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• New members enjoy a one-time 25% off buffet voucher at Lemon Garden.

• Enjoy members' rates when booking rooms online.

Stay, dine or shop with us to earn Points and redeem free nights worldwide.

Experience seamless check-in and check-out through our Mobile App.

ENROLL AS A MEMBER





Experience an exquisite 7-course Kaiseki Ryori menu by Chef Takizawa, perfectly complemented by exclusive sake and shochu selections, thoughtfully curated in collaboration with Makoto House Malaysia.



Available until 30 June RM450 nett for food menu only. RM550 nett for food with sake pairing menu.

CONNECT WITH US AT

Restaurant Reservations Centre T. 03 2786 2378 E. dining.KL@shangri-la.com



👩 @shangrilakl

KAISEKI RYORI DINNER MENU

Okunomatsu Adatara Ginjo

AMUSE

Lightly boiled soy-marinated tuna and avocado Daikon radish sprouts, mini tomato, pomegranate and turnip, wasabi dressing [F] [E] [SO]

Ginrei Gassan Setchu Jyukusei Junmai Ginjo

SUSHI

Prime tuna and pickled daikon radish roll Seared pickled mackerel sushi Salmon belly and salmon roe sushi Served with smoked soy sauce [F] [SO]

SOUP

Deep-fried tilefish, grilled rice cake in soup with grated white radish $${\rm [F]\ [SO]}$$

lichiko Silhouette Mugi Shochu

SIMMERED DISH

Japanese style acqua pazza Seared sea bream, scallop, asari-clam and vegetables [F] [A]

Wakabotan Junmai Ginjo Yamada-Nishiki

GRILLED DISH

Grilled A5 wagyu beef with kohmi sauce Kamo-eggplant with miso, soft-boiled egg [E] [A] [SO] [B]

lichiko Kogane no Imo

MEAL

Rice with snow crab meat and kinoko-mushrooms cooked in a claypot Served with seasonal pickles and red miso soup [5]

Kiku Masamune 3 Years Aged Umeshu

DESSERT

Winter strawberry and mandarin orange with ricotta cheese, truffle honey [D]

[B] Beef [D] Dairy [A] Alcohol [S] Shellfish [E] Egg [F] Fish [SO] Soya Prices include 10% service charge and 6% government tax (SST).

「日本酒」ペアリングディナー

先付 漬けマグロ湯霜とアボカド 貝割 ミニトマト ザクロ 小蕪 山葵ソース

前菜 3種寿司 トロタク巻 〆鯖炙り寿司 サーモン腹身とイクラ 燻製醤油

> 吸物 甘鯛餅粉揚げ 霙仕立て 焼餅 青味 針柚子 白髪葱

> > 煮物

炙り真鯛の和風アクアパッツァ 帆立貝 浅利 トマト オリーブ ピメント 大葉

> 焼物 A5和牛香味焼 賀茂なす田楽 温玉 浅月

食事 ずわい蟹と木の子の釜炊きご飯 香物 赤出し

デザート 冬苺とみかん リコッタチーズ トリュフ蜂蜜