

Lobby Lounge



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Pink Elegance

AFTERNOON TEA
3PM - 6PM



With every purchase of afternoon tea, 5% of the proceeds will be donated to the Breast Cancer Welfare Association (BCWA).



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 Norwegian Salmon Mille Feuille
[D] [G] [S] [F]

Poached Tiger Prawn and Mango Salad,
Brioche
[D] [G] [E] [S]

Marinated Snow Crab, with Cherry Aioli
and Rye Toast
[D] [G] [E] [S]

Baked Truffle Brie and Baby Spinach Tartlet
[D] [G] [E]

Boston Lobster and Chive,
Aged Cheddar Arrancini
[D] [G] [E] [S]

SWEETS

Litchi and Rose Cloud Cake
[D] [G] [E]

Matcha Raspberry Layered Almond Rocher
[D] [G] [E] [N]

Strawberry Short Cake
[D] [G] [E]

Vanilla Rhubarb Bavaois,
Coconut Dacquoise
[D] [G] [E] [N]

SCONES

Plain Scone
[D] [G] [E]

Cranberry and Candied Orange Scone
[D] [G] [E]

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

 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.