




LUNCH SET MENU 午餐套餐

RM128 nett per person 470
(Minimum of 2 persons)

北京片皮鸭 [A]
Traditional Peking Duck in two ways
每只 Whole (7-10 persons)
半只 Half (2-6 persons)

云耳拍黄瓜 [V]
Marinated cucumber with black fungus
and garlic vinegar dressing

or
麻酱油麦海蜇花
[S][N][SE]
Marinated jelly fish and lettuce with
sesame sauce in Sichuan style

姜葱炒鱼片 [SF][SO]
Stir-fried cod fish fillet with
ginger and onion
or
避风塘爆虾球 [SF]
Wok-fried prawn, fragrant garlic,
shallot with XO sauce in
Hong Kong "Bei Fong Tong" style

枸杞云耳炒芥兰 [A]
Stir-fried "Kai Lan" with fungus
or
菜香豆腐 [V]
Braised homemade beancurd and
minced chicken

鸭丝长寿面 [SO][E]
Longevity noodles with shredded duck
meat and mushroom
or
鸭粒炒饭 [SO][E]
Fried rice with minced duck meat

杨枝甘露
Chilled mango purée with
sago and pomelo
or
清凉龟苓膏
Chilled Chinese herbal jelly




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[C] Celery [G] Gluten [S] Shellfish [E] Egg [F] Fish [SO] Soya
[A] Alcohol [D] Dairy [M] Mustard [N] Nuts [SE] Sesame

 SHANGRI-LA CIRCLE
POINTS REDEMPTION



DINNER SET MENU 晚餐套餐

RM128 nett per person  470
(Minimum of 2 persons)

北京片皮鸭 [A]
Traditional Peking Duck in two ways
每只 Whole (7- 10 persons)
半只 Half (2 - 6 persons)

辣子酱爆鳕鱼片 [E] [F]
Sautéed cod fish fillet with
ginger spicy sauce

or
咸蛋黄脆虾球 [E] [S]
Deep-fried crispy prawn with
salted egg yolk sauce

百合莲藕小炒皇 [V] [N]
Stir-fried lotus root and assorted
vegetables with macadamia nuts
or
松菇自制豆腐 [S] [SO]
Stewed homemade beancurd with
shimeji mushroom

鸭丝焖伊面 [E] [SO]
Stewed Hong Kong "Ee Fu" noodles
with shredded duck meat and
mushrooms

or
鸭粒炒饭 [E] [SO]
Fried rice with minced duck meat

香芒果布丁 [D]
Chilled mango pudding
or
莲子红豆沙 [SO]
Red bean soup with lotus seeds

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 SHANGRI-LA CIRCLE
POINTS REDEMPTION