



Lobby Lounge



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YULETIDE INDULGENCE AFTERNOON TEA



3PM - 6PM



LONDON *Tea* EXCHANGE SELECTION

Pomegranate Blossom

The royal pomegranate is still a fascination and demonstrates new facets again. This time we have focused on its blossom which decorates the green Sencha base with its bold beauty in combination with rose petals. The taste enthralls thanks to the fruity pomegranate with a hint of sweet flowers.

Chocolate and Coconut

A creamy and indulgent tea with three types of Belgium chocolate, cocoa pieces and coconut flakes. A sweet and blissful remedy to transport you away from the stresses of life.

Orange and Cinnamon

The intense flavours of orange and cinnamon are interwoven with slightly spicy Chinese, and earthy, Ceylon black tea. A delicious infusion that can bring festivities all year round.

Royal Yellow Tea

One of the rarest teas in the world and a closely guarded secret, this yellow tea has a truly unique taste with a hint of Papaya and an underlying spiciness.

Blood Orange

The carefully selected fruit pieces of our basic blend without berries provide the ideal taste and have been enriched with the rust-coloured fibres of bright safflower blossoms, matching the orange-red peel of the real fruit. A lively, fruity blend which should really be in every assortment.

Cool Mint

A cool herb tea blend. A high portion of liquorice root adds sweetness and the apple, lemon grass and peppermint provide the freshness giving you a unique taste. **Not suitable for those high blood pressure.*

Cranberry Rose

The unique flavour of tangy cranberries is flattered by delicate sweet raspberries and harmonises with our Sencha base. Bright cranberry slices and raspberry pieces, along with gentle floral rosebuds, set the tone in perfect harmony, making the heart of many green tea connoisseurs beat faster.

Vanilla Supremo

The basis for this tea is a selected leaf blend of aromatic, spicy golden-tipped Assam and a Harmonious soft Ceylon with certain depth. This high-grade blend is not only ennobled by the soft and tender flavour of the popular Bourbon vanilla, but also by the precious, slightly spicy vanilla pieces.

MENU

RM110 nett per person  410
Additional person: RM100 nett  370

SAVOURIES



Marinated Lump Crab,
Pickled Daikon and Caviar
[D] [E]

Duck Liver Terrine,
Truffle Brioche with Cherry Gel
[D] [E] [G]

Smoked Hokkaido Scallop Tartare,
Matcha Tarlet
[D] [E] [G]

Cured Atlantic Trout and Artichoke Quiche
[D] [E] [G]

SWEETS



Manjari Chocolate Royaltine Yule Log
[D] [E] [G] [N]

Raspberry & Hazelnut Dacquoise Dome
[D] [E] [G] [N]

Gingerbread Macaroon
[D] [E] [G]

Linzer Cookies
[D] [E] [G]

Mont Blanc
[D] [E] [G]

Mince Pie
[D] [E] [G]

SCONES



Plain Scone

Dried Cranberry and
Candied Orange Scone

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

 SHANGRI-LA CIRCLE
POINTS REDEMPTION

[G] Gluten [D] Dairy [N] Nuts [E] Egg
Please advise your server if you have any allergies.