

Lobby Lounge

A SUNNY BEGINNING
RISE N' SHINE
SOUP
SALAD
APPETIZERS
SANDWICHES AND WRAPS
FILIPINO GASTRO HIGHLIGHTS
TASTE OF ITALIA
INDIAN CLASSICS
DESSERT

Prices are in Philippine Peso (PHP), inclusive of 12% VAT, 10% service charge, and applicable government taxes. All rates are subject to change without prior notice.

A SUNNY BEGINNING

Island's Finest

Mango, pineapple, dalandan, greek yoghurt, muesli, raisins, and local honey

790  228

Textures of Coconut

Tender macapuno, coconut water, dehydrated coconut chips, granola and palitaw

790  228

Deconstructed Smoothie

Greek yoghurt, chia seeds, soaked oats, fresh berries

990  286

RISE N' SHINE



Superfood Salad

Fruit mix with avocado, chia seeds, walnuts, goji berries, homemade granola, served with coconut milk

900  260

Homemade Bircher Muesli

Homemade muesli soaked in almond milk packed with fresh berries, raisins, green apple, hazelnuts, yoghurt, and organic honey

790  228

Filipino Benedict

Pandesal, sautéed laing, salted egg hollandaise, and tinapa flakes

790  228



Gluten Free



Nuts



Dairy



Egg



Seafood



Shangri-La Circle Points

Teh Tarik Pancake

Malaysian specialty tea flavoured pancakes with tea whipped cream and berries

590  170

Omelette Gambuang

Spicy Indonesian omelette with sambal, tomato, asparagus, scallions, and mushrooms

590  170

Bah Kut Teh

Aromatic Singaporean style pork rib soup with star anise cloves and garlic, served with steamed rice and youtiao

790  228

The Filipino Breakfast

Choice of daing na bangus, native longganisa de recado or house-made angus beef tapa, served with aligue garlic rice, green apple atchara, and two eggs cooked as you like it

990  286

Poached Eggs with Smoked Salmon



Cage free eggs, premium smoked salmon, sautéed spinach, hollandaise sauce

990  286



Shakshuka

Organic cage free poached egg with mildly spiced tomato bell pepper sauce, crumbled feta cheese, and toasted pita bread

790  228

SOUP

Wild Mushroom Soup

Served with herbed croutons

860  248

Tomato Soup

Served with herbed croutons

860  248



Ramen Bowl

Boiled egg, slow braised beef,
ramen noodles, spring onions,
and bean sprouts

800  179



Signature Dish



Egg



Soya



Shangri-La Circle Points

SALAD



Som Tam Goong

Fresh shredded green papaya, dried shrimps, cherry tomatoes, chillis, roasted peanuts, with a spicy and sour dressing

510  147

Kale and Cucumber Salad

Cherry tomatoes, shallots, farro, beetroot, bocconcini, and balsamic dressing

650  188

Yellowfin Tuna Quinoa Salad

Seared yellowfin tuna, quinoa, cherry tomatoes, cucumber, parsley, arugula with balsamic, and lemon house dressing

1,485  428



Caesar Salad

Crisp lettuce with Caesar dressing, topped with anchovies, bacon, Parmesan cheese, and focaccia herb croutons

800  317

Choose your add-ons:

- Grilled chicken 900  349
- Grilled prawns 990  355



Signature Dish



Pork



Egg



Seafood



Dairy



Vegetarian



Nuts



Shangri-La Circle Points

APPETIZERS



Ghost Wings

Batter-fried buffalo wings doused in atomic chili sauce, celery, and sour cream

860  248

Fully Loaded Beef Nachos

Corn nachos topped with tomato salsa, sour cream, guacamole, cheese sauce, and tangy chili carne jalapeño

1,100  317

Sambal Prawns

King prawns sautéed in sambal served with fresh salad

1,200  346

Crispy Spring Rolls

Spring vegetables with sweet chili dipping sauce

550  159

Salt and Pepper Squid

Deep-fried squid rings with Cantonese relish

650  187

Satay Java

Aromatic chicken skewers served with peanut sauce

990  286

Decadence Mussels

Locally sourced Cavite green mussels cooked in cream and parsley, served with pommes frites

1,050  303



Signature Dish



Vegetarian



Nuts



Seafood



Dairy




Shangri-La Circle Points

SANDWICHES AND WRAPS

Shawarma

Choice of marinated spiced chicken or beef with tahini and garlic sauce, and flour tortilla

760  219

Falafel Wrap

Crumbled falafel, halloumi cheese, olive tapenade, arugula, and sun-dried tomatoes

890  257


The Lounge Club

Herb-marinated grilled chicken breast, guacamole, bacon, egg, cheese, lettuce, and tomato in focaccia

1,210  349

Quesadilla

Choice of ground angus beef or chicken in a grilled tortilla with mixed bell peppers, onions, melted cheddar cheese, mushrooms, cajun spice, tomato salsa, and sour cream

890  257

Signature Chengdu Braised Pork Bing

Braised premium pork belly with Chinese wine and soy in a homemade bun with crispy pork skin

890  257



Signature Dish



Pork



Egg



Dairy



Shangri-La Circle Points

FILIPINO GASTRO HIGHLIGHTS

Trio of Longganisa Sliders

Atchara, garlic calamansi mayo and aluk bati
served with yam fries

850  245

Bangus Blue Cheese Laing

Laing Gorgonzola dip with calamansi-soy emulsion

950  274

Deep-Fried Crab Sisig Burger

In garlic rice buns with calamansi mayo

1,080  311

Oxtail Kare-Kare Burrito

Fried oxtail, crispy vegetables, quinoa,
and peanut mayo with bagoong

1,150  317



Signature Dish



Nuts



Seafood



Egg



Pork



Dairy



Soya



Shangri-La Circle Points

Daing Apahap

Fried eggplant, hydroponic cherry tomatoes, crispy onions, and salted egg

1,120  323

Saffron Seafood Adlai Paella

Featuring the seafood bounty of the Philippine shores, served with crispy belly-chon and cage free egg

1,300  375



Black Pancit

Squid ink infused Cantonese noodles with
fried beef bulalo and fresh local greens

980



283

TASTE OF ITALIA

Spaghetti Napoletana

Fresh cherry tomatoes and Parmesan

940  270

Penne Gorgonzola

Gorgonzola and light pesto sauce

940  270

Fettuccine Crab and Chorizo

Aligue cream sauce

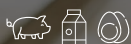
1,080  311

Linguine Vongole

Dog cockles, garlic, and spicy fresh chili

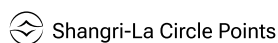
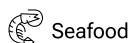
1,240  355

Fettuccine Carbonara



Egg, bacon, cream, and Parmesan


1,080  311



INDIAN CLASSICS

Vegetable Samosa

Deep-fried spiced vegetable pockets with mint and tamarind chutney

620  178

Murgh Makhani

Chicken tikka cooked in tomato butter sauce and served with basmati rice

940  270

Biryani

Choice of lamb or chicken cooked in aromatic saffron basmati rice

1,100  317

DESSERT



Hazelnut Praline

Gianduja ganache, toasted hazelnut, hazelnut crunch and milk chocolate whipped ganache

400  115

Passionfruit Tart

Sablé, passionfruit biscuit, mango crèmeux, passionfruit banana jelly, and mango compote

400  115

International Cheese Board

An assortment of hard and soft cheese from around the world served with toasted nuts, dried fruits, grapes, and honey

Good for 2 860  248

Good for 4 1,190  343

Good for 6 1,780  513

Chocolate Mousse

Calamansi crèmeux with milk chocolate whipped ganache

400  115



Signature Dish



Nuts



Dairy



Shangri-La Circle Points

Banana Caramel

Caramel cookie crumble with caramel pecan mousse and creamy banana ganache

400  115

Crème Fraiche Panna Cotta

Crème fraiche sponge cake, strawberry fluff with compressed strawberry and crème fraiche sorbet

440  127

Flourless Chocolate Cake

Layers of chocolate sponge, praline ganache, and caramel sauce

550  159

Fruits in Season

Assortment of fresh tropical fruits

450  130

Banana Bread Ice Cream Sandwich

Build your own banana bread ice cream sandwich:

Step 1: Pick from our banana bread flavours: classic, walnut or chocolate

Step 2: Choose an ice cream flavour: madagascar vanilla seed, double dark chocolate or salted caramel

Step 3: Select your sauce: maple syrup, chocolate syrup, vanilla sauce, or toffee caramel

Step 4: Select your toppings: banana chips, mixed nuts, shaved dark chocolate, or fresh whipped cream

450  130



Signature Dish



Nuts



Dairy



Shangri-La Circle Points

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