

An Evening of *Cantonese Mastery*

29 & 30 August 2025



Chef Leung Yu King
Island Shangri-La, Hong Kong



Chef Keith Yeap
Shangri-La Kuala Lumpur

Join us for two extraordinary evenings as **Michelin-starred Chef Leung Yu King of Summer Palace, Island Shangri-La, Hong Kong**, teams up with **Chef Keith Yeap of Shang Palace, Shangri-La Kuala Lumpur**.

Together, they unveil an opulent 6-course Cantonese Set Dinner, featuring the refined elegance of Hong Kong-style seafood elevated by the bold, intricate flavours of local inspirations.

A celebration of Cantonese heritage reimagined with artistry and finesse by two of the region's most distinguished culinary talents.



6-course Dinner Set
RM388 nett per person

Add-on RM120 nett per person for wine pairing

[BOOK A TABLE]

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Restaurant Reservations Centre

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Shang Palace

SHANGRI-LA KUALA LUMPUR

Shangri-La Hotel (KL) Sdn Bhd Reg. No.: 196901000758 (9159-V)



6-Course Dinner Set Menu



前菜拼盤
玫瑰松露凍・清酒鮑魚

APPETIZER PLATTER

Rose and Truffle Jelly
Chilled Abalone with Sake
[Chef Leung]

熙香亞參蝦
Tamarind Fragrant Prawns
[Chef Keith]

魚湯扒星班球滑豆腐
Steamed Spotted Garoupa Fillet
with Silken Tofu in Fish Broth
[Chef Leung]

香宮臻選・草本茶雙饅
紹香慢炖牛臉頰・茉莉幽香熏牛肋排
SHANG PALACE PRESTIGE TWIN DELICACIES
Braised Beef Cheek & Smoked Beef Ribs Infused
with Fragrant Jasmine Tea
[Chef Keith]

櫻花蝦紅菜頭蛋白帶子炒飯
Egg White Fried Rice with Scallops,
Sakura Shrimps, and Beetroot
[Chef Leung]

紅棗百合炖芦荟
Double-boiled Red Dates
with Fresh Lily Bulb and Aloe Vera
[Chef Leung]

