



KAD KAFÉ A LA CARTE MENU

STARTERS & SALAD

🌿 Pon Yang Kham Beef Carpaccio

Tenderloin, Radish, Carrot, Parmesan, Tuscan Olive Oil
490 | 🌿 255

Australian Veal Tonnato

Dry Capers, Celery, Tuna Sauce
480 | 🌿 249

(P) 16 Month Parma Ham

Cantaloupe, Rocket Leafs
450 | 🌿 234

(V) Panzanella

Bread, Tomato, Celery, Cucumber,
Red Onion, Red Wine Vinaigrette
290 | 🌿 151

(V) Pumpkin Salad

Fresh Ricotta Cheese, Sun-dried Tomato,
Taggiasca Olive, Oregano, Balsamic Dressing
390 | 🌿 203

SOUPS

(V) Fresh Tomato Soup

Ricotta Dumpling, Basil, Olive Dust,
Extra Virgin Olive Oil
260 | 🌿 135

(V) Minestrone

Vegetables, Parmesan Cheese
260 | 🌿 135

PASTA

Pappardelle

Lamb Ragout, Mint Leaf, Pecorino Cheese
310 | 🌿 161

(V) Tagliolini

Eggplant, Tomato, Dried Oregano, Aged Ricotta
270 | 🌿 140

Agnolotti

Parmesan, Spinach, Shitake, Red Wine Sauce
270 | 🌿 140

Spaghetti Verrigni

Crab, Tomato, Lemon
370 | 🌿 192

SANDWICH & BURGER

Served with Green Salad & Fries

(P) Club Sandwich

Grilled Chicken, Egg, Toasted Bacon,
Tomato, Lettuce
350 | 🌿 182

All prices are in Thai Baht and are subject to 10% service charge and applicable government tax.

🌿 Shangri-La Circle Points suggested above are estimates and may fluctuate according to the day's rate.

WESTERN MAINS

250g Australian Angus Striploin
Mashed Potato, Asparagus, Carrot, Black Pepper Sauce
1,350 | 🌿 701

180g Australian Angus Tenderloin

Potato Puree, Roasted Onion, Red Wine Sauce
1,450 | 🌿 753

Duck Leg

Confit, Garlic Mash Potato, Broccoli, Orange Sauce
550 | 🌿 286

Braised Beef Cheek

Carrot Variation 380 | 🌿 197

🌿 Line Caught Cod

Green Vegetables, Trapani Style Ricotta Pesto
650 | 🌿 338

SHANGRI-LA SIGNATURE DISHES

🌿 Dockyard traditional burger

Beef patty, Lettuce, Tomato, Gherkins,
Cheddar Cheese and Mayonnaise
490 | 🌿 255

🌿 (P) Caesar's Salad

Poached Egg, Romaine Lettuce, Brioche Croutons,
Parmesan cheese, Anchovy, Garlic Dressing
290 | 🌿 151

Hainanese Chicken Rice

Free Range Chicken, Chicken Soup,
Rice and Traditional Condiments
320 | 🌿 166

(N) Seafood Pad Thai

Stir-fried Rice Noodle, Seafood, Peanut and Tamarind Sauce
320 | 🌿 166

(P) Yangzhou Fried Rice

Jasmine Rice, Duck, Pork, Shrimp, Shitake Mushroom and Egg
260 | 🌿 135

THAI SPECIALITIES

🌿(P, N) Pork Satay

Peanut Sauce, Pickles 280 | 🌿 146

(V) Rice Spring Roll

Vegetables, Herbs, Sweet Chili Sauce 250 | 🌿 130

(🌿) Som Tam

Green Papaya, Chili, Dried Shrimps, Peanuts
250 | 🌿 130

🌿 Khao Soi

Yellow Curry, Chicken, Chili, Coconut 320 | 🌿 166

(🌿) Tom Yam Goong

Prawns, Chili, Coriander, Mushroom,
Kaffir Lime, Lemongrass 380 | 🌿 197

🌿(🌿) Spicy Green Curry

Chicken, Coconut, Chili, Kaffir Lime, Eggplant
320 | 🌿 166

(🌿) Red Curry

Duck Breast, Chili, Coconut, Lychee, Pineapple
465 | 🌿 242

Steamed Seabass

Vegetables, Garlic & Chili Sauce 650 | 🌿 338

BRICK OVEN PIZZA

(V) Margherita

Tomato, Mozzarella Fior di Latte, Basil
295 | 🌿 153

Napoli

Tomato, Mozzarella Fior di Latte,
Anchovy, Capers, Oregano
400 | 🌿 208

(P) Capricciosa

Tomato, Mozzarella Fior di Latte, Cooked
Ham, Mushrooms, Olives, Artichoke
450 | 🌿 234

(V) Quattro Formaggi

Mozzarella Fior di Latte, Blue Cheese,
Emmental, Brie, Grana Padano Cheese
400 | 🌿 208

(P) Diavola

Tomato, Mozzarella Fior di Latte,
Pepperoni, Basil
350 | 🌿 182

(P) Parma, Rucola e Grana

Tomato, Parma Ham, Grana Cheese,
Mozzarella Fior di Latte, Rocket Leaf
450 | 🌿 234

DESSERTS

Mango

Sticky Rice, Coconut 220 | 🌿 114

Crème brûlée

Vanilla, Cream, Fruit, Mint 230 | 🌿 120

Tiramisu

Espresso, Lady Finger, Cacao 250 | 🌿 130

Chocolate Moist Cake

Milk Parfait, Berries 230 | 🌿 120

Panna cotta

Strawberry, Meringue 230 | 🌿 120

Assortment of Ice Creams and Sorbets

180 | 🌿 94

Cheese Platter

Selection of International and
Artisan Thai Cheese
450 | 🌿 234

Fruit Platter

220 | 🌿 114

(N) Contain Nuts | (V) Vegetarian

(P) Contain Pork | (🌿) Spicy

🌿 Rooted in Nature

🌿 Rooted in Nature Through Rooted in Nature, we aim to respect the natural order of things and reduce the damage on the environment by: Supporting local agricultural and fishing communities, · buying chemical pesticide-free local produce, · sourcing from free-range livestock and poultry products where possible, · acquiring sustainably-sourced seafood that are caught through ethical means, · and serving organic and fair trade products indicated by national and local food safety standards.