

# ALL DAY

#### 11:00 A.M. to 11 P.M.

#### **STARTERS**

#### WELLNESS APPETISERS

V Beetroot and spinach salad 1,900 Pan-roasted beetroot, baby spinach, pickled beetroot, toasted seeds, balsamic dressing

 $_{
m N}$  Beetroot contain liver protective antioxidants that aid detoxification

Herbed salmon rice paper rolls 4,800

Seared salmon, seasonal vegetables, fresh herbs, rice paper roll, sesame chilli sauce Good source of heart-healthy anti-inflammatory Omega 3 fats

Ŋ V	Fattoush	2,200
	Romaine lettuce, cucumber, red onion, radish,	
	tomato, mint, crisp pita, sumac olive oil dressing	

PN Caesar salad 1,600 Romaine lettuce, pork bacon, anchovies, croutons, Parmesan flakes, Caesar dressing

S With grilled chickenWith grilled prawns2,2002,500

2.900

N Healthy summer salad
Baby spinach, grilled chicken breast, avocado,
low fat feta, pine nuts, raspberry vinaigrette

V Creamy tomato soup Slow roasted tomatoes blended with herbs, ricotta tortellini, basil oil	1,800	S Wonton noodle soup Prawn dumpling, Chinese green vegetables, chicken broth, egg noodles	1,900
SH Penang curry laksa Yellow noodles, bean curd puff, prawns, pulled chicken, beansprout and egg in spicy coconut broth	2,400	NV Creamy mushroom soup Scallion, crispy croutons	2,000

#### SANDWICHES AND WRAPS

Steak sandwich	5,900	P Club sandwich	3,400
Sliced beef fillet, avocado, pickles, horseradish cream, crisp baguette  N Beef burger	5,900	Pan-fried chicken, pork bacon, fried egg, lettuce, tomato, mayonnaise, aged cheddar, smoked	d ham
Hand molded grilled Australian beef, fried egg, cheese, pickled vegetables, Dijon mustard, sesame bun		Veggie panini	2,700
N Fried chicken burger Buttermilk fried chicken, curry mayonnaise,	3,500	Oven-dried tomatoes, roasted eggplant, goat's cheese, hummus, mint	
jalapeño, cabbage, mango slaw		All sandwiches are served with French fries	

Contain Pork-P | Vegetarian - V | Contain Nuts - N | Shellfish - S | Rooted in Nature - \* | Spicy - H Please let your server know should you have any food allergies or other dietary restrictions.



# 360<sup>0</sup> Artisan Pizza

Spicy tuna and olive Tuna, olives, tomato, mozzarella, oregano, basil	2,800
Beef pepperoni Beef pepperoni, onion, olives, mozzarella, tomato, oregano, basil	2,800
Hawaiian Chicken, Pineapple, Onion, bell pepper, tomato, Oregano, Basil	2,800
Margherita Tomato, mozzarella, oregano, basil	2,400

WELLNESS MAIN COURSES	11:00 A.M. TO 11 P.M.
NV Coconut spinach dhal with spiced okra	2,200
Red lentil dhal, sautéed okra and tomato, chutney, cucumber raita, basmati rice	
Protein packed lentils are high in cholesterol lowering fibers	
N Salmon with blueberry, almond and lime quinoa salad	6,900
Seared salmon, quinoa, almonds, blueberries, lime, herbs, blueberry dressing	
High in heart-healthy omega 3 fats and bone building nutrients	
Steamed local fish with ginger, lime, and tomato salsa	3,500
Barramundi, pea mint purée, tomato, cucumber and olive salsa	
Rich in bone building and immune supporting vitamin D	

### WESTERN COMFORT

Penne, spaghetti or fettuccini prepared with a choice of:	
V Chunky tomato basil sauce, Parmesan flakes, olives	2,700
V Field mushrooms, basil pesto, toasted pine nuts	2,700
SH Prawns, garlic, red chilli flakes, plum tomato, Parmesan cheese	3,800
Beefribeye, 240g $GrilledAustraliangrass-fedribeyesteakservedwithFrenchfries,rocketandtomatosalad,mushroomsauce$	13,000
Corn fed baby chicken Marinated potato wedges, broccoli, barbecue sauce	3,500
Fish and chips Batter fried fish, crunchy chips, tartare sauce	3,500
s Seafood platter Grilled fish, prawns, calamari, savoury rice, vegetables, lemon cream, broccoli, barramundi	5,900
Grilled lamb chops (4 pieces) Crushed potatoes, beans, thyme jus	16,000



### COLOMBO KITCHEN

HP Black pork curry Diced pork slow stewed with roasted curry powder	3,500
H Sri Lankan chicken curry Chicken stewed with Sri Lankan spices	2,900
N Cashew curry Cashew nuts cooked in a thick coconut gravy	3,900
Tuna Ambulthiyal Goraka and black pepper marinated fish in tamarind gravy	3,500

All curries are served with two vegetable curries, pol sambol, papadam and steamed basmati rice

### INDIAN KITCHEN

ΗS	Butter chicken masala Tandoor cooked chicken simmered in fresh tomato cashew gra with butter	3,500 avy
V	Dhal tadka Yellow lentils scented with cumin and fresh coriander	2,400
ΗΝ	Mutton rogan josh Mutton cubes cooked to tender in an aromatic tomato and cashew nut gravy	4,900
	All curries are served with basmati rice or chapati, Indian pic yoghurt	kles and

 $\frac{Biryani}{HN}$  Fragrant basmati rice tossed with house spice mix served with

raita and papad

 V Vegetable
 2,200

 Chicken
 3,200

 Mutton
 4,600

### ASIAN HERITAGE

ΗΝ	Malaysian chicken satay Char-grilled chicken skewers, onion cucumber salad, peanut sauce	2,400
HN	Thai chicken green curry Chicken simmered in green curry, served with steamed jasmine rice	3,200 e
SHN	Phad Thai Thai rice noodles, prawns, peanuts, beansprouts, tamarind glaze	3,500
SN	Nasi goreng Fried rice, chicken satay, fried egg, prawn crackers	3,900
	Vegetable fried rice with egg Assorted vegetables, mushroom, "Shang Palace' chilli sauce	1,900
N	Stir-fried beef Thin slices of beef cooked with vegetables in Chinese black pepper served with jasmine rice	7,500 sauce



#### **BITES**

<sup>H</sup> Devilled bites with a spicy tomato sauce	
Chicken	2,200
Fish	2,900
s Prawn	3,800
V Vegetable spring roll Shredded cabbage, carrot, mushroom, chilli dip	1,900
H Masala omelette Flat omelette with tomato, onion, chilli, coriander	1,400
HNV Cashew nuts Fried cashew nuts with chilli and curry leaves	4,500

V Chilli garlic cheese toast	1,900
Garlic infused buttered toast with melted cheese	
v	
$_{ m V}$ French fries	1,800
Crispy potato wedges	1,800
Hot butter Cuttlefish	3,500
Deen fried seasoned calamari tossed in chilli scallion and	hutter

### **SWEET NOTES**

### WELLNESS DESSERT

 $^{
m N\ V}$  Dark chocolate olive oil cake Almond flour-based cake, raspberry compote and seasonal berries A guilt free indulgence made with heart-healthy olive oil

1,500

1,800

1,600 1,700

Kiri pani Thick natural curd topped with kithul treacle	1,400	New York cheesecake Vanilla Chantilly, passion fruit sponge
N Watalappam	1,400	V Seasonal fresh cut fruits
Sri Lankan classic jaggery, coconut pudding		NV Artisan Italian ice cream
Classic crème brûlée	1,800	Vanilla
Crackling caramel		Chocolate
N Red velvet cake	1,800	Strawberry
Vanilla cream cheese with strawberry macarons		

### Cilia i Cstauran speciais

# Capital Bar & Grill Classics

## appetisers

Signature Dish	House smoked salmon and fresh tuna tartare  Avocado, sour cream and caviar		2,200
	Beef carpaccio Aged balsamic, extra virgin olive oil, baby rocket and Parmesan		2,800
	mains		
Signature Dish	Capital Grill Tomahawk steak – $100g$ Includes 2 sides and 2 sauces of your choice Minimum order – 1kg		2,300
	cape grim beef Hand-selected and rigorously graded grass-fed Australian beef		
		240g	350g
	Sirloin steak	4,900	6,500
	Rib eye steak	6,500	7,950
	Beef tenderloin	6,900	8,950
₹ <sup>1</sup>	Herb crusted barramundi fillet		3,400
P	Bourbon glazed barbecue back ribs		3,900
	Australian lamb chops (4 pieces)		7,500
	Choose your sauce: Herb jus   Mushroom sauce   Black pepper gravy   Bourbon barbecue sauce		
	Choose your sides:		
N V	Steamed broccoli with shaved almonds		1,200
V	Truffle mashed potatoes		800
V	Truffle fries with Parmesan and parsley		900
P	Charred skillet corn and bacon		950

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# Shang Palace Favourites

#### dim sum

	Assorted steamed dim sum basket (3 pieces) Chicken dumpling, mushroom bun, prawn dumpling	1,200
	Assorted crispy dim sum basket (3 pieces) Prawn spring roll, vegetable spring roll, chicken dumpling	1,200
	soup	
	Imperial hot and sour soup with seafood	1,200
	chinese barbecue	
	Chicken char siew	1,200
P	Barbecue crispy pork belly with hoisin sauce	1,700
P	Char siew pork	1,900
	wok fried	
V	Sichuan mapo tofu with shiitake mushroom	1,800
S	Stir-fried chicken with Sichuan pepper and chilli	1,900
P	Sweet and sour pork with pineapple and bell peppers	1,900
S	Wok-fried beef with green chilli	4,100
SN 🌱	Sichuan tiger prawn kung pao with cashew nuts, dry chilli and onion	2,900
-Ja	Wok-fried barramundi in Sichuan chilli sauce	2,250
	rice, vegetables and noodles	
V	Steamed rice	450
V	Wok-fried bok choy	900
	Stir fried egg noodles with vegetables	800
V	Stir fried broccoli with chopped ginger	1,900
NS	Yang chow fried rice with prawn and chicken char siu	1,300
V	Green asparagus with garlic	2,400

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