

TASTE OF SHANGRI-LA SET MENU

SMALL PLATES

Choose Two

Hand-dived Scallop 🦅

Moilee curry sauce, shaved coconut, lime (H, 5, 9, 11)

Add Oscietra caviar for an additional £12 pp

Crispy Prawn Toast

Peanut, chilli, ginger, Shang sesame sauce (H, 2, 3, 4, 6, 8, 12, 13)

Crispy Vegetarian Spring Rolls

Seasonal vegetables, glass noodles, sweet & sour sauce (H, VE, 3, 8, 12, 13)

Vietnamese Mango Salad 💆

Coriander, shiso leaf, spring onion, lemongrass dressing (H, VE, 2, 8, 13)

A5 Kagoshima Wagyu Skewer

Shiso, black garlic Japanese mayonnaise (H, 3, 6, 8, 11, 13) Additional £15 pp

RAW

Choose One

Dry-Aged Beef Tataki 🙎

Jeow Som dressing, peanuts & coriander (H, 2, 3, 7, 8, 13)

Add Oscietra caviar for an additional £12 pp Add black truffle for an additional £12 pp

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Cured Loch Duart Salmon

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Ginger, oyster sauce & Keta caviar
(A, 3, 5, 6, 7, 8, 11, 13)

Spicy Tuna Tartare

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Sriracha dressing, sesame seeds, St Ewe's egg yolk

(H, 3, 6, 7, 8, 12, 13)

Add Oscietra caviar for an additional £12 pp

LARGE PLATES

Choose Two Wok-Fried Beef

Char Siu Style Pork Belly Salt & vinegar pork crackling, chives

Salt & vinegar pork crackling, chive: (P, 3, 8, 12, 13)

Ginger, onion, black pepper sauce (H, 3, 5, 6, 7, 8, 12)

Asian-Style Steamed Sea Bass Ginger, sesame, glass noodles, soy sauce (H, 3, 7, 8, 12)

Paneer Makhani

Paratha, lime pickles (H, V, 1, 3, 9, 11, 13)

Vegan Mapo Tofu

Clear Spring organic tofu, shiitake mushrooms, Sichuan peppercorn (H, VE, 8)

Wok-Fried Prawns

Chilli & garlic butter (H, 4, 6, 7, 9)

Dover Sole Fillets 🙎

Miso & yuzu butter, seasonal sautéed mushroom, ginger (H, 7, 8, 9, 13) Additional £12 pp

SIDES

Choose One

Bok Choy 🙎

Soy truffle dressing, crispy garlic (H, VE, 8, 10, 13)

Autumn Salad

Spiced pumpkin, kalette & chestnut (V, H, 1, 8, 13)

Traditional Japanese Potato Salad 🛫

Bonito, Roscoff onion, cucumber & salmon roe (H, 6, 7, 8, 11, 13) Vegetarian option available

SERVED WITH

Shang Egg Fried Rice

Chinese cabbage, organic eggs, peas (V, H, 6, 8)

Add A5 Japanese Wagyu sirloin for an additional £20 pp Add Jersey Lobster for an additional £19 pp

DESSERTS

SHANG SWEET SELECTION

Organic Fig Tart

Ginger and cardamom (V, H, 3, 6, 9)

Matcha-Misu 🛫

Matcha-infused ladyfingers organic mascarpone (H, V, 3, 6, 9)

Profiteroles

Hazelnut praline, bergamot, green shiso (H, 1, 3, 6, 7, 9)

Rooted in Nature celebrates our commitment to the finest locally and ethically sourced ingredients, crafted with care to honour both flavour and sustainability.
The following dishes are suitable for: (H) Halal, (V) Vegetarians, (Ve) Vegan.

The following dishes contain: (P) Pork, (A) Alcohol, (1) Nuts, (2) Peanuts or products, (3) Gluten, (4) Crustaceans, (5) Molluscs, (6) Egg or products, (7) Fish or products, (8) Soybeans or products, (9) Milk or products, (10) Celery or products, (11) Mustard or products, (12) Sesame seeds or products, (13) Sulphur dioxide or products, (14) Lupin.