



SHANGRI-LA CIRCLE

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shangrilaKL



@shangrilakl

## Lobby Lounge

Tranquili~Tea  
Indulgence



3pm - 6pm  
Daily

# 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

Rillettes of Fresh and Smoked Salmon Sandwich  
*Infused with Lapsang Suchong Tea*  
[F] [G]

Truffle Egg Salad, Trout Caviar with Éclair  
*Infused with Pistachio and Truffle Tea*  
[D] [G] [E] [N]

Lobster Chive with Avocado  
and Cauliflower Cream  
[S]

Caramelized Onion Mini Quiche  
with Charcoal Goat cheese  
[D] [G] [E]

Porcini and Oyster Mushroom  
Baked Vol-au-vent  
[D] [G]

## SWEETS

Lavender Pear with Spiced Honeycomb  
*Infused with Lavender Tea*  
[D] [G] [E]

Peach and Apricot Bittersweet Chocolate Slice  
*Infused with Peach and Apricot Tea*  
[D] [G] [E]

Lemon Verbena and Chia Panna Cotta  
[D] [G] [E]

Salted Caramel Cheesecake Macaron  
[D] [G] [E] [N]

## BAKED SCONES

Classic Sultana Scones  
*Vanilla Scones Infused with Vanilla Supremo Tea*  
[D] [G] [E]

Raspberry Jam  
Whipped Butter with English Clotted Cream  
[D]

SHANGRI-LA CIRCLE  
POINTS REDEMPTION

[G] Gluten [D] Dairy [E] Egg [F] Fish [S] Shellfish  
Please advise your server if you have any allergies.