

精选

SIGNATURE DIM SUM



原只20鲍鱼烧卖皇中皇(2只)

Bao Yu Siu Mai Wong
Shang Palace steamed chicken
dumpling with chef's premium
home braised Chilean abalone

RM78 290

[S]



松露带子饺
Song Lou Tai Zi Gao
Steamed scallop dumplings
with prawn & black truffles

RM35 130

[S] [N]



瑶柱鸡汤包
Siew Long Bao
Steamed soup bun with
sun-dried scallop and chicken

RM25 100

[S]

蒸类

STEAMED



三色川辣饺子

La Gau Zi
Poached Shanghai style chicken
dumplings with spicy soya dip

RM20 80

[SO] [N]



羊肚菌干贝海鲜灌汤饺

Gun Tong Gao
Double-boiled seafood
dumpling soup with morel
and dried scallops

RM68 250

[S]



香宫鲜虾饺

Har Gao
Steamed fresh shrimp
dumplings

RM22 90

[S]



鲜虾波菜饺

Po Choy Gao
Steamed spinach dumpling
with fresh prawn

RM20 80

[S] [N]



川汁蒸凤爪

Fung Zhao
Steamed chicken claw with basil
and spicy Sichuan chili sauce

RM18 70

[SO]



三文鱼子饺

Yu Zhi Gao
Steamed salmon fish dumpling
with shrimp and fish roe

RM28 110

[N]



玉带烧卖皇

Siu Mai
Steamed chicken dumplings
with fresh scallop

RM28 110

[S]



时蔬蒸鱼卖

Yu Mai
Steamed fish balls with
garden green

RM18 70

[S] [F]



生炒糯米饭

Sang Chao Lo Mai Fan
Steamed fried glutinous rice
with dried shrimp and
mushroom

RM18 70

[S] [N]

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

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SHANGRI-LA CIRCLE
POINTS REDEMPTION

蒸类

STEAMED



蜜汁叉烧包
Char Siu Bao
Steamed BBQ chicken buns
RM18 70 ☺



奶皇流沙包
Nai Wong Lao Sa Bao
Steamed salted egg custard
cream buns
RM18 70 ☺
[D]

肠粉类

RICE FLOUR ROLL



鲜虾滑肠粉
Sin Har Cheung Fun
Steamed flour rolls with shrimp
RM22 90 ☺
[S] [N] [SO]



上素斋肠粉
Shou Cheung Fun
Steamed flour rolls with
vegetarian filling
RM13 50 ☺
[SO] [N]



香茜叉烧肠粉
Cha Siu Cheung Fun
Steamed flour rolls with
minced barbecued chicken and
Chinese parsley
RM18 70 ☺
[SO] [N]



韭黄脆虾肠粉
Chui Har Cheung Fun
Steamed flour rolls with
crispy chive prawn fritter
RM22 90 ☺
[N] [S]

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POINTS REDEMPTION

炸, 烘类

DEEP-FRIED AND BAKED



避風塘鮮蝦腐皮卷
Fu Pei Gyun
Deep-fried beancurd rolls with
shrimp, fragrant garlic and shallot
RM25 100 ☺
[S] [N]



百花炸蟹鉗
Zha Hai Kim
Deep-fried crab claw stuffed
with seafood paste
RM22 90 ☺
[S]



港式沙津炸蝦角
Har Gok
Deep-fried prawn
dumplings served with
mayonnaise
RM22 90 ☺
[S] [N]



綠茶生煎素包
Sou Bao
Pan-fried green tea buns
with mushroom and vegetables
RM20 80 ☺



米通香芒卷
Hiong Mong Gyun
Deep-fried crispy
rice paper spring rolls
with shrimp and mango
RM20 80 ☺
[S] [N]



鮮蝦韭菜餅
Kow Choy Pan
Deep-fried chive cake
with shrimp
RM20 80 ☺
[S] [N]



香炒羅卜糕
Chao Lo Bak Gou
Wok-fried radish cakes
with egg, bean sprout and
chili sauce
RM20 80 ☺
[S] [N]



蜂巢荔芋角
Wu Gok
Deep-fried mashed yam
dumplings stuffed with
minced chicken meat
RM18 70 ☺
[N]



芝麻叉燒酥
Cha Siu Sou
Baked barbecued
chicken pastries topped
with sesame
RM18 70 ☺
[SE] [N]



迷你蛋挞仔
Dan Tart
Baked mini egg tarts
RM15 60 ☺
[E] [D]



上素炸春卷
Chueen Gyun
Deep-fried spring rolls
with vegetable
RM15 60 ☺
[N]

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SHANGRI-LA CIRCLE
POINTS REDEMPTION

套餐

LUNCH SET MENU

(minimum 2 persons)

SET MENU A

RM158 nett per set

580

广式点心四拼 [S] [N] [E]
Combination of four dim sum platter

鱼肚鲜虾云吞汤 [S] [A]
Shrimp "Wonton" soup with fish maw,
shimeji mushroom and vegetables

凤梨糖醋鸡柳
Sweet and sour chicken with pineapple

蒜茸炒田园时蔬 
Stir-fried garden green with
minced garlic sauce

瑶柱双菇干烧香港伊面 [S]
Stewed Hong Kong "Ee Fu" noodles with
sun dried scallop and enoki mushroom

莲子红豆沙 [SO] 
Sweetened red bean soup with lotus seeds

SET MENU C

RM290 nett per set

1070

广式点心四拼 [S] [N] [E]
Combination of four dim sum platter

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

極品醬虾球炒西兰花 [S]
Stir-fried prawn with XO sauce and broccoli

蜜汁叉烧鸡 [SO] [A]
Barbecued chicken roll with glazed honey

鸡丝炒面线 [SO] [E] [N]
Fried thin noodle with shredded chicken and
beansprout

扬枝冻甘露拼脆皮炸榴莲 [D] [E]
Combination of chilled mango sago cream
with pomelo & fried crispy durian

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SET MENU B

RM178 nett per set

660

广式点心四拼 [S] [N] [E]
Combination of four dim sum platter

苹果炖鱼皇汤 [S] [A]
Double-boiled fish fillet soup with apple

菜香豆腐 [SO] [E]
Braised homemade beancurd and
minced chicken with preserved vegetable

台式三杯鸡 [SO] [A]
Stewed chicken in Taiwanese style

滑蛋海鲜烩饭 [S] [E]
Braised fried rice with assorted seafood
in egg sauce

养颜龟苓膏拼桂花马蹄糕 [G]
Combination of chilled herbal jelly
served with honey syrup & osmanthus
water chestnut cake

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
干贝胜瓜带子豆腐 [S] [SO] Steamed scallops with beancurd, angled luffa and sun-dried scallop	38	140
	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
豆冠生汁龙凤球 [D] [E] [S] Deep-fried prawn with nutmeg with mayonnaise sauce	128	470
大良炒鲜奶 [D] [E] [S] Stir-fried assorted seafood with crab meat and milk	128	470
甘香大生虾 [S] [SO] Baked fresh water king prawn with “Kam Heong”	128	470
鹅肝松子炒饭 [N] Fried rice with foie gras, pine nut and onion	128	470
	每100克 Per 100g	
海浪泡星斑 [S] [SO] [F] Poached “Garoupa” fish in superior soya sauce	68	250



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
脆香白凡鱼 ^[S] Deep-fried crispy silver baits sprinkled with spiced salt	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
盐香脆鲜尤 ^{[SF] [S]} Deep-fried crispy cuttle fish with spiced salt	40	150
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



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 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	
北京片皮鸭 (兩吃) [SO] [N]		248	910
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]		
生菜鴨卷	- 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]		
炒飯類	- Fried with rice [E] [S]		
炒麵類	- Fried with noodles [S] [E] [SO]		
香宮茶香鸡 [SO] [A]		88	330
Shang Palace free range chicken smoked with Shangri-La Signature Blend Tea	半只 Half	178	571
	每只 Whole		
明炉烧鸭 [SO] [A]		78	290
Roasted crispy duck	半只 Half	176	650
	每只 Whole		
香宮烧味拼盘 [SO] [A]		88	330
Shang Palace Barbecue Combination Platter	小 Small	132	490
Barbecued roasted crispy duck, Shang Palace free range chicken smoked with Shangri-La Signature Blend Tea and marinated jelly fish	中 Medium	176	650
	大 Large		
蜜汁叉烧鸡 [SO] [A]		48	180
Barbecued chicken roll with glazed honey	小 Small	72	270
	中 Medium	96	360
	大 Large		



香宮烧味拼盘

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

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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
鲜奶蛋白蒸燕窝 [A] [D] [E] Steamed bird's nest with egg white and fresh milk	238	880
高汤海中宝 [S] [A] Double-boiled sea treasure soup with sun-dried scallop in superior stock	98	360
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
竹笙川鸡汤 [A] Boiled chicken soup with bamboo pith and fresh mushroom	35	130
宫廷酸辣海鲜羹 [S] [A] Hot and sour Sichuan soup with minced prawn and shredded sea cucumber	38	140

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 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] Braised whole Australian (2 heads) abalone with supreme oyster sauce	298	1100
原只6头鲍扣花胶 [S] [SO] Braised whole (6 heads) abalone and fish maw with supreme oyster sauce	228	840
酿关东刺参拌松菇 [S] [SO] [A] Braised Kanto sea cucumber and shimeji mushroom with shrimp roe sauce	128	470
鲍鱼一品窝 [S] [SO] [A] Dried Seafood Combination in Claypot Wok-braised sliced abalone, fish maw, sea cucumber and whole sun-dried scallop	180	660
京葱爆海参 [S] [SO] [A] Sautéed sea cucumber with leek in oyster soya sauce	小 Small 98 中 Medium 147 大 Large 196	360 540 720
花菇鹅掌扣海参 [S] [SO] [A] Stewed goose web, sea cucumber and mushroom with supreme oyster sauce	小 Small 240 中 Medium 360 大 Large 480	880 1320 1760
蟹皇百花酿鱼鳔 [S] [SO] [A] Braised stuffed sun-dried fish maw with prawn paste in crab roe sauce	小 Small 88 中 Medium 132 大 Large 176	330 490 650
鲍汁烩酿鲍片 [S] [SO] [A] Braised sliced abalone stuffed with seafood paste in supreme oyster sauce	小 Small 200 中 Medium 300 大 Large 400	740 1100 1470
红烧海参鱼鳔 [S] [SO] [A] Braised sea cucumber and sun-dried fish maw in oyster sauce	小 Small 160 中 Medium 240 大 Large 320	590 880 1180



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

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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
淡水活鲶鱼 [S] [F] Taph fish	38	140
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
圣子皇(预定) [S] Scotland clam	48	180
白雪蟹(预定) [S] Snow crab	80	300
龙趸鱼 [S] [F] Giant Garoupa	58	220
大海老鼠斑(预定) [S] [F] Live ocean pacific Garoupa	148	550

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

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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	
辣子焗蟹(预定) [S] Chili crab	每克 Per 100g 38	 140
上汤瑶柱大生虾(1只) [S] Fresh water king prawn, sun-dried scallop and superior stock (1 piece)	每份 Per Portion 208	770
金银蒜蒸鲜生蚝 [S] [SO] Steamed fresh oyster with garlic soya sauce	128	470
酥炸鲜生蚝拌沙沙酱(6只) [S] [N] Deep-fried fresh oyster with "Salsa" sauce (6 pieces)	138	510
黄金脆鲜尤 [S] Deep-fried crispy squid with salted egg yolk	88	330
黑金浓味蒸带子 [S] Steamed scallop, beancurd and vegetables with fragrant black bean sauce	小 Small 128 中 Medium 192 大 Large 256	470 710 940
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
越式香茅粉丝龙趸鱼片 [S] Stir-fried giant fish fillet with shredded lemongrass in Thai style	小 Small 290 中 Medium 435 大 Large 580	1070 1600 2130
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 melon	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

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 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 每克 Per 100g	
海参板栗子姜鸭 [S]		128	470
Stewed duck with sea cucumber, ginger and chestnut			
紫罗炒鸭片	小 Small	68	250
	中 Medium	102	380
	大 Large	136	500
Stir-fried sliced duck with young ginger and pineapple			
川式回锅鸡 [SO] [N]	小 Small	40	150
	中 Medium	60	220
	大 Large	80	300
Wok-fried chicken with chili and black bean spicy sauce			
佛钵宫保鸡丁 [SO] [N]	小 Small	50	190
	中 Medium	75	280
	大 Large	100	370
Wok-fried "Kong Pao" chicken with dried chili and cashew nuts in yam ring			
凤梨糖醋鸡柳	小 Small	40	150
	中 Medium	60	220
	大 Large	80	300
Sweet and sour chicken with pineapple			
川椒辣子鸡片 [SO]	小 Small	40	150
	中 Medium	60	220
	大 Large	80	300
Wok-fried chicken fillet with Sichuan peppercorn			
杏片蜜汁鸡 [N]	小 Small	58	220
	中 Medium	87	320
	大 Large	116	430
Crispy boneless chicken with almond flake			
台式三杯鸡 [SO] [A]	小 Small	40	150
	中 Medium	60	220
	大 Large	80	300
Stewed chicken in Taiwanese style			
瑶柱榄菜蒸肉饼 [S]	小 Small	58	220
	中 Medium	87	320
	大 Large	116	430
Steamed chicken meat patty with sun-dried scallop and olive vegetable			
干葱豆豉爆鸡球 [SO] [A] [N]	小 Small	40	150
	中 Medium	60	220
	大 Large	80	300
Stir-fried chicken and shallot with black bean sauce			
香宫炸子鸡 [E]	半只 Half	65	240
	每只 Whole	130	480
Deep-fried crispy chicken with spiced salt			

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

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 SHANGRI-LA CIRCLE
POINTS REDEMPTION

蜜椒蒜香牛仔粒

Wok-fried beef tenderloin with honey black pepper sauce



云耳鹿肉片炒芥兰度

Stir-fried sliced venison with black fungus,
and Hong Kong "Kai Lan"



牛, 鹿, 羊类

BEEF, VENISON 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
豉汁凉瓜牛肉片 ^{[SO] [A] [N]} Stir-fried sliced beef and bitter gourd with black bean sauce	小 Small	148	550
	中 Medium	188	690
	大 Large	228	840
宫保牛仔粒 ^{[SO] [A] [N]} Stir-fried "Kong Pao" beef cube	小 Small	168	620
	中 Medium	228	840
	大 Large	298	1100
云耳鹿肉片炒芥兰度 ^[SO] Stir-fried sliced venison with black fungus and 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

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 SHANGRI-LA CIRCLE
POINTS REDEMPTION



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
咖喱羊肉煲 Curry vegetarian lamb in claypot	小 Small	68	250
	中 Medium	102	380
	大 Large	136	500
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
酸辣土豆丝 [🌿] Wok-fried spicy and sour shredded potato	小 Small	48	180
	中 Medium	72	270
	大 Large	96	360
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

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 SHANGRI-LA CIRCLE
POINTS REDEMPTION

脆皮黄金素北京鸭
Deep-fried golden vegetarian duck



牛肝菌扒百合茄子
Sautéed mushroom porcini with lily bulb and eggplant



健康素食

VEGETARIAN CUISINE

	RM	
	每份 Per Portion	
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 中 Medium 57 大 Large 76	140 210 280
豉汁凉瓜焖豆付^[SO] Braised bitter melon with beancurd in black bean sauce	小 Small 38 中 Medium 57 大 Large 76	140 210 280
牛肝菌扒百合茄子 Sautéed mushroom porcini with lily bulb and eggplant	小 Small 40 中 Medium 60 大 Large 80	150 220 300
桂花炒芦笋鲜百合[🌿] Sautéed asparagus with lily bulb and osmanthus	小 Small 78 中 Medium 118 大 Large 148	290 440 550
银杏泛莲池^[N] Stir-fried ginkgo nut, fresh mushroom, lotus and fresh lily bulb	小 Small 35 中 Medium 53 大 Large 70	130 200 260
佛珠玉素环 Braised assorted mushroom and vegetable in crispy yam ring	小 Small 58 中 Medium 78 大 Large 98	220 290 360
菠萝酸甜脆素虾 Stir-fried vegetarian prawn with sweet and sour sauce	小 Small 35 中 Medium 53 大 Large 70	130 200 260
烧汁杂菌烩素鸡^[SO] Stir-fried vegetarian chicken, assorted mushroom and red pepper with barbeque sauce	小 Small 35 中 Medium 53 大 Large 76	130 200 280

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 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
瑶柱菇丝扒娃娃菜 ^[S] Braised cabbage with shredded mushroom and sun-dried scallops	小 Small	98	360
	中 Medium	128	470
	大 Large	158	580

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



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

		RM	
	每份 Per Portion		
姜葱大生虾生面 [S] [E]		128	470
Wok-fried crispy noodle with fresh water king prawn, spring onion and ginger			
瑶柱双菇干烧香港伊面 [S]	小 Small	68	250
	中 Medium	102	380
	大 Large	136	500
Stewed Hong Kong "Ee Fu" noodle with sun dried scallop and enoki mushroom			
雪菜鸡丝米粉汤	小 Small	59	220
	中 Medium	88	330
	大 Large	118	440
Mee Hoon soup noodle with shredded chicken and preserved vegetable			
怀旧干炒牛河 [SO]	小 Small	80	300
	中 Medium	120	440
	大 Large	160	590
Wok-fried flat rice noodle with sliced beef			
避风塘海鲜炒米粉 [S] [E] [SO]	小 Small	128	470
	中 Medium	192	710
	大 Large	256	940
Fried Mee Hoon noodle with prawn, scallop, fragrant garlic and shallot			
香宫海鲜炒面线 [S] [E] [N] [SO]	小 Small	128	470
	中 Medium	192	710
	大 Large	256	940
Fried thin noodle with shrimp and beansprout			
窝旦免治牛肉炒饭 [E]	小 Small	60	220
	中 Medium	90	330
	大 Large	120	440
Fried rice with minced beef topped with fresh egg			
扬州炒饭 [S] [E]	小 Small	60	220
	中 Medium	90	330
	大 Large	120	400
"Yong Zhou" fried rice			
樱花虾炒鸳鸯饭 [S] [E]	小 Small	88	330
	中 Medium	132	490
	大 Large	176	650
Wok-fried organic red and white rice with seafood and sakura prawns			
蛋白带子蟹肉炒饭 [SF] [E]	小 Small	148	550
	中 Medium	218	800
	大 Large	288	1060
Fried rice with fresh scallops, crab meat and egg white, sprinkled with shredded sun-dried scallops			
滑蛋海鲜烩饭 [S] [E]	小 Small	88	330
	中 Medium	132	490
	大 Large	176	650
Braised fried rice with assorted seafood in egg sauce			
龙虾钳海鲜上汤泡饭 [S] [E]	小 Small	168	620
	中 Medium	228	840
	大 Large	298	1100
Lobster claw rice in superior soup with seafood and pickled cabbage			



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



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 中 Medium 大 Large	68 88 108	250 330 400
番茄炒蛋 ^[E] Home style fried egg with fresh tomato	小 Small 中 Medium 大 Large	38 57 76	140 210 280
手撕北京包菜 ^[A] Wok-fried Beijing cabbage with dry chili and black vinegar	小 Small 中 Medium 大 Large	38 57 76	140 210 280
麻椒辣子鸡丁 ^[SO] Deep-fried chicken cube with Sichuan pepper and dry chili	小 Small 中 Medium 大 Large	48 72 96	180 270 360
红烧狮子头 ^{[S] [SO]} Braised "Lion Head" with baby cabbage in supreme sauce	小 Small 中 Medium 大 Large	128 178 228	470 660 840
回锅牛肉片 ^{[S] [A]} Stir-fried sliced beef with bean chili sauce	小 Small 中 Medium 大 Large	80 120 160	300 440 550
鱼香牛柳条 ^[SO] Stir-fried beef with shredded black fungus, carrot and gingert in spicy sauce	小 Small 中 Medium 大 Large	95 140 190	350 520 700
剁椒蒸龙趸鱼腩 ^{[S] [F]} Steamed giant Garoupa belly with chopped pickled chili	小 Small 中 Medium 大 Large	290 435 580	1070 1600 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 中 Medium 大 Large	290 435 580	1070 1600 2130

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 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.

甜品类

DESSERT



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



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



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



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



绿茶奶冻
Nai Dong
Chilled green tea pudding
top with ice-cream
RM15 60
[D]



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



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



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



脆皮炸榴莲
Zha Lau Lin
Fried crispy durian puff
RM26 100
[D] [E]

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SHANGRI-LA CIRCLE
POINTS REDEMPTION

A套餐

SET MENU A

(minimum 2 persons)

RM
每位 Per Person



220

810

瑶柱菇丝蟹肉羹 [S] [A]

Braised crab meat soup with shredded mushroom and sun-dried scallop

广式点心四拼 [S]

Four combination of Dim Sum platter

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

香宫茶香鸡 [SO] [A]

Shang Palace free range chicken smoked with Shangri-La Signature Blend Tea

鹅肝松子炒饭 [N]

Fried rice with foie gras, pine nut and onion

红豆沙汤丸 [SO] [N]

Red bean soup with black sesame dumpling



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SHANGRI-LA CIRCLE
POINTS REDEMPTION

B套餐

SET MENU B

(minimum 2 persons)

RM
每位 Per Person


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



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

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POINTS REDEMPTION

C 套餐

SET MENU C

(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

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 SHANGRI-LA CIRCLE
POINTS REDEMPTION

D 套餐

CELEBRATION MENU D

(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

清蒸龙虎班 [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 [E]
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



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

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SHANGRI-LA CIRCLE
POINTS REDEMPTION

E 套餐

CELEBRATION MENU E

(per table of 10 persons)

RM
每桌 Per Table



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

3,480 12740

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).

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POINTS REDEMPTION

F套餐

CELEBRATION MENU F

(per table of 10 persons)

RM
每桌 Per Table



4,880 17860

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

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



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

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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

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