



LEMON
garden



Wellness

Breakfast

(Available from 6:30am - 11am)

Mixed Berry Yoghurt Parfait ^[N] ^[V]  RM  28 110
Plain greek yoghurt, mixed melon and berries,
chia seed, homemade granola, honey
Probiotics for healthy digestion & calcium for strong bone

Coconut Cinnamon ^[V]  32 120
Steel Cut Oatmeal
Berries, dates, pumpkin & sunflower seeds,
choice of milk / non-dairy milk on the side
A high-fibre, naturally sweetened, whole-grain breakfast


Mixed Vegetable Omelette ^[E] ^[V]  32 120
Spinach, bell pepper, sweet potato, quinoa salad
*Whole grains, super-food vegetables & protein for a
balanced breakfast*



Nutritionist-approved Recipes

Wellness at Shangri-La

Our carefully crafted offerings are full of nutrient-dense, whole foods, masterfully cooked to maximize nutrition and flavour while limiting salt, sugar and additives.

Mushroom, Seaweed & Chicken Congee RM  32 120
Diced chicken, mushrooms, wakame, edamame,
brown rice & sweet potato congee
*Whole grains, super-food vegetables & protein for a
balanced breakfast*

Superfood Fruit Salad ^[N] ^[V] 30 110
Fruit mix, avocado, chia seeds, walnuts, goji
berries, homemade granola with coconut milk
A mix of anti-inflammatory, omega-3-rich powerhouse foods

[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)

 SHANGRI-LA CIRCLE
POINTS REDEMPTION











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).

(Available from 6:30am - 11am)

A LA CARTE LIGHT BREAKFAST	RM	
Homemade Bircher Muesli [D] [N]	28	110
Green apples, raisins, oatmeal & honey		
Homemade Granola [D] [N] [SO]	30	110
Seasonal fruits, berries		
Choice of almond milk or soya milk		
Yoghurt Selection [D] [V]	18	70
Choose from our plain or fruit selection <i>(Please ask for available flavours)</i>		
Cereal Selection	25	100
(Please ask for available choice of cereal or gluten-free cereal) [G] [V]		
Choices of full cream milk, low fat milk, skimmed milk, soy milk, almond milk [D] [N] [SO]		
Hot Oatmeal Porridge [D] [SO] [V]	29	110
Choice of milk, water, soy milk with brown sugar, banana, raisin		
Fruit Platter [M] 	38	140
Assorted seasonal fresh fruits		
Gluten Free Pancakes [M]	36	140
Blueberries & maple syrup		
Buttermilk Pancakes or Cinamon Toast	36	140
[G] [E] [D] [V]		
Served with caramelized banana, maple syrup & cream		
Baker's Basket [G] [E] [D] [V]	32	120
Assortment of butter croissant, pain au chocolate, danish pastries & muffin		

EGGS DISHES	RM	
SIGNATURE		
Rendang Tok Omelette [E] 	45	170
Braised beef stew with toasted coconut with smoked beef brisket, chicken sausages, baked bean, hash brown, grilled tomato & sauté mushrooms		
Three Egg Omelette [E] 	45	170
with smoked beef brisket, chicken sausages, baked beans, hash brown, grilled tomato & sauté mushrooms		
Two Eggs Any Style [E] 	40	150
with smoked beef brisket, chicken sausages, baked beans, hash brown, grilled tomato & sauté mushrooms		
English Breakfast [E] [D] 	45	170
with smoked beef brisket, chicken sausages, baked beans, fried bread, grilled tomato & sauté mushrooms		
Eggs Benedict [E] [D] 	45	170
Poached eggs, english muffin, smoked turkey or smoked salmon, Hollandaise sauce, hash browns, grilled tomato green asparagus		

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(Available from 12pm - 10pm)

LOCAL DELIGHTS


	RM	
Nasi Lemak [S] [E] [F] [N] 	56	210
Coconut flavored rice accompanied with chicken curry, beef rendang, prawn sambal, boiled egg, achar, peanuts, fried anchovies & cucumber		
Seafood Mee Mamak [G] [S] [E] [N] [SO] 	56	210
Wok-fried yellow noodles, scallop, prawns, bean curd, tomatoes with chili paste & peanut sauce		
Wonton Noodle [G] [E] [S] [SO] 	52	200
Prepared dry or in soup, egg noodles, barbecued chicken, shrimp dumplings & choy sum		
Rice Congee [G] [E] [F] [N] [SO]	32	120
Served with fried youtiao dough stick, salted egg, century egg with chinese pickles		
Add On		
Chicken	40	150
Fish fillet	40	150

A LA CARTE WELLNESS

	RM	
Seared Scallop with Quinoa Salad [S] & Avocado Salsa	58	220
Bell pepper and eggplant & quinoa salad, avocado salsa, green apple dressing <i>Scallops are rich in minerals & contain heart-healthy omega-3 fats</i>		
Kaffir Leaf Chicken Brown Rice and Vegetable Bowl	68	250
Chicken Breast, mixed vegetables, avocado, brown rice, truffle vinaigrette <i>A hearty wholegrain bowl, full of immune-boosting antioxidants</i>		
Seared Salmon with Balsamic Lentil Stew [F] 	68	250
and Baby Vegetables Asparagus, broccoli, carrot, cauliflower purée mousseline <i>High in fibre, heart-healthy omega-3 fats & bone-building nutrients</i>		

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SALAD & APPETISER

Mesclun Garden Salad [M] [N] 

Mesclun mixed, cherry tomato green, cucumber, asparagus, olive, peppers, toasted walnut

RM 

35 130

Classic Caesar Salad [G] [E] [F] [D]

Romaine lettuce, crouton, parmesan cheese, slow cooked egg, crispy beef brisket, anchovy, caesar dressing

35 130

Add On

Grilled cajun chicken fillet

42 160

Grilled tiger prawn [S]

49 180

Smoked salmon [F]

49 180

Grilled Spiced Beef with Mango Kerabu [F] [N] 

Shredded green mango, chili, onion, coriander, lime

42 160

PASTA

Selection of Pasta


48 180

Penne, spaghetti, tagliatelle, whole wheat [G] [E] gluten-free

Choice of Sauce


Beef bolognese, tomato pomodoro [M], creamy mushroom [D] [M], aglio-olio [M] or spiced arrabbiata [M]

SOUP

Cream of Wild Mushroom Soup [G] [D] [M] 
with herbs crostini

RM 

40 150

Vine Ripened Roma Tomato Soup [G] [D] [M] 
with garlic crouton

40 150

Soto Ayam [C] [N] 

Malaysian spiced chicken broth with rice cakes, peanut, spring onion & coriander

32 120

PIZZA

Margherita [G] [D] [M]

Tomato, mozzarella & basil

50 190


Diavola [G] [D]

Tomato, mozzarella, cured spicy beef with dry chilli flakes

50 190

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SANDWICHES & BURGERS RM **The Club Sandwich** 52 200Grilled chicken, fried egg, smoked turkey,
lettuce, tomatoes, cheddar cheese
French fries & coleslaw**Finger Sandwich** [G] [F] [D]  52 200

Tuna mayonnaise, lettuce, wholemeal loaf


Chicken Melt 52 200Grilled chicken, avocado, garlic mustard aioli
with French fries, salad & coleslaw**Steak Sandwich** 62 230Grilled Australian tenderloin, caramelized
onion, gherkin, garlic mustard aioli with
French fries & coleslaw**Grilled Wagyu Beef Burger** [G] [D] [SE] 68 250200g Australian beef pattie, lettuce, pickle,
cheddar cheese, sun dried tomato mayonnaise,
French fries, salad & coleslaw**Impossible Burger** [G] [D] [SE] [M] 45 170Veggie plant base meat pattie, aged cheddar,
lettuce, tomato, pickled cucumber, smoked
chipotles pepper aioli, French fries & salad**SEAFOOD AND GRILL SELECTION** RM **FROM THE SEA****Fish & Chips** [G] [F] [D]  79 290Fried seabass in soda batter, tartar sauce,
lemon, coleslaw**Pan Seared Norwegian Salmon Fillet** [G] [F] [D]  94 350Fregola Sarda, grilled asparagus citrus
buerre blanc**FROM THE GRILL****Australian Grain-Fed Tenderloin 250g** 125 460**Australian Grain-Fed Ribeye 250g** 138 510**Australian Lamb Rack 250g** 138 510**Corn Fed Chicken Breast 200g** 78 290

Please choose two sides and one sauce to accompany

- Mashed potatoes, French fries, potato wedges,
roasted herb potato, steamed white rice
- Sauteed, green asparagus, seasonal vegetables or
mixed salad
- Bearnaise, beef jus, BBQ sauce, herbs butter sauce,
peppercorn sauce

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LOCAL MALAY SIGNATURES


- Nasi Lemak** [S] [E] [F] [N]  RM  56 210
Coconut flavored rice accompanied with chicken curry, beef rendang, prawn sambal, boiled egg, achar, peanuts, fried anchovies & cucumber
- Malaysian Satay** [N]  RM 55 210
Grilled chicken, beef and lamb skewers, marinated with turmeric & asian spices, served with peanut sauce, rice cubes, cucumber & onion
- Seafood Mee Mamak** [G] [S] [E] [N] [SO]  RM 56 210
Wok-fried yellow noodles with scallops, prawns, bean curd, tomatoes sambal & peanut sauce
- Nasi Goreng Kampung** [S] [E] [F] [N]  RM 56 210
Malaysian fried rice, anchovies, prawn, fried chicken, fried egg, satay, fish crackers & achar

CHINESE COMFORT FOOD




- Wonton Noodle** [G] [E] [S] [SO]  RM  52 200
Prepared dry or in soup
Egg noodles, barbecued chicken, shrimp dumplings & choy sum
- Hainanese Chicken Rice** [SE] [SO]  RM 52 200
Steamed or roasted chicken, seasoned rice, chicken broth & traditional condiments
- Kam Heong Tiger Prawn** [G] [S] [E] [SO]  RM 62 230
Fried prawn curry leaves, chili peppers, garlic, and dried shrimp & served steamed white rice
- Nyonya Curry Laksa** [G] [S] [E] [F]  RM 52 200
Coconut broth, yellow noodle or mee hoon, prawn, chicken, dried bean curd & boiled egg
- Penang Char Kuey Teow** [G] [S] [E] [SO]  RM 52 200
Wok-fried rice noodle, prawn, squid, egg, chives & bean sprout

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INDIAN SIGNATURE DISHES RM


Paneer Lababdar [G] [D] [M]	42	160
Cottage cheese, onion in a tomato butter sauce accompanied with basmati rice or naan bread		
Kadai Gobi Aloo [G] [M] 	32	120
Cauliflower, capsicum, coriander seed & chili Accompanied with basmati rice or naan bread		
Moong Dal Tadka [G] [M]	32	120
Yellow moong lentils tempered with cumin, onion & tomatoes Accompanied with naan bread or paratha		
Murgh Makhani [G] [D] 	52	200
Braised chicken in a spiced tomato butter sauce Accompanied with basmati rice or naan bread		
Goan Snapper Fish Curry [G] [F] 	48	180
Fish fillet cooked with coconut, ginger, garlic, onion and tamarind with basmati rice, papadum and pickles		

DESSERT RM

Chocolate & Raspberry Roacher [G] [E] [D] [N] [M]	42	160
Valrhona chocolate caraibe mousse, raspberry compote & almond		
Tahitian Vanilla Crème Brûlée [G] [E] [D] [N] [M]	42	160
Fresh summer berries		
Kopimisu [G] [E] [D] [M] 	42	160
Espresso, gula melaka & mascarpone cheese		
Musang King [G] [E] [D] [M] 	52	200
Durian basque burnt cheesecake		
Fruit Platter [M] 	42	160
Sliced seasonal fruits & mixed berries		
Cheese Platter [D] [M]	42	160
Selection of artisanal cheese, honey, dried fruit with cracker biscuits		
Ice Cream Choice [D] [M]	42	160
Selection of vanilla, strawberry or chocolate		
Wellness Dark Chocolate Olive Oil Cake [G] [E] [D] [N] [M]	42	160
Almond flour-based, raspberry compote & seasonal berries		

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COCKTAILS

Caipiroska

Vodka, Fresh Lime, Brown Sugar

Mai Tai

Dark Rum, White Rum, Dry Orange, Orgeat, Lime Juice, Simple Syrup

Margarita

Tequila, Triple Sec, Lime Juice

Bloody Mary

Vodka, Lemon Juice, Spices, Tomato Juice

Pina Colada

Dark Rum, Pineapple Juice, Coconut Cream

Shangri-La Sling

Gin, Cherry Brandy, Lime Juice, Pineapple Juice, Benedictine, Grenadine

NON-ALCOHOLIC COCKTAILS

Karma Cooler

Pear, Watermelon, Pineapple, Longan

Tutti Frutti

Tropical Nectars, Passion Fruit

ICE TEA

Lemon • Lychee

ARMAGNAC & COGNAC

Martell VSOP • Hennessy VSOP • Remy Martin VSOP

Martell Cordon Bleu

GIN

Beefeater

Bombay Sapphire

RM



53 180

53 180

53 180

53 180

53 180

53 180

32 120

32 120

22 90

45 170

75 280

42 160

42 160

LIQUEUR

Bailey's Irish Cream • Cointreau • Kahlua

RUM

Havana Club 3 Years

Bacardi

Captain Morgan

VERMOUTH & BITTERS

Campari • Martini Bianco • Martini Dry

Pimm's No.1 • Martini Rosso

VODKA

Absolut Original

Grey Goose

WHISKY, AMERICAN, CANADIAN & IRISH

Canadian Club • Jack Daniels • Jameson • Jim Beam

WHISKY, BLENDED SCOTCH

Ballantine's Finest • Chivas Regal 12 Years

Johnnie Walker Black Label

WHISKY, SINGLE MALT

Glenfiddich 12 Years

Macallan 12 years

TEQUILA

Olmecca Reposado

Jose Cuervo Especial Reposado

RM



34 130

42 160

40 150

42 160

34 130

42 160

48 180

44 170

44 170

44 170

54 200

50 150

50 150



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BEERS

Bottled Beers

Carlsberg • Tiger	RM35	130
Guinness Stout • Heineken	RM39	150

JUICES

Freshly Squeezed

Apple • Carrot • Mango • Orange • Pineapple • Watermelon	RM24	90
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MINERAL WATER

Perrier	330ml	RM22	90
Evian		RM26/RM37	100/140
San Pellegrino	500ml/ 1 Lit	RM30/RM39	110/150
Acqua Panna	500ml/ 1 Lit	RM26/RM35	100/130

SOFT DRINKS

Lemonades

Bitter Lemon • Coke • Coke Zero • Ginger Ale • Soda • Sprite	RM18	70
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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	RM3	20

SPECIALITY TEAS

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

Veuve Clicquot, Yellow Label, Non Vintage
Zonin, DOC Cuvée, Italy

Glass		Bottle	
RM130	480	RM645	2360
RM75	280	RM380	1400

ROSE WINE

Bottega Delle Venezie, Pinot Grigio,
Rose, Italy

RM55	210	RM268	990
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WHITE WINE

Tempus Two, Pinot Gris, Adelaide Hills,
Australia

RM45	170	RM198	730
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Zonin, Delle Venezie IGT, Pinot Grigio,
Veneto, Italy

RM45	170	RM220	810
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Cape Garden, Sauvignon Blanc,
Capetown, South Africa

RM55	210	RM255	940
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Wente Morning Fog, Chardonnay,
Livermore Valley, USA

RM65	240	RM320	1180
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RED WINE

Tempus Two, Shiraz, South Eastern,
Australia

RM45	170	RM218	800
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Los Arboles, Malbec, Mendoza, Argentina

RM48	180	RM220	810
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Terrazas, Cabernet Sauvignon,
Mendoza, Argentina

RM55	210	RM275	1010
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Mt Olympus, Pinot Noir, Marlborough,
New Zealand

RM65	240	RM285	1050
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