

BREAKFAST



LIGHT

[01] Juices

Orange / Apple / Grapefruit / Carrot / Watermelon / Mango
Guava / Chilled Cranberry Juice / Tomato Juice / Vegetable Juice

[02] Fruit Platter (Sliced Seasonal Fruits)

[03] Yoghurt (Plain, Low-fat or Fruit Yoghurt) [D]

[04] Favorite Cereals

All-Bran, Corn Flakes, Wheat-a-Bix, Frosties, Coco Chex and Organic Muesli

[05] Koala Crisp and Gorilla Munch [G]

Choice of Regular Milk, Low Fat/Skimmed Milk or Soya Milk

RM 

18 66

36 132

18 66

25 91

25 91

FRESH FROM THE BAKERY

[11] Bakery Basket Selection [E] [D] [G]

Freshly Baked Butter Croissants, Danish Pastries,
Bread Rolls, Whole Wheat, Preserves and Honey

[12] Toast [N] [G] [D] [E]

Choice of Whole Wheat, Sourdough, Multigrain, White, Brioche,
Bagel, Gluten-Free Butter, Preserves and Honey

[13] Buttermilk Pancakes [E] [G] [D] [V]

Caramelized Banana, Maple Syrup

[14] Classic French Toast [E] [G] [D]

Brioche, Cinnamon Sugar, Caramelized Apple, Maple Syrup, Whipped Cream

[15] Waffles [E] [G] [D]

Triple Berry Compote, Maple Syrup, Whipped Cream

[16] Gluten-Free Pancakes [E] [D]

Blueberries, Maple Syrup

18 66

18 66

18 66

35 128

35 128

35 128

EGGS

RM 

- [17] **Two Eggs [E] [B]** 37 135
Boiled / Poached / Scrambled
/ Sunny Side Up / Over Easy
Choice of Smoked Beef Brisket,
Smoked Turkey, Chicken Sausage
or Smoked Salmon,
Hash Brown, Grilled Tomato,
Green Asparagus
- [18] **Three Eggs Omelette [E]** 40 146
Choice of
Mushrooms, Chive, Tomato, Onions,
Peppers, Smoked Turkey, Smoked Salmon,
Cheddar Cheese, Hash Brown,
Grilled Tomato, Green Asparagus
- [19] **Eggs Benedict [E] [G]** 40 146
Poached Eggs, English Muffin,
Smoked Turkey or Smoked Salmon,
Hollandaise Sauce, Hash Brown,
Grilled Tomato, Green Asparagus
- [20] **Minute Steak and Eggs [E] [B]** 79 289
Char-Grilled Beef Tenderloin, Fried Egg,
Sautéed Button Mushrooms, Hash Brown,
Grilled Tomato, Green Asparagus

WESTERN

- [21] **Smoked Salmon Bagel** 48 176
Cream Cheese, Rocket, Black Pepper,
Caper Berries
- [22] **Homemade Granola Parfait [N] [G] [D]** 30 110
Greek or Low-Fat Yoghurt, Fresh Berries,
Roasted Nuts
- [23] **Homemade Bircher Muesli [N] [D]** 29 106
Green Apples, Raisins, Hazelnuts
- [24] **Hot Oatmeal Porridge [N] [D]** 29 106
Choice of Milk, Water or Soya Milk,
Brown Sugar, Banana, Raisins
- [25] **Super Acai Bowl [N] [G] [D] ** 35 128
Blended Blueberries, Yoghurt, Chia Seeds,
Oatmeal, Sliced Banana, Strawberry,
Almond, Coconut

 Rooted in Nature **F** Fish **D** Dairy **N** Nut **S** Sesame
V Vegetarian **G** Gluten **E** Egg **B** Beef **Y** Soy

ASIAN & LOCAL

RM 

- [26] **Kaya Toast [E] [G] [D]** 12 44
Soft Boiled Egg, Teh Tarik
- [27] **Wonton Noodle [E] [G]** 50 183
Prepared dry or in Soup, Barbecued
Chicken, Shrimp Dumplings, Choy Sum
- [28] **Roti Canai** 26 95
Vegetable Dhal or Chicken Curry
- [29] **Seafood Mee Mamak [E] [G] [D] [F]** 56 205
Indian Wok-fried Yellow Noodles,
Scallops, Prawns, Bean Curds, Tomatoes
- [30] **Nasi Lemak [E] [G] [D] [F] [N]** 47 172
Coconut Flavoured Rice, Chicken Curry,
Beef Rendang, Prawn Sambal,
Boiled Egg, Pickles, Peanuts,
Fried Anchovies, Cucumber
- [31] **Hokkien Mee [E] [D]** 47 172
Wok-fried Egg Noodles, Prawns, Squid,
Egg, Garlic, Chives

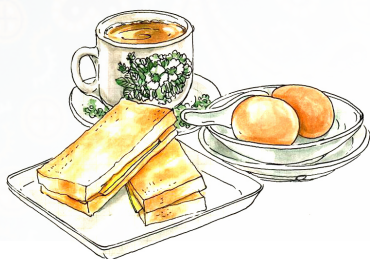
VEGETARIAN

- [32] **Rice Congee [G] [D]** 27 99
Youtiao, Salted Egg, Century Egg,
Chinese Pickles
- [33] **Noodle Soup [D]** 41 150
Vegetable Broth, Rice Noodles,
Vegetarian Dumpling, Mushroom,
Green Vegetables
- [34] **Vegetable Fried Rice [D]** 41 150
Assorted Vegetables, Fried Bean Curd Roll
- [35] **Indian Dosa [G] [D]** 34 124
Coconut Chutney, Dhal Sambar
- [36] **Deep-Fried Pakora [G] [D]** 27 99
Yoghurt Raita and Mango Chutney
- [37] **Chickpea Casserole** 25 91
Harissa Spiced Tomato, Spinach,
Pumpkin, Pita Bread

 SHANGRI-LA CIRCLE
POINTS REDEMPTION

Malaysian Signature Breakfast

Complete your meal with a cup of coffee or
tea with additional RM10 ☺40



Soft-Boiled Egg with Kaya Toast

This light yet delicious combination is Malaysia's most popular breakfast choice. Two thin slices of toasted bread served with slivers of butter and a generous spread of homemade kaya (jam made with coconut and eggs), add a dash of soy sauce and white pepper to the soft-boiled eggs and enjoy it as a dip.

[G][D][E]

RM18 ☺70



Roti Canai

Roti canai or roti parotta is an Indian-influenced flatbread dish found in the Southeast Asian countries. Usually eaten with dhal, fish and chicken curry.

[G][F]

RM22 ☺90



Nasi Lemak

Nasi Lemak is a traditional Malay dish often referred to as the national dish of Malaysia. Cooked in coconut milk, the aromatic rice is served alongside sliced cucumber, roasted peanuts, dried anchovies (ikan bilis), sliced hard-boiled egg and spicy sambal sauce. More often than not, Nasi Lemak is served with Malay spiced chicken (ayam rendang). For a simple yet delicious breakfast, wrapped Nasi Lemak can be found at roadside stalls or Malay restaurants.

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

RM22 ☺90



Nyonya Laksa

An authentic curry recipe from Malaysia, Laksa Lemak is a typical Nyonya or Peranakan curry noodle dish. The flavourful broth is made from special chili paste rich in coconut milk and sometimes with hints of tamarind too.

[E][F][G]

RM28 ☺110



Indian Dosa

A thin batter-based dish originating from South India, made from a fermented batter predominantly consisting of lentils and rice. Its main ingredients are rice and black gram, ground together in a fine, smooth batter with a dash of salt, then fermented. Served with coconut chutney and dhal sambar.

[G][D]

RM34 ☺130



Rice Congee

Congee is a type of rice porridge or gruel eaten in Asian countries. It can be eaten in plain, where it is typically served with side dishes, or it can be served with ingredients such as meat, fish, seasonings and flavourings, most often savory, but sometimes sweet. Served with youtiao, salted egg, century egg and Chinese pickles.

[D][G][SO][E]

RM27 ☺100

[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).

SHANGRI-LA CIRCLE
POINTS REDEMPTION

CHILL-OUT BITES

12pm - 3pm
RM58 nett / set  220

SMOKED DUCK SALAD

with jumbo asparagus, genting green, toasted walnut and balsamic reduction [N]

Orange juice



CALIFORNIA CHICKEN WRAP

with sour cream and jalapeno [G][D]

Mango juice



ASSAM LAKSA

rice vermicelli topped with sliced onions, cucumber, red chilies, pineapple and mint leave with fish broth and prawn paste [S]

Pineapple juice




[G] Gluten [S] Shellfish [D] Dairy [N] Nuts


Please advise your server if you have any allergies.

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

Lobby Lounge

Redeemable with Shangri-La Circle Points 

SIGNATURE BEVERAGE

	Per Glass RM	
Jasmine Orange Tea Jasmine Green Tea, Fresh Orange Juice, Syrup	35	130
Chamomile Ginger Tea Chamomile Tea, Honey, Ginger Concentrate	35	130
Hazelnut Teh Tarik Lipton Tea, Fresh Milk, Hazelnut Syrup	35	130
Frizzy Sweet and Sour Pandan Pandan Essence, Lime Juice, Soda, Syrup	35	130
Virgin Shangri-La's Sling Lime Juice, Pineapple Juice, Grenadine Syrup, Beef Brisket, Crush Hazelnut	35	130
Nutmeg Juice	35	130
Affogato Espresso, Vanilla Ice Cream, Chocolate Ball, Crush Pistachio	35	130
Afternoon by The Pond Latte, Hazelnut Syrup, Chocolate Syrup, Beef Brisket, Crush Hazelnut	35	130
The Peninsular (Cocktail) Kahlua, Triple Sec, Coffee, Heavy Cream, Cinnamon, Chocolate, Orange Zest	55	210

Ask our cocktail hostess or bartenders for more selections of classic cocktails

COCKTAILS

"It's never too early for a cocktails"
- Noel Coward -

Per Glass
RM



APERITIFS COCKTAILS

Americano Campari, Vermouth Rosso, Soda	49	180
Bellini Peach Purée, Peach Liqueur, Sparkling Wine	65	240
Sbagliato Campari, Vermouth Rosso, Sparkling Wine	65	240
Shangri-La Pimm's Cup (2009 By Charly) Pimm's, Shiso Shochu, Cucumber, Fruits, Lemonade	49	180

BRANDY COCKTAILS

Black Boa Brandy, Vermouth Rosso, Vermouth Dry, Triple Sec, Angostura Bitters	69	260
Pisco Sour Pisco, Lemon Juice, Simple Syrup, Egg White, Angostura Bitters	53	200
Side Car Brandy, Triple Sec, Lemon Juice	64	240

CHAMPAGNE COCKTAILS

Black Champagne (2007 By Charly) Chambord, Blueberries, Lemon Juice, Champagne	97	360
French 75 Gin, Lemon Juice, Simple Syrup, Champagne	97	360
Peach Royal Peach Liqueur, Lime Juice, Strawberry Syrup, Champagne	97	360

SAKE COCKTAILS

Fuji Fantasy Sake, Blue Curacao, Lime Juice	53	200
--	----	-----

Ask our cocktail hostess or bartenders for more selections of classic cocktails



Per Glass
RM



VODKA COCKTAILS

Bloody Mary Vodka, Lemon Juice, Spices, Tomato Juice	53	200
Caipiroska Vodka, Fresh Lime, Brown Sugar	53	200
Moscow Mule Vodka, Ginger Beer, Lime Juice, Cucumber	53	200
Razmopolitan (2007 By Charly) Vodka, Chambord, Lime Cordial, Lemon Juice, Cranberry Juice, Raspberries	53	200
Vodka Sour Vodka, Lemon Juice, Simple Syrup	53	200

WHISKEY COCKTAILS

Manhattan Rye Whiskey, Vermouth Rosso, Angostura Bitters	53	200
Old Fashioned Bourbon, Angostura Bitters, Lump of Sugar	53	200
Opera Bourbon, Chambord, Cranberry Juice, Lemon Juice, Raspberries	53	200
Whiskey Sour Bourbon, Lemon Juice, Simple Syrup Juice, Grapefruit Bitters	53	200

TEQUILA COCKTAILS

Classic, Margarita Tequila Blanco, Triple Sec, Lime Juice	53	200
Frozen, Margarita Mango, Banana or Strawberry	53	200
Tequila Cooler Tequila Blanco, Grapefruit Juice, Cranberry Juice, Grapefruit Bitters	53	200
Toreador Tequila Blanco, Apricot Brandy, Lime Juice	53	200

Ask our cocktail hostess or bartenders for more selections of classic cocktails



SHANGRI-LA CIRCLE
POINTS REDEMPTION 02



GIN COCKTAILS

Basil & Mango (2007 By Charly) Gin, Lemon Juice, Lime Cordial, Mango, Basil	53	200
Lemon Grass Gimlet (2007 By Charly) Gin, Lemon Juice, Lime Cordial, Lemon Grass, Sage	53	200
Martinez Gin, Vermouth Rosso, Orange Bitters, Maraschino	53	200
Shangri-La's Sling Gin, Cherry Brandy, Lime Juice, Pineapple Juice, Benedictine, Grenadine	53	200
Secret Earl Grey Cocktail Syrup, Egg White, Grapefruit Bitters	53	200
The Pegu Club Gin, Triple Sec, Angostura Bitters, Lemon Juice	53	200

RUM & CACHAÇA COCKTAILS

Brazila Cachaça, Lime, Passionfruit, Raw Sugar	53	200
Canchanchara Old Cuban Rum, Lime Juice, Honey	53	200
Charly's Rum Punch (2007 By Charly) Rum Dark, Homemade Falernum, Orange Juice, Pineapple Juice, Lemon Juice, Grenadine, Nutmeg	53	200
Dark & Stormy Dark Rum, Ginger Beer, Lime	53	200
Mai Tai Dark Rum, White Rum, Orange Curaçao, Orgeat, Lime Juice	53	200
Pina Colada Dark Rum, Pineapple Juice, Coconut Cream	53	200

Ask our cocktail hostess or bartenders for more selections of classic cocktails



MOCKTAILS

"No Alcohol Mixed Drink"

	Per Glass RM	
Big Wave Guava Nectar, Lychee Nectar, Cranberry Juice, Lemon Juice	32	120
Karma Cooler Pear, Watermelon, Pineapple, Longan	32	120
KL Lemonade Orange Juice, Cranberry Juice, Lemonade, Ginger	32	120
Ruby Fresh Strawberry, Fresh Grape, Cranberry Juice	32	120
Siam Passionfruit Juice, Crème of Coconut, Banana, Orange Juice	32	120
Tutti Frutti Tropical Nectars, Passion Fruit	32	120



GIN | JUNIPER BERRIES

Beefeater	42	160
Bombay Sapphire	42	160
Botanist	42	160
Boodles	42	160
Gordon's	40	150
Hendricks	52	200
Tanqueray	48	180
Tanqueray No.10	45	170
Martin Miller's	52	200
Monkey 47	40	150
Morrison & Mackay Sloe	42	160
No.3 London Dry Gin	54	200
Chase Pink Grapefruit & Pomelo	70	260
Star of Bombay	41	150
Chase Rhubarb & Bramley Apple	70	260
Opihr Oriental Spiced	45	170
Fords Gin	38	140
Williams Seville Orange	65	240
Williams Sloe & Mulberry	45	170
G'Vine Gin Floraison	55	210
The Bitter Truth Pinky	58	220
Edinburgh Gin Seaside	45	170
Four Pillars Bloody Shiraz	55	210
Four Pillars Rare Dry	50	190
West Winds Broadside	55	210
West Winds Sabre	38	140
Gin Mare	48	180
As De Picos Tropical	44	170
Gin Siderit Hibiscus	44	170
Gin Siderit Ginger Lime	44	170
Colombo Gin	40	150
One Key Gin	50	190
Kyro Koskue Barrel Aged Gin	60	220
Kyro Napue Rye Gin	55	210
St George Terroir Gin	58	220
St George Botanivore Gin	58	220
Eiling Lim Gawky Galanga Gin	66	250
Eiling Lim Nasty Nangka Gin	66	250
Eiling Lim Pandan Predator Gin	66	250
Citadelle Original	45	170
Citadelle Solera Reserve	50	190
Citadelle No Mistake Old Tom	50	190
Damrak	30	110
Darnley's Spicy	50	190
Bols Genever 21	45	170
Bulldog Gin	45	170
Caorunn Gin	50	190
Monkey 47 Sloe Gin	50	190
Roku Gin	50	190
Sipsmith Dry Gin	50	190
Sipsmith Sole Gin	50	190
Nikka Coffee Gin	60	220
Broker's London Dry Gin	37	140
Small Batch Gin	61	230
Berkerly Square	70	260

Ask our cocktail hostess or bartenders for bottle price





RUM | SUGARCANE

Havana 3 Years	42	160
Havana 7 Years	50	190
Bacardi	40	150
Captain Morgan Gold	42	160
Matusalem Gran Reserva	50	190
Myers's	42	160
Mount Gay	41	150
Ron Zacapa 23 Years	58	220

VODKA | GRAIN, MALT, CORN

Absolut Original	42	160
Absolut Elyx	50	190
Belvedere	48	180
Grey Goose	48	180
Ketel One	46	170
Russian Standard Original	42	160
Russian Standard Imperia	48	180
Smirnoff	40	150
Skyy	42	160
42 Below	36	140

TEQUILA | AGAVE

Olmecca Reposado	40	150
Don Julio Anejo	44	170
Don Julio Reposado	42	160
Patron Anejo	67	250
Patron Reposado	67	250
Patron Silver	50	190

ARMAGNAC & COGNAC | GRAPES

ARMAGNAC

Chabot XO	87	320
-----------	----	-----

PREMIUM COGNAC

Louis XIII	1,288	4720
------------	-------	------

COGNAC

Martell VSOP	45	170
Martell Cordon Bleu	75	280
Hennessy VSOP	45	170
Hennessy XO	87	320
Remy Martin VSOP	45	170
Remy Martin XO	88	330
Remy Martin Extra	209	770
Richard Hennessy	949	3480

GRAPPA

Grappa di Brunello	58	220
--------------------	----	-----





LIQUEURS & APERITIFS

LIQUEURS

Amaretto	34	130
Bailey's	34	130
Cointreau	34	130
Dom Benedictine	34	130
Drambuie	34	130
Frangelico	34	130
Grand Marnier	34	130
Kahlua	34	130
Malibu	36	140
Pimm's No.1	34	130
Sambuca	34	130
Southern Comfort	34	130
Tia Maria	34	130

ABSINTHE & PASTIS

La Clandestine 53%	48	180
Pernod	34	130
Ricard	34	130

PORT & SHERRY

Royal Port Oporto 10 Years	54	200
Royal Port Oporto 20 Years	80	300
Royal Port Oporto 40 Years	155	570
Taylor's Tawny	31	120
Harvey's Bristol Cream	33	130

VERMOUTH & BITTERS

Amara Montenegro	34	130
Aperol	34	130
Campari	34	130
Lillet Rouge	54	200
Martini Bianco	34	130
Martini Dry	34	130
Martini Rosso	34	130

SCOTCH | SINGLE MALT

CAMPBELTOWN

Springbank 10 Years	54	200
---------------------	----	-----

LOWLAND


Auchentoshan 12 Years	52	200
Auchentoshan Three Wood	64	240
Glenkinchie 12 Years	52	200

HIGHLAND

The Glenlivet 12 Years	58	220
Arran	53	200
Clynelish 14 Years	70	260
Dalmore 12 Years	50	190
Glenmorangie Original	52	200
Glenmorangie Quinta Ruban	54	200
Glenmorangie Nectar D'Or	69	260
Glenmorangie Lasanta	54	200
Glenmorangie Signet	184	680
Old Pulteney 12 Years	53	200

Ask our cocktail hostess or bartenders for bottle price



	Per Glass RM	
ISLAY		
Bruichladdich Classic Laddie	38	140
Port Charlotte 10 Years	43	160
Octomore 9.1	85	320
Bowmore 12 Years	52	200
Bowmore Darkest 15 Years	69	260
Caol Ila 12 Years	59	220
Lagavulin 16 Years	67	250
Laphroaig 10 Years	54	200
ISLE OF SKYE		
Talisker 10 Years	63	240
ORKNEY		
Highland Park 12 Years	48	180
Highland Park 18 Years	84	310
SPEYSIDE		
Glenfarclas 12 Years	59	220
Glenfarclas 15 Years	67	250
Glenfiddich 12 Years	44	170
Glenfiddich 18 Years	76	280
Glenrothes 1995	68	250
Macallan 12 Years	54	200
Macallan 18 Years	105	390
Macallan 25 Years	362	1330
Singleton 12 Years	52	200
The Balvenie Double Wood 12 Years	62	230
SCOTCH BLENDED		
Ballantine's Finest	44	170
Chivas Regal 12 Years	44	170
Chivas Regal 18 Years	62	230
Chivas Regal Royal Salute 21 Years	84	310
Dewar's White Label	44	170
Johnnie Walker Swing	44	170
Johnnie Walker Black Label	44	170
Johnnie Walker Gold Label	49	180
Johnnie Walker Blue Label	93	350
Johnnie Walker Premier	84	310
WHISKY BARLEY		
AMERICAN WHISKEY		
Jack Daniel's	44	170
Jim Beam	44	170
Maker's Mark	44	170
Wild Turkey	48	180
CANADIAN WHISKEY		
Canadian Club	44	170
IRISH WHISKEY		
John Jameson	44	170
JAPANESE WHISKEY		
Yamazaki 25 Years	1,342	4910
Nikka, Taketsuru Pure Malt	54	200
Nikka, From The Barrel	44	170

Ask our cocktail hostess or bartenders for bottle price




CHAMPAGNE

"Come Quickly, I am Drinking the stars!"

-Dom Pierre Perignon-

Please ask our cocktails hostess for the champagne collection

	Glass RM	Bottle RM	
Veuve Clicquot Brut Yellow Label, France, N.V	108	495	400/1820
Perrier-Jouët Grand Brut, France, N.V		980	3590
Taittinger Reserve Brut, France, N.V		770	2820
Dom Pérignon France, 2006		1762	6450

WINES

"When there is no wine there is no love"

-Euripides-

	Glass RM	Bottle RM	
ROSE			
Bodega Santa Ana Malbec Mendoza, Argentina	45	250	170/920
WHITE			
Tempus Two Pinot Gris Adelaide Hills, Australia	45	198	170/730
Alamos Chardonnay Argentina	56	253	210/930
Woven Stone Sauvignon Blanc, Ohau Gravels Wairarapa New Zealand	56	253	210/930
Cloudy Bay Sauvignon Blanc, Marlborough New Zealand	80	367	300/1350
Zonin Delle Venezie IGT Pinot Grigio Veneto, Italy	45	220	170/810
Durbanville Hills Sauvignon Blanc Capetown, South Africa	55	255	210/940
Wente, Morning Fog Chardonnay USA	65	320	240/1180



	Glass RM	Bottle RM	
RED			
Tempus Two Shiraz South Eastern, Australia	45	218	170/800
Tankersley Estate Pinot Noir, Central Otago, New Zealand	73	350	270/1290
Terrazas de Los Andes Reserva Malbec, Mendoza Argentina	73	350	270/1290
Los Arboles Malbec Mendoza, Argentina	48	220	180/810
Terrazas Altos Del Plata Cabernet Sauvignon Mendoza, Argentina	55	275	210/1010
Mount Olympus Pinot Noir Marlborough, New Zealand	65	285	240/1050


BEERS

"If you have got the time, we have got the beer"

	Glass RM	Pint RM	
DRAUGHT			
Heineken (Netherlands)	39	79	150/290
Tiger (Singapore)	38	68	140/250
BOTTLE			
Anchor (America)		34	130
Asahi (Japan)		36	140
Budweiser (America)		39	150
Carlsberg (Denmark)		35	130
Heineken (Netherlands)		39	150
Stella Artois (Belgium)		39	150
Tiger (Singapore)		35	130
Guinness Stout (Ireland)		39	150
Malta (0% Alcohol)		27	100

SODA, WATER, TONICS & JUICES

"Perfect way to quench your thirst"

	Per Glass RM	
MINERAL WATER		
Evian	330ml 22	90
	750ml 33	130
Acqua Panna	500ml 26	100
	1 liter 35	130
SPARKLING WATER		
Ferrarella	330ml 24	90
	750ml 36	140
San Pellegrino	500ml 26	100
	1 liter 35	130
Perrier	330ml 22	90
SOFT		
Bitter Lemon / Coca Cola / Coca Cola Zero / Ginger Ale / Ginger Ade / Sprite / Red Bull / Isotonic 100 Plus / Soda	18	70
JUICES		
Freshly Squeezed	24	90
Apple / Carrot / Mango / Orange / Pineapple / Watermelon		
HEALTHY DRINKS		
Apple, Celery and Cucumber	29	110
Enhances Immunity and helps to relieve joint pain		
Orange, Ginger and Cucumber	29	110
Keeps your skin looking young		
Pineapple, Apple and Watermelon	29	110
Antioxidant and energy drink to promote health		
SMOOTHIES		
All Night Long	29	110
Banana, Strawberries, Orange, Vanilla		
Quick Hit	29	110
Strawberries, Mango, Orange, Vanilla		
Stress Reliever	29	110
Strawberries, Peach, Yogurt		


BEANS & CHOCOLATE

"The awakening Aroma"

	Per Serving RM	
COFFEE		
Americano	24	90
Brewed Coffee	24	90
Cappuccino	24	90
Café Latte	24	90
Hot Macchiato	24	90
Chocolate Wave	24	90
Hot Chocolate	29	110
Espresso	Single 18 Double 26	70 100
<i>Choice of Milk:</i>		
Fresh Milk, Low-fat Milk		
Soy Milk, Oat Milk or Almond Milk	3	20
SPECIALITY COFFEE (ALCOHOL)		
Café Royale	46	170
Cognac, coffee, brown sugar and cream		
Café Wellington	46	170
Bacardi, coffee, brown sugar and cream		
Irish Coffee	41	150
Irish whiskey, coffee, brown sugar and cream		
LOCAL FAVORITES		
Teh Tarik	20	80
Malaysia favorite hot milk tea		
Nescafe Tarik	22	90
Nescafe powder with hot milk		
Milo	24	90
Chocolate powder with hot milk		
COLD DRINKS		
Iced Coffee	29	110
Iced Cappuccino	29	110
Iced Latte	29	110
Iced Tea	22	90
(Lemon / Lychee / Mango / Peach / Raspberry)		

BLACK, GREEN

"It's always tea time"

	Per Serving RM	
Shangri-La Signature Blend	24	90
Lost Horizon	24	90
English Breakfast	24	90
Darjeeling	24	90
Earl Grey	24	90
Chamomile	24	90
Peppermint	24	90
Masala Chai	24	90
Arabian Night	24	90
Nuwara Eliya, Lovers Leap Estate	24	90
Dimbula, Somerset Estate	24	90
Uva, St. James Estate	24	90
Himalayan, Shangri-La Estate	24	90
Assam, Cherideo Purbat Estate	24	90
Assam Second Flush	30	110
Duke of Edinburgh Seedling Tea	30	110

PREMIUM CHINESE TEA

特優茗茶

	Per Serving RM	
Gong Mei 貢眉	24	90
Pu Er Ripe Loose Leaf 普洱茶(散裝普洱)	24	90
Jasmine Tea 茉莉花茶	24	90
Osmanthus 桂花茶	24	90
Green Tea-Biluo Tea 碧螺茶	24	90
Tie Guan Yin 鐵觀音	24	90
Lapsang Souchong 正山小種 “煙”	24	90





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

BREAKFAST-A LA CARTE

Available until 11am



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

RM35 130

Cut Oatmeal

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).



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



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



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 Junior Bite

BREAKFAST-A LA CARTE

Available until 11am



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!



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).



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

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

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



CLASSIC

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



[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

[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).



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



[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).



SHANGRI-LA CIRCLE
POINTS REDEMPTION 21