

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

6-Course Dinner Set Menu

RM388 nett per person



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]

熙香亚参虾

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]

香宮臻选・草本茶双馐

绍香慢炖牛脸颊・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]

櫻花虾红菜头蛋白带子炒饭

Egg White Fried Rice with Scallops, Sakura Shrimps, and Beetroot

[Chef Leung]

红枣百合炖芦荟

Double-boiled Red Dates with Fresh Lily Bulb and Aloe Vera

[Chef Leung]

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Chef Keith Yeap
Shangri-La Kuala Lumpur

6-Course Dinner Set Menu

RM388 nett per person

Add-on RM120 nett per person for wine pairing



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]

Clarendelle Bordeaux White 2023

熙香亚参虾

Tamarind Fragrant Prawns

[Chef Keith]

Clarendelle Bordeaux White 2023

魚湯扒星班球滑豆腐

Steamed Spotted Garoupa Fillet with Silken Tofu in Fish Broth

[Chef Leung]

Clarendelle Bordeaux Rose 2023

香宫臻选・草本茶双馐

绍香慢炖牛脸颊・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]

Clarendelle Bordeaux Red 2023

櫻花虾红菜头蛋白带子炒饭

Egg White Fried Rice with Scallops, Sakura Shrimps, and Beetroot

[Chef Leung]

Clarendelle Bordeaux Rose 2023

红枣百合炖芦荟

Double-boiled Red Dates with Fresh Lily Bulb and Aloe Vera

[Chef Leung]