

BUSINESS SET LUNCH [1]

MONDAY - FRIDAY

2-course: RM70 nett per person  260
Appetiser or Dessert and Main

BEVERAGE

Free flow of soft drink
(Coke / Sprite / Ginger Ale / Ginger Beer / Soda or Tonic)



APPETISER

PANZANELLA SALAD [G] [D] [V]

Genting tomatoes, cucumber, pepper, onions, kalamata olives,
with fresh basil, mozzarella, aged balsamic cold pressed dressing

or

ASPARAGUS SALAD [D] [N] [V] - RM25  100

Grilled summer green asparagus with fresh shaved parmesan cheese and black truffle
Topped with quinoa and drizzled with citrus lemon flax seed dressing



MAIN

CHICKEN BREAST [G] [D] 

Filled with mushroom and leeks, potatoes purée,
sautéed zucchini with peppercorn sauce

or

PICCATA FISH FILLET [G] [E] [F] [D]

Barramundi fish fillet batter fried with egg and parmesan,
lemon caper butter sauce, vegetable and mashed potato

or

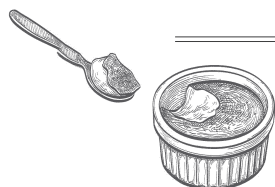
SURF AND TURF [G] [S] [D]

100gm fillet mignon and grilled prawn, mashed potatoes,
sautéed garlic and asparagus with café de paris butter

or

AUSTRALIAN 140GM LAMB CUTLETS [G] [D] - RM48  180

Served with mashed potatoes, sautéed asparagus and au jus




DESSERT

CRÈME BRÛLÉE [G] [D]

Meringue, tangerine and vanilla ice cream

 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)

 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).

BUSINESS SET LUNCH [2]

MONDAY - FRIDAY

2-course: RM70 nett per person  260
Appetiser or Dessert and Main

BEVERAGE

Free flow of soft drink
(Coke / Sprite / Ginger Ale / Ginger Beer / Soda or Tonic)



APPETISER

SEAFOOD CHOWDER [G] [S] [D]

A rich cream soup with prawn and clams

or

ASPARAGUS SALAD [D] [N] [V] - RM25  100

Grilled summer green asparagus with fresh shaved parmasan cheese and black truffle
Topped with quinoa and drizzled with citrus lemon flax seed dressing



MAIN

GRILLED CHICKEN [G] [D] 

Vegetable caponata, creamy pomme purée with herb gravy

or

PAN-FRIED NORWEGIAN SALMON [F] [D] [N]

Artichokes, kalamata olives, cherry tomatoes with
mashed potatoes, lemon butter sauce

or

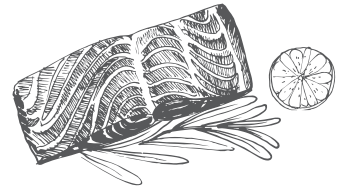
BEEF BOURGUIGNON [G] [E] [D]

Slow cooked beef casserole baked with
puff pastry served with mixed salad

or

AUSTRALIAN 120GM GRASS FED RUMP STEAK [G] [D] - RM45  180

Served with mashed potatoes, sautéed asparagus and au jus




DESSERT

BREAD AND BUTTER PUDDING [G] [E] [D]

Salted caramel ice cream

 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)

 Rounded in Nature; Our produce and cuisine is Rounded 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).

BUSINESS SET LUNCH [3]

MONDAY - FRIDAY

2-course: RM70 nett per person  260
Appetiser or Dessert and Main

BEVERAGE

Free flow of soft drink
(Coke / Sprite / Ginger Ale / Ginger Beer / Soda or Tonic)



APPETISER

SMOKED DUCK SALAD [E]

Potatoes, beans, olives, plum tomatoes, egg, smoked duck,
mesclun salad and balsamic dressing

or

ASPARAGUS SALAD [D] [N] [V] - RM25  100

Grilled summer green asparagus with fresh shaved parmesan cheese and black truffle
Topped with quinoa and drizzled with citrus lemon flax seed dressing



MAIN

STROGANOV [G] [D] [M]

Braised chicken cooked in a creamy mushroom sauce with sour cream
Served with steamed white rice

or

CLASSIC RAGU [G] [E] [D]

Fettuccine pasta topped with lamb bolognaise, grated parmesan cheese and fried basil

or

SEABASS ALLA PUTTANESCA [G] [F]

Pan-seared seabass fillet, tomatoes sauce,
kalamata olives, capers, garlic, anchovies and crouton

or

AUSTRALIAN 120GM GRAIN FED BEEF TENDERLOIN [G] [D] - RM48  180

Served with mashed potatoes, sautéed asparagus and au jus




DESSERT

CHILLED MANGO PUDDING [G] [D]

Mango purée, fresh mango

 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)

 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).