



SHANGRI-LA TO GO

Savour your favorites from our restaurants,
in the company of your loved ones and from
the comfort of your home.

These delicacies are prepared with high-quality
ingredients, utmost hygiene and care to ensure your
safety and well-being.

Home delivery and self pick-up options available.



Delivered at your doorstep

Orders worth INR 3000 | within 3 kms

Orders worth INR 5000 | within 5 kms



SHANGRI-LA
BENGALURU

Call +91 80 4512 6100 or WhatsApp +91 97420 26100 to place your order.

*Delivery charges applicable for orders under INR 3000 or beyond 5 kms

INDIAN SMALL PLATES

WARM QUINOA SALAD ▲ 770
 Chicken tikka, rocket leaves,
 pickled onion, ginger lime dressing

JODHPURI MIRCHI VADA ■ 670
 Stuffed green chillies, ginger, potatoes

APPETIZER

Vegetarian

KADAK MAKAI SEEKH ■ 1170
 Crispy stuffed corn seekh,
 smoked in tandoor

DAHI KE KEBAB ■ 1170
 Semolina dusted buttermilk curd,
 shallow fried

AMBEE PANEER TIKKA ■ 1170
 Marinated cottage cheese with
 mango chutney, cooked in tandoor



Poultry

TANDOORI MURGH ▲ 1270
 Marinated chicken with yoghurt
 and spices, smoked in tandoor

PUNJABI MURGH TIKKA ▲ 1270
 Chicken marinated with crushed spices,
 chili and yoghurt, smoked in tandoor

MURGH MALAI TIKKA ▲ 1270
 Chicken kebab with cream, cilantro
 and cheese, smoked in tandoor

Lamb

LAHORI SEEKH KEBAB ▲ 1370
 Minced lamb with hand pounded
 spices, smoked in tandoor

SHAHI GILAAWAT KEBAB ▲ 1370
 Ground lamb patties,
 special spices, pan-fried

Seafood

JHINGA TELIICHERRY ▲ 1970
 Marinated sea tiger prawns with tellicherry
 pepper, curry leaves, cooked in tandoor



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MAIN COURSE

Poultry

MURG MAKHAN MALAI WALA ▲ 1470
Chicken tikka simmered in smooth tomato fenugreek sauce

LAHORI KADAI MURGH ▲ 1470
Hot and spicy chicken cooked in traditional iron wok

Lamb

KARACHI KADAI MUTTON ▲ 1570
Slow braised mutton cooked in iron wok over charcoal

GAWAL MANDI KI NALLI NIHARI ▲ 1570
Slow cooked lamb shanks in nihari masala, brown onion

Seafood

ALLEPY FISH CURRY ▲ 1670
Cooked in delicately spiced mustard seed and coconut gravy

MANGALORE PRAWN CURRY ▲ 1970
Yettii gassi prawn braised in kokum and tamarind sauce



Vegetarian

BAIGAN BHARTHA ■ 1070
Smoked aubergine, fresh onion, tomatoes

SAAG PANEER ■ 1170
Cottage cheese cubes simmered in spinach gravy

AMRITSARI PANEER BHURJI ■ 1170
Crumbled cottage cheese cooked with onion, tomato, fresh green chillies

MOGE DI ALOO WADIYAN ■ 1170
Homemade lentil dumplings cooked with potato

DAL SSAFFRON ■ 970
Signature black lentils simmered overnight

YELLOW DAL TADKA ■ 970
Tempered yellow lentils with cumin, garlic and green chillies

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RICE & BREADS

GOSHT DUM BIRYANI ▲	1670
MURGH DUM BIRYANI ▲	1470
NIZAMI TARKARI BIRYANI ■	1170
STEAMED BASMATI RICE ■	670
ZARAJA PARANTHA ■	300
TANDOORI ROTI ■	250
MIRCHI WALA PARANTHA ■	300
LACHHA PARANTHA ■	300
PLAIN NAAN ■	250
BUTTER NAAN ■	300



COMFORT BITES

CLUB SANDWICH ▲	820
Crispy bacon, fried egg, chicken lettuce, tomato	
CLASSIC HAMBURGER ▲	870
Buffalo or tenderloin patty, sesame buns, sundried tomato mayo, caramelized onion, mature cheddar	
BOMBAY TOASTIE SANDWICH ■	720
Spicy potatoes, melted cheese, mint mayo	

SALAD

CAESAR ▲	890
Romaine lettuce, sous vide chicken, crispy bacon, anchovy mayonnaise, croutons, poached egg	

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WESTERN MAINS

- CREATE YOUR OWN PASTA** ■ 770
 Choice of Pasta:
 Spaghetti, Penne, Fusilli, Whole wheat or Gluten free in
 Arrabbiata, Alfredo, Basil pesto, Four cheese
 or Aglio e Olio Peperoncino
- SPAGHETTI AND LAMB MEATBALLS** ▲ 870
 Tomato sauce, basil, Pecorino cheese
- CATCH OF THE DAY** ▲ 1270
 With Smoked potatoes, caponata,
 saffron beurre blanc
- HALF ROASTED SPRING CHICKEN** ▲ 1270
 With browned butter mashed potatoes,
 braised vegetable and pearl onion jus



PIZZA

Classic hand-stretched, long-fermented pizza dough topped with fresh ingredients and baked to perfection

- CAPRESE** ■ 950
 San Marzano tomatoes, basil, oregano,
 buffalo mozzarella cheese
- VEGETARIANA** ■ 950
 Tomato, grilled zucchini, bell pepper,
 mushroom, mozzarella cheese
- DIAVOLA** ▲ 1050
 San Marzano tomatoes, spicy pepperoni,
 fior di latte mozzarella cheese
- PICCANTE** ▲ 1050
 San Marzano tomatoes, spicy chicken,
 red onion, sun dried tomatoes,
 fior di latte mozzarella cheese

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■ VEGETARIAN ▲ NON VEGETARIAN (e) CONTAINS EGG

Shang Palace

SOUP AND APPETIZER

HOT AND SOUR SOUP

Mushroom ■	450
Prawn ▲	570

SWEET CORN SOUP

Tofu ■	445
Chicken ▲	470
Crab Meat ▲	495

SICHUAN PEPPER CRISPY TOFU ■

Crisp tofu tossed with burnt chili, Sichuan peppercorn in Mala oil	645
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WOK-FRIED LOTUS STEMS ■

Lotus stems tossed in spicy Hoisin sauce	550
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CHONGQING CHILI CHICKEN ▲

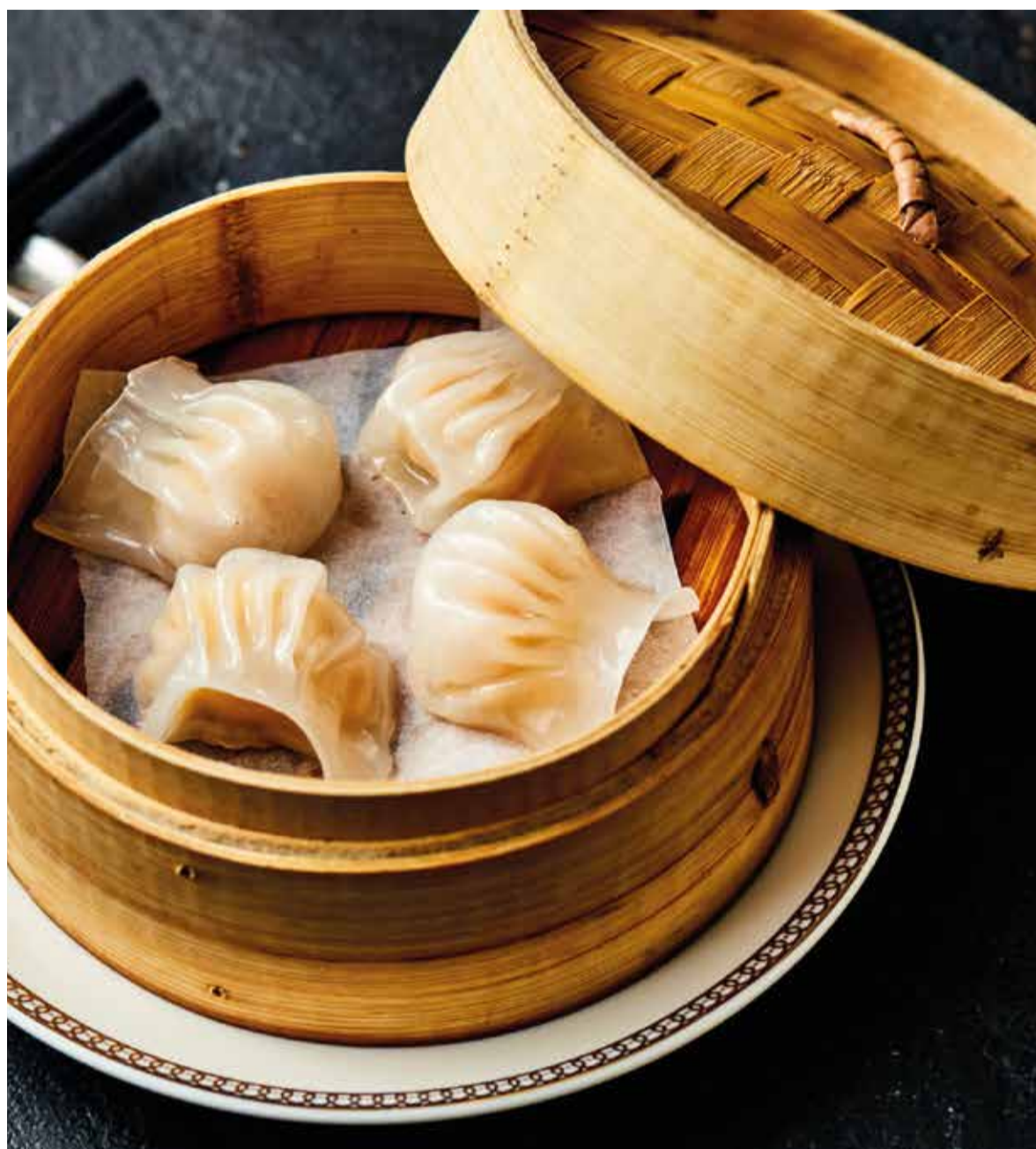
Chicken tossed with chili bean, Sichuan peppercorn, cashewnut, green onion	1145
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HUNAN FRIED PRAWN ▲

Wok tossed prawn, salt, roasted black peppers and toasted sesame seeds	1470
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DIM SUMS

Mushroom and Cabbage Spring Rolls with Chili Dip ■	695
Baby Pok Choi, Napa Cabbage, Red Onion ■	545
Chicken Shu Mai ▲	605
Prawn Har Gow ▲	805



MAIN COURSE

MAPO TOFU ■	770
Silken tofu, bamboo shoot, Shiitake mushroom, chili bean sauce	

HONG KONG STYLE FRIED EGG-PLANT WITH SPICY SAUCE ■	745
Eggplant braised in special sauce	

BRAISED CHICKEN WITH SICHUAN CHILI PASTE ▲	1170
Soft chicken braised with homemade chili sauce	

GRILLED SPICY LAMB RIBS, SPRING ONION, GINGER ▲	2770
Lamb chops tossed with spicy chili bean and Sichuan pepper	

PRAWN IN XO SAUCE ▲	1520
Stir fried prawn with signature XO sauce and black fungus	

FRIED RICE	
With vegetables ■	695
With eggs ▲	720
With chicken ▲	720

NOODLES	
With eggs ▲	695
With chicken ▲	770
With seafood ▲	770

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APPETIZER

- EDAMAME ■ 520
Boiled Japanese soya bean
- SPICY EDAMAME ■ 520
Boiled Japanese soya bean, shichimi seasoning
- GOMA-AE ■ 520
Boiled spinach, green beans, fresh raw mango, sweet sesame sauce

SALAD

- YASAI SALAD ■ 670
Mixed vegetables, homemade cucumber dressing
- KAISOU SALAD ■ 770
Seaweed, mix vegetable, homemade ponzu dressing
- GYU YAKINIKU SALAD ▲ 870
Grilled sliced tenderloin, mix vegetable, homemade ponzu dressing



SOUP

- MISO SHIRU ▲ 570
Fermented soya bean, tofu, wakame, seasoned bonito dashi
- BUTA KENCHIN JIRU ▲ 570
Pork slices, fermented soya bean, radish, wakame, tofu, sesame oil

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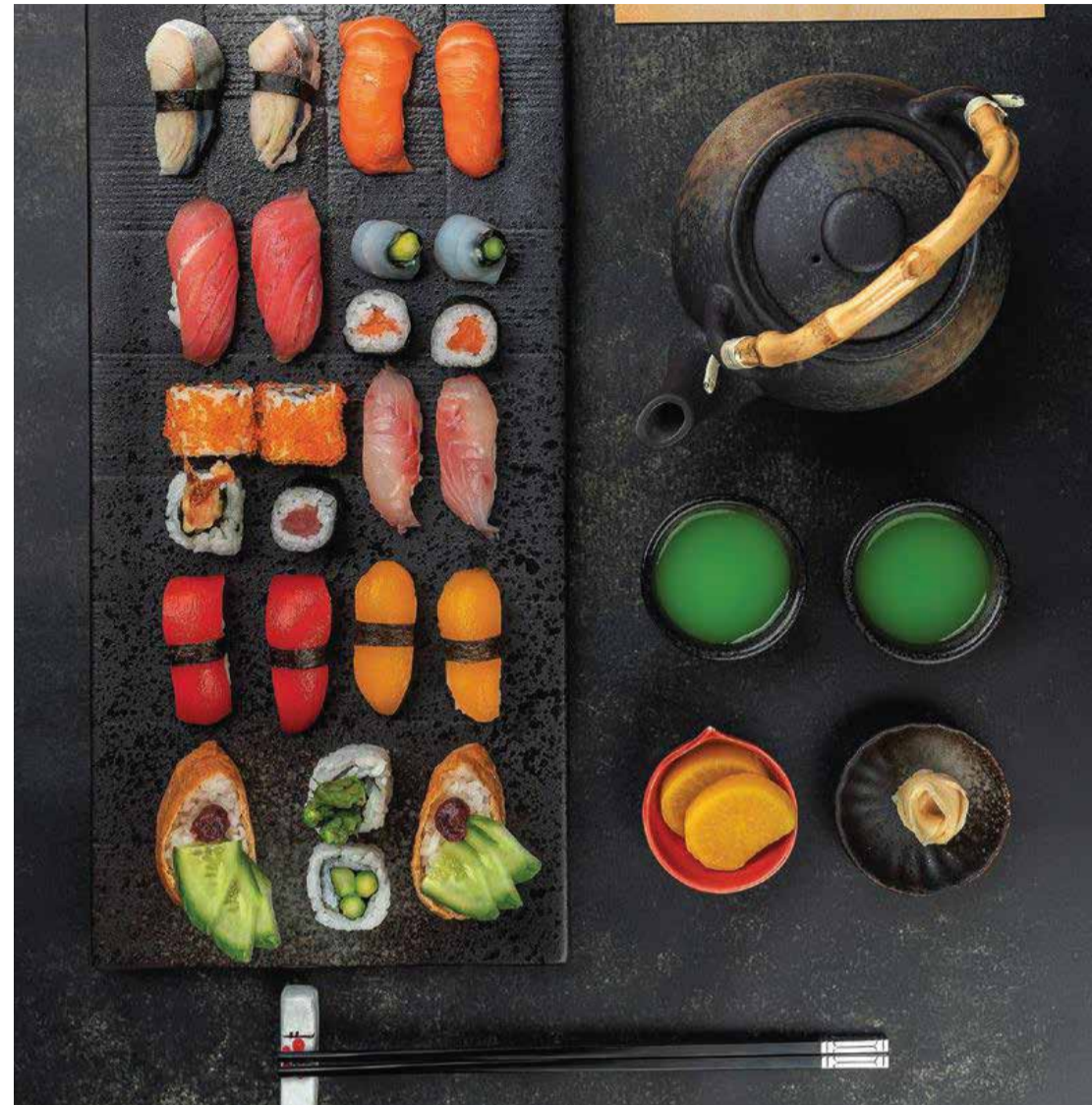
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SUSHI ROLL

Nori sheet wrapped "sushi meshi" (rice) rolls with choice of selection, served with traditional accompaniments

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|---|------|
| SPICY AVOCADO MAKI ■ | 770 |
| Avocado, shichimi mayonnaise | |
| YASAI CALIFORNIA MAKI ■ | 770 |
| Assorted seasonal vegetables, roasted sesame seed | |
| VEGETABLE TEMPURA ROLL ■ | 770 |
| Lightly batter fried vegetable, schimi mayonnaise, tempura crunch | |
| DRAGON MAKI ▲ | 1470 |
| Crab stick, avocado, cucumber, kabayaki Eel, tobiko | |
| TEMPURA MAKI ▲ | 1275 |
| Batter fried prawns, tempura crunch, shichimi mayonnaise | |
| CALIFORNIA MAKI ▲ | 1270 |
| Crab stick, cucumber, avocado, flying fish roe, mayonnaise | |
| SPICY MAGURO MAKI ▲ | 1270 |
| Yellowfin tuna, shichimi, mayonnaise, flying fish roe | |
| SALMON AND CREAM CHEESE MAKI ▲ | 1270 |
| Baked norwegian salmon, cream cheese, flying fish roe | |



JAPANESE CURRY

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|--|-----|
| YASAI CURRY ■ | 770 |
| Assorted vegetable curry, Japanese pickle | |
| PORK CURRY ▲ | 870 |
| Sliced pork belly curry, Japanese pickle | |
| CHICKEN CURRY ▲ | 870 |
| Diced chicken curry, Japanese pickle | |
| GOHAN ■ | 570 |
| Japanese steamed rice | |

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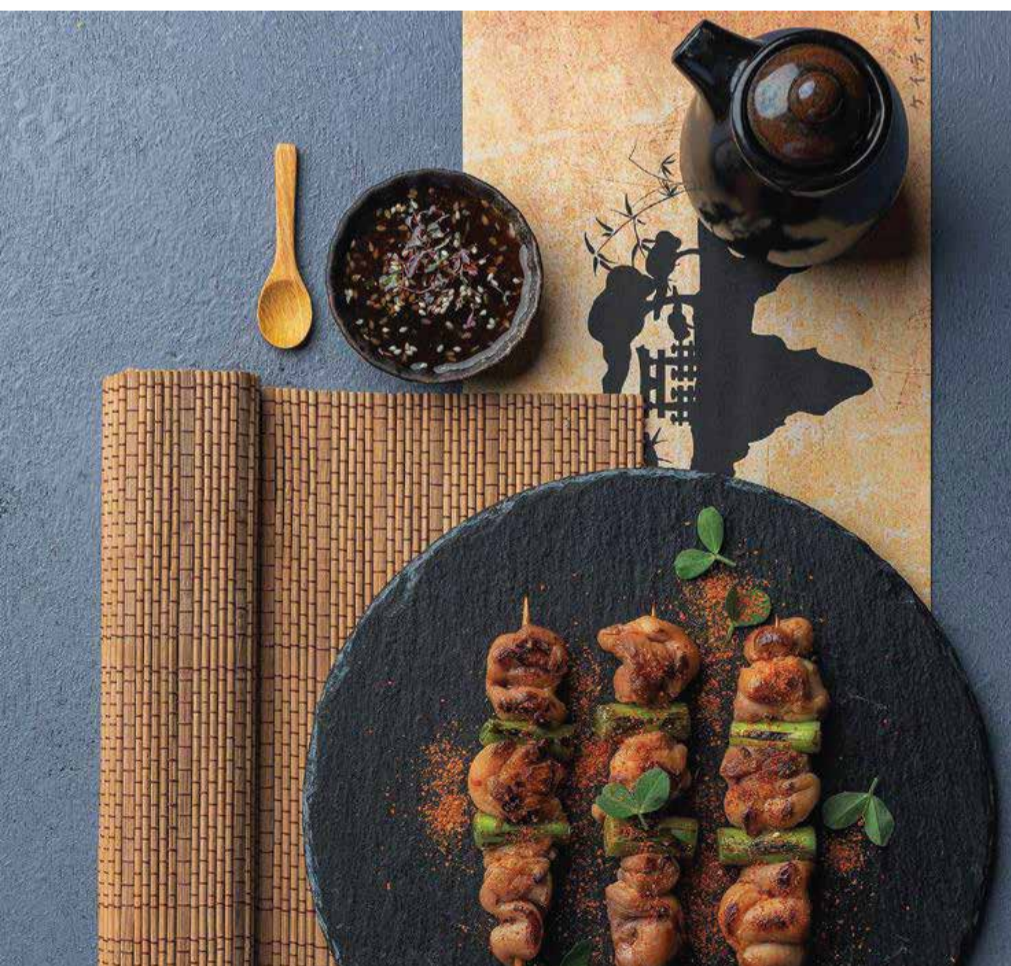
ROBATAYAKI

- NASU MISO YAKI ■ 570
Grilled eggplant, sweet miso sauce
- YAKITORI ▲ 770
Chicken, leeks, yakitori sauce
- EBI KUSHIYAKI ▲ 1170
Grilled prawn skewers, lemon, soya

TEPPANYAKI

A wide selection of vegetables, poultry, seafood and meat cooked on an iron hot plate

- SPICY KINOKOYAKI ■ 720
Button mushroom, shiitake mushroom, bean sprouts, shichimi, soya
- TOFU STEAK ■ 870
Soya bean curd, sweet soy sauce
- YASAI ITAME ■ 670
Chef's selection vegetables, butter soya
- SAKANA SHIOYAKI ▲ 970
Grilled fish fillet, lemon
- TORI TERIYAKI ▲ 870
Grilled chicken, teriyaki sauce
- EBI YAKI ▲ 1270
Fresh lobster, prawn, soy, lemon sauce
- NIKU YAKI ▲ 870
Tenderloin slices, homemade sesame soy sauce



YAKIMESHI

- FRIED RICE, BUTTER SOY, SPRING ONION
- VEGETABLE ■ 670
- PORK ▲ 770
- CHICKEN ▲ 770
- SEAFOOD ▲ 870

TEPPANYAKI NOODLES

- YAKISOBA
- VEGETABLE ■ 670
- PORK ▲ 870
- CHICKEN ▲ 770
- SEAFOOD ▲ 970

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DESSERT

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|---|-----|
| TIRAMISU (e) | 600 |
| Classic italian dessert of mascarpone cream, lady finger soaked in espresso, amaretto & aged brandy | |
| BADAM HALWA <input type="checkbox"/> | 550 |
| Ground almonds cooked with ghee, sugar and milk | |
| GULAB JAMUN <input type="checkbox"/> | 550 |
| Deep fried cottage cheese dumplings, soaked in saffron sugar syrup | |

(Every childrens' order will be accompanied with a chocolate or vanilla milkshake)

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PÂTISSERIE

CAKES

2000

(Per Kilogram)

OPERA (e)

Almond Jaconde in Coffee Syrup with Ganache and Coffee French Buttercream, Covered in Chocolate Glaze

NINA BERRY (e)

Vanilla Streusel, Biscuit Fondant Tonka, Crèmeux & Confit Fruits Rouges, Mousse Vanilla Tonka

CARAMELIZED POPCORN CHEESECAKE (e)

Classic New York Style Cheesecake Topped with Caramelized Popcorns

GALAXI (e)

Valrhona Dulcey Mousse, Almond Biscuit, Sable Breton, Salted Toffee Caramel, Pear Compote, Cacao Nibs

NUT FUDGE (e)

Chocolate Fondant Sponge, Cracrakine, Chocolate Crèmeux, Rocher Glaze, Kerala Vanilla Cream, Madagascar Chantilly

CHOCOLATE TRUFFLE ■

Chocolate Cake with Ganache, Berries and Cocoa

RED VELVET (e)

Classic Red Velvet Cake with Cream Cheese Frosting

BLACK FOREST ■

Chocolate Sponge Cake with Cherry Filling

FRESH FRUIT CAKE ■

Vanilla Cream Cake with Seasonal Fruits



SMALL CAKES

250

OPERA (e)

Almond Jaconde in Coffee Syrup with Ganache and Coffee French Buttercream, Covered in Chocolate Glaze

CARAMELIZED POPCORN CHEESECAKE (e)

Classic New York Style Cheesecake Topped with Caramelized Popcorns

TIRAMISU (e)

Mascarpone Cream and Coffee-Soaked Savoiardi

RED VELVET (e)

Classic Red Velvet Cake with Cream Cheese Frosting

BLACK FOREST CAKE ■

Chocolate Sponge Cake with Cherry Filling

FRESH FRUIT CAKE ■

Vanilla Cream Cake with Seasonal Fruits

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BONBON

600

(6 Pieces)

TRIBE ■

Chocolate Shells Filled with Orange Ganache

MOUNT LYCHEE ■

Raspberry Compote, Vanilla Ganache, Lychee Rocher

BANANA ■

Banana Caramel, Chocolate Crumble

COLD COFFEE (e)

Cold Coffee Ganache, Peanut Sable

PIÑA COLADA (e)

Pineapple Coconut Ganache, Macadamia, Pineapple Crunch

GRAND CRU ■

72% Venezuela Ganache, 70% Ecuador

**MACAROON** (e)

720

(6 Pieces)

Marie Antoinette, Ispahan, Salted Caramel Hazelnut, White Coffee, Chocolate or French Vanilla

CHOCOLATE FINGER BARS ■

240

70% Ecuador and Pistachio Marzipan, 70% Sao Thomé and Coconut Bounty, 70% Saint-Domingue Hazelnut Praline or 75% Madagascar Almond Ganache

VISIBLE INCLUSION CHOCOLATE BAR ■

500

72% Venezuela, 32.6% Java, 60.4 % Grenade or 40% Ghana

TRAVEL CAKE (e)

2000

Peanut Caramel, Frank or Sacher

VIENNOISERIE

200

Croissant (e)

Fruit Danish (e)

Pain Au Chocolat (e)

Palmier ■

Nutella Fills (e)

ARTISANAL BREADS

250

Baguette ■Multigrain Sourdough ■Rye Sourdough ■Focaccia ■

Swedish Limpa Rye (e)

Herb Sourdough Bread ■**MUFFIN** (e)

200

Dark Chocolate or Vanilla & Orange

DOUGHNUT (e)

150

Cinnamon or Chocolate

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