



Kaviari Oscietre Prestige

PHP 6,980++ per 30gm PHP 11,980++ per 50gm





Salads and Starters



Shangri-L Php Circle Points

Php Circle Points 920 280 Rima Caesar Salad Octopus Salad -850 260 Romaine Salad, Homemade Pastrami, Potato, Celery, Onion, Capsicum, Spring Onion, Garlic, Parsley, Lemon Juice & Soft Boiled Egg, Rye Crouton SP Shallow Fry Crab Cake——— 1,250 380 Pan Seared Atlantic Scallops — 2,200 670 Celeriac Puree, Asparagus, Pickled Turnips SFGFN Dill Hollandaise, Fennel and Apple Salad (§F) _____ 1,400 430 Pan-seared Foie Gras _____ 1,900 580 Buffala Salad — Crispy San Daniele Ham, Cherry Tomatoes, Candied Hazelnut, Caramelized Onion Pomelo, Basil Pear, Balsamic Vinegar Pearl, Compote, Port Wine Cherries (NGF) Olive Oil Powder (P)GP(N) Warm Goat Cheese Salad — 1,100 340 Shangri-La Garden —

Crottin De Chavignol, Pecan Nuts, Figs, Pear, Salad and Aged Balsamic Vinegar Dressing NOS

Edible Soil, Cherry Tomatoes, Carrots, Radish, Cauliflower, Broccoli, Cucumber,

and Zucchini Ribbon, Fresh Herbs, Edamame, Pea Sprouts NGGP DP

Raw Bar





Beef and Bone -- 1,650 500 Smoke Beef Tiradito Marrow Tartare

Caper, Pickled Red Onions, Spring Onions, Gherkins, Ciabatta Toast, Roasted Bone Marrow PRSC

Charcoal Seared Beef Tenderloin, Aji Amarillo, Avocado Puree, Pickled Red Onions, Red Chili, Cilantro, Crispy Corn, Sweet Potato Chips, Ponzu Dressing (RNGP) OF OS (N)

Atlantic Scallops Ceviche-

Avocado, Compressed Strawberries, Charred Sweet Corn, Red Onion, Raspberry Leche De Tigre SFCGFGF - 1,350 410 Smoked Tasmanian Salmon — 1,200 370 Crème Fraiche, Pickled Shallots, Crispy Passion Fruit, Pink Peppercorn, Dill, Salmon Roe, Rye Toast (SF)

Beetroot Carpaccio ——— Poached Beetroot, Walnut, Arugula, Orange

Segment, Balsamic Vinegar Reduction @@@@\\

C) Contains Chili (RN) Rooted in Nature (N) Contains Nuts

Signature Item

Vegetarian









Pasta & Risotto



- 1,200 370

1,850 560

Mushroom and -

Truffle Tagliatelle

Parmesan Cheese, Sauteed Mushrooms, Spinach ♥

Vegan Barley

Risotto

Green Peas, Spinach, Porcini Mushroom, Cashew Cream (N) (V) (G) (F)

Saffron Seafood-- 2,130 650

Risotto

Scallops, Clams, Squid, Mussels, Parmesan Cheese (F) (F)

Braised Angus Beef — 2,300 700 Tortellini & Seared Foie Gras

Spinach, Cherry Tomato, Truffle Hollandaise Espuma

Soup

880 270 Lobster Bisque -

Brandy and Cream (SF)

990 300

840 260

Porcini Soup

Creamy Vegan -

Truffle Shavings VGNG

Potato and Leek -

Soup

Potato Velouté, Fried Leeks, Saffron Infused Oil (V)

660 200 Oven Baked —

French Onion Soup

Comte Cheese and Puff Pastry (s)

(C) Contains Chili (RN) Rooted in Nature

(N) Contains Nuts

Signature Item

Vegetarian

(VG) Vegan

(GF) Gluten-Free

(DF) Dairy-Free

Seafood

Circle Points

- Points for Redemption

Prices are in Philippine Peso and include VAT, subject to 10% Service Charge and 2.2% Local Government tax.



Meat Lover

From The "BarrelPro" Grill

	Php	Shangri-La Circle Points
Tenderloin		
Five Founders, Carbon Neutral Certified MB2+, AUS (8) 200g	2,950	900
WX by Rangers Valley, Wagyu MS5+, AUS 200g	3,950	1,200
Beef Omi Wagyu A5, JPN 220g	7,700	2,330
Ribeye		
Five Founders, Carbon Neutral Certified MB2+, AUS ® 350g	4,100	1,240
WX by Rangers Valley, Wagyu MS7, AUS 320g	6,500	1,970
Striploin		
1824, Wagyu MB2 AUS 350 <i>g</i>	3,600	1,090
Five Founders, Carbon Neutral Certified MB2+, AUS ®	3,600	
WX by Rangers Valley, Wagyu MS5+, AUS	5,700	1,730
For Sharing		
Tomahawk Wagyu MB5, WX by Rangers Valley AUS 1400g	17,000	5,150
Five Founders, T Bone Steak MBS2+, AUS ® 1200g	10,900	3,300
Picanha "Rump Cap" Wagyu MB5 by Westholme AUS 800g	9,500	2,880
Mixed Grill Surf and Turf	13,800	4,180
for 2-3 Persons		
Lobster, Prawns, Cod Fish, Scallops, Tenderloin, Striploin, Lamb Chop, Squid, Guinea Fowl (5)(67)		

Choose your Sauce:

Red Wine Sauce Green Peppercorn Green Béarnaise Gr Rima Barbecue Sauce (SF)

Mushroom Sauce Black Garlic Butter Substitution Blue Cheese Substitution Chimichurri























Main Dishes



970

500

3,200

- 2.800

Butter Poached —
Patagonia Toothfish

Garden Vegetables, Garlic Chips, Clam and Saffron Beurre Blanc (NGF)(SF)(S)

Blackened Celeriac — 1,650

Braised Fennel, Trumpet Mushroom, Black Garlic Puree, Sweet Green Peas © O

Dry Rub Smoked Angus Beef Short Ribs

Jalapeno and Cheddar Corn Bread, Grilled French Beans, Rima Barbeque Sauce (5)

Sous Vide Rack of — 3,250 990 Kurobuta Pork

Herb Crust, Creamy Parmesan Cheese Polenta, Caramelized Apple, Grilled Baby Eggplant, Pommery Mustard Sauce (P)

Grilled Tasmanian Salmon

Garlic and Caper Butter, Tomatoes Rougail, Caramelized Broccoli (SF)(GF)

Pan-Roasted Guinea Fowl — 3,600 1,090

Celeriac Puree, Braised Fennel, Sautéed Mushrooms, Juniper Berry Jus @

Tournedos Rossini — 4,200 1,280 850 Burger

> Wagyu Beef Patty, Foie Gras, Truffles, Chanterelle Mushroom, Brandy Shallots Jam, Raclette Cheese, Hand Cut Fries (5)

Snake River Wagyu——— 2,900 880 Beef Cheek Bourguignon

Mashed Potato, Braised Shallots, Crispy Leeks, Mushrooms, Lardon@@©

Sides

Mashed Potatoes 120 Hand Cut French Fries -380 140 (V)Creamed Spinach Orzo Truffle Risotto -430 180 120 Lobster and Goat Cheese Mac -Steakhouse Creamed Corn -380 410 Mediterranean Roasted -

Contains Chili (RN) Rooted in Nature (N) Contains Nuts (P) Pork

(S) Signature Item

Vegetarian

Artichoke (VG)

(GF) Gluten-Free

(DF) Dairy-Free





Desserts



Vanilla Fromage — 160 Blanc Cake

Glazed light fluffy vanilla cheesecake served with crushed Biscoff and honey tuile ⊙

Valrhona 500 160 Raspberry Mousse

70% Dark Guanaja Raspberry Mousse layered with Chocolate Hazelnut Praline and Croquantine Flakes (N)

Malagos & Tibuok—— 580 Local Davao Dark Chocolate mousse flavored with artisanal sea salt NS R

Coconut Crème Brûlée

Crème Brulee made with our very own homegrown coconuts served with buko Pandan Ice Cream ♥®

Hardin 580 180 "Fruit Garden"

Assortment of dessert components made from locally grown fruits Guyabano ganache, Compressed Baguio Strawberries, Carabao Mango Pate De Fruit ♥⑤®

Tropical Fruit 180 Platter Voge

Ice Cream or Sorbet

per scoop

Ice Cream (N)GF(V)

Vanilla, Chocolate, Pistachio, Rum Raisin

Sorbet (P)(V)

Mango, Raspberry, Soursop, Guava



Contains Chili (RN) Rooted in Nature (N) Contains Nuts (P)

Signature Item

Vegetarian



















