



Nutritionist-approved Recipes

Wellness at Shangri-La

Our tasty, balanced meals have lower levels of sugar and salt, and emphasize vegetable and whole grain intake for growing children.

Wellness

All Day Dining

BREAKFAST-A LA CARTE



Mixed Berry Yoghurt Parfait

RM28 110

Plain Greek yoghurt, mixed melon and berries, chia seed, homemade granola, honey

Probiotics for healthy digestion and calcium for strong bones

Superfood Fruit Salad

RM28 110

Fruit mix, avocado, chia seeds, walnuts, goji berries, homemade granola. Served with coconut milk

An anti-inflammatory, omega 3 powerhouse to kick start your day!

Coconut Cinnamon Steel Cut Oatmeal

RM35 130

Berries, dates, pumpkin and sunflower seeds, choice of milk / non-dairy milk on the side

A high fibre, naturally sweetened, whole grain breakfast

APPERTIZER

Seared Prawn with Quinoa Salad & Sun-Dried Tomato Dressing

RM44 170

Broccoli & cauliflower caviar, mushroom pickle, pomegranate gel

Prawns are high in immune-supportive and energy-boosting nutrients

Warm Kale Salad

RM38 140

Kale, mushrooms, roasted sweet potato, quinoa, toasted nuts & seeds, tahini vinaigrette

Kale is high in calcium, an important bone-building nutrient

OPTION to add:

Grilled Chicken

RM48 180

Grass Fed Beef

RM48 180



SHANGRI-LA CIRCLE
POINTS REDEMPTION

LEGEND:



Gluten-Free



Dairy-Free



Vegetarian



Contains Egg



Contains Nuts

Photos shown are for illustration purposes only. Actual dishes may vary.

If you have a food allergy or special dietary requirement, please speak to our associates for assistance.

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



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MAIN DISH



Lemongrass Chicken Noodle Bowl



RM25 100

Chicken thigh, Asian greens, 100% black soybean noodles, homemade pho broth, fresh herbs

A high fibre, high protein version of a classic noodle bowl

Miso-Sesame Wild Rice Bowl



RM38 140

Mushrooms, kale, red cabbage, carrots, sweet potato, edamame, soft boiled egg, wild rice, miso sauce

A hearty, whole grain bowl, full of immune-boosting antioxidants

Rainbow Trout



RM44 170

with Wild Seaweed Salad

Pan-seared trout, wild seaweed, mesclun greens, quinoa salad, Yuzu dressing

Rich in bone-building and immune-supportive vitamin D

DESSERT

Superfood Fruit Salad



RM28 110

Fruit mix, avocado, chia seeds, walnuts, goji berries, homemade granola. Served with coconut milk & dark chocolate sauce

A mix of anti-inflammatory, omega 3-rich powerhouse foods

JUICES AND SMOOTHIES (300ml)

Detox



RM40 150

Beetroot, cucumber, green apple, carrot, celery, kale, ginger

Packed with detox-boosting antioxidants

Immune Boost



RM40 150

Carrot, orange, green apple, celery, ginger

Rich in immune-supportive vitamins

Rejuvenate



RM40 150

Honeydew, cucumber, green apple, kale

A vitamin-rich, hydrating juice to nourish the skin

Berry Antioxidant Blast



RM40 150

Mixed berries, banana, chia seed, acai powder, unsweetened non-dairy milk

An antioxidant & omega 3 powerhouse to help fight inflammation

Immunity Energizer



RM40 150

Strawberry, orange, banana, chia seed, goji berry, ginger, unsweetened non-dairy milk

Recharge with this tangy, vitamin-packed immune booster



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Wellness Junior Bite

BREAKFAST-A LA CARTE



Yoghurt & Fruit Parfait

RM30 110

Plain Greek yoghurt, mixed melon and berries, chia seed, homemade granola, honey

Probiotics for healthy digestion and calcium for growing bones

Whole Grain Mixed Berry Waffle

RM25 100

Whipped cream & honey on the side

A healthier, whole grain take on classic breakfast waffles

Whole Grain Pancakes

RM20 80

Mixed berries, banana, whipped cream & honey on the side

A high fibre, whole grain breakfast to start the day!

APPERTIZER

Mixed Up Vegetable Sticks

RM15 60

Homemade ranch dip, vegetable sticks, whole wheat crackers

High in vitamin A for super power vision!

Mighty Mushroom Soup

RM20 80

Button and shiitake mushrooms, milk foam, toasted baguette

Full of antioxidant superpowers to fight bad guys!



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Junior Bite

MAIN COURSE



Veggie Power Mac & Cheese

RM20 80

Pasta, cauliflower, broccoli, pumpkin & cheddar cheese sauce

This kid's favorite got a veggie boost for super-immunity powers!

Whole Grain Tuna Sandwich

RM25 100

Tuna, tomato, cucumber, avocado, Greek yoghurt, grated carrot and apple, whole grain bread

Brain-boosting omega 3 fats and calcium for growing bones

Mixed Pumpkin Mash

RM15 60

Mixed pumpkin & potato mash, pumpkin oil, pumpkin seeds

DESSERT

Hidden Veggie Brownie Surprise

RM25 100

Carrot and spinach brownie, raspberry compote, ice cream of choice

Shhhh! There's carrot and spinach hiding in here!

JUICES AND SMOOTHIES (300ml)

Immune Boost

RM40 150

Carrot, orange, green apple, celery, ginger

Rich in immune-supportive vitamins

Rejuvenate

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Honeydew, cucumber, green apple, kale

A vitamin-rich, hydrating juice to nourish the skin

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CLASSIC

	RM	
Classic Caesar Salad [G][D][F][E]	33	130
Romaine Lettuce, Crouton, Parmesan Cheese, Slow Cooked Egg, Crispy Beef Brisket, Anchovy, Caesar Dressing		
<i>Add On</i>		
Grilled Chicken Fillet	40	150
Grilled Tiger Prawn	47	180
Smoked Salmon	47	180
US Oysters	95	350
6 Piece Freshly Shucked Oysters Lemon, Mignonette, Tabasco, Cocktail Sauce		
Lobster Bisque [F][D]	50	190
Lobster Cream Soup, Prawn Lollipop		
Cream of Mushroom 🌱 [G][D][V]	40	150
Mushroom Soup, Herb Crostini		
Grilled Beef Burger 🌱 [G][E][D]	63	240
200g Australian Beef Pattie, Lettuce, Pickle, Cheddar Cheese, Sun Dried Tomato Mayonnaise, French Fries, Salad, Coleslaw		
<i>Add On</i>		
Fried Egg [E]	65	240
Smoked Beef Brisket	70	260
The Club Sandwich [G][E][D]	52	200
Grilled Chicken, Fried Egg, Smoked Turkey, Lettuce, Tomato, Cheddar Cheese, French Fries and Salad		
Beyond Meat Burger [G][E][D][V]	55	210
Beyond's Plant Based Protein Burger, Lettuce, Pickle, Sun Dried Tomato Mayonnaise, Red Onion, Olive Oil, French Fries, Side Salad, Coleslaw		



[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)







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).





LOCAL CUISINE

	RM	
Mango Kerabu  [SE] Shredded Green Mango, Chili, Cucumber, Carrot, Coriander, Lime	30	110
Cucumber Salad with  [F] [SO] [SE] Grilled Beef Steaks Malaysian Spiced Beef, Chili, Fried Shallot, Spring Onion	31	120
Malaysian Satay [N] Grilled Chicken, Beef and Lamb Skewers, Marinated with Turmeric and Asian Spices, Served with Peanut Sauce	69	260
Popiah [N] [E] [SO] [V] Fresh Spring Roll, Vegetables, Peanut Sauce	31	120
Nyonya Curry Puff  [G] [C] [M] Curried Chicken and Potato	31	120
Cucur Udang [F] [G] Shrimp Fritter, Sweet Chili Sauce	31	120
Spicy Malaysian Oxtail Soup [C] [M] Beef Broth infused with Malaysia Spices and Chunky Oxtail	40	150
Nyonya Laksa [E] [F] [G] Coconut Curry Broth, Yellow Noodles or Mee Hoon Prawns, Chicken, Dried Bean Curd, Boiled Egg	45	170
Seafood Mee Mamak [E] [F] [N] [G] Indian Wok-fried Yellow Noodles, Scallop, Prawns, Bean Curd, Tomatoes	56	210
Penang Char Kway Teow [F] [E] Wok-fried Rice Noodles, Prawns, Squids, Egg, Chive, Bean Sprouts	42	160
Nasi Goreng Kampung [N] [E] [G] Malaysian Fried Rice, Chicken, Prawns, Fried Egg, Satay, Papadum, Vegetable Pickles	47	180
Hainanese Chicken Rice [SO] Steamed or Roasted Chicken, Seasoned Rice Chicken Broth, Traditional Condiments	47	180
Wonton Noodle [G] [E] [F] Prepared Dry or in Soup, Barbecued Chicken Shrimp Dumplings, Choy Sum	47	180

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DESSERTS

	RM	
Cekodok Pisang Dan Keledek Goreng  [G][E][V] Fried Banana, Sweet Potato, Maple Syrup	31	120
Malaysian Kuih [G] Daily Selection Malaysian Sweet Kuih	31	120
Vanilla Crème Brulee [N][D] White Chocolate, Passionfruit Crumble, Smoked Salted Macadamia	40	150
Strawberry & Lemon Tart [E][D][G] Homemade Strawberry Jam, Lemon Custard, Strawberry Gel, Vanilla Cream, Whipped Caramel, Sable Base	40	150
Raspberry Mille Feuille [E][D] French Classic, Vanilla Mousseline, Fresh Raspberry	40	150
‘Dolce de Leche’ Cheesecake [E][D] Baked and Chilled Cheesecake, Dolce de Leche, Sour Cherry Compote	40	150



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