

Lobby Lounge



SHANGRI-LA CIRCLE

Be rewarded at every table

Join Shangri-La Circle to enjoy member benefits, exclusive member rate and more.

- New members enjoy a one-time 25% off buffet voucher at Lemon Garden.
- Enjoy members' rates when booking rooms online.
- Stay, dine or shop with us to earn Points and redeem free nights worldwide.
- Experience seamless check-in and check-out through our Mobile App.



**Sign Up Now to
Indulge, Earn, and Redeem**

CONNECT WITH US AT

Restaurant Reservations Centre
T. 03 2786 2378 / WA: +6019 390 2257
E. dining.KL@shangri-la.com



shangrilaKL



@shangrilakl

Classic AFTERNOON TEA



3pm - 6pm

LONDON *Tea* EXCHANGE

SELECTION

RoseBud

Authentic Iranian baby rose buds, plucked when they are young and then dried to retain its unique floral character. In the cup, it has a natural rosy taste and perfumed aroma, making it a lovely and highly enjoyable beverage.

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.

Peach and Apricot

The mild, smoky and full-bodied China-Ceylon blend unites harmoniously with the strong and fruity flavour of peaches and apricots. Nuances of red berries perfected by a hint of creamy vanilla top this blend.

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

RM110 nett per person  410
Additional person: RM100 nett  370

SAVOURIES

Smoked Pacific Salmon Tartare

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

Philly Cheese and Cucumber Pinwheel

[D] [G] [E]

Braised Waygu Beef Cheek Pie

[D] [G] [E]

Creamy Shrimp with Hollandaise, Ikura Vol Au Vent

[D] [G] [E] [S] [F]

SWEETS

Framboise and Pistachio Mousse

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

Clementine and Ivoire Crèmeux

[D] [E]

Earl Grey and Hazelnut Eclair

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

Almond Caramel and Vanilla Chantilly Cake

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

Mango and Lime Sphere

[D] [G] [E]

SCONES

Plain Scone

[D] [G] [E]

Raisin Scone

[D] [G] [E]

Raspberry Jam, Whipped Butter, Clotted Cream

[D]

 SHANGRI-LA CIRCLE
POINTS REDEMPTION

[G] Gluten [D] Dairy [M] Mustard [B] Beef
[N] Nuts [E] Egg [S] Shellfish [F] Fish

Please advise your server if you have any allergies.