

SPECIALS

Sirena Fresh Oysters

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.

	Php	Shangri-La Circle
Gallagher Irish RN Premium 70 - 90mm	385 per piece	120
Gallagher Irish RN Premium 170 - 200mm Jumbo	580 per piece	180

Fine de Claire Oysters

Famous oyster from the largest oyster-producing region in the world. The oysters are finished in knee-deep claire (rectangular salt ponds) for a minimum of one month, during which they fatten and take on a sweeter, fruitier flavor from the water and phytoplankton in the ponds.

	Php	Shangri-La Circle
Fine de Claire Oysters Oysters 60 - 70mm	430 per piece	140

Pick Your Cooking Style

Fresh Oyster **C N GF DF**

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

Grilled Oyster **C GF DF**

Served with Chimichurri Sauce

Gratinated Oyster **S**

Served with Champagne Sabayon / Mornay Sauce

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

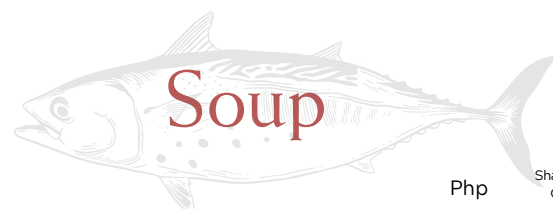
Shangri-La Circle - Points for Redemption

Cold Starter

	Php	Shangri-La Circle
Kilawin S SF GF DF King Mackerel, Coriander Oil, Calamansi, Coconut Milk	760	230
Spicy Raw Salmon Salad with Tempura Flakes SF Spicy Japanese Mayonnaise, Layu Chili Oil, Sesame Seeds, Fresh Lettuce, Tempura Flakes, Ikura	720	196
Asian Tropical Salad C N V VG GF Shredded Cabbage, Pineapple, Coconut, Carrot, Red Onion, Coriander, Nham Jin Dressing	590	161
Tuna Tartare with Coconut and Almond Cream N SF GF DF RN Ginger, Mirin, Tamari, Yellowfin Tuna, Almond and Coconut Cream, Strawberries	860	235
Tiger Prawn Salad C N GF DF Grilled Prawns with Tom Yum Marinade, Papaya Slaw, Roasted Peanut, Mint, Basil, and Coriander with Thai Dressing	990	270
Crab Salad SF GF Crab Meat, Lime Mayonnaise, Pomelo, Guacamole	1,290	352
Tuna Belly Escabeche and Tomato Salad SF GF DF Tomatoes, Red Onion, Citrus	690	188

Hot Starter

	Php	Shangri-La Circle
Grilled Octopus SF Grilled Local Octopus, Creamy Mashed Potato Puree, Spanish Paprika, Olive Oil	850	260
Tiger Prawn Tempura SF Tempura Prawn, Desiccated Coconut, Mango Chutney	1,400	382
Assorted Croquettes SF P Garlic-Chili and Shrimp Croquettes, Iberico Ham Croquettes, Baby Squid Croquettes	550	150
Gratinated Scallops SF DF P Chilean Scallops, Caramelized Onion, Iberico Ham, Sherry Wine, Breadcrumbs	1,250	341
Black Mussels with Lemon and Garlic SF GF DF Steamed Atlantic Mussels, Olive Oil, Garlic, Lemon, Bay Leaf	1,200	327
Fried Baby Crystal Shrimps C SF Crispy Baby Shrimps, Pinakurat Vinegar, Spicy Mayonnaise	750	205
Sate Babi C N P GF DF Pork Barbecue Skewers, Indonesian Marinade, Cashew Nut Butter, Kecap Manis	690	188



Soup

	Php	Shangri-La Circle
Creamy Seafood Bisque S SF Creamy Seafood Bisque with Black Mussels, Tiger Prawns, Squid and Red Snapper	880	240
Thai Coconut Seafood Soup C SF DF GF Spicy Coconut Soup with Bok Choy, Tiger Prawns, Clams, Squid, and Scallops	990	270
Vegan Lemongrass Ginger Pumpkin Soup V VG DF Pumpkin, Ginger, Onion, Coconut Cream, Lemongrass	520	142
Hamaguri and Salmon Belly Miso Soup SF DF Clams, Seaweed, Diced Tofu and Bonito Flakes	680	210

Main Course From the Ocean

	Php	Shangri-La Circle
Boracay Sweet Chili Crab S C SF RN Stir-fried Mud Crab, cooked in Homemade Sweet Chili Sauce	2,950	900
Boracay King Prawns SF GF Grilled Local King Prawns served with Noisette Butter on the side	2,450	668
Southern Fish Curry C SF GF DF Local Grouper cooked in Curry Sauce with Vegetables and Coriander	1,450	440
Grilled Tuna Steak with Potato Confit SF GF DF RN Local Yellowfin Tuna Loin, Garlic Oil, Baked Potatoes, and Capsicum Confit	1,950	590
King Prawn Fettuccine with Saffron Sauce C SF Fettuccine Pasta, King Prawn, Prawn Bisque, Saffron	1,850	560
Poached Salmon Crusted with Pistachio SF N Avocado-citrus Mousseline, Grilled Green Asparagus	1,900	580
Dover sole à la meunière SF GF Crushed Potatoes and Lemony, Butter Pan Sauce	6,400	1,940
Roasted Sea Bream SF GF DF Cherry Tomatoes, Olives, Lemon and Fresh Herbs	3,600	1,090
Miso Glazed Black Cod Fish Fillet SF Wasabi-infused Mashed Potatoes, sautéed Bok Choy and Enoki Mushrooms	2,850	870

Out of The Ocean

	Php	Shangri-La Circle
Pork Ribs Java Glaze S C P GF DF Indonesian Glazed Baby Back Ribs	1,850	505
Jack Creek Striploin GF Grilled Angus Beef Striploin, Capsicum Confit with Balsamic and Garlic, served with Hand-cut Fries	3,800	1,036
Sambal Goreng Tempeh N V VG RN Fried Tempeh in Spicy Sambal	780	213
Agedashi Tofu V VG DF Crispy Tofu, Shitake and Enoki Mushrooms with a rich Umami Sauce	1,100	340
Roasted Cauliflower Florets V VG N Warm Herbs Hummus and Roasted Almond Flakes	1,300	400
Sous vide cooked Chicken Thigh N Stuffed with Hazelnuts and Comte Cheese, Creamy Spinach	1,800	550

For Sharing

Good for 2 person

	Php	Shangri-La Circle
Sweet and Sour Red Snapper with Coriander and Lemon S SF Deep-fried Boneless Red Snapper in Oriental Sweet and Sour Sauce with Lemon and Coriander	3,200	873
Balinese Seafood Platter S SF GF C N Grilled Barramundi Fish, King Prawns and Clams in Sambal Terasi Balinese-style Sauce, served with Garlic Rice	6,600	1,800
Sirena's Quintessential Grilled Seafood Tower S SF GF Palawan Lobster, Tiger Prawns, Lapu Lapu Fillet, Red Snapper, Scallops, Octopus, Clams, served with Plain Rice, Garlic Rice and French Fries	13,900	3,791

Sides


	Php	Shangri-La Circle
Spinach Gratin V Cheesy Bechamel, gratinated with Parmesan Cheese	450	140
Stir Fried Bok Choy SF DF Garlic and Oyster Sauce	380	120
Mediterranean Rice Pilaf V N Basmati Rice, Saffron, Raisin, Pistachio and Coriander	380	120
Sautéed Green Beans VG V DF Roasted White Sesame, Garlic and Soy Sauce	380	120

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Shangri-La Circle - Points for Redemption

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

Desserts

	Php	
White Chocolate Tart <small>N V</small> White Chocolate Custard served with Homemade Coconut Ice Cream	480	131
Boracay Banana Pie <small>S N V</small> Lacatan Banana, Peanut Butter, Salty Caramel Toffee Sauce Vanilla, Cookies Ice Cream	530	145
Chocolate Cremoux <small>N V</small> Coffee Ice Cream, Pink Pepper Tuille, Hazelnut Cookies	480	131
Oreo Cheese Pie <small>N V</small> Oreo Base, Cream Cheese	480	131
Basil Panna Cotta <small>V</small> Basil Panna Cotta, Mango Ice Cream, Crushed Grahams, Fresh Mango, Basil Leaves	450	123
Tropical Fruit Platter <small>V VG GF DF</small>	530	145
Banana Peanut Butter Ice Cream <small>N V VG GF DF</small> Banana with Dark Chocolate Sauce and Caramelized Peanuts	530	145
Ice Cream per Scoop <small>N</small> Vanilla, Cookies & Cream, Coffee, Mango, Coconut, Chocolate	190	60

Please scan this QR Code if you want to view the instructions in Chinese, Japanese, and Korean.



Chinese
中文



Korean
한국어



Japanese
日本語

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