



# ZIPANGU

S U P E R • D I N I N G

B Y  
N A D A M A N

Discover a haven of gastronomic tranquility at Zipangu, where the essence of Japan comes to life through an array of unparalleled flavours. Immerse yourself in an authentic Japanese dining experience set against a backdrop of serene elegance. The contemporary design, warm hues, and impeccable service complement the culinary artistry, creating an immersive dining experience at Zipangu.

Here at Zipangu, our unwavering commitment lies in crafting an unparalleled Japanese dining escapade.

With meticulous precision, we handpick only the most exceptional ingredients. Every dish, meticulously created by our Nadaman chefs, weaves a tale of dedication and artistry, resonating with the profound traditions of Japan's culinary heritage.

Nadaman, the well known restaurant group that has served fine kaiseki cuisine to royalty, world leaders, and discerning diners in Japan since 1830, offers authentic Japanese cuisine skillfully prepared by a group of seasoned Japanese chefs.

Host your special occasions in our private rooms, from intimate family gatherings to corporate soirées, let our team create an unforgettable dining experience for your guests.



Step into a world where tradition meets innovation,  
where every dish is a masterpiece, and where  
gastronomic delights await to tantalize your senses.

Elevate your senses, celebrate artistry, and savor  
the essence of Japan with Japanese Head Chef,  
Kazuo Takizawa's culinary artistry, where each dish  
tells a story, and every bite is a masterpiece.

Renowned for his artistry, Chef Kazuo Takizawa  
brings an innovative touch to traditional Japanese  
flavours, crafting a symphony of tastes that awaken  
the senses. With a passion for sourcing the finest  
seasonal ingredients, he infuses each creation with a  
harmonious blend of authenticity and creativity.





調理長 特別松花堂弁当  
**CHEF'S SPECIAL  
SHOKADO  
BENTO BOX**  
RM280 ☎ 940

〔 口取り AMUSE 〕

海老芝煮 茄子田楽  
Simmered Prawn, Eggplant with Miso Sauce  
鯧昆布巻 枝豆  
Herring Fish Rolled with Kombu Kelp  
蓮根挟み磯辺揚げ  
Deep-fried Lotus Root and Prawn Dumpling

〔 肉料理 MEAT 〕

和牛香味焼き  
Pan-fried Wagyu Beef with Kohmi  
ミックスサラダ 胡瓜  
Mixed Salad, Cucumber and Tomato

〔 魚料理 FISH 〕

銀ムツ西京焼き  
Grilled Marinated Gindara with Saikyo Miso  
厚焼き玉子  
Japanese Omelette  
酢蓮根  
Vinegared Lotus Root

〔 煮物 SIMMERED DISH 〕

大根 蒟蒻 玉子 はんぺん 梅人参  
Daikon Radish, Kanjac Egg, Fish Cake, Carrot

〔 刺身 SASHIMI 〕

3種盛り合わせ (鮪 鯛 サーモンなど)  
Assorted Sashimi (Tuna, Sea Bream, Salmon)

〔 寿司 SUSHI 〕

5種盛り合わせ (縞鰯 鮪トロ メ鯖 ハマチ イクラなど)  
Assorted Sushi (Striped Jack, Prime Tuna Belly, Vinegared Mackerel, Yellowtail, Salmon Roe)

〔 蒸物 STEAMED DISH 〕

海老スープ蒸しトリュフあん 海老 椎茸  
Steamed Egg Custard with Prawn,  
Truffle Sauce with Prawn and Mushroom

〔 赤だし RED MISO SOUP 〕

〔 デザート DESSERT 〕

小豆とクリームチーズのモナカ  
Red Beans and Cream Cheese Monaka





## THE NADAMAN BENTO BOX

RM128  430


牛肉香味焼き。海老バターソース。鶏唐揚げ。鯖塩焼き。檸檬。グリーンサラダ。刺身3種。  
木ノ子茶碗蒸し。枝豆。ライス。味噌汁。がり。海鮮巻。サーモン西京焼き。厚焼き玉子。

**Assorted Sashimi (3 kinds), Grilled Eel, Savory Grilled Beef, Butter Shrimp, Salt Grilled Mackerel, Deep-fried Chicken, Seafood Roll, Grilled Salmon Saikyo, Atsuyaki Egg, Green Salad, Mushroom Chawanmushi, White Rice, Soybeans, Miso Soup and Pickles**  
[G] [F] [E] [N] [D] [SE] [SO]



[C] Celery [G] Gluten [S] Shellfish [E] Egg [F] Fish [SO] Soya [A] Alcohol  
[D] Dairy [M] Mustard [N] Nuts [SE] Sesame [B] Beef [V] Vegetarian: meat & fish free

 SHANGRI-LA CIRCLE  
POINTS REDEMPTION

 Rooted in Nature; Our produce and cuisine is Rooted in Nature, featuring sustainable and ethically-sourced ingredients. Please advise your server if you have any allergies. Prices include 10% service charge and 6% government tax (SST).



# 四季折々ランチ弁当メニュー BENTO LUNCH SET

## THE ZIPANGU BENTO BOX RM108 360


海老バターソース。鯖塩焼き。鶏唐揚げ。枝豆。檸檬。木ノ子餡茶碗蒸し。グリーンサラダ。ライス。味噌汁。  
がり。海鮮巻。サーモン西京焼き。厚焼き玉子。

Butter Shrimp, Salt Grilled Mackerel, Deep-fried Chicken, Seafood Roll,  
Grilled Salmon Saikyo, Atsuyaki Egg, Green Salad, Mushroom Chawanmushi,  
White Rice, Soybeans, Miso Soup and Pickles  
[G] [F] [E] [N] [D] [SE] [SO]



[C] Celery [G] Gluten [S] Shellfish [E] Egg [F] Fish [SO] Soya [A] Alcohol  
[D] Dairy [M] Mustard [N] Nuts [SE] Sesame [B] Beef [V] Vegetarian: meat & fish free

 SHANGRI-LA CIRCLE  
POINTS REDEMPTION

 Rooted in Nature; Our produce and cuisine is Rooted in Nature, featuring sustainable and ethically-sourced ingredients.  
Please advise your server if you have any allergies. Prices include 10% service charge and 6% government tax (SST).



ばらちらし寿司  
Bara Chirashi Sushi



鰻重  
'Unaju'  
Grilled Eel on Rice



ベジタリアンセット  
Vegetarian Set




# ランチメニュー LUNCH SET

Served with Appetizer, Mini Salad, Chawanmushi, Miso Soup and Rice

	RM	
寿司セット(8貫) <b>Assorted Sushi (8 pieces)</b> [G] [S] [F] [E] [M] [SE] [SO] 	108	360
刺身セット(5種) <b>Assorted Sashimi (5 kinds)</b> [G] [S] [F] [E] [M] [SE] [SO] 	108	360
AUS産テンダーロインステーキセット <b>Australian Beef Tenderloin Steak</b> [G] [E] [A] [M] [SE] [SO] [B]	148	500
サーモン鉄板焼セット <b>Teppanyaki Salmon</b> [G] [F] [E] [A] [D] [M] [SE] [SO] 	88	300
MIXシーフードセット <b>Teppanyaki Assorted Seafood</b> [G] [S] [F] [E] [A] [D] [M] [SE] [SO]	98	330
銀鱈西京焼きor照り焼きor塩焼き セット <b>Grilled Marinated Black Cod</b> <b>Choice of: Salt</b> [G] [F] [E] [SE] [SO] / <b>Saikyo Miso</b> [G] [F] [E] [A] [SE] [SO] / <b>Teriyaki</b> [G] [F] [E] [SE] [SO]	138	460
鯖塩焼きor照り焼きセット <b>Grilled Mackerel</b> <b>Choice of: Salt</b> [G] [F] [E] [SE] [SO] / <b>Teriyaki</b> [G] [F] [E] [SE] [SO]	84	280
AUS産和牛香味焼きセット <b>Stir-fried Australian Sliced Beef with Kohmi Sauce</b> [G] [S] [F] [E] [M] [SE] [SO] [B]	96	320
鰻重 <b>‘Unaju’ Grilled Eel on Rice</b> [G] [E] [A] [M] [SE] [SO]	138	460
ばらちらし寿司 <b>Bara Chirashi Sushi</b> [G] [S] [F] [E] [M] [SE] [SO]	130	440
ベジタリアンセット (豆腐と若布のサラダ,季節野菜のラタトゥイユ,野菜天麩羅,かっぱ巻,豆腐と野菜のスープ) <b>VEGETARIAN SET</b> <b>Tofu and Wakame Seaweed Salad, Seasonal Vegetable Ratatouille, Vegetable Tempura, Cucumber Roll, Tofu and Vegetable Soup</b> [G] [M] [SE] [SO]	88	300

[C] Celery [G] Gluten [S] Shellfish [E] Egg [F] Fish [SO] Soya [A] Alcohol  
[D] Dairy [M] Mustard [N] Nuts [SE] Sesame [B] Beef [V] Vegetarian: meat & fish free

 SHANGRI-LA CIRCLE  
POINTS REDEMPTION

 Rooted in Nature; Our produce and cuisine is Rooted in Nature, featuring sustainable and ethically-sourced ingredients.  
Please advise your server if you have any allergies. Prices include 10% service charge and 6% government tax (SST).






贅沢三昧コース  
Zeitaku Zanmai Course



ZIPANGUコース  
ZIPANGU Course



# ディナーコースメニュー DINNER SET

RM 

## 調理長おまかせコース

From 688 2300

お客様の為だけにお作りする特別なコース料理になります。リクエストをお伝え下さい。  
日本から食材を直接仕入れる為、7日前までにご予約下さい。

## OMAKASE KAISEKI

A course curated specially for you. Please let us know if you have any allergies that we should be aware of. Reservation is required 7 days in advance.

## 贅沢三昧コース

326 1090

前菜、温菜、刺身 3 種、天麩羅、メインチョイス、寿司 3 種、味噌汁、デザートチョイス・メイン(テンダーロイン、焼魚、鰻)・デザート(グラマラッカ、白玉ぜんざい、モナカ)より、お選び下さい。

## ZEITAKU ZANMAI SET

Appetizer, Hot Appetizer, Sashimi (3 kinds),  
Mini Assorted Tempura, Main Dish, Sushi (3 pieces),  
Miso Soup, Dessert

Choice of:

- Main Dish: Tenderloin Steak, Grilled Fish or Sea Eel
- Dessert: Ice Cream Gula Melaka, Housemade 'Zenzai' Red Bean Soup or 'Monaka' Ice Cream Sandwich

[G] [S] [F] [E] [A] [D] [M] [N] [SE] [SO] [B]

## ZIPANGUコース

266 890

前菜、温菜、カルパッチョ、メインチョイス、フライドライス、味噌汁、デザートチョイス。  
メイン(テンダーロイン、焼魚、鰻)・デザート(バニラ、抹茶、黒胡麻)より、お選び下さい。

## ZIPANGU SET

Appetizer, Hot Appetizer, Carpaccio, Main Dish, Fried Rice,  
Miso Soup, Ice Cream Dessert


Choice of:

- Main Dish: Tenderloin Steak, Grilled Fish or Sea Eel
- Fried Rice: Garlic or Seafood
- Dessert: Vanilla, Matcha or Black Sesame Ice Cream

[G] [S] [F] [E] [A] [D] [M] [N] [SE] [SO] [B]

[C] Celery [G] Gluten [S] Shellfish [E] Egg [F] Fish [SO] Soya [A] Alcohol  
[D] Dairy [M] Mustard [N] Nuts [SE] Sesame [B] Beef [V] Vegetarian: meat & fish free

 SHANGRI-LA CIRCLE  
POINTS REDEMPTION

 Rooted in Nature; Our produce and cuisine is Rooted in Nature, featuring sustainable and ethically-sourced ingredients.  
Please advise your server if you have any allergies. Prices include 10% service charge and 6% government tax (SST).





季節野菜のラタトゥイユ  
Seasonal Vegetable Ratatouille

蒸し鶏とトマトサラダ  
Steamed Chicken and Tomato Salad





# 前菜 APPETIZER



ZIPANGU和風オードブル(5 種盛り)  
ZIPANGU Japanese Style Hors d'Oeuvre (5 kinds)

	RM	🍴
ZIPANGU和風オードブル(5 種盛り) <b>Japanese Style Hors d'Oeuvre (5 kinds)</b>	<b>75</b>	250
揚げ蕎麦とチーズのサラダ <b>Cheese Salad with Deep-fried Soba</b> [G] [E] [D] [SE]	<b>60</b>	200
枝付き枝豆 <b>'Edamame' Beans</b> [SO]	<b>28</b>	100
蒸し鶏とトマトサラダ <b>Steamed Chicken and Tomato Salad</b> [G] [E] [SE] 🌱	<b>65</b>	220
豆腐と若布のサラダ <b>Tofu and Wakame Seaweed Salad</b> [G] [E] [SE]	<b>36</b>	120
季節野菜のラタトゥイユ <b>Seasonal Vegetable Ratatouille</b> 🌱	<b>45</b>	150

[C] Celery [G] Gluten [S] Shellfish [E] Egg [F] Fish [SO] Soya [A] Alcohol  
[D] Dairy [M] Mustard [N] Nuts [SE] Sesame [B] Beef [V] Vegetarian: meat & fish free

SHANGRI-LA CIRCLE  
POINTS REDEMPTION

🌱 Rooted in Nature; Our produce and cuisine is Rooted in Nature, featuring sustainable and ethically-sourced ingredients. Please advise your server if you have any allergies. Prices include 10% service charge and 6% government tax (SST).





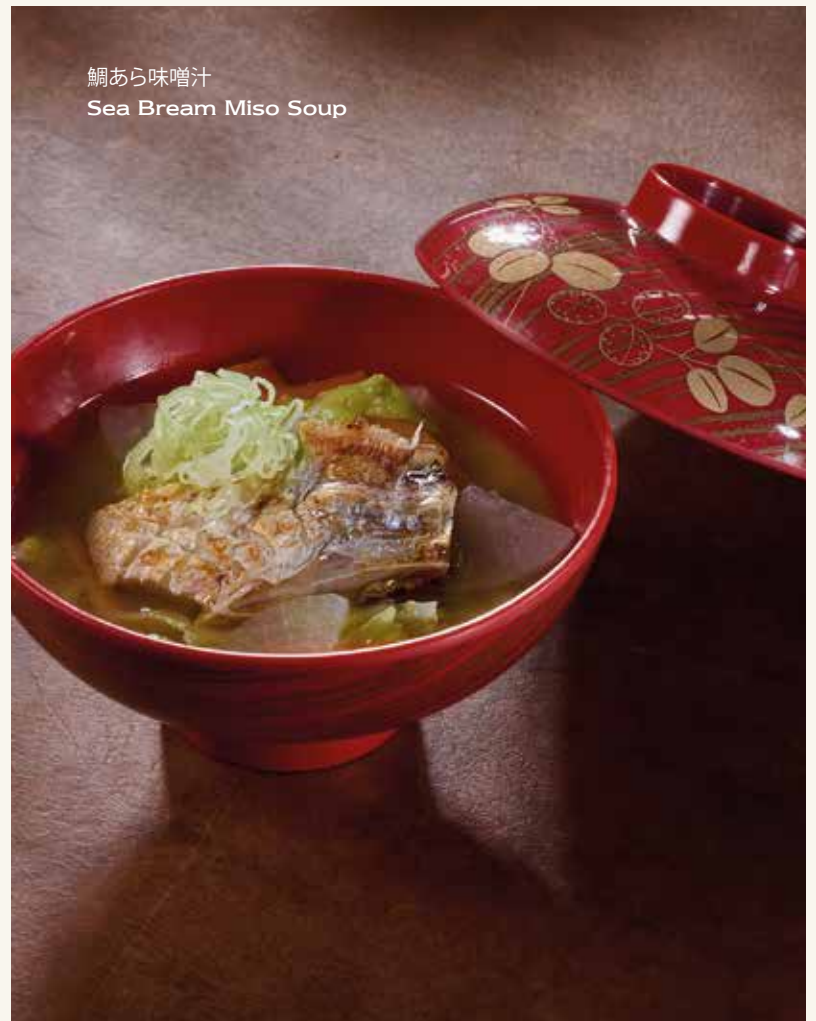
だし巻き玉子  
'Dashimaki' Omelette



フォアグラ茶碗蒸し  
Chawanmushi with Foie Gras



銀鱈香草梅蒸し  
Steamed Black Cod with Herbs and Plum



鯛あら味噌汁  
Sea Bream Miso Soup



温菜・蒸物  
HOT APPETIZER



オーストラリア産和牛“すき焼き風”  
Australian Wagyu Beef ‘Sukiyaki’ Style Hot Pot

	RM	🍴
だし巻き玉子 <b>‘Dashimaki’ Omelette</b> [E] [SO] 🌱	40	140
鰻巻き玉子 <b>Japanese Omelette with Sea Eel</b> [E] [A] [SO]	65	220
フォアグラ茶碗蒸し <b>Chawanmushi with Foie Gras</b> [G] [F] [E]	80	270
茶碗蒸し <b>Chawanmushi</b> [F] [E] 🌱	26	90
ZIPANGU風おでん <b>‘Oden’ Hot Pot Style</b> [F] [E] [M]	56	190

	RM	🍴
オーストラリア産和牛 “すき焼き風” <b>Australian Wagyu Beef ‘Sukiyaki’ Style Hot Pot</b> [A] [SO] [B] 🌱	186	620
銀鱈香草梅蒸し <b>Steamed Black Cod with Herbs and Plum</b> [F] [A] [SO]	140	470
鱸の香草蒸し <b>(Malaysia Signature Food) Steamed Seabass with Herbs</b> [F] [A] [SO]	98	330
鯛あら味噌汁 <b>Sea Bream Miso Soup</b> [F] [A] [SO]	40	140
味噌汁 <b>Miso Soup</b> [SO]	10	40

[C] Celery [G] Gluten [S] Shellfish [E] Egg [F] Fish [SO] Soya [A] Alcohol  
[D] Dairy [M] Mustard [N] Nuts [SE] Sesame [B] Beef [V] Vegetarian: meat & fish free

SHANGRI-LA CIRCLE  
POINTS REDEMPTION

🌱 Rooted in Nature; Our produce and cuisine is Rooted in Nature, featuring sustainable and ethically-sourced ingredients. Please advise your server if you have any allergies. Prices include 10% service charge and 6% government tax (SST).





寿司盛り合わせ(8貫)  
Assorted Sushi (8 pieces)



海鮮ちらし寿司  
Seafood Chirashizushi



# 寿司 SUSHI

	RM	🍴
寿司盛り合わせ(5貫) [S] [F] [M] 🌱 <b>Assorted Sushi (5 pieces)</b>	86	290
寿司盛り合わせ(8貫) [S] [F] [M] 🌱 <b>Assorted Sushi (8 pieces)</b>	140	470
海鮮ちらし寿司 [S] [F] [E] [M] [SE] <b>Seafood Chirashizushi</b>	189	630



生雲丹  
'Uni' Sea Urchin



牡丹海老  
'Botan' Shrimp

	RM	🍴
<b>握り寿司 NIGIRI SUSHI (1piece)</b>		
鮪トロ [F] [M] <b>'Toro' Prime Tuna Belly</b>	65	220
鮪赤身 [F] [M] <b>Prime Tuna</b>	24	80
サーモン [F] [M] 🌱 <b>Salmon</b>	22	80
サーモン腹身 [F] [M] 🌱 <b>'Harasu' Salmon Belly</b>	28	100
ハマチ [F] [M] <b>Yellowtail</b>	22	80
鯛 [F] [M] <b>Sea Bream</b>	30	100
縞鯵 [F] [M] <b>Striped Jack</b>	38	130
帆立貝 [S] [M] <b>Scallop</b>	26	90
北寄貝 [S] [M] <b>'Hokkigai' Sakhain Surf Clam</b>	30	100
蛸 [M] <b>Octopus</b>	24	80
烏賊 [M] <b>Squid</b>	24	80
牡丹海老 [M] <b>'Botan' Shrimp</b>	45	150
生雲丹 [S] [M] <b>'Uni' Sea Urchin</b>	90	300
イクラ [SO] [M] 🌱 <b>Salmon Roe</b>	26	90
鰻 [SO] [M] <b>'Unagi' Eel</b>	38	130
玉子 [F] 🌱 <b>Egg</b>	15	50
A5和牛炙り [B] [M] 🌱 <b>Seared A5 Wagyu</b>	65	220

[C] Celery [G] Gluten [S] Shellfish [E] Egg [F] Fish [SO] Soya [A] Alcohol  
[D] Dairy [M] Mustard [N] Nuts [SE] Sesame [B] Beef [V] Vegetarian: meat & fish free

SHANGRI-LA CIRCLE  
POINTS REDEMPTION

🌱 Rooted in Nature; Our produce and cuisine is Rooted in Nature, featuring sustainable and ethically-sourced ingredients. Please advise your server if you have any allergies. Prices include 10% service charge and 6% government tax (SST).



ドラゴンロール  
Dragon Roll



鰻ロール  
'Unagi' Eel Roll



トロタケ巻  
Tokyo Roll





# 卷寿司 SUSHI ROLL

## 手巻寿司 HAND ROLL

カリフォルニア手巻  
**California Hand Roll**  
[F] [E] [SE] [SO] [M]

ソフトシェルクラブ手巻  
**Soft Shell Crab Hand Roll**  
[F] [E] [SE] [SO] [M]

RM ㊦

26 90

28 100

ドラゴンロール

**Dragon Roll**  
[G] [E] [SO] [M] 🌱

プレミアムドラゴンロール  
**Premium Dragon Roll**  
[G] [E] [SO] [M] 🌱

ソフトシェルクラブロール  
**Soft Shell Crab Roll**  
[F] [E] [SO] [M]

鰻ロール  
**'Unagi' Eel Roll**  
[F] [E] [A] [SE] [SO] [M]

カリフォルニアロール  
**California Roll**  
[F] [E] [SE] [SO] [M]

トロタク巻  
**Tokyo Roll**  
[F] [M]

葱トロ巻  
**Green Onion Tuna Belly Roll**  
[F] [M]

鉄火巻  
**Tuna Roll**  
[F] [M]

かつぱ巻  
**Cucumber Roll**  
[SE] [M] 🌱

アボカド巻  
**Avocado Roll**  
[E] [SO] [M] 🌱

梅しそ巻 [M]  
**Sour Plum and Shiso Leaf Roll**

RM ㊦

67 230

99 330

48 160

70 240

48 160

75 250

75 250

40 140

20 70

20 70

30 100



ソフトシェルクラブ手巻  
**Soft Shell Crab Hand Roll**

[C] Celery [G] Gluten [S] Shellfish [E] Egg [F] Fish [SO] Soya [A] Alcohol  
[D] Dairy [M] Mustard [N] Nuts [SE] Sesame [B] Beef [V] Vegetarian: meat & fish free

SHANGRI-LA CIRCLE  
POINTS REDEMPTION

🌱 Rooted in Nature; Our produce and cuisine is Rooted in Nature, featuring sustainable and ethically-sourced ingredients. Please advise your server if you have any allergies. Prices include 10% service charge and 6% government tax (SST).



刺身 5種盛り合わせ  
Assorted Sashimi (5 kinds)





08  
刺身  
**SASHIMI**



縞鯔  
Striped Jack

	RM	🍴
刺身 3 種盛り合わせ [F] [M] 🌱 <b>Assorted Sashimi (3 kinds)</b>	<b>150</b>	530
刺身 5 種盛り合わせ [F] [M] 🌱 <b>Assorted Sashimi (5 kinds)</b>	<b>248</b>	830
鮪トロ [F] [M] <b>‘Toro’ Prime Tuna Belly</b>	<b>298</b>	1000
鮪赤身 [F] [M] <b>Prime Tuna</b>	<b>120</b>	400
サーモン [F] [M] 🌱 <b>Salmon</b>	<b>68</b>	230
サーモン腹身 [F] [M] 🌱 <b>‘Harasu’ Salmon Belly</b>	<b>82</b>	280
ハマチ [F] [M] <b>Yellowtail</b>	<b>96</b>	320
鯛 [F] [M] <b>Sea Bream</b>	<b>110</b>	370

	RM	🍴
縞鯔 [F] [M] <b>Striped Jack</b>	<b>140</b>	470
帆立貝 [F] [M] <b>Scallop</b>	<b>88</b>	330
北寄貝 [F] [M] <b>‘Hokkigai’ Sakhain Surf Clam</b>	<b>90</b>	330
蛸 [F] [M] <b>Octopus</b>	<b>86</b>	290
烏賊 [S] [M] <b>Squid</b>	<b>86</b>	290
牡丹海老 (1貫) [M] 🌱 <b>‘Botan’ Shrimp (1 piece)</b>	<b>45</b>	150
生雲丹 [S] [M] <b>‘Uni’ Sea Urchin</b>	<b>200</b>	670
イクラ [SO] 🌱 <b>Salmon Roe</b>	<b>115</b>	390

[C] Celery [G] Gluten [S] Shellfish [E] Egg [F] Fish [SO] Soya [A] Alcohol  
[D] Dairy [M] Mustard [N] Nuts [SE] Sesame [B] Beef [V] Vegetarian: meat & fish free

SHANGRI-LA CIRCLE  
POINTS REDEMPTION

🌱 Rooted in Nature; Our produce and cuisine is Rooted in Nature, featuring sustainable and ethically-sourced ingredients. Please advise your server if you have any allergies. Prices include 10% service charge and 6% government tax (SST).



A5ハラル 和牛サーロインステーキ(200g)  
A5 Japanese Halal Wagyu Beef Sirloin



オーストラリア産鮑  
Australian Abalone





鉄板焼  
TEPPANYAKI



フォアグラ照り焼き  
Foie Gras Teriyaki

	RM	🍴
A5ハラル 和牛サーロイン ステーキ(200g) <b>A5 Japanese Halal Wagyu Beef Sirloin</b> [A] [B] [SO] 🌱	560	1870
オーストラリア産 和牛サーロイン ステーキ (150g) <b>Australian Wagyu Sirloin</b> [A] [B] [SO] 🌱	260	870
オーストラリア産 テンダーロイン ステーキ (150g) <b>Australian Beef Tenderloin</b> [A] [B] [SO] 🌱	168	560
骨付きラム肉(2 貫) <b>Bone-in Lamb (2 pieces)</b> [A] [B] [SO]	89	300
オーストラリア産鮑 <b>Australian Abalone</b> [S] [D] [SO]	130	440
大海老(2 貫) <b>Tiger Prawn (2 pieces)</b> [D] [SO] 🌱	96	320

	RM	🍴
サーモン <b>Salmon</b> [F] [D] [SO] 🌱	92	310
帆立貝 <b>Scallop</b> [F] [D] [SO]	66	220
フォアグラ照り焼き <b>Foie Gras Teriyaki</b> [G] [A] [SO]	150	500
鶏照り焼き <b>Chicken Teriyaki</b> [A] [SO] 🌱	96	320
MIXシーフード <b>Assorted Seafood</b> [F] [D] [SO]	110	370
MIXきのこ <b>Assorted Mushroom</b> [SO] 🌱	45	150
MIX野菜 <b>Assorted Vegetable</b> [SO] 🌱	30	100



# 焼物 GRILLED DISH



オーストラリア産和牛香味焼き  
**Stir-fried Sliced Australian Wagyu Beef with Kohmi Sauce**



銀鱈西京焼き  
**Grilled Marinated Black Cod with Housemade Saikyo Miso Paste**

	RM	🍴
<b>オーストラリア産和牛香味焼き</b> <b>Stir-fried Sliced Australian Wagyu Beef with Kohmi Sauce</b> [A] [SE] [SO] 🌱	<b>186</b>	620
<b>銀鱈西京焼き</b> <b>Grilled Marinated Black Cod with Housemade Saikyo Miso Paste</b> [G] [E] [D] [SE]	<b>138</b>	460
<b>鰻蒲焼</b> <b>Grilled Unagi Eel in Kabayaki Sauce</b> [A] [SO]	<b>118</b>	400
<b>鯖塩焼き・照り焼き</b> <b>Grilled Mackerel</b> <b>Choice of: Teriyaki</b> [A] [F] [SO] / <b>Salt</b> [F]	<b>92</b>	310
<b>サーモン塩焼き・照り焼き</b> <b>Grilled Salmon</b> <b>Choice of: Teriyaki</b> [A] [F] [SO] 🌱 / <b>Salt</b> [F] 🌱	<b>96</b>	320
<b>ししゃも</b> <b>Grilled Shishamo Smelt Fish</b> [F]	<b>55</b>	190

[C] Celery [G] Gluten [S] Shellfish [E] Egg [F] Fish [SO] Soya [A] Alcohol  
 [D] Dairy [M] Mustard [N] Nuts [SE] Sesame [B] Beef [V] Vegetarian: meat & fish free

SHANGRI-LA CIRCLE  
POINTS REDEMPTION

🌱 Rooted in Nature; Our produce and cuisine is Rooted in Nature, featuring sustainable and ethically-sourced ingredients. Please advise your server if you have any allergies. Prices include 10% service charge and 6% government tax (SST).



揚物・天麩羅

# DEEP-FRIED DISH • TEMPURA



海老マヨ  
Prawn Fritter with Mayonnaise

海老マヨ	RM 60	200
<b>Prawn Fritter with Mayonnaise</b>		
[G] [E] [D] [SO] 🌱		

鶏カツ	55	190
<b>Chicken Cutlet</b>		
[G] [E] 🌱		

鶏唐揚げ	46	160
<b>Crispy Chicken Karaage</b>		
[SO] [G] 🌱		

豆腐と茄子の揚げ出し	50	170
<b>Deep-fried Eggplant and Tofu in Dashi Broth</b>		
[G] [SE] [SO]		

天麩羅盛り合わせ (海老・魚・野菜)	78	260
<b>Assorted Tempura (Prawn, Fish, Vegetable)</b>		
[G] [F] [SO]		

野菜天麩羅	36	120
<b>Assorted Vegetable Tempura</b>		
[G] [SO] 🌱		

海老天麩羅(5貫)	55	190
<b>Prawn Tempura (5 pieces)</b>		
[G] [SO] 🌱		

大海老天麩羅	96	320
<b>Tiger Prawn Tempura</b>		
[G] [SO] 🌱		



天麩羅盛り合わせ(海老・魚・野菜)  
Assorted Tempura  
(Prawn, Fish, Vegetable)

[C] Celery [G] Gluten [S] Shellfish [E] Egg [F] Fish [SO] Soya [A] Alcohol  
[D] Dairy [M] Mustard [N] Nuts [SE] Sesame [B] Beef [V] Vegetarian: meat & fish free

SHANGRI-LA CIRCLE  
POINTS REDEMPTION

🌱 Rooted in Nature; Our produce and cuisine is Rooted in Nature, featuring sustainable and ethically-sourced ingredients. Please advise your server if you have any allergies. Prices include 10% service charge and 6% government tax (SST).



鍋焼きうどん  
'Nabeyaki' Udon Hot Pot Style



天麩羅重  
'Tenju' Assorted Tempura on Rice with Special Sauce





食事

# RICE & NOODLE



ミニ天麩羅  
Mini Tempura

うどん・そば (温、冷)  
Udon or Soba (Hot or Cold)

うどん・そば (温、冷)


**Udon or Soba (Hot or Cold)**

[G] [SO]


トッピング **Additional topping:**

ミニ天麩羅 [G]

**Mini Tempura**

ミニAUS産牛肉 [A] [SO] [B] 

**Mini Stir-fried Australian Sliced Beef with Kohmi Sauce**

RM 

**32** 110

**35** 120

**70** 240

鍋焼きうどん

**‘Nabeyaki’ Udon Hot Pot Style**

[G] [F] [E] [SO]

**78** 260

鰻重

**‘Unaju’ Grilled Eel on Rice**

[A] [SO]

**138** 460

天麩羅重

**‘Tenju’ Assorted Tempura on Rice with Special Sauce**

[G] [G] [SO]

**85** 290

ガーリックライス

**Garlic Fried Rice**

[SO]

**20** 70



# ベジタリアン VEGETARIAN



季節野菜のラタトゥイユ  
Seasonal Vegetable Ratatouille



豆腐と若布のサラダ 胡麻ドレッシング  
Tofu Steak and Wakame Seaweed Salad



香の物 (3 種盛り)  
Housemade Seasonal Pickles (3 kinds)

	RM	🍴
季節野菜のラタトゥイユ Seasonal Vegetable Ratatouille	45	150
枝付き枝豆 'Edamame' Beans [SO]	28	100
豆腐と若布のサラダ Tofu and Wakame Seaweed Salad [G] [E] [SE]	36	120
かっぱ巻 Cucumber Roll [SE] [M] 🌱	20	70
アボカド巻 Avocado Roll [E] [SO] 🌱	20	70
梅しそ巻 Sour Plum Shiso Leaf Roll [M]	30	100
野菜天麩羅 Assorted Vegetable Tempura [G] [SO] 🌱	36	120

	RM	🍴
MIXきのこ Teppanyaki Assorted Mushroom [SO] 🌱	45	150
MIX野菜 Teppanyaki Assorted Vegetable [SO] 🌱	30	100
ガーリックライス Garlic Fried Rice [SO]	20	70
ベジタブルフライドライス Vegetable Fried Rice [SO]	20	70
香の物 (3 種盛り) Housemade Seasonal Pickles (3 kinds) [SO]	30	100
納豆 'Natto' Beans [SO]	25	90
豆腐と野菜のスープ Tofu and Vegetable Soup [SO]	30	100



# お子様メニュー CHILDREN'S MENU



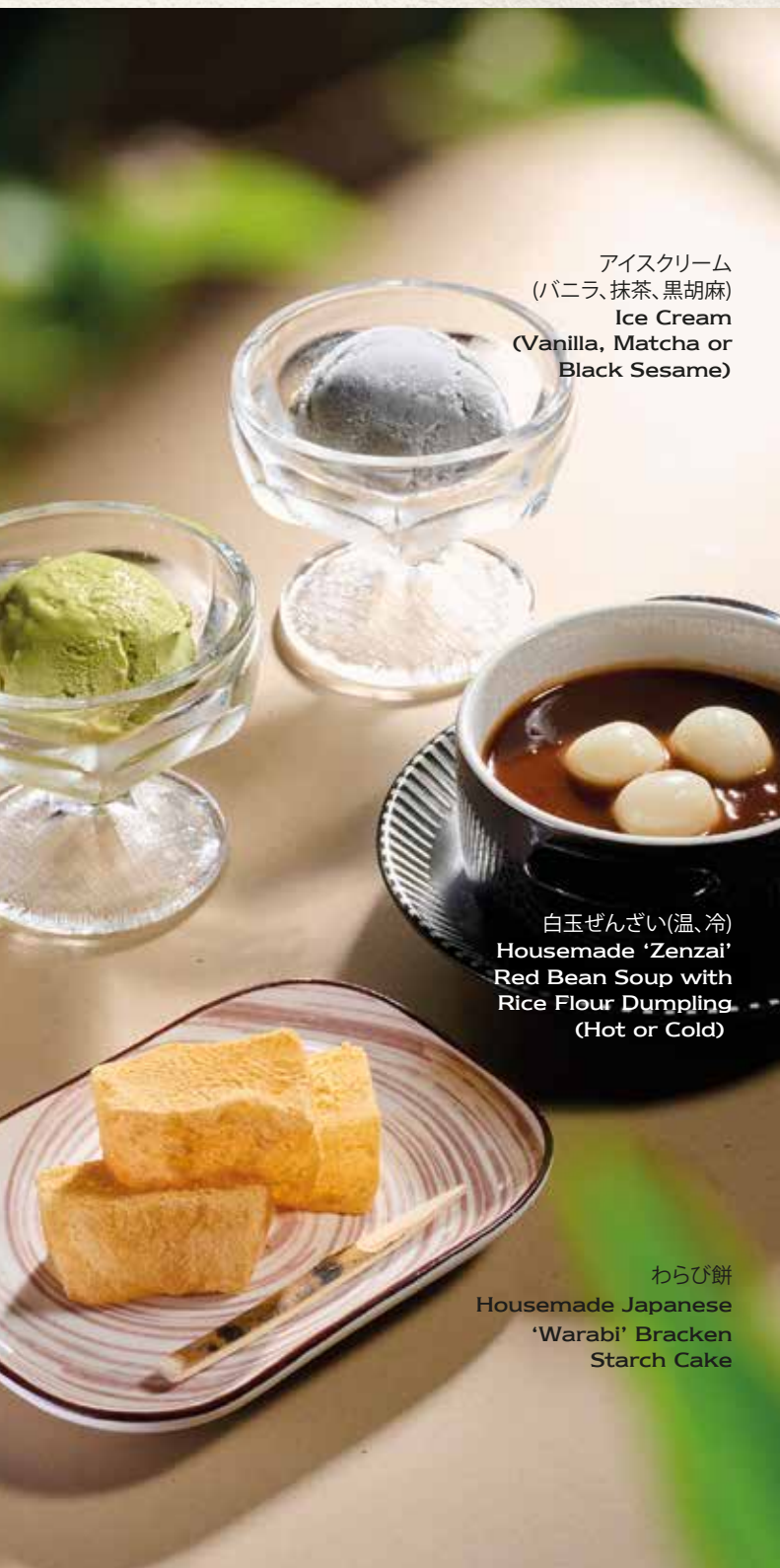
お子様セット  
Junior Bento

	RM	🍴
海老フライ (1貫) <b>Deep-fried Prawn (1 piece)</b> [G] [E] 🌱	15	50
だし巻き玉子 <b>'Dashimaki' Omelette</b> [E] [SO] 🌱	40	140
鶏唐揚げ <b>Crispy Chicken Karaage</b> [G] [SO] 🌱	28	100
海老マヨ <b>Prawn Fritter with Mayonnaise</b> [G] [E] [D] [SO] 🌱	35	120
鶏カツ <b>Chicken Cutlet</b> [G] [E] 🌱	30	100
茶碗蒸し <b>Chawanmushi</b> [F] [E] [SO] 🌱	26	90
とびこ巻寿司 <b>Flying Fish Sushi Roll</b> [SO]	20	70

	RM	🍴
ミニうどん (温) <b>Mini Udon (Hot)</b> [G] [SO]	25	90
かつぱ巻 <b>Cucumber Roll</b> [SE] [M] 🌱	20	70
アボカド巻 <b>Avocado Roll</b> [E] [SO] 🌱	20	70
玉子巻き <b>Omelette Roll</b> [E] [SO] 🌱	20	70
お子様セット (海老フライ、鶏カツ、海老マヨ、ポテトサラダ、 寿司玉子、茶碗蒸し) チョイス (ミニうどん or 日本風チキンライス、味噌汁) <b>JUNIOR BENTO</b> Deep-fried Prawn, Chicken Cutlet, Prawn Fritter with Mayonnaise, Potato Salad, Egg Sushi, Chawanmushi Choice of Mini Udon or Japanese Ketchup Chicken Rice with Miso Soup [G] [F] [E] [D] [SO]	78	260



# デザート DESSERT



アイスクリーム  
(バニラ、抹茶、黒胡麻)  
Ice Cream  
(Vanilla, Matcha or  
Black Sesame)

白玉ぜんざい(温、冷)  
Housemade 'Zenzai'  
Red Bean Soup with  
Rice Flour Dumpling  
(Hot or Cold)

わらび餅  
Housemade Japanese  
'Warabi' Bracken  
Starch Cake

	RM	🍴
グラマラッカ <b>Vanilla Ice Cream with Gula Melaka</b> [D] [N]	28	100
白玉ぜんざい(温、冷) <b>Housemade 'Zenzai' Red Bean Soup with Rice Flour Dumpling (Hot or Cold)</b> [D]	25	90
モナカ」アイスクリーム (バニラ、抹茶、黒胡麻) <b>'Monaka' Sandwich Style Ice Cream</b> <b>Choice of:</b> <b>Vanilla</b> <b>Matcha</b> <b>Black Sesame</b> [E] [D] [N] [SE]	30	100
抹茶白玉あんみつ <b>Matcha Mochi 'Anmitsu'</b> [E] [D] [N]	26	90
わらび餅 <b>Housemade Japanese 'Warabi' Bracken Starch Cake</b> [SO]	28	100
アイスクリーム (バニラ、抹茶、黒胡麻) <b>Ice Cream</b> <b>Choice of:</b> <b>Vanilla</b> <b>Matcha</b> <b>Black Sesame</b> [E] [D] [N] [SE]	26	90

[C] Celery [G] Gluten [S] Shellfish [E] Egg [F] Fish [SO] Soya [A] Alcohol  
[D] Dairy [M] Mustard [N] Nuts [SE] Sesame [B] Beef [V] Vegetarian: meat & fish free

SHANGRI-LA CIRCLE  
POINTS REDEMPTION

🌿 Rooted in Nature; Our produce and cuisine is Rooted in Nature, featuring sustainable and ethically-sourced ingredients. Please advise your server if you have any allergies. Prices include 10% service charge and 6% government tax (SST).