



SALAD

GOURMET SALAD [D] [E]

Grilled artichokes, asparagus, black truffle, shaved parmesan, sun-dried tomato

RM 48 180

CAESAR SALAD [G] [D] [E]

Crisp romaine lettuce, anchovy garlic dressing, six-minute egg, parmesan cheese
Choice of

40 150

• Chicken

48 180

• Prawn

71 260

COBB SALAD [D] [E]

Smoked chicken, eggs, lettuce, avocado, corn, cherry tomatoes, light blue cheese dressing

42 160

TUNA SALAD [F] [SE]

Seared herb crusted tuna, baby potatoes, olives, cherry tomatoes, balsamic dressing

48 180



PASTA

Gluten-free pasta is available upon request

PENNE ARABIATA [D] [G] [E] [V]

Spiced tomato with garlic and fresh basil

45 170

LINGUINE CARBONARA [D] [G] [E]

Crisp beef bacon in a cream sauce with parmesan

36 140

SPAGHETTI AGLIO E OLIO [D] [G] [E] [V]

Roasted garlic and chilli with olive oil and parmesan

33 130

PENNE FORMAGGI [D] [G] [E]

Cheese sauce with mozzarella, parmesan topped with grilled chicken

46 170

LINGUINE SEAFOOD [D] [G] [E] [S]

Scallop and prawn with roasted garlic, tomato with fresh basil

85 320

FETTUCCINI PESTO ALLA GENOVESE

Fresh basil, parmesan cheese and olive oil topped with arugula salad

46 170

[D] [G] [E] [N] [V]

SHANGRI-LA CIRCLE
POINTS REDEMPTION

[C] Celery

[G] Gluten

[S] Shellfish

[E] Egg

[F] Fish

[A] Alcohol

[D] Dairy

[M] Mustard

[N] Nuts

[SE] Sesame

[SO] Soya

[V] Vegetarian (meat & fish free)



CHAR GRILL

All dishes are open flame-grilled

AUSTRALIAN MEAT SERIES

Accompanied with choice of two sides and one sauce

GRAIN FED BEEF TENDERLOIN (200gm)

RM 158 580

GRASS FED RUMP STEAK (250gm)

137 510

WAGYU RIB EYE MBS 7 (250gm)

368 1350

WAGYU SIRLOIN (250gm)

256 940

LAMB CUTLETS (250gm)

175 650

SIDE DISHES

Genting leaf salad, lemon dressing

16 60

Grilled broccoli, citrus vinaigrette

16 60

Grilled asparagus, garlic flakes

37 140

Cream spinach [D]

16 60

Crispy onion rings [D]

31 120

Straight cut French fries [G]

16 60

Sweet potato fries [G]

18 70

Steak cut fries [G]

16 60

Mashed potato [D]

16 60

SAUCES

Béarnaise [D] [E]

10 40

Peppercorn [D] [G]

10 40

Beef jus [D] [G]

10 40

Garlic herb butter [D]

10 40



CARVING TROLLEY

PRIME RIB [D] [E] [G]

188 690

Australian black Angus 120 days grain fed, Yorkshire pudding, béarnaise and Au Jus

Served with your choice of two sides
(Dinner only – perfect for sharing)

SUNDAY LUNCH

235 860

BAKED BEEF WELLINGTON [D] [G] [E] [M]

120 days grain fed chilled beef tenderloin wrapped in a wild porcini mushroom duxelles baked in puff pastry.

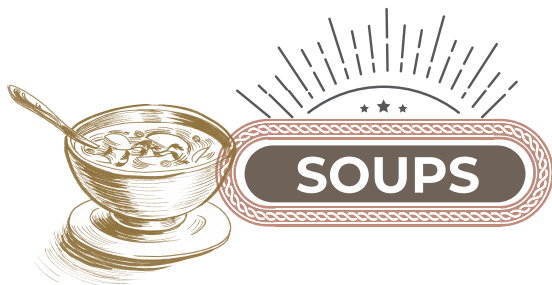
Accompanied with truffle jus, mashed potatoes and cream spinach



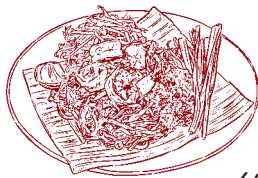
Rooted in Nature; Our produce and cuisine is Rooted in Nature, featuring the finest locally and ethically-sourced ingredients.

Please advise your server if you have any allergies.

Prices include 10% service charge and 6% government tax (SST).



- CREAM MUSHROOM** [D] [G] RM 32 120
Herbs crème fraîche, mushroom brioche
- VINE TOMATO** [D] [G] 32 120
A rich tomato soup with fresh basil and olive oil



- CHAR KWAY TEOW** 46 170
Wok-fried flat rice noodles, prawns, soy sauce, chili [SO] [S] [E]
- MALAYSIAN SEAFOOD MEE MAMAK** 46 170
Fried yellow noodles, prawns, clams and squid [S] [SO] [E] [G]



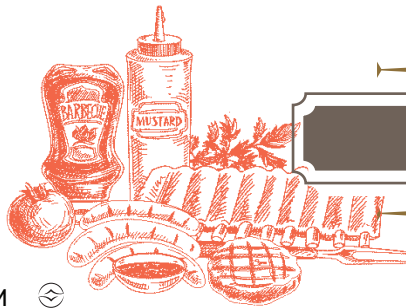
BURGER

All dishes are open flame-grilled

- TOURNEDO BURGER** [D] [G] [E] [M] 99 370
Australian wagyu beef patty, caramelized onion, aged cheddar, lettuce, tomato, dill pickle, mustard mayo with crisp thin French fries
- BBQ CHICKEN** [D] [E] 53 200
Grilled chicken thigh, grilled onions, crisp lettuce, tomato, dill pickle, BBQ sauce with sweet potato fries
- DOUBLE FLAMED** [D] [E] 46 170
Double angus beef patties, topped with grilled onions, aged cheddar, lettuce, tomato, dill pickle, mustard mayo, BBQ sauce with fries
- SWISS MUSHROOM** [D] [E] 46 170
Flamed angus beef brisket patty, caramelized onions, sautéed mushrooms, emmental and aged cheddar with BBQ sauce with fries



- [C] Celery [G] Gluten [S] Shellfish [E] Egg
[F] Fish [A] Alcohol [D] Dairy [M] Mustard
[N] Nuts [SE] Sesame [SO] Soya [V] Vegetarian (meat & fish free)



- XL TIGER PRAWN (300gm)** [S] RM 186 690
Served with your choice of two sides and one sauce
- BOSTON LOBSTER (500/600gm)** [S] [D] 370 1360
Sautéed spinach with roasted herb and garlic potatoes, lemon butter
- SEABASS FISH FILLET** [D] [G] [F] 168 620
Sautéed spinach, asparagus and potato puree, lemon butter sauce
- FISH AND CHIPS** [E] [A] [G] [F] 67 250
Battered fried barramundi with tartar sauce
- COTTAGE PIE** [D] 60 220
Stewed beef and gravy, baked with mashed potato
- SHEPHERD'S PIE** [D] [C] 60 220
Minced lamb, baked with mashed potato
- SIZZLING FAJITAS** [D] [G] 65 240
Peppers, onions, guacamole, sour cream and tortillas
Choice of beef rump steak 49 180
Choice of chicken



DESSERT

- BROWNIE IN A JAR** [D] [G] [E] [N] 33 130
Rich chocolate, crispy wafer biscuit, salted caramel ice cream
- NEW YORK CHEESECAKE** [D] [E] 35 130
Berry compote, double chocolate ice-cream
- TIRAMISU** [D] [E] 33 130
Coffee sponge, mascarpone cream cheese, vanilla bean sauce
- BAKED APPLE CRUMBLE** [D] [E] 35 130
Stewed apples with cinnamon, madagascar vanilla ice-cream



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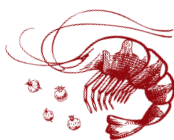
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SNACKY

BITES



ARTHUR'S CLASSIC NACHOS [D]
Guacamole, sour cream, tomato salsa

RM 34  130

CHICKEN QUESADILLAS [D] [G]
Jalapeno, mozzarella with ranch dressing

34 130

SWEET POTATO FRIES [G]

25 100

REGULAR FRIES [G]

22 90

STEAK CUT FRIES [G]

22 90

PARMESAN FRIES [D] [G]
Truffle aioli

38 140

GARLIC PRAWNS [D] [S]
Spiced with olive oil, chilli and fresh garlic

48 180

MESSY FRIES [D] [G]
Topped with beef, BBQ sauce and aged cheddar cheese

39 150

ARTHUR'S SATAY (½ doz) [N]
Flamed chicken or beef with peanut sauce

48 180

FRIED BABY OCTOPUS [D] [G]
With fresh lemon and tartare sauce

38 140

HICKORY BBQ CHICKEN WINGS
(½ doz) [S] [SO]

34 130

TUPELO FRIED CHICKEN TENDERS
(½ doz) [M]
Honey mustard dip

38 140



 SHANGRI-LA CIRCLE
POINTS REDEMPTION

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VEGETARIAN SELECTION



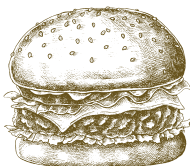
Please note that some of our vegetarian dishes may contain eggs.

RM
33



THE IMPOSSIBLE BURGER [V]

Plant based burger, flamed mushroom, aged cheddar cheese, sun-dried tomato mayo, BBQ sauce with French fries



PORTOBELLO BOMB BURGER [D] [E] [V] 63 240

Flamed mushroom, baby spinach, crisp onion rings, aged cheddar, tomato, avocado guacamole with sweet potato fries

ROASTED CAULIFLOWER [M]

33 130

Spiced butter, spinach & wakame, pomegranate

CHICKEN SCHNITZEL [V] [G]

33 130

Meat alternative with mixed garden salad and fries

PENNE PASTA ARABIATA

[D] [G] [E] [V]

Spiced tomato with garlic and fresh basil



46 170

SPAGHETTI AGLIO E OLIO [D] [G] [E] [V]

33 130

Roasted garlic and chilli with olive oil and parmesan

FETTUCCINI PESTO A LA GENOVESE

46 170

Fresh basil, parmesan cheese, olive oil with arugula salad [D] [G] [E] [N] [V]

SIZZLING FAJITAS [D] [V] [G]

33 130

Peppers, onions, mushroom, guacamole, sour cream and tortillas

