

LEMON
garden



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 Set

RM79  289

Breakfast sets include a choice of
Seasonal Fruit Platter or selected Juice or Smoothie

Choice of

Mixed Berry Yoghurt Parfait

Plain Greek yoghurt, mixed melon and berries, chia seed, homemade granola, honey
Probiotics for healthy digestion and calcium for strong bone

or

Coconut Cinnamon Steel 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

Choice of

Mixed Vegetable Omelette

Spinach, bell pepper, sweet potato, quinoa salad
Whole grains, super-food vegetables & protein for a balanced breakfast

or

Shakshuka-Poached Eggs in Smoky Tomato Sauce

Two eggs, spiced bell pepper & tomato sauce, avocado slices, zucchini, whole grain toast
Packed with healthy fats, protein and fibre to fuel your morning!

LEGEND:



Gluten-Free



Dairy-Free



Vegetarian



Contains Egg



Contains Nuts

 SHANGRI-LA CIRCLE
POINTS REDEMPTION

Selection of Juice or Smoothie

Detox (300 ml)

Beetroot, cucumber, green apple, carrot, celery, kale, ginger
Packed with detox-boosting antioxidants

Immune Boost (300 ml)

Carrot, orange, green apple, celery, ginger
Rich in immune-supportive vitamins

Power Cleanse (300 ml)

Green apple, cucumber, celery, romaine lettuce, kale, mint
Flush toxins with this alkalizing green vegetable juice

Rejuvenate (300 ml)

Honeydew, cucumber, green apple, kale
A vitamin-rich, hydrating juice to nourish the skin

Berry Antioxidant Blast (300 ml)

Mixed berries, banana, chia seed, acai powder,
unsweetened non-dairy milk
An antioxidant & omega 3 powerhouse to help fight inflammation

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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Wellness All Day Dining

BREAKFAST-A LA CARTE



Mixed Vegetable Omelette – 2 egg 🌿 🥚 RM28 110

Spinach, bell pepper, sweet potato, quinoa salad

Whole grains, super-food vegetables & protein for a balanced breakfast

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

LEGEND:



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Dairy-Free



Vegetarian



Contains Egg



Contains Nuts



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MAIN COURSE



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

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

Coconut Spinach Dhal   **RM25 100**

with Spiced Okra

Red lentil dhal, sautéed okra & tomato, chutney, cucumber raita, brown basmati rice

Protein-packed lentils are high in cholesterol-lowering fibre

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



SHANGRI-LA CIRCLE
POINTS REDEMPTION

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Wellness Junior Bite

BREAKFAST-A LA CARTE

Yoghurt & Fruit Parfait

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

Probiotics for healthy digestion and calcium for growing bones

Whole Grain Pancakes

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


A high fibre, whole grain breakfast to start the day

Sweet Potato & Brown Rice

Chicken Congee

Diced chicken, sweet potato, wakame, edamame, brown rice congee

A nutritionally balanced, whole grain congee to fuel the day

 RM30 110

RM20 80

RM15 60

APPERTIZER

Mixed Up Vegetable Sticks


Homemade ranch dip, vegetable sticks, whole wheat crackers

High in vitamin A for super power vision!

Mighty Mushroom Soup

Button and shiitake mushrooms, milk foam, toasted baguette

Full of antioxidant superpowers to fight bad guys!

 RM15 60

RM20 80

LEGEND:



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Dairy-Free



Vegetarian



Contains Egg



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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

Chicken, Vegetable &   **RM15 60**

Egg Brown Rice Bowl

Diced chicken, fried egg, seasonal vegetables, brown rice, soy sesame sauce

A nutritionally balanced, whole grain bowl to satisfy little tummies

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
















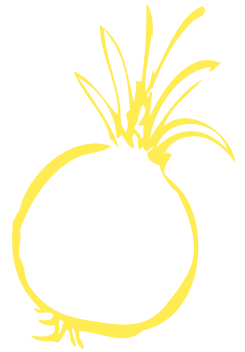
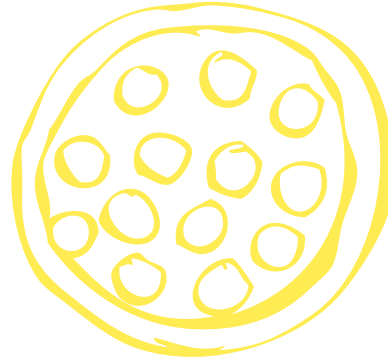
SHANGRI-LA CIRCLE
POINTS REDEMPTION


LIGHT BREAKFAST


	RM	
Juices	18	66
Orange, Apple, Grapefruit, Carrot, Watermelon, Mango, Guava, Chilled Cranberry Juice, Tomato Juice, Vegetable Juice		
Fruit Platter	36	132
Sliced Seasonal Fruits		
Yoghurt 	18	66
Plain, Low-fat or Fruit Yoghurt		
Favourite Cereals	25	91
All Bran, Corn Flakes, Weet-Bix, Frosties, Coco Pops Chex and Organic Muesli		
Koala Crisp and Gorilla Munch 	25	91
Choice of Full Cream Milk, Whole Milk, Low Fat or Skimmed Milk, Soy Milk, Almond Milk		
Smoked Salmon Bagel  	48	176
Cream Cheese, Rocket, Black Pepper, Capers Berries		
Homemade Granola Parfait   	30	110
Greek or Low-Fat Yoghurt, Fresh Berries, Roasted Nuts		
Hot Oatmeal Porridge   	29	106
Choice of Milk, Water, Soy Milk, Brown Sugar, Banana, Raisins		
Super Açai Bowl     	35	128
Blended Blueberries, Yoghurt, Chia Seeds, Oatmeal, Sliced Banana, Strawberry, Almond, Coconut		

BAKERY ITEMS

	RM	
Gluten Free Pancakes   	35	128
Blueberries, Maple Syrup		
Buttermilk Pancakes   	35	128
Caramelized Banana, Maple Syrup		
Classic French Toast   	35	128
Brioche, Cinnamon Sugar, Caramelized Apple Cinnamon, Maple Syrup, Whipped Cream		
Waffles   	35	128
Triple Berry Compote, Maple Syrup, Whipped Cream		

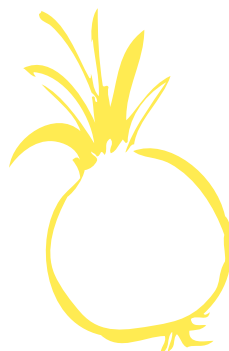


 Celery  Gluten  Shellfish  Egg  Fish  Alcohol  Dairy
 Mustard  Nuts  Sesame  Soya  Vegetarian (meat & fish free)


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EGGS

	RM	
Two Eggs D E F	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 and Green Asparagus		
Three Eggs Omelette E	40	146
Choice of fillings Mushrooms, Chive, Tomato, Onions, Smoked Turkey, Smoked Salmon, Cheddar Cheese Hash Brown, Grilled Tomato and Green Asparagus		
Eggs Benedict D E F G	40	146
Poached Eggs on English muffin with Smoked Turkey or Smoked Salmon, Hollandaise Sauce Hash Brown, Grilled Tomato and Green Asparagus		
Poached Egg Florentine D E G	40	146
Poached Eggs on English muffin, Spinach, Hollandaise Sauce Hash Brown, Grilled Tomato and Green Asparagus		
Minute Steak and Eggs D E	79	289
Char-grilled Beef Tenderloin, Fried Egg, Sautéed Button Mushroom Hash Brown, Grilled Tomato and Green Asparagus		




LOCAL DELIGHT

	RM	
Wonton Noodle E F G	50	183
Prepared Dry or in Soup Barbecued Chicken, Shrimp Dumplings, Choy Sum		
Seafood Mee Mamak E N G F SO	56	205
Indian Wok-fried Yellow Noodles, Scallop, Prawns, Bean Curd and Tomatoes		
Nasi Lemak E N F	47	172
Coconut Flavoured Rice, Chicken Curry, Beef Rendang, Prawn Sambal, Boiled Egg, Pickles, Peanuts, Fried Anchovies, Cucumber		
Char Hokkien Mee E G F	47	172
Wok-fried Egg Noodles, Prawns, Squid, Egg, Garlic, Chive		

VEGETARIAN BREAKFAST

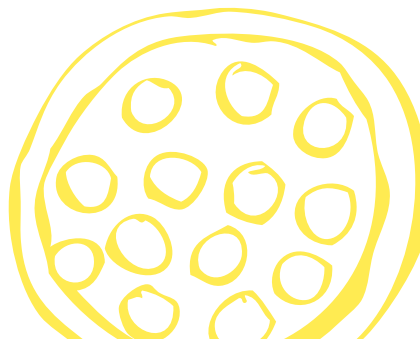
Rice Congee E G SO	27	99
Youtiao, Salted Egg, Century Egg, Pickles		
Pumpkin Millet Congee G SO	18	66
Youtiao, Chinese Pickles		
Noodle Soup G	41	150
Vegetable Broth, Rice Noodles, Vegetarian Dumpling, Mushroom, Green Vegetable		
Vegetable Fried Rice SO	41	150
Assorted Vegetables, Fried Bean Curd Roll		
Indian Dosa D G	34	124
Coconut Chutney, Dhal Sambar		
Moong Dal Tadka D G	22	80
Yellow Moong Lentils with Cumin, Onion, Tomatoes Basmati Rice or Naan Bread		

C Celery **G** Gluten **S** Shellfish **E** Egg **F** Fish **A** Alcohol **D** Dairy
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SALAD & APPETISER

	RM	
Mixed Green Salad V 	31	113
Tomatoes, Cucumber, Asparagus, Kalamata Olives		
Tomato & Mozzarella Salad V	47	172
Balsamic Vinegar, Basil, Extra Virgin Olive Oil		
Classic Caesar Salad F D G B E	33	121
Romaine Lettuce, Crouton, Parmesan, Slow Cooked Egg, Crispy Beef Brisket, Anchovy, Caesar dressing		
ADD:		
Grilled Chicken Fillet	40	146
Grilled Tiger Prawn	47	172
Smoked Salmon	47	172
Mango Kerabu  SE	30	110
Shredded Green Mango, Chili, Cucumber, Carrot, Coriander, Lime		
Thai Papaya Salad  F N S	32	117
Grilled Curried Prawns, Spicy Thai Dressing, Coriander		
Cucumber Salad with Grilled Beef Steaks	31	113
 F S SO SE		
Malaysian Spiced Beef, Chili, Fried Shallot, Spring Onion		




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SOUP

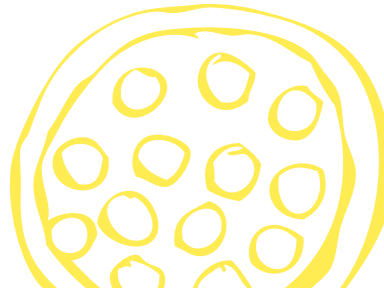
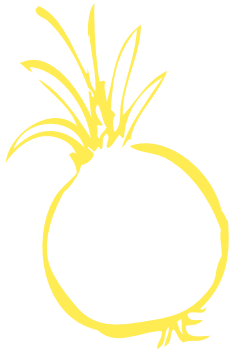
	RM	
Cream of Mushroom  V D G	40	146
Mushroom Soup, Herb Crostini		
Soto Ayam  N	28	102
Malaysian Spiced Chicken Broth Rice Cake, Peanut, Chili, Spring Onion and Coriander		
Tom Yum Soup F S	50	183
Thai Spicy Prawn Broth		

PASTA

Pasta of your choice G E	47	172
Penne, Spaghetti, Tagliatelle, Linguine, Farfalle, Fusilli, Whole Wheat or Gluten Free		
Choice of sauce:		
Chicken Bolognaise		
Tomato and Basil Sauce V		
Creamy Mushroom and Smoked Beef Brisket D E		
Basil Pesto Dressing N D		
Seafood Marinara S		
	58	212

PIZZA


Margherita Pizza V D G	50	183
Fresh Tomato, Mozzarella, Feta		
Spicy Beef Pizza D G B	50	183
Cured Spicy Beef, Tomatoes, Mozzarella, Parmesan		
Mushroom and Spinach Pizza D G	50	183
Assorted Mushrooms, Sautéed Spinach, Fontina, Parmesan		



VEGETARIAN SNACK, SANDWICH AND BURGER

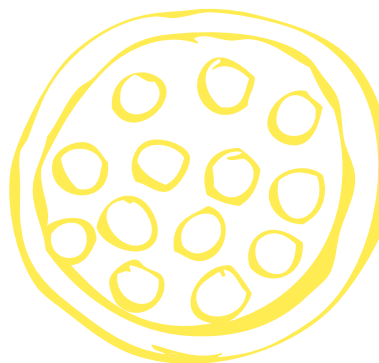
	RM	
Popiah N E SE V	31	113
Fresh Spring Roll, Vegetables, Peanut Sauce		
Baja Fish Tacos D F G	40	146
Fried Sea Bass, Red Cabbage, Spiced Yoghurt		
The Club Sandwich G E D	52	190
Grilled Chicken, Fried Egg, Smoked Turkey, Lettuce, Tomato, Cheddar Cheese French Fries and Salad		
The Bookmaker Baguette D G B	58	212
Sautéed Australian Sirloin, Grilled Onions, Tomatoes, Mustard, French Fries and Salad		
Grilled Beef Burger D G B E	63	230
200g Australian Beef Patty, Lettuce, Pickle, Cheddar Cheese, Sun Dried Tomato, Mayonnaise, French Fries, Salad, Coleslaw		
Add:		
Fried Egg E	65	238
Smoked Beef Brisket B	70	256
Avocado Melt D G V	55	201
Smashed Avocado, Brie, Red Onion, Spinach, Arugula, Sourdough, Green Salad		

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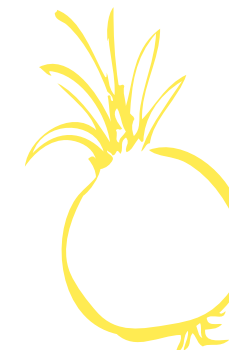
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	RM	
Tuna Melt D G F	52	190
Ciabatta, Mild Cheddar, Lettuce, Onion French Fries, Salad		
Beyond Meat Burger E D G V	53	194
Beyond's Plant Based Protein Burger, Lettuce, Pickle, Sun Dried Tomato, Mayonnaise, Red Onion, Olive Oil, French Fries, Side Salad, Coleslaw		
Poke Bowl SE	33	121
Avocado, Edamame, Seaweed, Pickled Cabbage, Pickled Kyuri and Sesame		
With your choice:		
Salmon F	47	172
Tuna F , Rice or Quinoa	40	146



WESTERN MAIN COURSE

FROM THE SEA

Fish & Chips **E G F** 79 289
Seabass Fillet, Tartar sauce, Lemon, Coleslaw

Roasted Butterfish Fillet **F D** 60 220
Warm Wild Rice Salad, Grilled Broccolini, Lemon, Mustard Beurre Blanc

Pan Seared Norwegian Salmon Fillet **V** 94 344
Olive Tapenade, Green Asparagus, Potato Confit, Sauce Vierge

FROM THE GRILL

Corn Fed Chicken Breast **V D** 77 282
Orzo Pasta, Grilled Asparagus, Mushroom Sauce


Australian Lamb Rack 250g **V D** 121 443
Soft Polenta, Grilled Vegetable Skewers, Rosemary Sauce

Australian Grain-Fed Ribeye Steak 250g **V D E** 121 443
Butter Glazed Broccolini, Eryngii Mushroom, Béarnaise Sauce, Potato Fondant

Australian Grain-Fed Sirloin Steak 250g **V D** 121 443
Oven Baked Potato, Sautéed Baby Carrot, Asparagus, Green Peppercorn Sauce

Australian Grain-Fed Beef Tenderloin 200g **V D** 121 443
Truffle Mashed Potato, Mushroom and Spinach Ragout, Beef Au Jus

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LOCAL SIGNATURE DISHES

Nasi Lemak **E N F S** 47 172
Coconut flavoured rice accompanied with Chicken Curry, Beef Rendang, Prawn Sambal, boiled Egg, Pickles, Peanuts, Fried Anchovies and Cucumber

Malaysian Satay **N** 69 252
Grilled Chicken, Beef and Lamb Skewers, marinated with Turmeric and Asian spices, served with Peanut Sauce

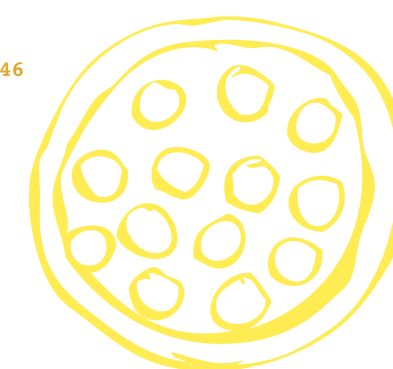
Nyonya Laksa **E G S** 45 165
Coconut Curry Broth, Yellow Noodles or Mee Hoon Prawns, Chicken, Dried Bean Curd, Boiled Egg

Laksa Johore **E G F** 40 146
Spaghetti, Coconut and Ahi Tuna Gravy, Long Bean, Onions, Cucumber, Bean Sprout, Lime

Seafood Mee Mamak **E G N S** 56 205
Indian Wok-fried Yellow Noodles, Scallop, Prawns, Bean Curd, Tomatoes

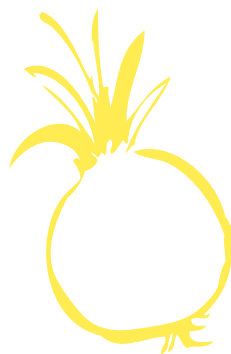
Penang Char Kway Teow **E S** 42 154
Wok-fried Rice Noodles, Prawns, Squids, Egg, Chive, Bean Sprouts

Ipoh Hor Fun **E S** 40 146
Rice Noodle, Prawns, Chicken, Bean Sprout, Chicken Broth



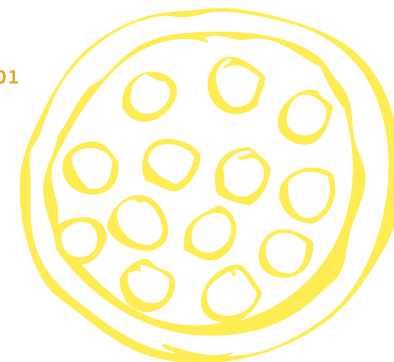
LOCAL SIGNATURE DISHES

	RM	
Char Hokkien Mee E S Wok-fried Egg Noodles, Prawns, Squid, Egg, Garlic, Chive	47	172
Nasi Goreng Kampung Malaysian fried Rice, Chicken, Prawns, Fried Egg, Satay, Poppadum, Vegetable Pickles	47	172
Hainanese Chicken Rice SO Steamed or Roasted Chicken, Seasoned Rice Chicken Broth, Traditional condiments	47	172
Wanton Noodle G E S Prepared Dry or in Soup, Barbecued Chicken, Shrimp Dumplings, Choy Sum	47	172
Fried Rice "Yong Chow Style" E S Barbecued Chicken, Scallop, Prawns, Egg	47	172




INDIAN SIGNATURE DISHES

	RM	
Vegetable Pakora G V Deep fried Vegetable fritters in Gram flour and Indian Spices	27	99
Paneer Lababdar G V D Cottage Cheese, Onion and Tomato Sauce Basmati Rice or Naan Bread	42	154
Kadai Gobi Aloo G V Cauliflower, Capsicum, Coriander Seeds and Chili Basmati Rice or Naan Bread	22	80
Moong Dal Tadka G V Yellow Moong Lentils tempered with Cumin, Onion, and Tomatoes Naan Bread or Paratha	22	80
Chicken Biryani G D Chicken Curry, Steamed Basmati Rice Poppadum and Raita	42	154
Chicken Tikka Masala G D Tandoori Chicken Cooked with Creamy Spicy Sauce Basmati Rice or Naan Bread	39	143
Shrimp Vindaloo G D Traditional Goan Spicy Curry Basmati Rice or Naan Bread	55	201



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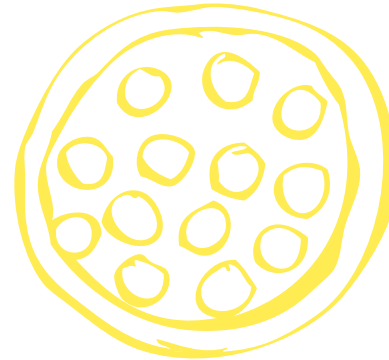
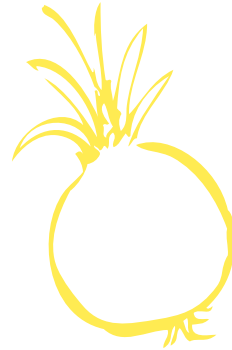
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 SHANGRI-LA CIRCLE
POINTS REDEMPTION

DESSERTS

	RM	
Chocolate & Clementine E D Chocolate Mousse, Orange Compote, Orange Gel, Vanilla Cream, Meringue	40	146
Raspberry Mille Feuille E D G French classic, Vanilla Mousseline, Fresh Raspberry	40	146
Vanilla Crème Brulee N D White Chocolate, Passionfruit Crumble, Smoked Salted Macadamia	40	146
'Dolce De Leche' Cheesecake N D E New York Style, Sour Cherry Compote	40	146
No Gluten Vegan Moist Chocolate Cake E Chocolate cake, Chocolate Icing, Fresh Raspberries	40	146
Malaysian Classic 'Kek Sarang Semut' E D G Mango Compote, Vanilla Ice Cream	40	146
Fruit Platter V Selection of Local Fruits on Ice	40	146
Cheese Platter N D G Selection of Artisanal Cheeses, Honey, Dried Fruits, Rye Crackers	40	146
Ice Cream D Choice of per scoop Dark chocolate, Vanilla, Strawberry, Matcha or Coconut	40	146



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COCKTAILS

	RM	
Caipiroska Vodka, Fresh Lime, Brown Sugar	53	200
Mai Tai Dark Rum, White Rum, Dry Orange, Orgeat, Lime Juice, Simple Syrup	53	200
Margarita Tequila, Triple Sec, Lime Juice	53	200
Bloody Mary Vodka, Lemon Juice, Spices, Tomato Juice	53	200
Pina Colada Dark Rum, Pineapple Juice, Coconut Cream	53	200
Shangri-La Sling Gin, Cherry Brandy, Lime Juice, Pineapple Juice, Benedictine, Grenadine	53	200

NON-ALCOHOLIC COCKTAILS

Karma Cooler Pear, Watermelon, Pineapple, Longan	32	120
Tutti Frutti Tropical Nectars, Passion Fruit	32	120

ICE TEA

Lemon • Lychee • Mango • Peach • Raspberry	22	90
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ARMAGNAC & COGNAC

Martell VSOP • Hennessy VSOP	45	170
Remy Martin VSOP		
Martell Cordon Bleu	75	280
Hennessy XO	(GLS) 82	300
.....	(BTL) 1,417	5190

GIN

Beefeater	42	160
Gordon's	40	150
Bombay Sapphire	42	160

LIQUEUR

Bailey's Irish Cream • Cointreau • Kahlua	34	130
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RUM

	RM	
Havana Club 3 Years	42	160
Havana Club 7 Years	50	190
Bacardi	40	150
Captain Morgan	42	160

VERMOUTH & BITTERS

Campari • Martini Bianco • Martini Dry	34	130
Pimm's No.1 • Martini Rosso		

VODKA

Absolut Original	42	160
Absolut Elyx	50	190
Grey Goose	48	180
Smirnoff Red	40	150

**WHISKY, AMERICAN,
CANADIAN & IRISH**

Canadian Club • Jack Daniels • Jameson	44	170
• Jim Beam		

WHISKY, BLENDED SCOTCH

Ballantine's Finest • Chivas Regal 12 Years	44	170
Johnnie Walker Black Label		
Chivas Regal 18 Years	62	230

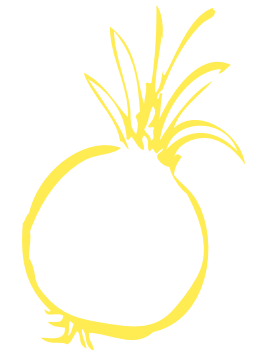
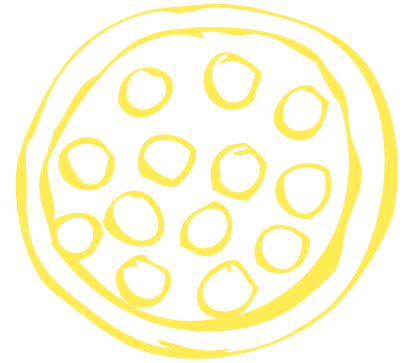
WHISKY, SINGLE MALT

Glenfiddich 12 Years	44	170
Macallan 12 years	54	200

TEQUILA

Olmea Reposado	40	150
Jose Cuervo Especial Reposado	40	150

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



BEERS

Bottled Beers

Asahi	RM36	140
Carlsberg • Tiger	RM35	130
Guinness Stout • Heineken	RM39	150

JUICES

Freshly Squeezed

Apple • Carrot • Mango • Orange	RM24	90
Pineapple • Watermelon • Honeydew		

MINERAL WATER

Perrier	330ml	RM22	90
Evian	330ml/750ml	RM22/RM33	90/130
San Pellegrino	500ml/1 Lit	RM27/RM37	100/140
Acqua Panna	500ml/1 Lit	RM26/RM35	100/130
Ferrarella	330ml/750ml	RM24/RM36	90/140

SOFT DRINKS

Lemonades

Bitter Lemon • Coke • Coke Zero • Ginger Ale	RM18	70
Ginger Ade • Soda • Sprite		

COFFEE

Café Latte • Cappuccino • Freshly Brewed Coffee	RM24	90
Double Espresso	RM26	100
Espresso	RM18	70
Choice of Milk:		
Fresh Milk • Low-fat Milk • Soy Milk • Oat Milk • Almond Milk		

SPECIALITY TEAS

Shangri-La Signature Blend • English Breakfast	RM24	90
Green Tea-Biluo Tea • Darjeeling • Chamomile • Peppermint Earl Grey • Jasmine Tea • Masala Chai • Arabian Night Osmanthus • Lost Horizon • Himalayan, Shangri-La Estate Lapsang Souchong		
Duke of Edinburgh Seedling Tea	RM30	110

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

CHAMPAGNE

	Glass	Bottle
Veuve Clicquot	RM108	400
Yellow Label, Non Vintage		RM495 1820

ROSE WINE

Bodega Santa Ana	RM45	170	RM250	920
Malbec Mendoza, Argentina				

WHITE WINE

Tempus Two	RM45	170	RM198	730
Pinot Gris Adelaide Hills, Australia				
Zonin, Delle Venezie IGT	RM45	170	RM220	810
Pinot Grigio Veneto, Italy				
Durbanville Hills	RM55	210	RM255	940
Sauvignon Blanc Capetown, South Africa				
Wente Morning Fog	RM65	240	RM320	1180
Chardonnay USA				

RED WINE

Tempus Two	RM45	170	RM218	800
Shiraz South Eastern, Australia				
Los Arboles	RM48	180	RM220	810
Malbec Mendoza, Argentina				
Terrazas	RM55	210	RM275	1010
Cabernet Sauvignon Mendoza, Argentina				
Mt Olympus	RM65	240	RM285	1050
Pinot Noir Marlborough, New Zealand				

