



KOZAN  
TEPPAN-YAKI

菜单





# 铁板烧套餐菜单

## KOZAN 高山套餐

RM488  1550

主厨当日推介

刺身拼盘 (三文鱼、金枪鱼、鰹鱼)   

什锦蔬菜配素食蚝油   

北海道扇贝配特级腌海鲜和玉米泥   

龙虾尾配土豆酱、灯笼椒酱和香草油   

120克澳大利亚和牛肋眼配烤时令蔬菜、新鲜芥末、海盐片、杏鲍菇和松露土豆泥  

铁板煎法国鹅肝和腌萝卜片, 配味醂和味噌胡萝卜泥, 另附烟熏照烧酱和柠檬  

铁板海鲜炒饭   

味噌汤  

日式酱菜

主厨当日推荐甜品

**\*加 80 马币 可升级至A5鹿儿岛和牛 一百克**

## TEN 天套餐

RM388  1230

主厨当日推介

什锦蔬菜配素食蚝油   

北海道扇贝配特级腌海鲜和玉米泥   

蓝河虾配黄油虾酱和丛生口蘑    

沙巴珊瑚石斑鱼配红味噌酱   

120克澳大利亚和牛肋眼配烤时令蔬菜、新鲜芥末、海盐片、杏鲍菇和松露土豆泥  

铁板海鲜炒饭   

味噌汤  

日式酱菜

主厨当日推荐甜品

**\*加 80 马币 可升级至A5鹿儿岛和牛 一百克**

 Alcohol  Dairy  Egg  Gluten  Nuts  Seafood  Vegetarian

All rates quoted are inclusive of 6% government tax.

 Pay with Shangri-La circle points.



## UMI 海套餐

RM368  1170

主厨当日推介

什锦蔬菜配素食蚝油   

北海道扇贝配特级腌海鲜和玉米泥   

龙虾尾配土豆酱、灯笼椒酱和香草油   

挪威三文鱼配白味噌酱    

大西洋黑鳕鱼配照烧酱   

铁板海鲜炒饭   

味噌汤  

日式酱菜

主厨当日推荐甜品

## KAZE 风套餐

RM278  880

主厨当日推介

什锦蔬菜配素食蚝油   

北海道扇贝配特级腌海鲜和玉米泥   

蓝河虾配黄油虾酱和丛生口蘑    

挪威三文鱼配白味噌酱    

鸡腿配照烧酱和烤菠萝   

铁板海鲜炒饭   

味噌汤  

日式酱菜

主厨当日推荐甜品

 Alcohol  Dairy  Egg  Gluten  Nuts  Seafood  Vegetarian

All rates quoted are inclusive of 6% government tax.

 Pay with Shangri-La circle points.



# TEISHOKU SETS 定食套餐

定食套餐含毛豆, 什锦蔬菜配素食蚝油, 白米饭, 味噌汤 及 日式酱菜.

| <b>Australian Wagyu Beef Ribeye 120g</b> 澳大利亚和牛肋眼套餐 🌿 🍷   | RM358 | 1140 |  |
|-----------------------------------------------------------|-------|------|--|
| 配新鲜芥末、海盐片、杏鲍菇和松露土豆泥<br>*加 80 马币 可升级至A5鹿儿岛和牛 一百克           |       |      |  |
| <b>Australian Black Angus Ribeye 120g</b> 澳大利亚黑安格斯牛肋眼 🌿 🍷 | RM268 | 850  |  |
| 配新鲜芥末、海盐片、杏鲍菇和松露土豆泥                                       |       |      |  |
| <b>Unagi Kabayaki</b> 蒲烧鳗鱼套餐 🍷 🌿 🐟                        | RM168 | 540  |  |
| 配照烧酱                                                      |       |      |  |
| <b>Australian Lamb Rack 120g</b> 澳大利亚羊排套餐 🍷 🌿 🍷 🥥         | RM158 | 500  |  |
| 配胡椒酱                                                      |       |      |  |
| <b>Norwegian Salmon</b> 挪威三文鱼套餐 🍷 🌿 🐟                     | RM148 | 470  |  |
| 白味噌酱                                                      |       |      |  |
| <b>Chicken Thigh Fillet</b> 无骨鸡腿肉套餐 🍷 🌿 🍷                 | RM128 | 410  |  |
| 配照烧酱和烤菠萝                                                  |       |      |  |

## SASHIMI 刺身

**HOKKAIDO SET** 🌿 🐟 **RM458** 1450

北海道刺身套餐

三文鱼, 金枪鱼, 北海道扇贝, 鰹鱼, 鲱鱼

**TOKYO SET** 🌿 🐟 **RM228** 730

东京刺身套餐

三文鱼, 金枪鱼, 鲱鱼

**À LA CARTE** 🌿 🐟

|               |       |     |
|---------------|-------|-----|
| Scallop 北海道扇贝 | RM158 | 500 |
| Hamachi 鰹鱼    | RM148 | 470 |
| Nishin 鲱鱼     | RM128 | 410 |
| Salmon 三文鱼    | RM78  | 250 |
| Tuna 金枪鱼      | RM68  | 220 |

🍷 Alcohol 🥛 Dairy 🥚 Egg 🌿 Gluten 🥥 Nuts 🐟 Seafood 🌱 Vegetarian

All rates quoted are inclusive of 6% government tax.

🔄 Pay with Shangri-La circle points.



# À LA CARTE 单点

## MEAT 肉类

|                                                                                     |       |      |
|-------------------------------------------------------------------------------------|-------|------|
| <b>A5 Miyazaki Wagyu Beef Ribeye 120g A5宫崎和牛</b> 🍷🌿<br>配烤时蔬、新鲜芥末、海盐片和酥脆蒜片           | RM458 | 1450 |
| <b>Australian Wagyu Beef Ribeye 200g 澳大利亚和牛肋眼套餐</b> 🍷🌿<br>配烤时蔬、新鲜芥末、海盐片和酥脆蒜片        | RM398 | 1260 |
| <b>Australian Black Angus Beef Ribeye 200g 澳大利亚黑安格斯牛肋眼</b> 🍷🌿<br>配烤时蔬、新鲜芥末、海盐片和酥脆蒜片 | RM258 | 820  |
| <b>Australian Lamb Rack 200g 澳大利亚羊排</b> 🍷🌿🥛<br>配油封大蒜黄油时令蔬菜，另附胡椒酱                    | RM228 | 730  |
| <b>French Foie Gras 法国鹅肝</b> 🌿<br>配有腌制白萝卜片和味酥，味噌胡萝卜泥，搭配烟熏照烧酱和柠檬。                    | RM128 | 410  |
| <b>Chicken Thigh Fillet 无骨鸡腿肉</b> 🍷🌿<br>配照烧酱和烤菠萝                                    | RM98  | 310  |

## SEAFOOD 海鲜

|                                                      |       |     |
|------------------------------------------------------|-------|-----|
| <b>Norwegian Salmon 挪威三文鱼</b> 🍷🌿🐟<br>配白味噌酱           | RM98  | 310 |
| <b>Atlantic Cod 大西洋黑鳕鱼</b> 🍷🌿🐟<br>配照烧酱               | RM128 | 410 |
| <b>Hokkaido Scallops 北海道扇贝</b> 🍷🌿🐟<br>配特级腌海鲜和玉米泥     | RM138 | 440 |
| <b>Sabah Coral Grouper 沙巴珊瑚石斑鱼</b> 🍷🌿🐟<br>配红味噌酱      | RM98  | 310 |
| <b>Sabah Rock Lobster 沙巴龙虾尾</b> 🍷🌿🐟<br>配土豆酱、灯笼椒酱和香草油 | RM158 | 500 |
| <b>Unagi Kabayaki 蒲烧鳗鱼套餐</b><br>配照烧酱                 | RM138 | 440 |

🍷 Alcohol 🥛 Dairy 🥚 Egg 🌿 Gluten 🥜 Nuts 🐟 Seafood 🌱 Vegetarian

All rates quoted are inclusive of 6% government tax.

🌀 Pay with Shangri-La circle points.



## SALAD

|                           |     |       |     |
|---------------------------|-----|-------|-----|
| Tuna Tataki Salad 半烤金枪鱼沙拉 | 🍷🌾🐟 | RM 48 | 160 |
| Salmon Tiradito 秘鲁生三文鱼片沙拉 | 🍷🌾🐟 | RM108 | 350 |
| Seafood Ceviche 秘鲁柠檬渍海鲜   | 🌾🐟  | RM128 | 410 |

## VEGETABLES 蔬菜

|                                                                           |      |      |     |
|---------------------------------------------------------------------------|------|------|-----|
| Assorted Mixed Vegetables 什锦蔬菜配素食蚝油                                       | 🍷🌾🥛  | RM38 | 120 |
| Assorted Mixed Mushrooms in Vegetarian Oyster Sauce 什锦蘑菇配素食蚝油             | 🍷🌾🥛  | RM38 | 120 |
| Agedashi Tofu with Miso Ankake Sauce 日式炸豆腐配味噌盖浇酱                          | 🍷🌾🥛  | RM38 | 120 |
| Red Onion with Herb Infused Oil 红洋葱配香草油                                   | 🍷🌾🥛  | RM38 | 120 |
| Asparagus with Truffle Infused Potato Puree 芦笋配松露土豆泥                      | 🍷🌾🥛🌿 | RM38 | 120 |
| Mixed salad with Shirataki Noodles and Soy Sesame Dressing 混合沙拉配魔芋面和酱油芝麻酱 | 🌾🥛   | RM38 | 120 |

## RICE 饭

|                           |     |      |     |
|---------------------------|-----|------|-----|
| Steamed Rice 白米饭          |     | RM12 | 40  |
| Garlic Fried Rice 蒜米炒饭    | 🌾🥚  | RM18 | 60  |
| Seafood Fried Rice 铁板海鲜炒饭 | 🌾🥚🐟 | RM38 | 120 |

## SIDES 配菜

|                      |    |      |    |
|----------------------|----|------|----|
| Edamame 毛豆           |    | RM12 | 40 |
| Miso Soup 味噌汤        | 🌾🐟 | RM12 | 40 |
| Japanese Pickle 日式酱菜 |    | RM10 | 40 |

## DESSERTS OF THE DAY

|                                                                   |    |      |     |
|-------------------------------------------------------------------|----|------|-----|
| Pannacotta 意式奶冻                                                   | 🥛  | RM18 | 60  |
| Lemon Tart with Sake Infused Vanilla Chantilly Creme 柠檬挞配清酒香草香缇奶油 | 🍷🥛 | RM38 | 120 |
| Raspberry Sorbet 覆盆子雪芭                                            | 🥛  | RM28 | 90  |
| Vanilla Ice Cream 香草冰淇淋                                           | 🥛  | RM18 | 60  |
| Wagyu Ice Cream 和牛冰淇淋                                             | 🥛  | RM38 | 120 |

🍷 Alcohol 🥛 Dairy 🥚 Egg 🌾 Gluten 🥜 Nuts 🐟 Seafood 🌿 Vegetarian

All rates quoted are inclusive of 6% government tax.

🔄 Pay with Shangri-La circle points.



# VEGETARIAN SET

## 定食套素食

RM158  500

Appetiser of the Day 主厨当日推介

Mixed Green Salad with Shirataki Noodles in Soy Sesame Dressing    
混合绿色沙拉和魔芋面配酱油芝麻酱

Assorted Mix Mushrooms in Vegetarian Oyster Sauce     
什锦蘑菇配素食蚝油

Teppanyaki Red Onion with Herb Infused Olive Oil     
铁板烧红洋葱配香草橄榄油

Asparagus paired with Truffled Potato Puree      
芦笋配松露土豆泥

Garlic Fried Rice    
蒜米炒饭

Vegetarian Miso Soup   
味噌汤

Japanese Pickles  
日式酱菜

Dessert of the Day  
主厨当日推荐甜品

 Alcohol  Dairy  Egg  Gluten  Nuts  Seafood  Vegetarian

All rates quoted are inclusive of 6% government tax.

 Pay with Shangri-La circle points.



# LUNCH SETS

## SATO SET

RM168 540

Sashimi Moriawase (Salmon and Tuna 2 Slices Each)   
刺身拼盘 (三文鱼 和 金枪鱼)

Garlic Fried Rice 蒜米炒饭

Mix Vegetables 什锦蔬菜配素食蚝油

Scoop of Ice Cream 冰淇淋

Beef Tenderloin or Cod Fish in Teriyaki Sauce   
澳大利亚黑安格斯牛里脊 或 照烧黑鳕鱼

## REN SET

RM158 500

Tuna Tataki Salad 半烤金枪鱼沙拉

Garlic Fried Rice 蒜米炒饭

Mix Vegetables 什锦蔬菜配素食蚝油

Scoop of Ice Cream 冰淇淋

Teriyaki Chicken or Salmon with Mentaiko Infused Mayonnaise  
照烧无骨鸡腿肉 或 挪威三文鱼

## KANZEN SET - VEGETARIAN

RM88 280

Mixed Green Salad with Sesame Dressing   
什锦生菜沙拉配芝麻酱

Grilled Mix Mushroom 杂菌

Grilled Asparagus in Cream of Potato Infused with Truffle   
嫩芦笋

Garlic Fried Rice 蒜米炒饭

Scoop of Sorbet 冰沙

Alcohol Dairy Egg Gluten Nuts Seafood Vegetarian

All rates quoted are inclusive of 6% government tax.

Pay with Shangri-La circle points.



# KIDS BENTO

## BEEF TERIYAKI BENTO

RM218  690

### 照烧牛肉便当

Salad 沙拉   

Edamame 毛豆

Australian Black Angus Beef Ribeye 100g 澳大利亚黑安格斯牛肉肋眼 

Steamed Rice 白饭

Ice cream 冰淇淋 

## SALMON TERIYAKI BENTO

RM118  380

### 照烧三文鱼便当

Salad 沙拉   

Edamame 毛豆

Norwegian Salmon Teriyaki 挪威三文鱼照烧 

Steamed Rice 白饭

Ice cream 冰淇淋 

## CHICKEN TERIYAKI BENTO

RM98  310

### 照烧鸡便当

Salad 沙拉   

Edamame 毛豆

Chicken Teriyaki 照烧鸡 

Steamed Rice 白饭

Ice cream 冰淇淋 



 Alcohol  Dairy  Egg  Gluten  Nuts  Seafood  Vegetarian

All rates quoted are inclusive of 6% government tax.

 Pay with Shangri-La circle points.

