



### Kaviari Oscietre Prestige

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





## Salads and Starters

		Shangri-La Circle Poin			Shangri-L Circle Poir
Octopus Salad ————	920	280	Rima Caesar Salad ————	765	- 61
Potato, Celery, Onion, Capsicum, Spring Onion, Garlic, Parsley, Lemon Juice &			Romaine Salad, Homemade Pastrami, Soft Boiled Egg, Rye Crouton, Mustard Seeds ©		
Sizzling Crab Cakes  Two Jumbo Lump Crab Cakes with  Sizzling Lemon Butter (§F)	1,100	330	Pan Seared Scallops — 1 Asparagus, Guanciale and Seaweed Butter		470
Roasted Bone Marrow — 2 Chanterelle and Garlic Butter	2,000	600	Duck Foie Gras Terrine ————————————————————————————————————	,000	600
Truffle Buffala  San Daniele Ham, Sundried Cherry Tomatoes, Roasted Hazelnuts (P) (G) (N)	1,790	540	Shangri-La Garden  Edible Soil, Cherry Tomatoes, Carrots, Radish, Cauliflower, Broccoli, Cucumber, and Zucchini Ribbon, Fresh Herbs,	- 695	210
Warm Goat Cheese ———	1,455	440	Edamame, Pea Sprouts NS (96F) (9F)		
Pecan Nuts, Figs, Pear, Salad and Aged Balsamic Vinegar Dressing NV					

## Raw Bar

		<b>⇔</b> Shangri-La Circle Poin		Php	Shangri-La Circle Points
Beetroot Tartare ————	730	220	Beef Carpaccio ————	1,455	440
Caper, Onions, Shallots, Cornichon,			Black Garlic Aioli, Parmesan Shavings,		
Parsley and Raspberry Vinegar @@@@®			Crushed Pine Nuts, Balsamic Glaze NGD	RN	
		410 380	Hand Cut Beef  Tartare  Shallots, Caper, Cornichon, Parsley, Chive Red Wine Vinegar, Olive Oil @@@@@	<b>1,630</b> e,	490
Celeriac Remoulade and Caviar (\$P)(\$P\$)					-























- Points for Redemption



#### Pasta & Risotto



Mushroom and -

Saffron Seafood -- 2,130 640

1,850 550

Truffle Tagliatelle

Pecorino Cheese, Sauteed Mushrooms, Spinach ♥

Risotto

Scallops, Clams, Baby Squids, Parmesan Cheese SF GF

Creamy Vegan -

\_\_\_\_1,000 300

Barley Risotto

Cauliflower, Green Asparagus, Cashew Nuts and Almond Crumble NO

# Soup

Creamy Vegan -

Porcini Soup

Truffle Shavings (VN)

880 270 Lobster Bisque -

990 300

Brandy and Cream (\$F)

Cream of Potato -

and Leek

Caramelized Leek with Saffron Infused Oil

660 200

Oven Baked —

840 250

French Onion Soup

Comte Cheese and Puff Pastry

(C) Contains Chili (RN) Rooted in Nature

(N) Contains Nuts

(P) Pork

Signature Item

Vegetarian

(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

-	Braised		<b>⊘</b> Shangri-La
	72 Hours Braised Beef Short Ribs (§	Php	Circle Points
	Port Wine Sauce, Caramelized Celeriac	3,350	1,000
	Tenderloin		
	Angus Pab Moderate, USA 200g	2,950	880
	Five Founders, Carbon Neutral Certified MB2+, AUS (89) 200g	3,150	940
	WX by Rangers Valley, Wagyu MS5+, AUS 200g	4,450	1,330
	Ribeye		
	Five Founders, Carbon Neutral Certified MB2+, AUS (8) 350g	4,400	1,310
	Omaha, US-Certified Angus, USA  350g	3,950	1,180
	WX by Rangers Valley, Wagyu MS7, AUS  320q	8,400	2,500
	,	,	_,000
	Striploin		
	Five Founders, Carbon Neutral Certified MB2+, AUS ® 350q	4,100	1,220
	WX by Rangers Valley, Wagyu MS5+, AUS 350q	5,700	1,700
	For Sharing		
	On The Bone		
	On the Bone		
	Tomahawk Wagyu MB5, WX by Rangers Valley AUS 1200g	17,700	5,260
	Five Founders, T Bone Steak MBS2+, AUS ® 1000g	10,950	3,260
		47.000	5.050
	Mixed Grill Surf and Turf	17,000	5,050
	for 2-3 Persons		
	Lobster, Prawns, Cod Fish, Scallops, Tenderloin, Striploin,		

#### Choose your Sauce:

Green Pepper Corn Rima Barbecue Sauce @ Red Wine Sauce Béarnaise 🕞

Mushroom Sauce Black Garlic Butter Blue Cheese Chimichurri @ P V



(S) Signature Item

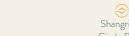


Lamb Chop, Cornfed Chicken Breast, Squid











#### Main Dishes



Burger

en Papilotte

in Chicken Jus SFRN

Salmon

Wagyu Beef Patty, Foie Gras, Truffles,

Chanterelle Mushroom, Brandy Shallots

Jam, Raclette Cheese, Hand Cut Fries ©

Glazed Baby Onions and Root Vegetable

Garlic and Caper Butter, Tomatoes

Rougail, Caramelized Broccoli (\$1) (6)

Patagonia Toothfish — 3,480 1,040

4,900 1,460

- 1,400 **420** 

570

4,700 1,400

Bouillabaisse -
for 2 Persons

Lobster, Mussel, Prawns, Grouper, Squid, Scallops, Croutons, Potato, Fennel and Rouille Sauce (SF)©

Paprika Grilled ——— Cauliflower Steak

Chimichurri Sauce ©©

Mashed Garlic Potatoes,

Pan Fried Duck ———

Breast

Duck Jus, Bok Choy

– 4,000 1,190 Grilled Norwegian — 1,900

- 1,350

and Caramelized Squash with Honey

Eggplant

Smoky Grilled -

Topped with Mini Ratatouille V@G

Sides

		-		Php	Shangri-La Circle Points
Mashed Potatoes —————	430		Hand Cut French Fries	— <i>4</i> 30	100
Cheesy Creamy Spinach ————————————————————————————————————	510	110	Orzo Truffle Risotto	— <i>6</i> 30	140
Steakhouse Creamed Corn ————————————————————————————————————	430	100	Lobster and Crab Mac & Cheese	— 1,350	290
Mediterranean Roasted ————————————————————————————————————	560	120	Grilled Assorted Vegetables ————————————————————————————————————	— 425	100

























#### Desserts



Ice Cream or Sorbet

Platter @@

1 Scoop 190 60 2 Scoop 340 110 3 Scoop 460 140

Ice Cream

Vanilla, Chocolate, Pistachio, Coconut, Ube Liquor

Sorbet

Mango, Raspberry, Soursop, Guava, Calamansi



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

(S) Signature Item

Vegetarian

Brûlée

Buko Pandan Ice Cream ® 🖤









- Points for Redemption









