

Asian HERITAGE

11 AM - 11 PM

SPECIALITY

SUP EKOR

A rich and clear broth made by simmering oxtail with aromatic herbs and spices like cloves, cinnamon, star anise, and cardamom, creating a robust and fragrant soup. [C] ✓

RM 38 140

NASI KERABU

Nasi Kerabu is a Malaysian dish from the East Coast. It features blue-coloured rice dyed with butterfly pea flowers and coconut-flavoured rice served with Ayam Percik, herbs, vegetables, salted egg, fish crackers, and sauces like budu and sambal. [E] [F] ✓

70 260

RENDANG TOK

Originally from Perak state, this dish features slow-cooked wagyu beef short ribs in coconut milk and spices like lemongrass and galangal. Rendang Tok is known for its sweeter, aromatic flavour due to spices like cinnamon and cloves. Served with ghee-flavoured basmati rice and achar. [G] [S] [E] [F] [SO] ✓

72 270

INCHI KABIN

Originating from Peranakan cuisine, this dish features chicken marinated in a blend of turmeric, garlic, ginger, and coconut, then deep-fried until crispy and golden brown. Served with Nyonya fried rice and young mango salad. [SO] ✓

51 190

IPOH CHICKEN RICE

Also known as 'Nga Choi Kai' in Cantonese, this famous dish from Ipoh, a city in the state of Perak, features poached free-range corn-fed chicken and bean sprouts with steamed flavoured rice, soya sauce, and chilli sauce. [SO] ✓

59 220



LAMB SHANK BRIYANI

Inspired by Indian and Malay cuisines, this dish features tender lamb shank simmered with fragrant basmati rice and infused with aromatic spices like cardamom, cinnamon, and saffron. The flavours are perfectly complemented by pickled vegetables, cooling raita, and crispy papadam. [G] ✓

RM 75 280

NYONYA CURRY LAKSA

Experience a creamy, aromatic broth made from coconut milk, perfectly infused with lemongrass, galangal, turmeric, and chilli. Served with yellow noodles, succulent prawns, crispy tofu puffs, crunchy long beans, and fresh bean sprouts, this dish is a harmonious blend of flavours and textures. [G] [S] [E] [F] [SO] ✓

48 180

PENANG CHAR KUEY TEOW

This classic dish features flat rice noodles expertly cooked in a hot wok to achieve a distinctive charred flavour. It's loaded with succulent prawns, tender squid, crisp bean sprouts, fluffy egg, fresh chives, and a spicy kick from chilli paste, all brought together with a touch of dark soy sauce for a savoury finish. [S] [E] [SO] ✓

48 180

FRIED MEE SIAM

A fried noodle dish featuring rice vermicelli stir-fried with a blend of chilli paste, tamarind juice for tanginess, and bean paste, typically including prawns, tofu, eggs, bean sprouts, fresh herbs, and lime. [S] [E] [SO] ✓

48 180

SIGNATURE MALAYSIAN SATAY

Charred grilled chicken, beef, and lamb marinated in a blend of turmeric, lemongrass, and coconut milk, served on skewers. Accompanied by peanut sauce, 'Nasi Impit' (compressed rice cake), cucumber slices, and onions. [N] ✓

55 210



KUEH PIE TEE

Crispy pastry shell filled with seared scallops, shredded jicama and carrots [G] [S]

RM 35 130

UDANG HARIMAU KERABU LIMAU BALI "TAMBUN"

Seared tiger prawns with spicy and tangy 'Tambun' pomelo salad [G] [S] ✓

45 170

AYAM GORENG BELACAN

Fried chicken marinated with shrimp paste [G] [D] [S] [E] ✓

35 130

TAUHU BERGEDIL

Stuffed tofu puff with mashed potato and spicy sweet soy chicken [G] [E] ✓

35 130

ROTI JALA DENGAN KARI AYAM

Savoury net crepe served with chicken curry and potatoes [G] [E] ✓

35 130

CUCUR UDANG

Shrimp fritters with sweet chilli sauce [G] [S] [E] ✓

35 130

NYONYA KUIH

Assorted nyonya kuih [D] ✓


25 100

CEKODOK PISANG, KELEDEK GORENG & KEROPOK LEKOR

Fried banana fritter, fried sweet potato with gula Melaka and crispy fish crackers [G] [D] [E] [F] ✓

35 130



 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).

[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)

 SHANGRI-LA CIRCLE
POINTS REDEMPTION

Lobby Lounge

BAR SNACK FARE

11 AM - 11 PM

SIGNATURE BLACK ANGUS BEEF SLIDERS

RM58 220

Three succulent grilled flamed beef patties in brioche buns.
Caramelized onion and smoked barbecue sauce.
Avocado guacamole and jalapeno.
Matured grilled cheddar and brie cheese. [G] [E] [D] [SE] ✓

FINGER SANDWICHES

RM42 160

Tuna mayonnaise salad in whole meal loaf bread.
Cheddar cheese, lettuce and tomato in white loaf bread.
Smoked salmon cream cheese in whole meal loaf bread. [G] [E] [F] [D]

CHEESE PLATTER

RM40 150

Selection of artisan cheese
Blue cheese, brie, matured cheddar, Emmenthal
Black truffle honey, multi grain crackers and baguette [D] [N] [V]

CLUB SANDWICH

RM52 200

Grilled chicken, fried eggs, smoked turkey, lettuce, tomato, cheddar cheese [G] [E] [D]

TRUFFLE FRIES

RM30 110

Parmesan cheese and black truffle [G] [D] [V]

GOURMET PIZZA SQUARE

Smoked salmon, mozzarella with capers, and crème fraîche
RM48 180

Wild mushroom, arugula and pecorino [G] [F] [D]
RM40 150

VINE TOMATO SOUP

RM40 150

Served with garlic croutons
Add-on: Grilled cheese sandwich @ RM48 180 [G] [V] ✓





BEANS & CHOCOLATE

"The awakening Aroma"

COFFEE

	Per Serving RM	
Americano	24	90
Brewed Coffee	24	90
Cappuccino	24	90
Café Latte	24	90
Hot Macchiato	24	90
Chocolate Wave	24	90
Hot Chocolate	29	110
Espresso	Single 18 Double 26	70 100

Choice of Milk:
Fresh Milk, Low-fat Milk, Soy Milk,
Oat Milk or Almond Milk

SPECIALITY COFFEE (ALCOHOL)

Café Royale Cognac, coffee, brown sugar and cream	46	170
Café Wellington Bacardi, coffee, brown sugar and cream	46	170
Irish Coffee Irish whiskey, coffee, brown sugar and cream	41	150

LOCAL FAVORITES

Teh Tarik Malaysia's favourite hot milk tea	24	90
Nescafé Tarik Nescafé powder blended with hot milk	24	90
Milo Chocolate powder blended with hot milk	24	90

COLD DRINKS

Iced Coffee	29	110
Iced Cappuccino	29	110
Iced Latte	29	110
Iced Tea (Lemon / Lychee / Mango / Peach / Raspberry)	22	90

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

BEVERAGE

BLACK, GREEN

"It's always tea time"

	Per Serving RM	
Shangri-La Signature Blend	24	90
Lost Horizon	24	90
English Breakfast	24	90
Darjeeling	24	90
Earl Grey	24	90
Chamomile	24	90
Peppermint	24	90
Masala Chai	24	90
Arabian Night	24	90
Nuwara Eliya, Lovers Leap Estate	24	90
Dimbula, Somerset Estate	24	90
Uva, St. James Estate	24	90
Himalayan, Shangri-La Estate	24	90
Assam, Cherideo Purbat Estate	24	90
Assam Second Flush	30	110
Duke of Edinburgh Seedling Tea	30	110

PREMIUM CHINESE TEA

特優茗茶

	Per Serving RM	
Gong Mei 貢眉	24	90
Pu Er Ripe Loose Leaf 普洱茶(散裝普洱)	24	90
Jasmine Tea 茉莉花茶	24	90
Osmanthus 桂花茶	24	90
Green Tea-Biluo Tea 碧螺茶	24	90
Tie Guan Yin 鐵觀音	24	90
Lapsang Souchong 正山小種 "煙"	24	90



SHANGRI-LA CIRCLE
POINTS REDEMPTION



CHAMPAGNE

"Come Quickly, I am Drinking the stars!" -Dom Pierre Perignon-
Please ask our cocktails hostess for the champagne collection



	Glass/Bottle	
Veuve Clicquot Brut Yellow Label, France, N.V	RM130/RM645	480/2360

WINES

"When there is no wine there is no love" -Euripides-

	RM	
ROSE		
Pinot Grigio Delle Venezie Rosé Bottega, Italy	59	220
WHITE		
Tempus Two Pinot Gris Adelaide Hills, Australia	45	170
Alamos Chardonnay Argentina	56	210
Woven Stone Sauvignon Blanc, Ohau Gravels Wairarapa, New Zealand	56	210
Cloudy Bay Sauvignon Blanc, Marlborough New Zealand	80	300
Zonin Delle Venezie IGT Pinot Grigio Veneto, Italy	45	170
Sauvignon Blanc Cape Garden South Africa	55	210
Wente, Morning Fog Chardonnay Livermore Valley, USA	65	240
RED		
Tempus Two Shiraz South Eastern, Australia	45	800
Terrazas de Los Andes Reserva Malbec, Mendoza Argentina	73	1290
Los Arboles Malbec Mendoza, Argentina	48	810
Mount Olympus Pinot Noir Marlborough, New Zealand	65	1050