



TING 厅

Monday-Thursday 12:00-14:30

Monday-Sunday 17:00-22:15

A la Carte

Small Plates

Torched Hamachi Loin £24
Jalapeño Salsa, Truffle Yuzu, Chives
(H,7,9,13)

Beef Tataki £22
Yuzu, Soy, Hot Mustard
(H,3,8,11,12,13)

Grilled Tiger Prawns £25
XO Sauce, Coconut, Lemongrass Bisque, Sorrel
(A,4,5,7)

Marinated Thai Scallops £36
Chilli, Pomegranate Dressing, Wasabi Caviar
(H,3,5,6,11)

Large Plates

Seared Japanese Wagyu (100g) £88
“Sukiyaki” Braised Japanese Aubergine
Kohlrabi
(H,4,3,8,10,13)

Sweet and Sour Lobster £45
Fried Rice, Charred Lime, Green Onion Salad
(H,4,6,13)

Cornish Plaice £32
Smoked Clams, Baby Sweetcorn, Thai Red Curry
(H,3,4,5,7,8,12)

Aromatic Duck £52
Half Crispy Duck, Hoisin, Iceberg, Cucumber, Orange,
Spring Onion
(3,8,12,13)

Crispy Chilli Chicken £34
Fermented Chilli, Chicken Broth, Soba Noodles
(H,3)

Mongolian Lamb £42
Sweet Roasted Pepper, Dumplings, Choi Sum
(H,3,13)

Shangri-La Signatures

Fujian Fried Rice £38
Mixed Vegetables, Scallop, Prawn, Chicken, Duck, Ikura
(1,3,4,5,6,7,8,9,12,13)

Shanghai Noodles £34
Wok Stir Fried Shredded Beef Fillet, Vegetables
(A,3,5,6,8,12)

“Buddha’s Delight” £28
Ten Wok Fried Vegetables Cooked in Soy with Jasmine Rice
(H,VE,3,6,8,12)

Hainanese Chicken Rice £32
Poached Chicken Drizzled with Sweet Soy Served with Minced Ginger,
Chilli, Ginger Flavoured Rice
(H,3,4,5,6,7,8)

Malaysian Fried Rice £35

Sunny Fried Egg, Spicy Fried Chicken,
Prawn Crackers, Pineapple, Pickles
(H,3,4,6,7,8)

Singapore Curry Laksa £34
Rice Noodles, Fried Fish Balls, Prawn, Chicken,
Bean Curd Puff, Hard-boiled Egg, Spicy Coconut Broth
(H,3,4,5,6,7,8,12)

Vegetables

Roast Aubergine Salad £9
(H,VE,8)

Swiss Chard Kimchi £9
(H,V,3,13)

Chilli Garlic Wild Mushrooms £9
(A)

Sichuan Spiced Okra £9
(A,VE,3,8)

Jasmine Rice £9
(H,VE)

Desserts

Chocolate & Miso £12

Crunchy Cocoa Nib, Chocolate Mousse,
Salted Toffee Crèmeux, Gold Chocolate,
Miso Ice Cream
(GF,6,7,8,9)

Hazelnut, Pecan & Yuzu £14

Hazelnut Sponge, Pecan & Hazelnut Ganache,
Yuzu Curd, Yuzu & Prosecco Granita
(H,V,1,3,6,8,9)

To share

Raspberry & Lychee Pavlova £20

Raspberry Crunchy Meringue,
Vanilla Custard, Lychee Panna cotta,
Raspberry Sorbet
(H,GF,6,8,9)

Tropical £12

Pineapple Crèmeux, Vanilla Chantilly,
Tropical Fruit, Coconut & Lime Sorbet
(H,VE,GF,8)

Cheese Platter £15

Cashel Blue, Lincolnshire Poacher Cheddar,
Bix Soft Cheese, Cornish Yarg, Selection of Crackers,
Chutney, Grapes
(3,6,8,12)

All prices are inclusive of 20% VAT. A discretionary 12.5% service charge will be added to your bill.

The following dishes are suitable for: (H) Halal, (V) Vegetarians, (VE) Vegan, (GF) Gluten Free. 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.