



香宮

Shang Palace

香宫经典三拼盘

Shang Palace Classic Trio Combination Platter
Lobster and seafood with truffle,
fish maw stuffed with prawn paste in crab meat sauce,
grilled foie gras with honey sauce



古法佛跳墙

"Monk Jump Over The Wall"
Double-boiled sea treasure soup
with whole abalone, sun-dried scallop,
fish maw and sea cucumber



避风塘龙虾钳肉

Wok-fried lobster claw meat with fragrant garlic
and shallot in "Pei Fong Tong" style



厨师精选


CHEF'S SIGNATURE DISHES

	RM	
	每位 Per Person	
香宫经典三拼盘 [S][SO] 松露海鲜龙虾球,蟹肉扒百花鱼瓢,蜜汁煎鹅肝 Shang Palace Classic Trio Combination Platter Lobster and seafood with truffle, fish maw stuffed with prawn paste in crab meat sauce, grilled foie gras with honey sauce	78	290
古法佛跳墙 [S] “Monk Jump Over The Wall” Double-boiled sea treasure soup with whole abalone, sun-dried scallop, fish maw and sea cucumber	268	990
	每份 Per Portion	
法式和牛粒 [SO] Wok-fried wagyu beef in French style	238	880
避风塘龙虾钳肉 [S] Wok-fried lobster claw meat with fragrant garlic and shallot in “Pei Fong Tong” style	228	840
秘汁焗羊扒 [SO] Pan-fried lamb cutlet with chef's special sauce	88	330
花雕酱香牛肋骨 [A] Marinated Australia beef short rib with chef's special soya herb sauce	138	510
鹅肝松子炒饭 [N] Fried rice with foie gras, pine nut and onion	128	470

秘汁焗羊扒
Pan-fried lamb cutlet with
chef's special sauce



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

 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

椒盐金针菇

Deep-fried enoki mushroom with salt and pepper



香茸酥白银鱼

Crispy salted and spiced Kisu fish



牡丹软壳蟹

Crispy soft shell crab with shredded yam and onion



全盤小食

APPETISERS


	RM 每份 Per Portion	
香茸酥白银鱼 ^[S] Crispy salted and spiced kisu fish	40	150
椒盐金针菇 Deep-fried enoki mushroom with salt and pepper	32	120
芹香脆锅贴 ^{[C] [S]} Pan-fried minced shrimp with celery and Chinese parsley	32	120
牡丹软壳蟹 ^[S] Crispy soft shell crab with shredded yam and onion	48	180
麻酱油麦海蜇花 ^{[S] [N] [SE]} Marinated jelly fish and lettuce with sesame sauce in Sichuan style	32	120
香醋生蒜云耳拍黄瓜 Marinated cucumber with black fungus and garlic vinegar dressing	28	110
杏片沙律油条 ^{[E] [N] [D]} Deep-fried crisp seafood dough with mayonnaise sauce and almond flake	38	140



杏片沙律油条

Deep-fried crisp seafood dough
with mayonnaise sauce and almond flake

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

 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

北京片皮鴨 (兩吃)
Traditional Peking Duck served in two ways



香宮茶香鸡
Shang Palace free range chicken
smoked with Shangri-La Signature Blend Tea



明炉烧味

BARBECUE AND BAKED ITEMS


	RM	
	每只 Whole	
北京片皮鸭 (兩吃) [SO] [N] Traditional Peking Duck served in two ways A. Crispy skin wrapped in steamed Chinese pancake with cucumber and spring onions B. Please select your preferred preparation for the duck meat 姜葱炒 - Sautéed with spring onions and ginger [S] [SO] [A] 生菜鴨松 - Sautéed and served in iceberg lettuce [S] [SO] [A] 黑椒炒 - Sautéed with black pepper sauce [SO] 豉椒炒 - Sautéed with bell peppers and black bean sauce [S] [SO] [A] [N] 炒饭类 - Fried with rice [E] [S] 炒面类 - Fried with noodles [S] [E] [SO]	248	910
香宫茶香鸡 [SO] [A] Shang Palace free range chicken smoked with Shangri-La Signature Blend Tea	半只 Half 88 每只 Whole 178	330 571
明炉烧鸭 [SO] [A] Roasted crispy duck	半只 Half 78 每只 Whole 176	290 650
香宫烧味拼盘 [SO] [A] Shang Palace Barbecue Combination Platter Barbecued roasted crispy duck, Shang Palace free range chicken smoked with Shangri-La Signature Blend Tea and marinated jelly fish	小 Small 88 中 Medium 132 大 Large 176	330 490 650
蜜汁叉烧鸡 [SO] [A] Barbecued chicken roll with glazed honey	小 Small 48 中 Medium 72 大 Large 96	180 270 360



香宫烧味拼盘

Shang Palace Barbecue Combination Platter
 Barbecued roasted crispy duck, Shang Palace free range chicken
 smoked with Shangri-La Signature Blend Tea
 and marinated jelly fish

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

 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

鲍参鱼鳔羹

Braised sea treasure soup with shredded abalone



鲍鱼黑蒜炖鸡汤

Double-boiled chicken soup with abalone and black garlic



海皇烩燕窝

Braised bird's nest with assorted seafood




燕窝、汤羹类

SOUPS

	RM 每位 Per Person	
海皇烩燕窝 [S] [A] Braised bird's nest with assorted seafood	228	840
鲍鱼丝燕窝羹 [S] [A] Braised shredded abalone with bird's nest	228	840
鲍鱼黑蒜炖鸡汤 [S] [A] Double-boiled chicken soup with abalone and black garlic	48	180
干贝松茸鸡炖花胶汤 [S] [A] Double-boiled chicken soup with fish maw, dried scallops and matsutake mushrooms	68	250
瑶柱羊肚菌炖黑鸡汤 [S] [A] Double-boiled morel mushroom, black chicken and dried scallop	58	220
苹果炖鱼皇汤 [S] [A] [F] Double-boiled fish fillet soup with apple	42	160
鲍参鱼鳔羹 [S] [A] Braised sea treasure soup with shredded abalone	48	180
瑶柱菇丝蟹肉羹 [S] [A] Braised crab meat soup with shredded mushroom and sun-dried scallop	48	180
鱼肚鲜虾云吞汤 [S] [A] Shrimp "wonton" soup with fish maw, shimeji mushroom and vegetables	48	180
宫廷酸辣海鲜羹 [S] [A] Hot and sour Sichuan soup with minced prawn and shredded sea cucumber	38	140

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

 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

花菇鹅掌扣海参

Stewed goose web, sea cucumber and mushroom with supreme oyster sauce



酿关东刺参拌松菇

Braised Kanto sea cucumber and shimeji mushroom with shrimp roe sauce



鲍鱼、花胶、海参类


DRIED SEAFOOD

		RM	
	每位 Per Person		
原只蚝皇2头澳洲鲜鲍 [S] [SO]		298	1100
Braised whole Australian (2 heads) abalone with supreme oyster sauce			
原只6头鲍扣花胶 [S] [SO]		228	840
Braised whole (6 heads) abalone and fish maw with supreme oyster sauce			
酿关东刺参拌松菇 [S] [SO] [A]		128	470
Braised Kanto sea cucumber and shimeji mushroom with shrimp roe sauce			
京葱爆海参 [S] [SO] [A]	小 Small	98	360
Sautéed sea cucumber with leek in oyster soya sauce	中 Medium	147	540
	大 Large	196	720
	小 Small	240	880
花菇鹅掌扣海参 [S] [SO] [A]	中 Medium	360	1320
	大 Large	480	1760
	小 Small	88	330
蟹皇百花酿鱼鳔 [S] [SO] [A]	中 Medium	132	490
	大 Large	176	650
	小 Small	160	590
红烧海参鱼鳔 [S] [SO] [A]	中 Medium	240	880
	大 Large	320	1180



京葱爆海参
Sautéed sea cucumber with leek
in oyster soya sauce

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

 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

西星斑
Western Garoupa



草蝦
Grass prawns




加拿大龙虾
Canadian lobster



游水海鲜


LIVE SEAFOOD

	RM 每100克 Per 100g	
笋壳鱼 [S] [F] Soon Hock	42	160
龙虎斑 [S] [F] Omega rich Garoupa	38	140
西星斑 [S] [F] Western Garoupa	68	250
东星班 [S] [F] Eastern spotted Garoupa	88	330
草蝦 [S] Grass prawns (minimum 300g)	58	220
加拿大龙虾 [S] Canadian lobster	88	330
澳洲龙虾(预定) [S] Australia lobster	148	550
龙趸鱼 [S] [F] Giant Garoupa	58	220

做法 Preparation:

- 清蒸 - Steamed with superior soya sauce
- 潮州蒸 - Steamed "Chiu Chow" style
- 油炸 - Deep-fried with light soya sauce
- 酸甜炸 - Deep-fried with sweet and sour sauce
- 蒜茸蒸 - Steamed with minced garlic
- 白灼 - Poached
- 剁椒蒸 - Steam chopped pickled chili
- 椒盐 - Deep-fried with salt and pepper

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

 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

辣子焗蟹
Chili crab



海鲜海参自制豆腐煲
Stewed homemade beancurd with seafood, sea cucumber and vegetables in claypot



辣子酱爆雪鱼片伴馒头
Sautéed cod fish fillet with spiced ginger sauce served with mantou buns




虾,扇贝,海鲜类

PRAWN, SCALLOP AND ASSORTED SEAFOOD

	RM 每克 Per 100g	
辣子焗蟹(预定) ^[S] Chili crab	38	140
	每份 Per Portion	
上汤瑶柱大生虾(1只) ^[S] Fresh water king prawn, sun-dried scallop and superior stock (1 piece)	208	770
黄金脆鲜尤 ^[S] Deep-fried crispy squid with salted egg yolk	88	330
避风塘爆虾球 ^{[S][N]} Wok-fried prawn, fragrant garlic and shallot with black bean sauce in Hong Kong "Pei Fong Tong" style	小 Small 98 中 Medium 147 大 Large 196	360 540 720
咸蛋黄脆虾球 ^{[S][E]} Deep-fried crispy prawn with salted egg yolk sauce	小 Small 98 中 Medium 147 大 Large 196	360 540 720
松露香蒜炒带子露顺 ^[S] Wok-fried scallop with asparagus, assorted mushrooms and truffle pesto	小 Small 118 中 Medium 177 大 Large 236	440 650 870
椒盐百花带子 ^[S] Wok-fried stuffed scallops with seafood paste in salt and pepper	小 Small 150 中 Medium 225 大 Large 300	550 830 1100
丝香奶皇脆虾球 ^{[S][D][E]} Deep-fried prawn with creamy butter and egg floss	小 Small 98 中 Medium 147 大 Large 196	360 540 720
辣子酱爆雪鱼片拌馒头 ^{[S][F]} Sautéed cod fish fillet with spiced ginger sauce served with mantou buns	小 Small 120 中 Medium 180 大 Large 240	440 660 880
凉瓜蟹腿煎蛋 ^{[S][E]} Pan-fried crab leg omelette with bitter gourd	小 Small 44 中 Medium 66 大 Large 88	170 250 330
海鲜海参自制豆腐煲 ^{[S][E][SO]} Stewed homemade beancurd with seafood, sea cucumber and vegetables in claypot	小 Small 128 中 Medium 192 大 Large 256	470 710 940

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

 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

香宫炸子鸡

Deep-fried crispy chicken with spiced salt




佛钵宫保爆鸡丁

Wok-fried "Kong Pao" chicken with dried chili, and cashew nuts in yam ring




家禽

POULTRY

		RM	
海参板栗子姜鸭 [S]		128	470
Stewed duck with sea cucumber, ginger and chestnut			
川式回锅鸡 [SO] [N]	小 Small	40	150
Wok-fried chicken with chili and black bean spicy sauce	中 Medium	60	220
	大 Large	80	300
佛钵宫保鸡丁 [SO] [N]	小 Small	50	190
Wok-fried "Kong Pao" chicken with dried chili and cashew nuts in yam ring	中 Medium	75	280
	大 Large	100	370
凤梨糖醋鸡柳	小 Small	40	150
Sweet and sour chicken with pineapple	中 Medium	60	220
	大 Large	80	300
川椒辣子鸡片 [SO]	小 Small	40	150
Wok-fried chicken fillet with Sichuan peppercorn	中 Medium	60	220
	大 Large	80	300
杏片蜜汁鸡 [N]	小 Small	58	220
Crispy boneless chicken with almond flake	中 Medium	87	320
	大 Large	116	430
台式三杯鸡 [SO] [A]	小 Small	40	150
Stewed chicken in Taiwanese style	中 Medium	60	220
	大 Large	80	300
瑶柱榄菜蒸肉饼 [S]	小 Small	58	220
Steamed chicken meat patty with sun-dried scallop and olive vegetable	中 Medium	87	320
	大 Large	116	430
干葱豆豉爆鸡球 [SO] [A] [N]	小 Small	40	150
Stir-fried chicken and shallot with black bean sauce	中 Medium	60	220
	大 Large	80	300
香宫炸子鸡 [E]	半只 Half	65	240
Deep-fried crispy chicken with spiced salt	每只 Whole	130	480

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

 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).

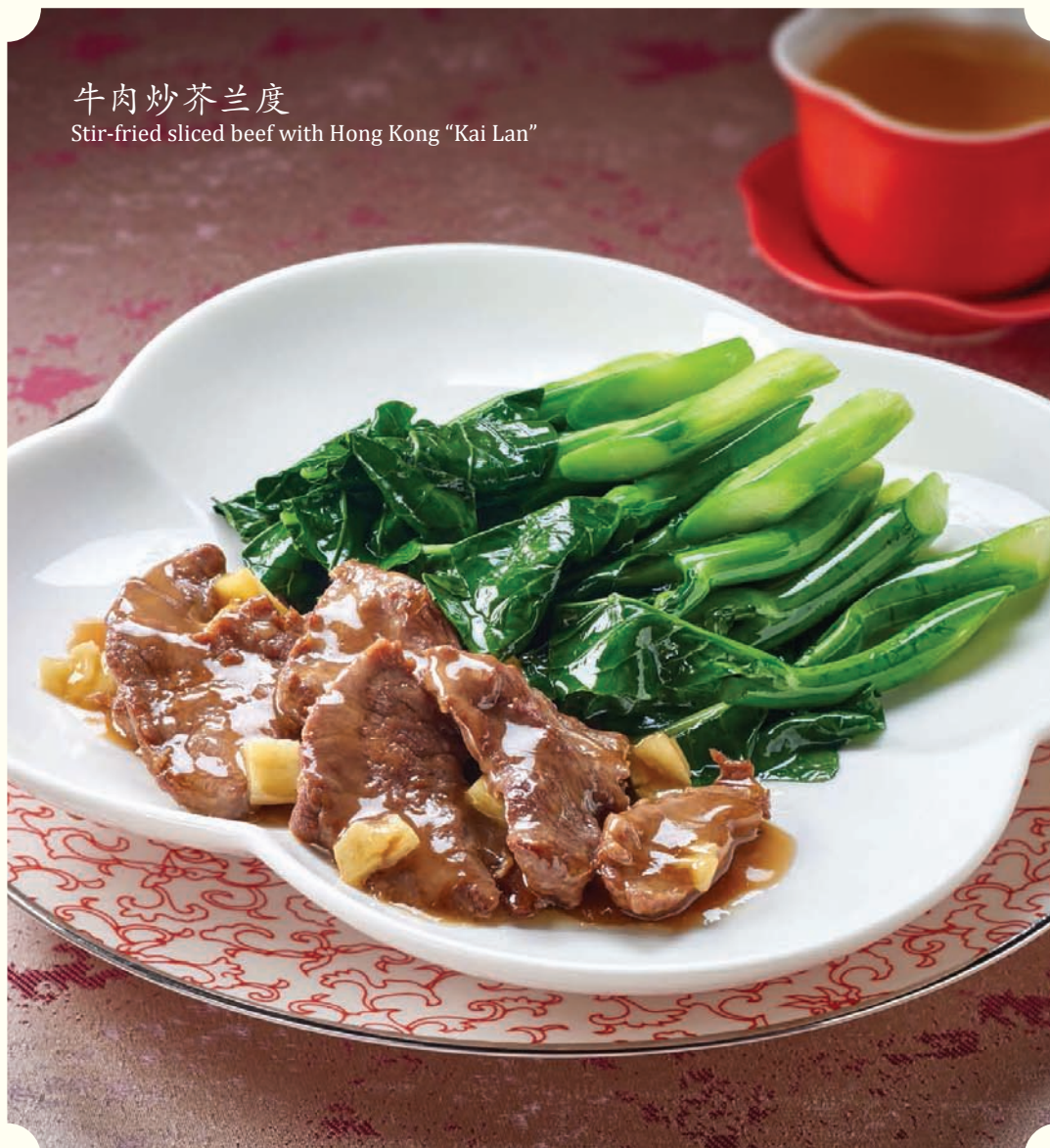
蜜椒蒜香牛仔粒

Wok-fried beef tenderloin with honey black pepper sauce



牛肉炒芥兰度

Stir-fried sliced beef with Hong Kong "Kai Lan"




牛,羊类

BEEF AND LAMB

		RM	
中式煎牛柳 ^[SO] Pan-fried beef fillet with onion and vegetables in Cantonese barbecue style	小 Small	100	370
	中 Medium	150	550
	大 Large	200	740
蜜椒蒜香牛仔粒 ^[SO] Wok-fried beef tenderloin with honey black pepper sauce	小 Small	100	370
	中 Medium	148	550
	大 Large	200	740
虫草花姜葱炒牛柳 ^[SO] Wok-fried beef with cordyceps flower, ginger and onions	小 Small	100	370
	中 Medium	155	570
	大 Large	205	750
牛肉炒芥兰度 ^[SO] Stir-fried sliced beef with Hong Kong "Kai Lan"	小 Small	126	470
	中 Medium	189	700
	大 Large	252	930
	每份 Per Portion		
古法羊腩煲 ^{[SO] [A]} Stewed lamb tenderloin cutlet with beancurd skin in claypot		88	330
萝卜牛腩牛根 ^{[SO] [A]} Stewed beef tendon with radish in claypot		88	330

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

 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).



松子糖醋鱼
Sweet and sour vegetarian fish
with pine nut

干煎素虾
Deep-fried vegetarian shrimp
with chili and soya sauce

罗汉冬瓜环
"Luohan" winter melon ring


健康素食

VEGETARIAN CUISINE

		RM	
罗汉冬瓜环 "Luohan" winter melon ring	小 Small	35	130
	中 Medium	53	200
	大 Large	76	280
松子糖醋鱼 ^[N] Sweet and sour vegetarian fish with pine nut	小 Small	68	220
	中 Medium	87	320
	大 Large	116	430
干煎素虾 ^[SO] Deep-fried vegetarian shrimp with chili and soya sauce	小 Small	58	220
	中 Medium	87	320
	大 Large	116	430
佛宫保鸡腿丁 ^{[N] [SO]} Wok-fried "Kong Pao" vegetarian chicken in yam ring	小 Small	44	170
	中 Medium	66	250
	大 Large	88	330
鲜菇豆根时蔬上海面 ^[SO] Wok-fried vegetarian Shanghai noodle with garden greens and supreme soya sauce	小 Small	35	130
	中 Medium	53	200
	大 Large	70	260
松仁榄菜四季豆炒鸳鸯饭 ^{[N] } Fried white and organic red rice with pine nut, ginger, preserved vegetables and french beans	小 Small	38	140
	中 Medium	57	210
	大 Large	76	280
斋鹅捞生面 Braised noodle with vegetarian goose	小 Small	42	160
	中 Medium	63	240
	大 Large	84	310
菘菇竹生菜胆汤 Boiled bamboo pith soup with shimeji mushroom and vegetable		23	90
脆皮黄金素北京鸭 ^[SO] Deep-fried golden vegetarian duck		68	250
南乳温公斋煲 ^[SO] Braised mixed vegetables with preserved beancurd	小 Small	38	140
	中 Medium	57	210
	大 Large	76	280
豉汁凉瓜焖豆付 ^[SO] Braised bitter gourd with beancurd in black bean sauce	小 Small	38	140
	中 Medium	57	210
	大 Large	76	280
牛肝菌扒百合茄子 Sautéed mushroom porcini with lily bulb and eggplant	小 Small	40	150
	中 Medium	60	220
	大 Large	80	300
桂花炒芦笋鲜百合 Sautéed asparagus with lily bulb and osmanthus	小 Small	78	290
	中 Medium	118	440
	大 Large	148	550

[C] Celery [G] Gluten [S] Shellfish [E] Egg [F] Fish [SO] Soya

[A] Alcohol [D] Dairy [M] Mustard [N] Nuts [SE] Sesame

 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

櫻花蝦干煸四季豆

Stir-fried string bean with minced chicken and Sakura prawn



锅气回锅豆腐

Stir-fried beancurd with leek, garlic and cabbage in chili bean sauce



百合莲藕小炒皇

Stir-fried lotus root and assorted vegetables with macadamia nuts



蔬菜,豆付类


VEGETABLES AND BEANCURD

		RM	
菜香豆腐 [SO] [E] [N] Braised homemade beancurd and minced chicken with preserved vegetable	小 Small	38	140
	中 Medium	57	210
	大 Large	76	280
锅气回锅豆腐 [SO] [E] [N] Stir-fried beancurd with leek, garlic and cabbage in chili bean sauce	小 Small	30	110
	中 Medium	45	170
	大 Large	60	220
椒盐海藻豆腐 [SO] [E] [N] Crispy seaweed beancurd with salt and pepper	小 Small	30	110
	中 Medium	45	170
	大 Large	60	220
松菇自制豆腐 [SO] [E] [N] Stewed homemade beancurd with shimeji mushroom	小 Small	38	140
	中 Medium	57	210
	大 Large	76	280
樱花虾干煸四季豆 [SO] [S] Stir-fried string bean with minced chicken and sakura prawn	小 Small	42	160
	中 Medium	63	240
	大 Large	84	310
三皇旦浸菠菜 [E] [A] Poached Chinese spinach with assorted egg in superior stock	小 Small	45	170
	中 Medium	67	250
	大 Large	90	330
百合莲藕小炒皇 [N] Stir-fried lotus root and assorted vegetables with macadamia nuts	小 Small	45	170
	中 Medium	67	250
	大 Large	90	330
杞子云耳炒芥兰 [A] Stir-fried "Kai Lan" with fungus	小 Small	45	165
	中 Medium	67	245
	大 Large	90	329
鱼香牛松茄子煲 [SO] Stewed eggplant with minced beef and salted fish in claypot	小 Small	49	180
	中 Medium	74	280
	大 Large	98	360
松露香蒜炒芦笋杂菌 Stir-fried assorted mushrooms and asparagus with truffle pesto	小 Small	88	330
	中 Medium	128	470
	大 Large	168	620
脆金菇香港菜心 Stir-fried Hong Kong "Choi Sum" with crispy enoki mushroom	小 Small	58	220
	中 Medium	87	320
	大 Large	116	430



脆金菇香港菜心
Stir-fried Hong Kong "Choi Sum"
with crispy enoki mushroom

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

 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

樱花虾炒鸳鸯饭

Wok-fried organic red and white rice
with seafood and sakura prawns



避风塘海鲜炒米粉

Fried Mee Hoon noodle with fish, prawn,
crab meat, fragrant garlic and shallot



龙虾钳海鲜上汤泡饭

Lobster claw rice in superior soup
with seafood and pickled cabbage



面, 饭类


NOODLES AND RICE

	每份 Per Portion	RM	
姜葱大生虾生面 ^{[S] [E]} Wok-fried crispy noodle with fresh water king prawn, spring onion and ginger		128	470
瑶柱双菇干烧香港伊面 ^[S] Stewed Hong Kong "Ee Fu" noodle with sun dried scallop and enoki mushroom	小 Small	68	250
	中 Medium	102	380
	大 Large	136	500
怀旧干炒牛河 ^[SO] Wok-fried flat rice noodle with sliced beef	小 Small	80	300
	中 Medium	120	440
	大 Large	160	590
避风塘海鲜炒米粉 ^{[S] [E] [SO]} Fried Mee Hoon noodle with prawn, scallop, fragrant garlic and shallot	小 Small	128	470
	中 Medium	192	710
	大 Large	256	940
香宫海鲜炒面线 ^{[S] [E] [N] [SO]} Fried thin noodle with shrimp and beansprout	小 Small	128	470
	中 Medium	192	710
	大 Large	256	940
扬州炒饭 ^{[S] [E]} "Yong Zhou" fried rice	小 Small	60	220
	中 Medium	90	330
	大 Large	120	400
樱花虾炒鸳鸯饭 ^{[S] [E]} Wok-fried organic red and white rice with seafood and sakura prawns	小 Small	88	330
	中 Medium	132	490
	大 Large	176	650
蛋白带子蟹肉炒饭 ^{[SF] [E]} Fried rice with fresh scallops, crab meat and egg white, sprinkled with shredded sun-dried scallops	小 Small	148	550
	中 Medium	218	800
	大 Large	288	1060
滑蛋海鲜烩饭 ^{[S] [E]} Braised fried rice with assorted seafood in egg sauce	小 Small	88	330
	中 Medium	132	490
	大 Large	176	650
龙虾钳海鲜上汤泡饭 ^{[S] [E]} Lobster claw rice in superior soup with seafood and pickled cabbage	小 Small	168	620
	中 Medium	228	840
	大 Large	298	1100



姜葱大生虾生面
Wok-fried crispy noodle,
with fresh water king prawn,
spring onion and ginger

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


 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



泡椒粉丝酸菜龙趸片
Poached giant garoupa fillet with
pickled vegetable and vermicelli
in Sichuan style




红烧狮子头
Braised "Lion Head"
with baby cabbage
in supreme sauce




麻椒辣子鸡丁
Deep-fried chicken cube with
Sichuan pepper and dry chili

中国家常菜

SICHUAN CUISINE

		RM	
	每位 Per Person		
麻婆豆腐 ^{[SO] [E]} Braised beancurd in "Mapo" style	小 Small	68	250
	中 Medium	88	330
	大 Large	108	400
麻椒辣子鸡丁 ^[SO] Deep-fried chicken cube with Sichuan pepper and dry chili	小 Small	48	180
	中 Medium	72	270
	大 Large	96	360
红烧狮子头 ^{[S] [SO]} Braised "Lion Head" with baby cabbage in supreme sauce	小 Small	128	470
	中 Medium	178	660
	大 Large	228	840
剁椒蒸龙趸鱼腩 ^{[S] [F]} Steamed giant Garoupa belly with chopped pickled chili	小 Small	290	1070
	中 Medium	435	1600
	大 Large	580	2130
泡椒粉丝酸菜龙趸片 ^{[S] [F]} Poached giant Garoupa fillet with pickled vegetable and vermicelli in Sichuan style	小 Small	290	1070
	中 Medium	435	1600
	大 Large	580	2130

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

 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

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 (Lunch & Dinner)

Chicken, Vegetable &  

RM20  80

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

Sweet Potato & Brown Rice  

RM15 60

Chicken Congee

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

A nutritionally balanced, whole grain congee to fuel the day



LEGEND:



Gluten-Free



Dairy-Free



Vegetarian



Contains Egg



Contains Nuts

Prices are inclusive of 10% service charge and 6% government tax.

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.

 SHANGRI-LA CIRCLE
POINTS REDEMPTION

甜品类

DESSERT



红枣炖官燕
Gun Yan [G]
Double-boiled bird's nest
with red dates
RM240 880 ☺



红枣炖雪蛤
Xuei Kap [G]
Double-boiled Hasma with
red dates and lotus seeds
RM75 280 ☺



青柠香茅冻
Hiong Mau Dong [G]
Chilled lemongrass jelly
with lime sorbet
RM15 60 ☺



扬枝冻甘露
Yong Zi Kam Lou [G] [D]
Chilled mango purée
with sago and pomelo
RM15 60 ☺



杏仁露汤圆
Hen Yen Tong Yun [N] [SO] [SE]
Sweetened almond cream
with black sesame dumplings
RM15 60 ☺



莲子红豆沙
Hung Dau Sa [SO] ✓
Red bean soup
with lotus seeds
RM15 60 ☺



清凉龟苓膏
Guei Ling Gou [G]
Chilled Chinese
herbal jelly
RM15 60 ☺

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

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

A套餐

SET MENU A

(minimum 2 persons)

RM
每位 Per Person



388 1420

香宫双拼盘^[S]

松露海鲜龙虾球, 蜜汁煎鹅肝

Shang Palace Combination Platter

Lobster and seafood with truffle and grill foie gras with honey sauce

鲍参鱼鳔羹^[S]

Braised sea treasure soup with shredded abalone

秘汁焗羊扒^[S]

Pan-fried lamb cutlet with chef's special sauce

虫草花云耳蒸鳕鱼^{[S] [E] [F] [SO]}

Steamed Canadian cod fish with cordyceps flowers and superior soy sauce

蛋白带子蟹肉炒饭^{[S] [E]}

Fried rice with fresh scallops, crab meat and egg white, sprinkled with shredded sun-dried scallops

香茅冻伴雪糕^[G]

Chilled lemongrass jelly with ice-cream



B套餐

SET MENU B

(minimum 2 persons)

RM
每位 Per Person

688



2520

香宫经典三拼盘 [S] [SO]

松露海鲜龙虾球,蟹肉扒百花鱼瓢,蜜汁煎鹅肝

Shang Palace Classic Trio Combination Platter

Lobster and seafood with truffle, fish maw stuffed with prawn paste in crab meat sauce, grilled foie gras with honey sauce

古法佛跳墙 [S]

"Monk Jump Over The Wall"

Double-boiled sea treasure soup with whole abalone, sun-dried scallop, fish maw and sea cucumber

秘汁焗羊扒 [SO]

Pan-fried lamb cutlet with chef's special sauce

辣子酱爆雪鱼片拌馒头 [S] [F]

Sautéed cod fish fillet with spiced ginger sauce served with mantou buns

姜葱大生虾生面 [S] [E]

Wok-fried crispy noodle with fresh water king prawn, spring onion and ginger

红枣炖雪蛤 [G]

Double-boiled Hasma with red dates and lotus seeds



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

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

C 套餐

CELEBRATION MENU C

(per table of 10 persons)

RM
每桌 Per Table



2,880 10540

北京片皮鸭 [SO] [N]
Traditional Peking duck

干贝松茸鸡炖花胶汤 [S] [A]
Double-boiled chicken soup with fish maw, dried scallops and matsutake mushrooms

清蒸龙虎斑 [S] [F]
Steamed Omega Rich Garoupa with superior soya sauce

极品露笋什菌炒虾球 [SO] [S]
Wok-fried prawn with XO sauce, asparagus and fresh wild forest mushroom

蚝皇海参东菇时蔬 [SO] [S] [A]
Braised sea cucumbers with mushrooms and vegetables in oyster sauce

秘汁焗羊扒 [SO]
Pan-fried lamb cutlet with chef's special sauce

雪菜北菇鸭丝焖伊面 [F]
Stewed Hong Kong "Ee Fu" noodle with shredded duck meat and mushrooms

扬枝冻甘露 [G] [D]
Chilled mango purée with sago and pomelo

鸳鸯窝饼 [G] [N]
Chinese pancake with lotus paste and red bean paste



D 套餐

CELEBRATION MENU D

(per table of 10 persons)

RM
每桌 Per Table



3,480 12740

香宫双拼盘 [S]

松露海鲜龙虾球, 蜜汁煎鹅肝

Shang Palace Combination Platter

Lobster and seafood with truffle, grill foie gras with honey sauce

6头鲍鱼黑蒜炖鸡汤 [S] [A]

Double-boiled chicken soup with abalone and black garlic

清蒸笋壳鱼 [S] [F]

Steamed Soon Hock with superior soya sauce

什菌百合炒带子虾球 [S]

Stir-fried scallops and prawns with assorted mushrooms and lily bulbs

香宫茶香鸡 [SO] [A]

Shang Palace free range chicken smoked with


Shangri-La Signature Blend Tea

花菇鱼鳔海参时蔬 [S] [SO] [A]

Braised sea cucumber, sun-dried fish maw and mushroom in oyster sauce

樱花虾炒鸳鸯饭 [S] [E]

Wok-fried organic red and white rice with seafood and sakura prawns

莲子红豆沙 [SO] 

Sweetened red bean purée with lotus seeds


桂花马蹄糕 [G]

Chilled aloe vera cake with osmanthus



[C] Celery [G] Gluten [S] Shellfish [E] Egg [F] Fish [SO] Soya

[A] Alcohol [D] Dairy [M] Mustard [N] Nuts [SE] Sesame

 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

E 套餐

CELEBRATION MENU E

(per table of 10 persons)

RM
每桌 Per Table



香宫经典三拼盘 [S] [SO]

松露海鲜龙虾球,蟹肉扒百花鱼瓢,蜜汁煎鹅肝

Shang Palace Classic Trio Combination Platter

Lobster and seafood with truffle, fish maw stuffed with prawn paste in crab meat sauce, grilled foie gras with honey sauce

4,880 17860

瑶柱羊肚菌炖黑鸡汤 [S] [A]

Double-boiled morel mushroom, black chicken and dried scallop

蚝皇原只6头鲍鱼海参东菇时蔬 [S]

Braised whole (6 heads) abalone, sea cucumbers and mushrooms in oyster sauce

清蒸游水星斑 [S] [F]

Steamed star Garoupa fish with superior soya sauce

避风塘爆虾球 [S]

Wok-fried prawn, fragrant garlic and shallot with black bean sauce in Hong Kong "Pei Fong Tong" style

百合莲藕小炒皇 [N]

Stir-fried lotus root and assorted vegetables with macadamia nuts

蛋白带子蟹肉炒饭 [S] [E]

Fried rice with fresh scallops, crab meat and egg white, sprinkled with shredded sun-dried scallops

红枣炖雪蛤 [G]

Double-boiled Hasma with red dates and lotus seeds

鸳鸯窝饼 [G] [N]

Chinese pancake with lotus paste and red bean paste



素食套餐

VEGETARIAN SET

(minimum 2 persons)

RM
每位 Per Person



香宫三热荤^[N]

Trio Combination Vegetarian Platter

Deep-fried vegetarian spring roll, sweet and sour vegetarian fish, deep-fried golden vegetarian duck wrapped with cucumber and sweet bean sauce

168

620

双菇金瓜羹

Braised pumpkin soup with assorted mushroom

佛宫保鸡腿丁^{[N] [SO]}

Wok-fried "Kong Pao" vegetarian chicken in yam ring

牛肝菌扒百合茄子

Sautéed mushroom porcini with lily bulb and egg plant

松仁榄菜四季豆炒鸳鸯饭^[N]


Fried organic white and red rice with pine nut, ginger, preserved vegetables and french beans

莲子红豆沙^[SO]

Sweetened red bean soup with lotus seeds



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

 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