

Lobby Lounge



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Restaurant Reservations Centre

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Oriental *Splendour* Afternoon Tea

Indulge in the sweet splendour of the auspicious New Year with our delightful afternoon tea, featuring a tantalizing array of treats such as beetroot honeycomb, Szechuan trout tartare, dried Conpoy, wax duck croquettes, cereal tiger prawns, and more.



In collaboration with **P&P**
PETAL & POTIONS

2 January - 12 February
3pm - 6pm



LONDON *Tea* EXCHANGE
SELECTION

Premium English Breakfast

A true English classic, popularised in the 1800's. Our blend combines the earthiness of Sri Lankan tea, the maltiness of the Assam leaf, and the smokiness of Indonesian black tea.

Premium Bora Bora

This tantalising blend of strawberries combined harmoniously with tropical papaya and embellished with multitude of accompanying fruits resulting in an irresistible sweet and tangy taste. Refreshing either hot or cold.

Premium Earl Grey

Quintessentially British, and designed for Earl Grey connoisseurs. Our premium Earl Grey combines black teas from Yunnan (China) and Ceylon, blended with the finest pure bergamot oil from Calabria, Italy.

Premium Emperor's Palace Tea

Originally reserved only for Chinese Royalty, this leaf is only found on mountainous regions in the Fujian province. This pure green cup boasts a light flavour with nuances of honey.

Premium Sencha Sakura

A tea that is synonymous with Japanese culture. The tea is beautifully embellished with rose petals and enriched with a delicious cherry flavour. Delicate in terms of taste and aesthetics.

Premium Milk Oolong

This premium Oolong is produced entirely by hand. After withering, the slightly wet leaves are heated in milk water steam which creates a truly distinct creamy and fruity taste.

Pistachio and Truffle

Developed to celebrate the culture and flavour of the Middle East. Real pieces of pistachio and chocolate truffle are used in the blend, which took over two years to perfect. A perfect combination of pistachio and truffle provides a rich taste irresistible for those who enjoy pistachio.

Premium Sea of Blossoms

This rare infusion has been masterfully blended with an array of blossoms with hints of raspberries, rhubarb and cherries. A soothing and relaxing cup ensuring a sublime moment of peace.

Menu

RM220 nett per set for 2 persons ☺810
with free flow of coffee & tea

SAVOURIES

Sichuan Cured Trout with Tangerine Jelly,
Avruga Caviar on Honeycomb
[D] [G] [E] [F]

Marinated Snow Crab and Egg Crepe Rolls
with Crispy Conpoy
[D] [G] [E] [S]

Waxed Duck and Scallion Arancini
[G] [D] [E]

Fried Crispy Cereal Tiger Prawn
[D] [E] [S] [F]



SWEETS

Lychee and Rose Mousse, Vanilla Sable
[D] [G] [E]

Raspberry and Pistachio Dacquoise
[D] [G] [E]

Dark Chocolate and Hazelnut Rocher Cake
[D] [G] [E] [N]

Pineapple Basil with Mango Coconut Bavarois
[D] [G] [E] [N]

Osmanthus and Wolfberry Crèmeux
[D] [G] [E]



SCONES

Traditional Plain Scone
[D] [G] [E]

Dried Longan and Red Dates Scone
[D] [G] [E]

Raspberry Jam, Whipped Butter, Clotted Cream
[D] [G] [E]



SHANGRI-LA CIRCLE
POINTS REDEMPTION

[G] Gluten [D] Dairy [N] Nuts [SE] Sesame
[E] Egg [F] Fish [S] Shellfish

Please advise your server if you have any allergies.

