BEVERAGE MENU

JUICE

| CHILLED JUICES Guava, Mango, Orange, Pineapple | 240 |
|---|-----|
| FRESH JUICE Lemonade | 325 |
| FRESH JUICES Mango, Orange, Pineapple, Watermelon | 325 |
| ICED TEA | |
| LEMON ICED TEA | 325 |
| COFFEE | |
| AMERICANO, DECAFFEINATED, SINGLE ESPRESSO | 200 |
| DOUBLE ESPRESSO | 250 |
| MACCHIATO | 220 |
| CAFE LATTE, CAFE MOCHA, CAPPUCCINO, FLAT WHITE | 280 |
| CHOCOLATE | |
| HOT CHOCOLATE | 240 |
| ASSORTED INTERNATIONAL TEA | |
| SHANGRI-LA TEA SELECTION Chamomile, Earl Grey, English Breakfast, Jasmine Green Tea, Peppermint | 280 |
| NATURAL SPRING & MINERAL WATER | |
| SUMMIT 330 ML | 180 |
| EVIAN 330 ML | 350 |
| EVIAN 750 ML | 500 |

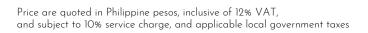
SPARKLING WATER

| PERRIER 330 ML | 300 |
|--|-----|
| PERRIER 750 ML | 500 |
| SAN PELLEGRINO 750 ML | 350 |
| SOFT DRINKS | |
| COKE, COKE LIGHT, COKE ZERO, SPRITE, ROYAL TRU-ORANGE | 220 |
| GINGER ALE, SODA WATER, TONIC WATER | 250 |
| INTERNATIONAL BEER | |
| CORONA | 350 |
| ESTRELLA GALICIA | 400 |
| STELLA ARTOIS | 400 |
| LOCAL BEER | |
| SAN MIGUEL CERVESA NEGRA | 300 |
| SAN MIGUEL LIGHT | 300 |
| SAN MIGUEL PALE PILSEN | 300 |
| SAN MIGUEL PREMIUM | 300 |
| SAN MIGUEL SUPERDRY | 300 |

WHISKY & WHISKEY

| BLENDED | Shot | Bottle |
|--|------------|---------|
| CHIVAS REGAL 12 YRS 700 ML | 400 | 4,500 |
| JOHNNIE WALKER BLACK LABEL 12 YRS 700 ML | 400 | 4,500 |
| JOHNNIE WALKER BLUE LABEL 750 ML | 1,250 | 17,000 |
| SPEYSIDE | | |
| GLENFIDDICH 12 YRS 700 ML | 600 | 7,500 |
| MACALLAN 18 YRS DOUBLE CASK 700 ML | 4,000 | 65,000 |
| SINGLETON 15 YRS 700 ML | 750 | 9,500 |
| HIGHLANDS | | |
| GLENMORANGIE ORIGINAL 10 YRS 700 ML | 500 | 6,000 |
| LOWLANDS | | |
| AUCHENTOSHAN 700 ML | 550 | 7,000 |
| ISLAY | | |
| ARBEG 10 YRS 700 ML | 600 | 7,500 |
| BRUICHLADDICH PORT CHARLOTTE 700 ML | 850 | 10,500 |
| ISLANDS | | |
| HIGHLAND PARK 12 YRS 700 ML | 750 | 9,500 |
| TALISKER 10 YRS 700 ML | 750 | 9,500 |
| COGNAC | | |
| FERRAND 1840 700 ML | 450 | 5,000 |
| HENNESSY XO 700 ML | 1,600 | 25,000 |
| LOUIS XIII 700 ML | | 315,000 |
| IRISH | | |
| JAMESON 700 ML | 400 | 4,500 |
| | | |

| JACK DANIEL'S 700 ML BUFFALO TRACE 700 ML MAKER'S MARK 700 ML | Shot Bottle 400 4,500 500 6,000 450 5,000 |
|--|--|
| APEROL CAMPARI FERRAND DRY CURACAO BLANCO, ROSSO, SECCO LUXARDO MARASCHINO MANCINO BLANCO, ROSSO, SECCO MATHILDE CRÈME DE FRAMBOISE, CRÈME DE CASSIS | 300 300 300 300 300 300 |
| COCKTAIL | |
| CHAMPAGNE BASED MIMOSA Champagne, orange juice (SDS) GIN BASED | 900 |
| BEE'S KNEES | 600 |
| Widges gin, lime juice, honey PEGU CLUB Widges gin, Cointreau, Angostura, lime juice LAST WORD Widges gin, Maraschino, Chartreuse, lime juice | 600 700 |
| RUM BASED JUNGLEBIRD Havana Club 7 years rum, Campari, pineapple juice, | 600 |
| lime juice, sugar syrup MAI TAI Havana Club 7 years, Cointreau, Orgeat syrup, lime juice (N) | 600 |
| PAIN KILLER Havana Club 7 years, orange juice, pineapple juice, coconut cream (D) | 600 |
| WHISKEY BASED | |
| ROB ROY Johnnie Walker Black, sweet vermouth, Angostura | 600 |
| OLD PAL Rittenhouse rye, Campari, dry vermouth | 700 |



| W0.514. | |
|--|-------------|
| VODKA | Shot Bottle |
| ABSOLUT ELYX 1 LITER SWEDEN | 450 5,000 |
| BELVEDERE 700 ML POLAND | 450 5,000 |
| GREY GOOSE 750 ML FRANCE | 500 6,000 |
| GIN | |
| BOTANIST 700 ML SCOTLAND | 750 9,500 |
| FOUR PILLARS RARE DRY 700 ML AUSTRALIA | 550 7,000 |
| HENDRICKS 700 ML SCOTLAND | 650 8,200 |
| MARTIN MILLER'S ORIGINAL 700 ML ENGLAND | 500 6,000 |
| MONKEY 47 500 ML GERMANY | 660 8,500 |
| ROKU 700 ML JAPAN | 600 7,500 |
| RUM | |
| HAVANA CLUB 7 YRS 700 ML CUBA | 450 5,000 |
| PLANTATION STIGGIN'S FANCY PINEAPPLE 700 ML BARBADOS | 450 5,000 |
| TEQUILA | |
| DON JULIO REPOSADO 700 ML MEXICO | 850 10,500 |
| PATRON AÑEJO 700 ML MEXICO | 630 7,800 |
| | |

600 7,500

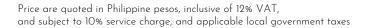
PATRON SILVER 700 ML | MEXICO

BREAKFAST

Available daily from 7 a.m. to 11 a.m.

| HEALTHY ENERGIZER G Avocado and mushrooms on rye toast, Kale, pomegranate, smoked chicken, quinoa salad | 880 | ⊗ 261 |
|--|-----|--------------|
| MUSHROOM SHAKSHUKA �, VE, E, G, ⊈ Poached egg, wild mushrooms, artichoke, rye bread | 800 | ❷ 237 |
| EGG PULLED PORK ⋄ , E , D , G Savory French toast with pulled pork and your choice of egg (poached, scrambled or fried) | 880 | ⊕ 261 |
| TRADITIONAL EGGS BENEDICT F, E, D, G Poached eggs, ham, English muffin, hollandaise sauce | 880 | ⊘ 261 |
| TWO EGGS YOUR WAY E, D, G Choice of eggs: fried, scrambled, poached, boiled, omelette (plain or vegetable) Served with pork sausages, bacon, grilled tomato, hash browns, mushrooms, baked beans | 780 | ⊗ 231 |
| MORNING SWEETS | | |
| BANANA PANCAKES VE, E, D, G Maple syrup, icing sugar, whipped cream | 680 | ⊗ 202 |
| WAFFLE AND MANGO VE, E, D, G | 580 | 172 |

Signature Dish | VE Vegetarian | SF Shellfish | F Fish | E Eggs | D Dairy | M Mustard | N Nuts | G Gluten | S Soy |
 SE Sesame | SDS Sulphur Dioxide or Sulphites | C Cereals | CE Celery | ✓ Rooted in Nature | ⊗ Shangri-La Circle Points



DOUBLE DIP FRENCH TOAST | &, VE, E, D, N, G

Maple syrup, icing sugar, whipped cream

Peanut butter, maple syrup, whipped cream



780

⊗ 231

STARTER

| KALE AND BUTTER LETTUCE CAESAR �, E, D, G Crispy bacon, croutons, parmesan, anchovies, garlic dressing | 720 | ❷ 214 |
|---|-------|--------------|
| SULTAN GREEK VE, G, D Mixed bell pepper, cucumber, olives, romain, cherry tomatoes, onion, feta, humus, dill, Greek style herb dressing | 780 | ② 231 |
| ASIAN BEEF SALAD N, G, S Seared marinated beef, mango, glass noodles, pepper, lemongrass-chilli sauce, crusted peanuts, lemon wedges | 780 | ② 231 |
| THE GAMBAS SF, D, G Sizzling garlic chilli shrimps, pan con tomato | 980 | ⊗ 291 |
| BLACK SLATE �, N, D Lamb kofta, beef satay, pork ribs asado, blackened chicken, pita pocket | 980 | ⊘ 291 |
| LOUNGE BOARD �, N, D Parma ham, beef pastrami, salami, Milano, manchego quesso, camembert, asiago, Gruyère, marinated olives, dried apricots, figs, crackers | 1,080 | 320 |
| CRAB TEMPURA SF, E, D, S, SE Soft-shell crab tempura, Singapore chilli sauce | 1,180 | ⊗ 350 |

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SMALL BITES

| ADOBO ARANCHINI �, E, D, G Chicken adobo, mozzarella melt, adobo aioli | 520 | ⊗ 154 |
|---|-----|--------------|
| PARMA TRUFFLE PUFF ��, D, G Parma ham, crispy puri, truffle cream cheese, extra virgin olive oil | 780 | ⊗ 231 |
| LAPU-LAPU ESCABECHE F, E, G Fried snapper, potato chips, chilli sweet tangy chips | 780 | ⊗ 231 |
| SALT & PEPPER SQUID �, SF, G Nam jim, Sichuan pepper, lime | 680 | ⊗ 202 |
| RED CURRY CHICKEN FINGERS E, N, G Breaded chicken fingers, red curry, lime, miso, sriracha sauce | 820 | ⊗ 243 |
| GARNET YAM VE, D, G, ✓ Sweet potato fries, blue cheese aioli | 380 | ⊕ 113 |
| CRUNCHY BUMPY SKIN G, D, Fried crispy chicken skin, garlic aioli, sinamak spiced vinegar | 380 | ⊗ 113 |

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 Shangri-La Circle Points



SOUP

| ROASTED PUMPKIN SOUP VE, D | 350 | ⊗ 104 |
|---|-----|--------------|
| Roasted pumpkin, pumpkin seeds, parsley oil | | |
| | | |
| WILD MUSHROOM SOUP E, D, G | 480 | ⊗ 143 |
| Croutons and cream | | |

PASTA

| CRAB CLAW LINGUINI & SF, S, E, D, G Roasted garlic, blistered cherry tomatoes, and crab meat, served in a rich crab bisque | 980 | ⊗ 291 |
|--|-----|--------------|
| SPAGHETTI CON RAGU' E, D, G Australian beef bolognese sauce | 780 | ⊗ 231 |
| HOMEMADE PASTA VE, E, D, G Raviolini of ricotta, tomato brodo, basil oil | 680 | ⊗ 202 |



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SANDWICH AND WRAP

| THE CLASSIC CLUB SF, E, N, G, Grilled chicken breast, egg, bacon, honey ham, cheese, tomato, lettuce, French fries | 980 | ⊗ 291 |
|---|-------|--------------|
| GRILLED CHICKEN WRAP ❖, D, G Flour tortilla, tomato, cucumber, onion, lettuce, avocado, guacamole, sour cream, French fries | 580 | ⊗ 172 |
| THE LOBBY BURGER �, D, G, SE Milk bun with grass-fed beef patty, crispy bacon, Jack cheese, French fries | 1,080 | ⊗ 320 |
| US BEEF BURRITO D, G Whole wheat tortilla, chilli con carne, spiced tomato, rice, refried beans served with salsa, guacamole, corn chips | 620 | ⊗ 184 |
| HAM AND CHEESE SANDWICH E, D, G Ham, cheddar, mayonnaise, lettuce, tomato, ciabatta bread | 580 | ⊗ 172 |
| OLD FASHIONED TUNA MELT F, E, D, G Tuna, mayonnaise, onion, cheese, sourdough, potato chips | 680 | ⊗ 202 |
| FIBER PANINO ⋄, VE, D, G Vegetarian open-face sandwich, falafel crisp, vegetable mozaka, baguette | 580 | ⊗ 172 |

Signature Dish | VE Vegetarian | SF Shellfish | F Fish | E Eggs | D Dairy | M Mustard | N Nuts | G Gluten | S Soy |
 SE Sesame | SDS Sulphur Dioxide or Sulphites | C Cereals | CE Celery | ✓ Rooted in Nature |
 Shangri-La Circle Points

LOCAL HERITAGE

| PANCIT BIHON �, SF, N, G, S Stir-fried vermicelli with prawns, vegetables, chicken | 680 | ⊗ 202 |
|--|-----|--------------|
| SIGNATURE PORK HUMBA ❖, N, ₹ Steamed rice, pickle green papaya, pork cracklings | 700 | ⊗ 208 |
| BISTEK TAGALOG G, S Filipino style marinated beef medallions in calamansi-soy sauce, onion, atchara, garlic rice | 980 | ⊗ 291 |
| BACOLOD SPRING CHICKEN E, N, G, S, SE Grilled quarter baby chicken inasal, steamed rice, annatto oil, atchara, calamansi, soy sauce | 680 | ⊗ 202 |
| OXTAIL KARE-KARE SF, N Steamed rice, long beans, eggplant, bok choy, bagoong | 980 | ⊗ 291 |
| SALMON BELLY F, E, G, S Cebu styled grilled salmon belly, steamed rice, calamansi, soy sauce | 580 | ⊕ 172 |
| RICE BOWL SISIG �, E, G, S Crispy pork sisig, egg, steamed rice | 580 | ⊗ 172 |
| PANCIT SHANGHAI NOODLE &, VE, G, S, SE Vegetarian dumplings, rice noodle, bok choy, meat free bouillon | 580 | ⊗ 172 |

DESSERT

| SINFULLY CAKE BOUTIQUE 🗞 E, D, N, G | | Slice | | |
|---|---------------------|-------|-----------|-----------|
| | Red Velvet | 220 | \otimes | 65 |
| | Blueberry Cheescake | 300 | \odot | 89 |
| | Cafe Vanille Crunch | 260 | \odot | 77 |
| | Black Forest | 260 | \otimes | 77 |
| | Royal Opera | 260 | \otimes | 77 |
| HALO-HALO �, E, D, N,G Leche flan, classic toppings | | 580 | ⊗ | 172 |
| BANANA TURON VE, E, D, G, & Sweet and Crispy | | 380 | ⊗ | 113 |
| OLD-FASHIONED BANANA SPLIT E, D, N G Banana, chocolate, vanilla, strawberry ice cream, candied walnut, maraschino cherry, heavy whipped cream, bittersweet chocolate hot fudge with strawberry and pineapple | | | | 113 |
| SEASONAL FRESH FRUIT PLATTER VE, & Seasonal fruits | | 480 | ⊗ | 143 |
| ICE CREAM E, D, N,G Choice of vanilla, chocolate, strawberry Served with caramel biscuit, cream of peanut sauce | | 280 | ⊗ | 83 |
| SORBET VE, G Choice of dalandan, raspberry or passion fruit | | 280 | ⊗ | 83 |

