

SMALL BITES

HAND-CUT SWEET POTATO FRIES GF Cilantro Mayonnaise	Php	
TRUFFLE POTATO WEDGES Coated with Parmesan and Garlic	PHP 470	150 PTS
CRISPY DEEP FRIED BUFFALO WINGS C Blue Cheese Dipping Sauce	PHP 580	180 PTS
SQUID CHICHARRÓN SF Crispy Deep-Fried Squid served with Tartare Sauce	PHP 680	210 PTS
GARLIC CHEESE BAKED MUSSELS SF Half-Shell Mussels, Garlic Butter, Melted Cheese, Herbs	PHP 580	180 PTS
AVOCADO BRUSCHETTA VG N Ciabatta Garlic Bread, Smashed Avocado, Olive Oil, Roasted Seeds	PHP 640	200 PTS
SARDINES AND TOMATO BRUSCHETTA SF Ciabatta Garlic Bread, Olive Oil Sardines, Tomato Salsa	PHP 680	210 PTS
ADOBO PULLED PORK SLIDERS P S Slow-Cooked Shredded Pork Adobo, Toasted Slider Buns, Atchara, Garlic Aioli	PHP 680	210 PTS

SALADS AND APPETIZERS

GARDEN SALAD WITH ROASTED NUTS N VG DF Golden Raisin, Avocado, Aged Balsamic Dressing	Php	
GREEK SALAD V GF Tomatoes, Cucumber, Kalamata Olives, Bell Pepper, Onions, Red Wine Vinegar, Feta and Oregano Dressing	PHP 680	210 PTS
CUCUMBER, WATERMELON, DILL & PISTACHIO SALAD VG DF N GF Crisp Cucumber, Watermelon, Fresh Dill, Toasted Pistachios, Lemon Vinaigrette	PHP 880	270 PTS
MARINATED SEAFOOD SALAD SF GF Shrimp, Squid, and Mussels Marinated in Citrus-Herb Dressing with Cherry Tomatoes, Red Onions, Olives and Fresh Herbs	PHP 620	190 PTS
CAESAR SALAD SF P Anchovy, Oregano Croutons, Shaved Parmesan, Pork Bacon	PHP 920	280 PTS
- Chicken Breast Topping SF P - Oregano Prawn Topping SF P	PHP 640	200 PTS
SALMON CEVICHE WITH LECHE DE TIGRE SF C GF DF Coriander, Red Onions, Sweet Corn, Sweet Potatoes, Celery	PHP 820	250 PTS
SESAME-CRUSTED TUNA TATAKI SF N DF RN Shallots, Scallions, Ginger, Bonito Flakes, Soy Sauce Dressing	PHP 990	300 PTS
PEAR AND BARLEY SALAD VG N Pears, Barley, Chickpeas, Sun-Dried Tomatoes, Walnuts, Parsley, Herb Vinaigrette	PHP 790	240 PTS
ARTISAN COLD CUT PLATTER P N Hazelnut Saucisson, Ibérico Salchichón, Serrano Matanza, Jamón Ibérico Bellota, Cornichon, Pickled Onions, Olives, Mustard	PHP 960	300 PTS
	PHP 560	170 PTS
	PHP 1,450	440 PTS

POKE BOWLS

SHANGRI-LA VG N GF DF S Jasmine Coconut Rice, Crispy Tofu, Red Cabbage, Sweet Corn, Crushed Peanuts, Bean Sprouts, Spring Onions, Mango, Grated Coconut, Chili, Coriander, Lemon Wedge, Miso Ginger Dressing	Php	
SPICY SHRIMPS SF N GF DF Basmati Rice, Mango, Avocado, Tofu, Wakame, Edamame, Cucumber, Cherry Tomatoes, Mixed Seeds, Sesame Dressing	PHP 520	160 PTS
TERIYAKI CHICKEN N DF Brown Rice, Cucumber, Beetroot, Corn, Red Cabbage, Shredded Carrots, Nori, Tomatoes, Carrots, Chia Seeds, Teriyaki Dressing	PHP 740	230 PTS
	PHP 620	190 PTS

SANDWICHES AND BURGERS

GOURMET BURGER P Angus Beef Patty, Caramelized Onions, Tomato, Comté, Bacon, Homemade Barbecue Sauce, Homemade Cornmeal Bun	Php	
CHEESY GARLIC BEEF HOT DOG Grilled Beef Hot Dog, Mozzarella, Cheddar, Parmesan, Parsley, Homemade Toasted Garlic Butter Roll	PHP 1,100	340 PTS
BBQ LENTIL BURGER VG N DF Red Lentil Burger Patty, Tahini Slaw, Avocado Sauce, Homemade Ciabatta Bun	PHP 780	240 PTS
CLASSIC SHRIMP ROLL SF RN Chilled Shrimp, Cocktail Sauce, Celery, Herbs, Homemade Buttered Brioche Roll	PHP 720	220 PTS
SLOW-COOKED BEEF BRISKET C Cheddar Cheese, Red Cabbage, Onion, Jalapeños, Dill Pickles, Slow-Cooked Beef Brisket, Brioche Baguette	PHP 980	300 PTS
PIADINA MORTADELLA-RUSTIC ITALIAN FLATBREAD SANDWICH P N S Mortadella, Ricotta, Cherry Tomatoes, Pesto	PHP 890	270 PTS
	PHP 680	210 PTS

PASTA

THREE CHEESE BAKED GNOCCHI WITH SPINACH V Olive Oil, Onion, Garlic, Spinach, Buffalo Mozzarella, Ricotta, Grated Parmesan	Php	
SPAGHETTI CARBONARA P Guanciale, Egg Yolk, Parmesan	PHP 780	240 PTS
SQUID INK SPAGHETTI ALLO SCOGLIO SF DF S Clams, Mussels, Scallops, Shrimps, Squid Rings, Garlic, Cherry Tomatoes, White Wine, Parsley	PHP 990	300 PTS
LINGUINE ALLE VONGOLE SF DF C Clams, Garlic, White Wine, Chili, Parsley, Seafood Broth	PHP 990	300 PTS
FUSILLI AL PESTO V N Homemade Pesto, Pine Nuts, Parmesan	PHP 880	270 PTS
CASARECCE ALLA BOLOGNESE Slow-Cooked Beef Ragù, Tomato, Aromatic Herbs	PHP 760	230 PTS
CREAMY MUSHROOM BACON PENNE P Button Mushroom, Bacon, Parsley, Parmesan	PHP 780	240 PTS
*GLUTEN-FREE PASTA AVAILABLE UPON REQUEST	PHP 790	240 PTS

SOUPS

REFRESHING GAZPACHO VG Diced Bell Pepper, Basil, Olive Oil, Garlic Crouton	Php	
PESANG ISDA - FILIPINO CLEAR FISH SOUP SF GF White Fish Simmered in Ginger Broth with Bok Choy, Cabbage, Green Beans, and Potatoes	PHP 480	150 PTS
	PHP 580	180 PTS

MAIN COURSE

PERI-PERI CHICKEN LEG GF C DF Grilled Corn, Roasted Garlic Potatoes	Php	
OVEN BAKED WHITE SNAPPER FILLET SF DF RN Grilled tomatoes, Sauce Vierge	PHP 990	300 PTS
TONKATSU DF P Crispy Breaded Pork Cutlet served with Shredded Cabbage	PHP 1,300	400 PTS
PASTRAMI PORK BABY BACK RIBS P C Slow-Cooked Pork Baby Back Ribs rubbed with Pastrami Spices and Coleslaw	PHP 840	260 PTS
	PHP 1,500	460 PTS

FROM THE GRILL

ORGANIC CHICKEN SUPREME RN Garden Salad, Served with your choice of sauce	Php	
AUSTRALIAN LAMB CHOPS Garden Salad, Served with your choice of sauce	PHP 1,650	500 PTS
CHARGRILLED HANGER STEAK Garden Salad, Served with your choice of sauce	PHP 2,900	880 PTS
Select your sauce: Chimichurri, Red Wine, Green Peppercorn, or Sauce Vierge	PHP 2,100	640 PTS
SPICY KOREAN BBQ BEEF SHORT RIBS DF S C Grilled Beef Short Ribs Marinated in Soy, Garlic, Sesame, Gochujang	PHP 1,800	550 PTS
INIHAW NA LIEMPO P DF Grilled Marinated Pork Belly with Soy, Calamansi, Garlic, Atchara	PHP 880	270 PTS
BUTTERFLIED GRILLED GARLIC-LEMON KING PRAWNS SF GF Garden Salad, Lemon Wedge	PHP 1,600	490 PTS
GRILLED YELLOWFIN TUNA STEAK SF N S RN Sun-Dried Tomato Pesto, Garden Salad	PHP 1,400	430 PTS
RAS EL HANOUT MARINATED BEEF SKEWERS N S Roasted Cauliflower and Fregola Salad, Herbed Yogurt Sauce	PHP 1,700	520 PTS
GRILLED OCTOPUS WITH LEMON AND OREGANO SF N GF RN Chargrilled Octopus served with Crushed Baby Potatoes and Pesto	PHP 1,100	340 PTS

TO SHARE

CIELO GRILLED SEAFOOD PLATTER SF 1/2 Ocean Lobster, Squid, Scallops, Octopus Tentacles, Prawns, Fish Fillet Served with Garden Salad and your choice of: Lemon Butter, Chimichurri, Garlic Butter, or Sauce Vierge	Php	
	PHP 7,900	2,390 PTS

SIDE DISHES

CREAMY SPINACH GF V Rich Cream, Sautéed Spinach, Parmesan	Php	
FRENCH FRIES VG DF Classic Golden Fries with Sea Salt	PHP 370	120 PTS
GRILLED CORN ON THE COB V GF Charred Corn Brushed with Herb Butter	PHP 330	100 PTS
ROASTED CAULIFLOWER VG GF DF Oven-Roasted Cauliflower Florets with Olive Oil	PHP 340	110 PTS
TRUFFLED MASH POTATOES V GF Creamy Mashed Potatoes with Truffle Oil	PHP 360	110 PTS
FRIED GARLIC RICE VG DF Sautéed Rice with Crispy Garlic Bits	PHP 430	140 PTS
STEAMED RICE VG DF Plain White Rice	PHP 150	50 PTS
	PHP 120	40 PTS

NAPOLI-STYLE PIZZAS

BBQ PORK PIZZA P Barbecue Sauce, Mozzarella Cheese, Caramelized Onions, Roasted Pork Belly	Php	
BUFALINA MARGHERITA V Tomato Sauce, Buffalo Mozzarella, Roma Tomato, Fresh Basil	PHP 980	300 PTS
QUATTRO FORMAGGI V Scamorza Affumicata, Mozzarella, Parmesan, Gorgonzola	PHP 920	280 PTS
CAPRICCIOSA P Tomato Sauce, Mozzarella, Prosciutto Cotto, Mushrooms, Olives, Artichoke	PHP 990	300 PTS
GUANCIALE BIANCO P S Mascarpone, Guanciale, Parmesan	PHP 960	300 PTS
CREMA DI GAMBERI SF Prawns, Prawn Cream, Cherry Tomatoes, Garlic, Basil	PHP 980	300 PTS
TROPICALE Tomato Sauce, Mozzarella, Pineapple, Bell Pepper, Onion, Chicken	PHP 990	300 PTS
PORK PEPPERONI P Tomato Sauce, Mozzarella, Pork Pepperoni, Bell Pepper, Olives	PHP 960	300 PTS
MEDITERRANEA VG N Tomato Sauce, Mushrooms, Roasted Cherry Tomato, Marinated Olives, Pine Nuts, Basil	PHP 940	290 PTS
*GLUTEN-FREE PIZZA AVAILABLE UPON REQUEST		

DESSERTS

AÇAÍ BOWL N VG Frozen Açaí Blend with Coconut Milk, Topped with Blueberry, Strawberry, Banana, Mango, Crunchy Granola	Php	
UBE CRÈME BRULEE V Creamy Ube Custard with a Crisp Brown Sugar Caramel Top	PHP 720	220 PTS
MANGO STICKY RICE VG DF Sweet Coconut-Glazed Sticky Rice served with Mango Slices	PHP 420	130 PTS
LEMON TART V S Buttery Tart Shell Filled with Lemon Curd, Topped with Candied Lemon Zest	PHP 430	140 PTS
TROPICAL BABA V S Rum-soaked Baba Cake with Pineapple-Raisin Salsa, Coconut Cream	PHP 480	150 PTS
SEASONAL FRUIT PLATTER VG GF A Refreshing Assortment of Freshly Sliced Tropical and Seasonal Fruits	PHP 480	150 PTS
HALO-HALO V GF RN Crushed Ice, Evaporated Milk, Sweetened Beans, Mixed Fruits, Leche Flan, a Scoop of Purple Yam Ice Cream	PHP 430	140 PTS
	PHP 450	140 PTS

SIGNATURE SUNDAES

BOUNTY N GF Davao Chocolate and Coconut Ice Cream Topped with Grated Coconut, Chocolate Sauce, Whipped Cream	Php	
TROPICAL TEMPTATION N GF Rum Raisin and Vanilla Ice Cream Layered with Caramel Sauce, Almond Flakes, Whipped cream	PHP 480	150 PTS
BUBBLE POP GF Bubble Gum Ice Cream with Strawberry Sauce, Rainbow Sprinkles, Whipped Cream, Topped with Cherry and Mini Marshmallows	PHP 480	150 PTS
SALTED EGG DELIGHT GF Salted Egg and Mango Ice Cream, Banana Chips, Palm Sugar Syrup, and Lime Zest	PHP 480	150 PTS
CIELO COCONUT-PANDAN RN Coconut and Pandan Ice Cream served with Fresh Mango, Grated Coconut, and Crispy Rice	PHP 480	150 PTS

C - Contains Chili **N** - Contains Nuts **P** - Pork **S** - Signature Dish **V** - Vegetarian **VG** - Vegan
GF - Gluten Free **DF** - Dairy Free **SF** - Seafood **RN** - Rooted in Nature

 Shangri-La Circle points required for redemption.

Our culinary team will be happy to cater to any of your special dietary needs or considerations.
Prices in Philippine Peso are inclusive of 12% VAT, and subject to 10% service charge and 2.2% local government tax.

CHAMPAGNES & SPARKLING WINE

	 Php	 Shangri-La Circle Points	 Php	 Shangri-La Circle Points
ROMIO PROSECCO EXTRA DRY, ITALY	590	160	2,950	760
DOMAINE CHANDON BRUT, ARGENTINA			3,800	980
DOMAINE CHANDON BRUT ROSE, ARGENTINA			4,200	1,080
VEUVE CLICQUOT BRUT, NV FRANCE	1,900	490	8,500	2,180
VEUVE CLICQUOT BRUT ROSE, NV FRANCE			13,800	3,540

WHITE WINE

	 Php	 Shangri-La Circle Points	 Php	 Shangri-La Circle Points
TEMPUS TWO, SAUVIGNON BLANC, SOUTH EASTERN AUSTRALIA	475	130	1,900	490
CONDOR PEAK, CHARDONNAY, MENDOZA, ARGENTINA	475	130	1,990	520
WILD HOUSE, CHENIN BLANC, WESTERN CAPE, SOUTH AFRICA	500	130	2,000	520
CHÂTEAU HOSTENS-PICANT GRANGENEUVE BLANC, SAUVIGNON, SÉMILLON, MUSCADELLE, SAINTE-FOY-BORDEAUX, FRANCE	740	190	2,960	760

RED WINE

	 Php	 Shangri-La Circle Points	 Php	 Shangri-La Circle Points
TEMPUS TWO, CABERNET SAUVIGNON, SOUTH EASTERN AUSTRALIA	475	130	1,900	490
CONDOR PEAK MALBEC, MENDOZA, ARGENTINA	475	130	1,900	490
WOODBIDGE, CABERNET SAUVIGNON, CALIFORNIA, USA	740	190	2,950	760
DOMAINE DE MAUPERTHUIS IRANCY, PINOT NOIR, BURGUNDY, FRANCE			5,200	1,340

DESSERT WINE & ROSE WINE

	 Php	 Shangri-La Circle Points	 Php	 Shangri-La Circle Points
RICHLAND MOSCATO ROSA, RIVERINA, AUSTRALIA	500	130	1,995	520
THE BEACH HOUSE, PINOTAGE, BLANC DE NOIR, WESTERN CAPE, SOUTH AFRICA	500	130	1,995	520
MINUTY M, SYRAH, CINSULT, GRENACHE, CÔTES DE PROVENCE, FRANCE	945	250	3,780	970

ICED TEA & CHILLED JUICES

	Php	 Shangri-La Circle Points
CIELO ICED TEA	270	70
APPLE JUICE	220	60
CRANBERRY JUICE	220	60
ORANGE JUICE	220	60
PINEAPPLE JUICE	220	60
DALANDAN JUICE	270	70
MANGO JUICE	270	70

FRESH FRUIT JUICES & SHAKES

	Php	 Shangri-La Circle Points
FRESH WHOLE COCONUT	390	100
SEASONAL FRESH JUICES	390	100
SEASONAL FRESH SHAKES	390	100

SOFTDRINK

	Php	 Shangri-La Circle Points
COKE REGULAR	220	60
COKE ZERO	220	60
SPRITE	220	60
ROYAL TRU ORANGE	220	60
GINGER ALE	220	60
SCHWEPPES SODA WATER	220	60
SCHWEPPES TONIC WATER	220	60

BOTTLED WATER

	Php	 Shangri-La Circle Points
EVIAN STILL WATER 750 ML	680	180
EVIAN SPARKLING WATER 750ML	680	180

BEERS

	Php	 Shangri-La Circle Points
SAN MIGUEL LIGHT, PHILIPPINES	280	80
SAN MIGUEL PALE PILSEN, PHILIPPINES	280	80
ASAHI, JAPAN	390	100
CORONA, MEXICO	390	100
BIERDE DES AMIS, LA BLONDE 5.8%, BELGIUM	450	120
BIERDE DES AMIS, TRIPLE 8.5%, BELGIUM	450	120
BIERDE DES AMIS, CR(H)AZY IPA 5.5%, BELGIUM	450	120

Please ask for our Tiki cocktail menu for more selections



Please scan to view translated versions of the menu



CHINESE
中文



KOREAN
한국어



JAPANESE
日本語



ARABIC
العربية



RUSSIAN
русский



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