



**SPECIAL SANGJIT PACKAGE 2022**  
**LOTUS ROOM**  
**CHINESE SET MENU**



~~MINIMUM REVENUE AT Rp 128,000,000++~~  
**AT 50,000,000++ (60,500,000 NET)**  
**FOR 50 PERSONS**

**THE SANGJIT RECEPTION**

CHINESE SET MENU FOR 50 PERSONS  
COMPLIMENTARY OF CHINESE TEA & DRINK WATER FOR YOUR GUESTS

**OTHERS**

COMPLIMENTARY USAGE OF 1 FUNCTION ROOMS ON THE SANGJIT DAY (MAKEUP ROOM)  
FREE FLOW DRINK WATER & CHINESE TEA FOR THE TOTAL GUEST  
1 SHANGRI-LA SIGNATURE RECEPTION BOOKS  
COMPLIMENTARY PARKING VOUCHERS FOR 4 HOURS (5% FROM GUARANTEED PAX)

**SPECIAL BENEFIT**

COMPLIMENTARY OF 1 NIGHT ACCOMODATION IN DELUXE ROOM, INCLUSIVE OF 2 BUFFET BREAKFASTS AT SATOO  
COMPLIMENTARY OF CHILLED JUICE FOR YOUR GUESTS  
COMPLIMENTARY OF 5 CREW MEAL BOXES FOR WO & MC  
ASIA WESTERN SET MENU - AS AN ALTERNATIVE MENU INSTEAD OF CHINESE SET

**\*MENU**

## **2022 Chinese Set Menu**

### **SET MENU I**

DUO OF COLD STARTER  
(DEEP FRIED WANTON PRAWN, SPICY JELLY FISH WITH CUCUMBER AND PEANUT SAUCE)

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DELUXE HOT AND SOUR SOUP

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DEEP FRIED SQUID WITH OAT MEAL AND CURRY LEAF

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WOK FRIED CHICKEN WITH SPICY SAUCE, CASHEW NUT AND DRY CHILI

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STIR FRIED CRISPY BROCCOLI TOPPED WITH SHIMEJI MUSHROOM

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DEEP FRIED GROUPER WITH LIGHT SOYA SAUCE

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FRIED RICE WITH SHRIMP AND CHICKEN IN XO SAUCE

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CHILLED MANGO SAGO CREAM



SHANGRI-LA  
JAKARTA

## **2022 Chinese Set Menu**

### **SET MENU II**

DUO COMBINATION  
(SOYA CHICKEN WITH GINGER, CRISPY PRAWN AND VEGETABLE ROLL)

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BRAISED CRAB MEAT WITH CORN AND ASPARAGUS SOUP

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DEEP FRIED FISH GAROUPA WITH SOYA SAUCE AND CORIANDER

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STIR FRIED CHICKEN WITH GINGER, HONEY AND BLACK PEPPER SAUCE

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BRAISED BABY POK CHOY WITH OYSTER SAUCE

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WOK FRIED SQUID WITH MUSHROOM IN XO SAUCE

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WOK FRIED BBQ BEEF FRIED RICE

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CHILLED MANGO PUDDING



SHANGRI-LA  
JAKARTA

## 2022 SPECIAL ASIAN WESTERN

### SET MENU I

#### APPETIZER

HEIRLOOM TOMATOES, BOCONCCINI MOZARELLA CHEESE  
SERVED WITH ARAGULA, BASIL PESTO AND BALSAMICO PINENUT DRESSING

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#### SOUP

DOUBLE BOILED CHICKEN SOUP WITH BLACK MUSHROOM AND CHINESE HERBS

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#### MAIN COURSE

OVEN BAKED HERBS CRUST SNAPPER  
WITH SAFRON POTATOES, SAUTEED BABY VEGETABLE AND CREAM TOMATOES CHERRY SAUCE

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#### DESSERT

APPLE TART TATIN WITH CREAM CARAMEL SAUCE AND MATCHA ICE CREAM

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## 2022 SPECIAL ASIAN WESTERN

### SET MENU II

#### APPETIZER

HOME MADE SMOKED SALMON WITH CREAM CHEESE, BLACK PEPPER TUNA TATAKI AND WILD MUSHROOM TIMBLE  
SERVED WITH SPICY WASABI DRESSING

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#### SOUP

DOUBLE BOILED OXTAIL SOUP  
WITH FRESH CILANTRO PESTO BREAD

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#### MAIN COURSE

SLOWED COOKING CHICKEN BREAST STUFFED WITH FOIE GRAS AND FOREST MUSHROOM DUXELLES, PARMESAN MASHED  
POTATOES, BUNDLE VEGETABLE AND GARLIC NATURAL CHICKEN JUS

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#### DESSERT

RASPBERRY NAD CHOCOLATE MILLE FILLE  
SERVED WITH STRAWBERRY, BLACK PEPPER SALSA AND MANGO ICE CREAM

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