 鮮蟹肉粟米羹
Sweet Corn Soup with Jumbo Crab Meat \$78
- V** **C** **073** 上素酸辣羹
Vegetarian Hot & Sour Soup \$68
- S** **074** 花膠滋補養生燉湯
Double-Boiled Fish Maw Nourishing Soup \$298

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舍招牌 SHÈ SIGNATURE

S 081 招牌花膠滋補養生鍋 SHÈ SIGNATURE FISH MAW NOURISHING POT

[慢火清燉12小時 Double-Boiled for 12 hours]

- 招牌花膠滋補養生鍋配和牛片 \$888
SHÈ Signature Fish Maw Nourishing Pot with Wagyu Beef Slices
[10秒鐘燙熟 10 seconds cook time]

- 招牌花膠滋補養生鍋配龍蝦片 \$888
SHÈ Signature Fish Maw Nourishing Pot with Fresh Lobster

[另加花膠 \$250/塊 Add Fish Maw \$250/pc]

Our **SHÈ SIGNATURE FISH MAW NOURISHING POT** is prepared by double-boiling Fish Maw with a premium mix of Chinese Herbs in a supreme broth for 12 hours to extract the maximum flavours while preserving the nutritional value of each ingredient.

Fish Maw is one of the highly precious traditional Chinese ingredients due to its rich nutritional content. It is very high in collagen, which is effective in preserving fine complexion and invigorating blood circulation - a crucial ingredient for skin care.

Our soup is all-natural and contains no MSG or any other artificial seasonings. Just like the home-style nourishing soups that you grew up with, SHE wants you to be healthy!

舍的招牌花膠滋補養生鍋採用了最上等的花膠，與乾螺頭，蟲草花，豬骨，紅棗，杞子及其他私房食材一同慢火清燉12小時，配上鮮龍蝦及進口和牛片，既好食又健康！

花膠不僅含有豐富的骨膠原蛋白及低卡路里，對肌膚也有特好的美顏之效。

• 全天然 • 無味精 • 低鹽 • 少油 • 健康之選

外賣需一天前預訂 +\$100 [連煲]

Pre-order available one-day in advance +\$100 [pot included]

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主菜 **MAIN**

- S** **082** 鮮鳳梨咕嚕肉 Sweet & Sour Pork with Fresh Pineapple \$158
- 083** 宮保腰果雞丁 Kung Pao Style Cashew Chicken \$158
- 084** 竹筴雙耳炆鮮竹 SHÈ Vegetarian Delight \$168
- S** **085** 鮑魚蒸肉餅 Steamed Pork Patty with Abalone \$228
- 086** 脆皮吊燒雞 [半隻] Roasted Soy Chicken [half] \$238
- S** **087** 日本尖椒炒M5和牛 Wok-Fried M5 Wagyu Beef \$268
with Shishito Peppers
- S** **088** 花膠小炒皇 Sautéed Fish Maw with Shrimp, \$238
Chinese Kale and Cashew Nut
- 089** 日本玉米斑塊 Deep-Fried Grouper Fish Fillet \$268
with Sweet Corn Sauce
- 090** 錦荔枝斑頭腩 Steamed Grouper Fish with Bitter Melon \$268
- 091** 雪花蟹肉扒竹筴 Braised Crab Meat with Egg White \$168
and Bamboo Fungus
- S** **092** 蟹肉桂花翅 Sautéed Shark's Fin with Crab Meat \$268
and Bean Sprouts

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海鮮 FROM THE SEA

- 101** 有機滑蛋炒大蝦 Stir-fried Prawns with Silky Organic Egg \$188
- 102** 香脆椒鹽海中蝦 Crispy Tiger Prawns with Salt & Pepper \$228
- S C** **103** 老胡同干燒明蝦 Pan-fried Tiger Prawns \$238
- 104** 宮保蝦球 Kung Pao Fresh Prawns \$238
- 105** 松子蘆筍炒蝦球 Sautéed Asparagus with Prawns \$258 and Pine Nuts
- 106** 特色胡椒海中蝦 Peppery Tiger Prawns \$268
- S** **107** 鴛鴦蝦球[鹹蛋, 芥末] Yin Yang Style Salted Egg Yolk \$268 and Horseradish Prawns
- S C** **108** 原隻龍蝦麻婆豆腐 Whole Lobster Ma Po Tofu \$388

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MODERN CHINESE CUISINE

海鮮 FROM THE SEA

- S C 109** 秘制XO醬辣炒
原隻龍蝦配蘆筍 Wok-fried Whole Lobsters in House-made Spicy XO Sauce with Asparagus \$388
- 110** 甜酸松子桂魚 Sweet & Sour Fish Blossom \$368
- 111** 蛋白蒸松葉蟹鉗 Steamed Crab Claws with Egg White \$188
- 112** 南非鮑魚伴花膠 Braised South African Abalone with Fish Maw \$428
- S 113** 高湯龍蝦燴花膠 Braised Fish Maw with Lobster \$468
in Supreme Broth
- 114** 高湯燴螃蟹粉絲煲 Braised Crab & Vermicelli Clay Pot \$598
in Supreme Broth
- 115** 薑蔥炒肉蟹 Stir-fried Crab with Ginger and Scallion \$598
- C 116** 避風塘炒肉蟹 Chili Stir-Fried Crab in Golden Garlic \$598

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田園時蔬

VEGETABLE

- C 151** 櫻花蝦炒四季豆 Stir-fried String Bean with Spotted Shrimp \$138
- V 152** 田園濃湯浸翡翠苗 Braised Pea Shoots in Supreme Broth \$138
- 153** 龍鬚芥蘭 Dragon's Back Chinese Kale \$128
可選：
•清炒 **V** •薑汁 **V** •濃湯
•Simply Stir-fry •Ginger Sauce •Supreme Broth
- V 154** 黑松露炒什菌 Stir-fry Truffle Mushroom Medleys \$138
- 155** 秘制XO醬炒法邊豆 Stir-fry French Beans in \$158
House-Made XO Sauce
- 156** 花膠湯娃娃菜 Baby Chinese Cabbage in \$198
Fish Maw Supreme Broth

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麵點 **NOODLES**

- C** **121** 黑松露XO醬撈麵 Stir-fried Noodles in Black Truffle XO Sauce \$148
- 122** 招牌叉燒撈麵 Signature Char Siu Braised Noodles \$148
- 123** 頭抽銀芽炒麵 Stir-fry Premium Soy Sauce Noodles \$138 with Bean Sprouts
- 124** 雪菜鵝絲炆新竹米 Braised Rice Noodles with Shredded \$178 Roast Goose and Preserved Mustard Greens
- S** **125** 花膠鮑汁撈麵 Fish Maw Braised Noodles \$308 in Abalone Reduction
- 126** 南非鮑魚鮑汁撈麵 South African Abalone Braised Noodles \$408 in Abalone Reduction
- S** **C** **127** 秘制龍蝦炒麵 Signature Wok-Fried Supreme \$398 Lobster Noodles

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飯點 RICE

- S** **131** 招牌黑豚肉叉燒有機蛋飯 Signature Barbecued Kurobuta \$168
Pork Rice with Organic Egg
- 132** 脆皮燒鵝腿有機蛋飯 Signature Roast Goose Thigh Rice \$148
with Organic Egg
- S** **133** 招牌炒飯 SHÈ Signature Fried Rice \$158
- S** **V** **134** 有機健康三色飯 Healthy Organic Rice Trio \$138
- 135** 欖菜松子玉米炒飯 Sweet Corn Fried Rice with \$138
Chinese Preserved Vegetables and Pine Nuts
- 136** 雪花蟹肉炒飯 Crab Meat Fried Rice with Egg White \$178
- 137** 生炒和牛崧炒飯 Fried Rice with Wagyu Minced Beef \$198
- S** **138** 高湯龍蝦脆米泡飯 Lobster Crispy Rice in Supreme Broth \$508

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甜品

DESSERTS

- 141** 杞子桂花糕 Goji Osmanthus Crystal Cake \$62
- 142** 楊枝甘露 Sweet Mango Pomelo Sago Dessert \$62
- 143** 陳皮蓮子紅豆沙 Fragrant Red Bean Paste \$58
- 144** 脆香蛋散 Crispy Fried Egg Dough \$68
- 145** 蛋黃蓮蓉壽桃包[六件] Steamed Longevity Buns with Lotus Paste \$98 and Egg Yolk [6 pcs]
- 146** 雪耳燉木瓜 Stewed Snow Fungus with Sweet Papaya \$56
- 147** 木瓜燉燕窩 Stewed Bird Nest with Sweet Papaya \$138
- 148** 燉燕窩 Stewed Bird Nest \$278
可選：• 椰汁 • 冰糖
Choice of : •Coconut Milk •Rock Sugar

其他

MISCELLANEOUS

- 200** 秘制XO醬 House-made XO Sauce \$20
- 201** 鮮辣椒絲豉油 House-made Fresh Chili Soy Sauce \$20
- 202** 魚仔花生 Fried Baby Anchovies and Nuts \$15
- 203** 白飯 White Rice \$18
- 204** 開瓶費[每支] Corkage Fee [per bottle] \$500
- 205** 切餅費[每個] Cake Cutting Fee [per cake] \$200

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