

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

Medley of grilled vegetables including portobello mushroom, zucchini, peppers, red onion and tomato paired with fresh mozzarella combined with fresh basil and rustic toasted bread dressed

in citrus vinaigrette

[G] [D] [M] [V]



MAIN

ROASTED HALF SPRING CHICKEN

Golden roasted half spring chicken complemented by creamy caramelized onion mashed potato and charred skillet broccoli finished with peppercorn sauce

[G] [D]

or

PAN-SEARED SEA BASS FILLET

Pan-seared sea bass fillet served on bed of roasted artichokes, cherry tomato, lemon wedges and kalamata olives finished with almond butter sauce

[F] [D] [N]

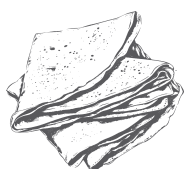


DESSERT

CARAMELIZED BANANA CREPES


Warm caramelized banana wrapped in soft crepes served with scoop of vanilla ice cream and drizzle with caramel sauce

[G] [E] [D]



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

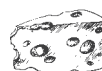
(Coke / Sprite / Ginger Ale / Ginger Beer / Soda or Tonic)

APPETISER

FRENCH ONION SOUP

Caramelized onions simmered in beef broth topped with
toasted baguette and melted Gruyère cheese

[G] [D]



MAIN

CHICKEN ROULADE

Succulent chicken roulade filled with medley spring vegetables
served alongside buttery polenta and finished with classic brown sauce

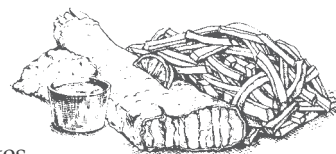
[G] [D]

or

FISH AND CHIPS

Golden crispy barramundi fillet paired with double-fried fries
served alongside tangy coleslaw, tartar sauce, and zesty lemon wedges

[G] [E] [F] [A] [D]



DESSERT

COCONUT PANNA COTTA

Complemented by crispy meringue, fresh berries,
scoop of vanilla ice cream and refreshing passion fruit sauce

[G] [E] [D]



SHANGRI-LA CIRCLE
POINTS REDEMPTION

[C] Celery	[G] Gluten	[S] Shellfish	[E] Egg
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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

WARM QUINOA AND CHICKEN SALAD

Grilled chicken served over warm quinoa and fresh mixed greens topped with crumbled feta cheese and drizzled with tangy balsamic vinaigrette

[G] [D]



MAIN

CHICKEN SCHNITZEL

Pan-fried golden crisp chicken schnitzel accompanied by herb-infused parsley boiled potato with fresh house salad and garlic butter sauce

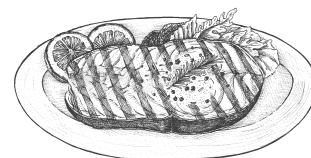
[G] [E] [D]

or

NORWEGIAN SALMON FILLET

Pan-seared Norwegian salmon fillet served with salmon roe beurre blanc accompanied by tender sautéed leeks and crispy golden potato

[G] [F] [D]

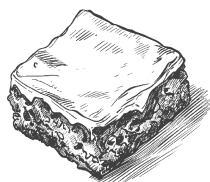


DESSERT

SALTED CARAMEL BROWNIE PARFAIT


Topped with sweet caramelized banana and finished with silky layer of whipped cream

[G] [D]



 SHANGRI-LA CIRCLE
POINTS REDEMPTION

[C] Celery	[G] Gluten	[S] Shellfish	[E] Egg
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[N] Nuts	[SE] Sesame	[SO] Soya	[V] Vegetarian (meat & fish free)

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