

SPECIALS

Oysters and Caviar

Gallagher Oyster

Handpicked at 30 months for their premium quality, a unique and unspoilt location gives the Gallagher's Speciale oysters their unique taste - sweetness with a hint of peat and an after taste of iodine and can be compared to a good Irish whiskey. Irish Premium Oysters is also committed to the Origin Green sustainability programme to increase resource efficiency, minimize impact on the environment and become more ecologically aware.

Gallagher Irish RN SF

Premium 70 - 90mm

Php

 Shangri-La Circle Points

385 per piece

100

Gallagher Irish RN SF

Premium 170 - 200mm Jumbo

580 per piece

150

Fresh Oyster C

Served with Pinoy Style Vinaigrette
(Shallots, Vinegar, Lemon, Ginger, Chili)

Php

 Shangri-La Circle Points

Oyster Reverie RN SF

Gallagher Jumbo Oyster

680

190

Pick Your Cooking Style

Baked Spicy Gallagher Oyster C SF DF

Gochujang, sesame oil, garlic, lime, spring onion

Grilled Gallagher Oyster C SF DF

Jicama salsa, green apple, pickled jalapeño

Caviar

Turn your beach holiday into a deluxe getaway with a sumptuous caviar.

Php

 Shangri-La Circle Points

Kaviari Oscietra Prestige SF

per 30gm

6,980

1,790

Kaviari Oscietra Prestige SF

per 50gm

11,980


3,080

with sour cream, spring onion, shallots,
egg whites, egg yolks, Blinis

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

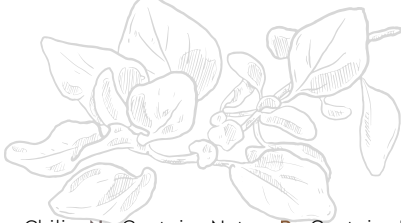
Prices are in Philippine Peso and include VAT, subject to 10% Service Charge and 2.2% Local Government tax.

Cold Starter

	Php	 Shangri-La Circle Points
Hamachi Tataki SF C GF DF S Jalapeño Dressing, Shallot, Pickled Red Radish, Fried Garlic	980	260
Spicy Tuna Tartare SF DF C RN Orange Ponzu, Coriander, Labuyo, Crispy Nori	880	230
Homemade Smoked Salmon with Pomegranate Salsa S SF GF DF Burnt Pineapple, Salmon Roe, Crispy Quinoa	920	240
Crab Salad with Cucumber Gel SF GF DF Crab Meat, Red Onion, Coriander, Lime Zest, Avocado Purée	1,700	440
Beetroot & Goat Cheese Salad VG N GF Beetroot, Rosemary Dressing, Goat Cheese, Walnuts	620	160
Pomelo & Pear Salad VG N C DF GF Peanut Sauce, Romaine Lettuce, Cabbage, Carrot, Crispy Rice Noodles	650	170
Kilawin S SF GF DF RN King Mackerel, Coriander Oil, Calamansi, Coconut Milk	820	220

Hot Starter

	Php	 Shangri-La Circle Points
Tempura Tiger Prawn SF Desiccated Coconut, Mango Chutney	1,500	390
Sate Babi N P C DF Indonesian Pork Skewers, Cashew Nut Butter	690	180
Grilled Atlantic Scallops SF Cauliflower Purée, Camote Chips, Paprika Oil	1,300	340
Grilled Octopus SF DF C S Spicy Harissa Sauce	980	260
Spicy Korean Chicken DF C Korean Chili Sauce, White Cabbage, Lime, Sesame	680	180
Crispy Salmon Roll SF DF Japanese Mayo, Tobiko, Salmon, Crab Stick, Takuan, Sushi Rice, Breadcrumbs	780	200
Mussels & Clams in SF C Garlic Butter Sauce	880	230



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Soup


	Php	 Shangri-La Circle Points
Tom Yum Goong SF C DF S Shrimp, Tamarind, Chili, Coriander, Mushroom, Kaffir Lime	720	190
Kimchi Tuna Soup SF C DF Kimchi, Tuna, Radish, Carrot, Chili Flakes, Spring Onion	580	150
Pumpkin Lemongrass Soup VG DF Ginger, Coconut Cream, Onions	550	150
Creamy Seafood Bisque SF Clams, Mussels, Prawn, Squid, Crouton	920	240

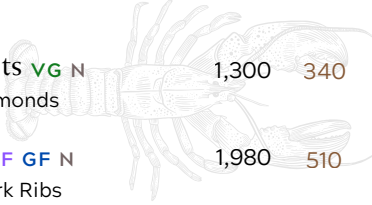
Main Course
By the Sea

	Php	 Shangri-La Circle Points
Grilled Tuna Steak SF DF GF RN Mango Salsa, Capsicum Confit	1,950	500
Miso-Glazed Cod SF S Wasabi Mashed Potato, Pickled Ginger Root	2,900	750
Grilled Grouper SF DF GF Ginger-Kaffir Lime Sauce, Coriander Oil, Crispy Ginger	2,200	570
Grilled Whole Sea Bream with Chimichurri SF DF GF S Mixed Grilled Vegetables, Herb Chimichurri	5,500	1,420
Steamed Salmon Crusted with Pistachio SF N Avocado-Citrus Mousseline, Grilled Green Asparagus	1,900	490
Salted Egg Mud Crab SF C S Salted Egg Yolk, Garlic, Curry Leaves, Chili	2,950	760
King Prawns in Black Pepper Sauce SF S Boracay King Prawns, Capsicum, Black Pepper	2,550	660
Prawn Ravioli SF DF C Saffron Bisque, Tiger Prawn, Ricotta Cheese	2,450	630
Grilled Snapper "Pla Sam Rod" SF DF C RN Tamarind, Palm Sugar, Fish Sauce, Coriander	2,200	570
Palawan Rock Lobster Sizzler SF Thermidor Sauce, Green Salad	8,700	2,240
Sirena Surf & Turf SF Wagyu Tenderloin MS5, King Prawns, Purple Yam Purée, Seafood Jus	5,300	1,360




Out of The Ocean

	Php	 Shangri-La Circle Points
Stuffed Corn-Fed Chicken Breast with Foie Gras & Truffle S GF RN Chicken Breast filled with Foie Gras and Black Truffle, Mashed Potatoes, Glazed Vegetable, Port Wine Sauce	2,500	650
Agedashi Tofu VG DF Crispy Tofu, Shitake and Enoki Mushrooms, Umami Sauce	1,200	310
Green Vegetable Curry VG DF C GF Mixed Vegetables, Basil, Coriander, Galangal, Lemon Grass	1,100	290
Ranger Valley Striploin GF Capsicum Confit with Balsamic Vinegar, Garlic, Hand-Cut Fries	5,700	1,470
Roasted Cauliflower Florets VG N Warm Herb Hummus, Roasted Almonds	1,300	340
Java-Glazed Pork Ribs C DF GF N Indonesian-style Caramelized Pork Ribs	1,980	510




For Sharing

Good for 2 person

	Php	 Shangri-La Circle Points
Sirena Seafood Tower SF Lobster, Prawns, Barramundi, Grouper, Mussels, Clams, Octopus, Squid Served with Plain Rice, Garlic Rice, and French Fries	13,900	3,570

Sides

	Php	 Shangri-La Circle Points
Garlic Kangkong DF VG N Garlic, Vegan Oyster Sauce, Sesame	390	100
Stir-Fried Vegetables DF VG C Kimchi Sauce, Mixed Vegetables, Crispy Garlic	390	100
Seaweed Mashed Potato V Cocktail Seaweed, Butter, Milk	390	100
Stir-Fried Bok Choy DF VG Garlic, Vegan Oyster Sauce	390	100
Garlic Rice DF VG Jasmine Rice, Crispy Garlic	150	40
Steamed Jasmine Rice DF VG	120	40

 - Points for Redemption

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Desserts

	Php	 Shangri-La Circle Points
Malagos Chocolate Paris-Brest N RN V Classic Choux Pastry filled with Malagos Chocolate Praline Cream	550	150
Pandan Kesong Puti Cheesecake V Pandan-Infused Cheesecake with Local Kesong Puti Cheese	580	150
White Chocolate Tart N V White Chocolate Custard & Homemade Coconut Ice Cream	580	150
Boracay Banana Pie N V S Lacatan Bananas, Peanut Butter, Salted Caramel, Banana-Passion Fruit Sorbet	580	150
Tropical Fruit Platter VG GF Assortment of Ripe and Refreshing Tropical Fruits	580	150
Ice Cream per Scoop N Vanilla, Cookies & Cream, Coffee, Mango, Coconut, Chocolate	190	50
Sorbet per Scoop VG GF DF Mango, Raspberry, Strawberry	190	50

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Chinese
中文



Korean
한국어



Japanese
日本語



Russian
Русский



Arabic
ةبيرعلا

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