



Nutritionist-approved Recipes

Wellness at Shangri-La

Our carefully crafted offerings are full of nutrient-dense

whole foods, masterfully cooked to maximise nutrition and flavour while limiting salt, sugar and additives. We believe in hospitality from the heart and it allows us to help you eat well in every meal. 香格里拉健康之選

我們為您呈上精心設計的一系列高營養密度菜式,並以低鹽、低糖和低添加劑的烹調方法保留食材的營養成分及原有風味。我們秉承香格里拉由心出發的待客之道,讓您每天品嚐更健康的滋味。

Breakfast 早餐	HK\$	Points
Available from 6:30 am to 10:30 am 上午6時30分至10時30分供應		
✔>● Fine selection of breakfast bakeries (choose 4 pieces: white bread, whole wheat bread, rye bread, five-grain bread, muffin, croissant, chocolate croissant, brioche, soft roll, Danish pastry) served with butter, assorted jams, honey 各款鹹甜包點或多士 (任選4件:白麵包、全麥包、黑麥包、五穀麥包、鬆餅、牛角包、巧克力牛角包、法式甜包、餐包、丹麥酥餅) 配牛油、果醬、蜜糖	140	269
© ② ② Superfood fruit salad	190	365
Mixed fruits, avocado, chia seeds, walnuts, goji berries, homemade granola, coconut milk Contains omega 3 and anti-inflammatory ingredients to kick start your day 「超級食物」水果沙律 解雜果、牛油果、奇亞籽、合桃、杞子、自家製果仁燕麥脆片、椰奶 含奧米加3及抗炎效果,助您以充沛體力展開新一天	.,,	300
✓ Congee with chicken, sweet corn or century egg and pork with fried dough sticks, condiments 雞肉粥、粟米粥或皮蛋瘦肉粥伴油條及配料	145	279
Two eggs (fried, scrambled, boiled or poached) with hash brown and bacon, ham or sausage 新鮮雞蛋兩隻 (煎、炒、烚或水煮) 配脆薯餅和煙肉、火腿或早餐腸	165	317
	180	346
● Eggs benedict Two poached eggs, English muffin, black forest ham, hollandaise sauce 班尼迪克蛋 水煮蛋兩隻、英式鬆餅、煙火腿、蛋黃醬	170	327
● Wellness breakfast set Choice of one wellness juice, smoothie or seasonal fruit Matcha supercharger (banana, spinach, cashew nuts, matcha green tea, medjool date, unsweetened non-dairy milks) Superfood fruit salad Shakshuka – poached eggs in smoky tomato sauce Freshly brewed decaffeinated coffee or decaffeinated tea 健盈早晨套餐 請選擇一杯健怡果汁、沙冰或時令水果	310	596
研究所 (香蕉、菠菜、腰果、抹茶、椰棗、無糖非乳製奶品) 「超級食物」水果沙律 水煮蛋配煙番茄醬 即煮無咖啡因咖啡或無咖啡因茶		

Join Shangri-La Circle for free and redeem your dining experience with Shangri-La Circle Points. 立即免費加入香格里拉會,客人可以香格里拉積分兌換用餐體驗。

Our culinary programme Rooted in Nature highlights locally and ethically-sourced food offerings. It enables all Shangri-La Hotels and Resorts to incorporate sustainable items from our unique markets into our menus. Diners can identify Rooted in Nature menu items by spotting the pea shoot logo 🗹 beside the dish description. Ask your server for more information. 香格里拉集團的「自然天成」可持續餐飲計劃強調旗下酒店及度假村均選用當地市場生產及附合道德採購來源之可持續食材,在菜單中以豌豆標籤🛫作為辨識,為客人提供更優質的美食。詳情請向服務員查詢。

Due to the complexity of our menu dishes, some ingredients are not mentioned in the description. Please inform our server if you have any dietary preferences or allergies. 每款菜式均選用多款材料烹調,不能詳述於此菜單。如有任何喜好或食物敏感,請與我們的服務員聯絡。