



SHANGRI-LA
THE FORT
MANILA

Wedding Anniversary



WEDDING ANNIVERSARY PACKAGE INCLUSIONS

Curate your experience of perfect moments through the following exclusives:

- Indulge in sumptuous Western or Chinese menus, specially prepared by our Culinary team*
- One hundred servings of our Signature mocktail to be served as welcome drink during cocktails*
- Fifteen dozens of canapés*
- 2-hour continuous flow of sodas, iced tea and chilled juices*
- Bespoke 3-layered display cake in fondant icing*
- A bottle of champagne for the couple's toast*
- Floral arrangement for the couple's table*
- Floral arrangement for the presidential table*
- Floral centerpieces for all guest tables*
- Specially designed menu and buffet tags*
- Dedicated butler for the couple during your reception*

Two-night stay in a Premier Suite with breakfast for (2) persons for the couple

Eligibility of Shangri-La Circle Members for Shangri-La Circle Award Points

SHANGRI-LA
THE FORT
MANILA

WESTERN SET MENUS		
MENUS	FIRST (100) PERSONS	RATE IN EXCESS OF (100) PERSONS
Western Set Menu I (4-course)	PhP 680,000 net	PhP 5,000 net
Western Set Menu II (4-course)	PhP 730,000 net	PhP 5,500 net
Western Set Menu III (5-course)	PhP 830,000 net	PhP 6,500 net
Western Set Menu IV (6-course)	PhP 930,000 net	PhP 7,500 net
WESTERN BUFFET MENUS		
MENUS	FIRST (100) PERSONS	RATE IN EXCESS OF (100) PERSONS
Western Buffet Menu I	PhP 630,000 net	PhP 4,500 net
Western Buffet Menu II	PhP 680,000 net	PhP 5,000 net
Western Buffet Menu III	PhP 730,000 net	PhP 5,500 net
Western Buffet Menu IV	PhP 780,000 net	PhP 6,000 net
CHINESE SET MENUS		
MENUS	FIRST (100) PERSONS	RATE IN EXCESS OF (100) PERSONS
Chinese Set Menu I	PhP 968,888 net	PhP 7,888 net
Chinese Set Menu II	PhP 1,068,888 net	PhP 8,888 net
Chinese Set Menu III	PhP 1,168,888 net	PhP 9,888 net
Chinese Set Menu IV	PhP 1,268,888 net	PhP 10,888 net
LAURIAT MENUS		
MENUS (table for 10 persons)	FIRST (10) TABLES	RATE IN EXCESS OF (10) TABLES
Chinese Lauriat Menu I	PhP 868,888 net	PhP 68,888 net
Chinese Lauriat Menu II	PhP 938,888 net	PhP 75,888 net
Chinese Lauriat Menu III	PhP 1,008,888 net	PhP 82,888 net
Chinese Lauriat Menu IV	PhP 1,078,888 net	PhP 89,888 net

**** Above rates are inclusive of applicable government taxes and service charge.**

**** Rates may be subject to change without prior notice.**



WESTERN SET MENU I

Assorted artisanal bread rolls and butter

Seafood Carousel

Seared scallop, marinated tiger prawn, cured salmon, tuna tataki

Mary Rose sauce, baby leaves, crudités, lemon vinaigrette

Pan-seared barramundi fillet, chimichurri sauce

Sautéed pearl barley & mushroom

Green herbs-crusted grain-fed beef tenderloin

Grana Padano potato gratin, vegetable medley, port wine jus

Strawberry Shortcake

Macerated Strawberries, Pastry Cream, Strawberry Coulis, Mint

Freshly brewed coffee and selection of tea



WESTERN SET MENU II

Assorted artisanal bread rolls and butter

Duck terrine with foie gras mousse

Porto aspic, dark chocolate, pistachio crumble, mesclun leaves, Melba toast

Green herb-crusted giant perch fillet

Tomato & lemon velouté, edamame

Red wine-braised beef short rib, own jus

Roasted garlic mashed potatoes, sautéed shallots, crispy onion rings, broccoli floret

Chocolate praline cake

Caramel sauce, orange ice cream

Freshly brewed coffee and selection of tea



WESTERN SET MENU III

Assorted artisanal bread rolls and butter

Scallops & prawns coconut truffle “Leche de Tigre”

Torched scallops, poached tiger prawns, corn, sweet potato

Seared & lightly hot smoked Atlantic salmon fillet

Green asparagus spears, lemon velouté sauce

Orange & mint sherbet

Grilled Australian beef tenderloin, thyme-garlic demi-glace

Carrot & potato mousseline, roasted cauliflower florets, asparagus spear

Chocolate mocha tart

Espresso ice cream, macerated strawberries

Freshly brewed coffee and selection of tea



WESTERN SET MENU IV

Assorted artisanal bread rolls and butter

Pacific Ocean Medley

Seared scallop, blue crab tian, poached tiger prawn, yellowfin tuna tataki

Pickled shimeji mushrooms, baby greens, radish, apple capers, olive soil

Lemon dill vinaigrette

Lobster bisque

Lobster medallion, cognac cream, herb crouton

Truffle & mushroom tagliatelle

Pecorino cheese shavings, extra virgin olive oil

Lime, watermelon & basil sherbet

Land & Sea

Australian Angus beef tenderloin & Atlantic salmon

Buttery potato mousseline, broccoli florets, Porto jus

Amalfi lemon curd tartlet

Meringue dollops, almond ice cream

Freshly brewed coffee and selection of tea



WESTERN BUFFET MENU I

APPETIZERS AND SALADS

Norwegian smoked salmon platter (*Sour cream, capers, onion, lemon, toasted baguette*)
Asian prawn and noodle salad (*Seared tiger prawns, rice noodles, vegetables, cilantro, Thai basil, Nam Prik dressing*)
Charcuterie platter (*Salami Milano, Parma ham, beef pastrami, mustard, pickled vegetables, and gherkins*)^P
Adlai & roasted pumpkin salad (*Adlai grains, roasted pumpkin & carrots, sunflower seeds, citrus dressing*)^V
Couscous vegetable salad (*Roasted vegetables, feta cheese crumble, couscous, oregano vinaigrette*)^V

SELECTION OF LETTUCE LEAVES

Romaine, iceberg and oak leaves lettuce
Tomato, cucumber, carrots, radish
Sweet corn, garbanzo beans, croutons, olives
Balsamic vinaigrette, ranch dressing, yoghurt herb

SOUP

Seafood hot & sour
Assorted bread rolls & butter

SAVORY NIBBLES

Vegetable spring rolls with sweet chili
Beef satay with peanut sauce
Vegetable samosas with mint chutney
Chicken satay with peanut sauce
Crispy shrimp wontons with chili sauce

MAIN COURSES

Roasted Australian beef rump (*Thin-sliced rump, sautéed thyme carrots, garlic and herb jus*)
Kung Pao chicken (*Diced stir-fried chicken, chili, peppers, onion, sweet mild spicy savory sauce*)
Pan-seared Atlantic salmon fillets (*Brown hazelnut butter, parsley, lemon*)
Cioppino seafood (*White fish, mussels, prawns in light tomato broth, lemon and parsley*)
Spaghetti & broccoli (*Pasta tossed with broccoli, cherry tomatoes, pesto sauce on the side, parmesan*)^V
Gratinated cauliflower (*Steamed cauliflower topped with cheese sauce*)
Steamed jasmine rice

DESSERTS

Fresh seasonal fruit platter (*Pineapple, watermelon, melon & papaya*)^V
Lemon curd tartlets with meringue
Marble cheesecake
Dark chocolate mousse
Two kinds of French pastries
Three kinds of Filipino sweets

Freshly brewed coffee and selection of tea



WESTERN BUFFET MENU II

APPETIZERS AND SALADS

Atlantic home-cured salmon fillet platter (*Dill sour cream, lemon, capers, onion*)
Poached prawn, avocado & orange (*Tiger prawns, orange segments, avocado, cherry tomato, garden greens tossed in citrus vinaigrette*)
Thin-sliced USDA roast beef platter (*Green beans, roasted pumpkin, grain mustard cream*)
German potato salad (*Boiled potatoes, crispy bacon, parsley, boiled egg, vinaigrette*)^P
Trail mix salad (*Roasted pumpkin, zucchini, leaves, raisins and nuts, balsamic vinaigrette*)^V

SELECTION OF LETTUCE LEAVES

Romaine, iceberg and oak leaves lettuce
Tomato, cucumber, carrots, radish
Sweet corn, garbanzo beans, croutons, olives
Balsamic vinaigrette, ranch dressing, yoghurt herb

SOUP

Roasted tomato soup with basil
Herb bread croutons, whipped pepper cream
Assorted bread rolls & butter

LIVE CARVING

Roasted porchetta
Crispy rolled pork belly marinated with mustard and herbs^P
Gravy, mustard, roasted marble potatoes with rosemary

MAIN COURSES

Roasted Australian beef rump (*Thin-sliced rump, sautéed thyme carrots, garlic and herb jus*)
Butter chicken masala (*Indian-style chicken thighs simmered in a smooth, silky and creamy onion-tomato and cashew gravy*)
Steamed barramundi fillet (*Shrimp and tomato velouté*)
Green seafood curry (*Indian mixed seafood curry in a semi-spicy coconut curry*)
Baked penne pasta in Creamy tomato sauce, zucchini, eggplant, mozzarella^V
Mixed vegetables (*Assorted seasonal vegetables tossed in butter*)^V
Steamed jasmine rice

DESSERTS

Fresh seasonal fruit platter (*Pineapple, watermelon, melon & papaya*)^V
Cherry crumble tartlets
New York baked cheesecake, blueberry compote
Chocolate apricot brownie
Two kinds of French pastries
Three kinds of Filipino sweets

Freshly brewed coffee and selection of tea



WESTERN BUFFET MENU III

APPETIZERS AND SALADS

- Asian home-cured marinated salmon (*Wasabi cream, rucola leaves, apple capers*)
- Thai prawn salad (*Marinated poached prawns, cabbage, herbs, peppers, beansprouts, chili-tamarind dressing*)
- Parma ham & mozzarella bruschetta (*Thin-sliced Parma ham, marinated mozzarella, balsamic reduction, tomato and black pepper*)
- Cajun roasted chicken breast & jalapeño salsa (*Carved chicken breast, sweet corn salad, coriander, jalapeño salsa*)
- Couscous vegetable salad (*Roasted vegetables, feta cheese crumble, couscous, oregano vinaigrette*)^v

SELECTION OF LETTUCE LEAVES

- Romaine, iceberg and oak leaves lettuce
- Tomato, cucumber, carrots, radish
- Sweet corn, garbanzo beans, croutons, olives
- Balsamic vinaigrette, ranch dressing, yoghurt herb

SOUP

- Manhattan seafood chowder
- Clams, fish, shrimps, potato, cheese crostini*
- Assorted bread rolls & butter

LIVE CARVING

- Salt-crusted USDA Angus beef ribeye
- Mustard, horseradish, black peppercorn jus, roasted potato wedges with paprika*

MAIN COURSES

- Grilled lamb chops (*Marinated lamb in mustard and thyme, garlic gravy, mint chutney on the side*)
- Roasted boneless chicken thighs (*Five-spice marinated chicken, honey soy-glazed, steamed bok choy*)
- Baked Atlantic salmon fillets in Orange yakitori sauce, sesame, spring onion
- Stir-fried seafood –*Fish, shrimps, calamari, mussels, peppers, celery, hoisin sauce*
- Penne pasta tossed in pesto cream sauce, sun-dried tomato, parmesan shavings on the side^v
- Steamed broccoli with Almond slivers and lemon zest^v
- Steamed jasmine rice

DESSERTS

- Fresh seasonal fruit platter (*Pineapple, watermelon, melon & papaya*)^v
- Lemon curd tartlets with meringue
- Forest berry crumble
- New York cheesecake
- Raspberry white chocolate slice
- Mini choux buns with vanilla cream
- Leche flan
- Three kinds of Filipino sweets

Freshly brewed coffee and selection of tea



WESTERN BUFFET MENU IV

APPETIZERS AND SALADS

Atlantic smoked salmon platter (*Apple capers, onion, parsley, dill sour cream, crispy crostini on the side*)
Poached tiger prawn cocktail (*Mary Rose sauce, cocktail sauce, lemon, on a bed of iceberg chiffonade*)
Parma ham & melon platter (*Thin-sliced Parma ham, melon, black pepper, arugula leaves*)^P
Caprese salad (*Mozzarella cheese, cherry tomatoes, pesto sauce vinaigrette, basil leaves*)
Greek salad (*Tomato, cucumber, onion, Kalamata olives, feta cheese, lemon oregano vinaigrette*)^V
Japanese maki platter (*California maki, spicy tuna maki, salmon and cucumber maki, soya, wasabi and gari*)

SELECTION OF LETTUCE LEAVES

Romaine, iceberg and oak leaves lettuce
Tomato, cucumber, carrots, radish
Sweet corn, garbanzo beans, croutons, olives
Balsamic vinaigrette, ranch dressing, yoghurt herb

SOUP

Mushroom soup scented with truffle
Herb cream, croutons
Assorted bread rolls & butter

LIVE CARVING

Dry rub slow-roasted USDA Angus prime rib on the bone
Roasted marble potatoes, mushroom sauce, mustard

MAIN COURSES

Masala lamb chops (*Indian-style marinated lamb chops, yogurt, spices and herbs, mint chutney on the side*)
Leshan chicken (*Crispy fried chicken tenders, tossed with chili and Szechuan spices*)
Cioppino prawns (*Prawns in light tomato vegetable broth, lemon and parsley*)
Pork casserole (*Slow-cooked pork butt, potato, carrot, mushrooms, and herbs in gravy*)
Roasted barramundi fillet (*Miso-cured barramundi fillet, bok choy, sesame seeds*)
Baked pasta in Creamy tomato sauce, gratinated with mozzarella and parmesan cheese^V
Broccoli and cauliflower (*Roasted in oven, drizzled with extra virgin olive oil*)^V
Egg fried rice

DESSERTS

Fresh seasonal fruit platter (*Pineapple, watermelon, melon & papaya*)^V
Apple cinnamon crumble tarts
Mini apricot cream roll
Strawberry and vanilla mousse cake
Chocolate & praline longueur
Flourless chocolate cake
Macchiato cheesecake
Three kinds of Filipino sweets

Freshly brewed coffee and selection of tea



CHINESE SET MENU I

(maximum 200 guests)

APPETIZERS

开胃冷菜

Fried chives with shrimps and seaweed, mozzarella cheese in sweet chili sauce

Jellyfish Salad with aged black vinegar and chili oil

Cantonese Style Roasted Duck Platter with plum sauce

Spinach enoki mushroom and cordyceps flower combination

芝士海苔凤尾虾, 陈醋海蜇皮, 广东烧鸭, 虫草花金针菇菠菜塔

SOUP

汤

Double-boiled Chicken Broth with Fresh Ginseng and Fish Maw, Conpoy

人参鸡肉炖鱼肚干贝汤

MAIN COURSES

主菜

Stir-fried Angus Beef Cubes with Homemade Pepper Sauce

黑椒安格斯牛仔粒

Balsamic-glazed Atlantic Cod, fluffy egg white, crispy leek

油醋汁葱烤鳕鱼配蛋白

Wok-fried E-fu noodles with seafood and bean sprouts

海鲜银牙炆伊面

DESSERTS

甜品

Pineapple puff, Sliced Chestnut Layered Chocolate Cake

Walnut soup with black sesame glutinous rice ball

香甜菠萝酥, 巧克力板栗蛋糕, 核桃露黑芝麻汤圆

Jasmine green tea



CHINESE SET MENU II

(maximum 200 guests)

APPETIZER

开胃冷菜

Cantonese Style Roasted Duck Platter with plum sauce
Braised pork trotter with roasted green pepper sauce
Crab sticks with shrimp paste wrapped bean curd roll in basil sauce
Steamed salted egg and century egg with minced green onions sauce
广东烧鸭, 烧椒蒜茸蹄膀卷, 罗勒酱腐皮鲜虾蟹柳卷, 葱茸三色蒸蛋方

SOUP

汤

Double-boiled pork ribs with fish maw and black garlic soup
养生黑蒜肉排炖鱼肚汤

MAIN COURSES

主菜

Baked 6-head tiger prawns and wasabi mayonnaise, cheese with purple potato in curry sauce
咖喱汁芥末芝士焗老虎虾配紫薯墩

US beef tenderloin, foie gras in crispy garlic pepper sauce in rice wrapper basket
雀巢蒜片黑椒鹅肝牛仔粒

Balsamic-glazed Atlantic Cod with crispy green apple and fried rice with crab meat, egg white
油醋汁烤银鳕鱼配脆青苹果圈和蟹肉炒饭

DESSERTS

甜品

Hot sweet osmanthus peanut glutinous rice ball
Baked sakura-shaped walnut and green tea paste puff
Chestnut layered chocolate cake
桂花酒酿花生汤圆, 樱花核桃绿茶酥, 栗子夹心巧克力蛋糕

Jasmine green tea



CHINESE SET MENU III
(maximum 200 guests)

APPETIZER

开胃冷菜

BBQ honey-roasted pork shoulder

Fire stone-roasted suckling pig

24-hour marinated salted duck

Stuffed crab shell and scallop mozzarella cheese

蜜汁叉烧, 烤乳猪件, 京陵低温咸水鸭, 芝士带子酿蟹壳

SOUP

汤

Double-boiled Chicken Broth with fresh ginseng and fish maw, Conpoy

人参鸡肉炖鱼肚干贝汤

MAIN COURSES

主菜

Wok-fried U.S. scallops with broccoli and sesame walnut in black truffle sauce

黑松露酱西兰花炒带子配核桃

Wok-fried Angus Beef with snow peas in XO Sauce

XO酱甜豆安格斯牛仔粒

Pan-fried grouper fillet with mango and sweet chili, Hong Kong egg noodles in onion soy sauce

芒果酸辣汁酱石斑鱼配葱油蛋面

DESSERTS

甜品

Chilled mango & sago cream

Deep-fried lychee ball with custard and pine nuts

Strawberry mousse cake

招牌杨枝甘露, 荔枝流沙松仁奶黄酥, 草莓慕斯蛋糕

Jasmine green tea



CHINESE SET MENU IV

(maximum 200 guests)

APPETIZER

开胃冷菜

Baked pumpkin, black truffle and chicken puff
Fire stone-roasted suckling pig
Guangdong fire-roasted duck
Jellyfish Salad with aged black vinegar and chili oil
松露南瓜酥, 脆皮烤乳猪, 广东烧鸭, 红油陈醋海蜇皮

SOUP

汤

Double-boiled chicken with fish maw and abalone, matsutake mushroom soup
松茸菌鸡炖筒肚鲍鱼汤

MAIN COURSES

主菜

Sautéed U.S. Wagyu beef tender cubes with mushroom and basil in black pepper
九层塔黑椒菌菇炒和牛仔粒

Pan-fried barramundi fish fillet with spinach in spicy curry sauce
辣咖喱酱煎澳洲肺鱼柳配菠菜

Baked baby lobster with mashed green beans, broccoli and egg noodles with basil in garlic sauce
青豆泥焗小龙虾配罗勒酱蛋面

DESSERTS

甜品

Almond soup in coconut crème fraîche
Swan-shaped taro puff pastry
Guava cheese mousse cake
Tropical seasonal fruit combination
冰花杏仁露, 飘香天鹅酥, 时令水果, 番石榴芝士蛋糕

Jasmine green tea



CHINESE LAURIAT MENU I

APPETIZER

开胃冷菜

Jellyfish Salad with aged black vinegar and chili oil
Marinated black fungus with coriander and garlic
Crab sticks with shrimp paste wrapped bean curd roll in basil sauce
Steamed salted egg and century egg with minced green onions sauce
红油陈醋海蜇皮 · 香菜蒜末黑木耳 · 罗勒酱腐皮鲜虾蟹柳卷 · 葱茸三色蒸蛋方

BARBECUE

Flamed trio barbecue sampler (Honey-glazed Iberico pork, roasted Peking duck, and suckling pig)
乳猪烧味拼盘

SOUP (Individual)

汤

Double-boiled sea conch soup with chicken and fresh ginseng
鲜人参土鸡炖螺头汤

MAIN COURSES

主菜

Wok-tossed prawns with celery and chili in XO Sauce
XO酱西芹彩椒炒虾球
Crispy cod fish and mango roll with raspberry mayonnaise sauce
芒果银鳕鱼卷配树莓蛋黄酱
Slow-braised U.S. Wagyu beef tenderloin with edamame in roselle tea sauce
洛神花酱美国和牛眼肉配毛豆
Steamed green grouper with ginger and light soy sauce
清蒸深海青石斑鱼
Poached broccoli with braised mushroom and oyster sauce
蠔皇西兰花扣冬菇
Xiamen-flavor fried thin noodle, assorted seafood, julienne pork, Napa cabbage
厦门海鲜炒线面

DESSERTS

甜品

Hot sweet osmanthus peanut glutinous rice ball
Baked coconut desiccated winter melon, peanut cake
Oolong milk chocolate cake
桂花酒酿花生汤圆配椰蓉糖冬瓜花生饼和乌龙茶巧克力蛋糕

Jasmine green tea

CHINESE LAURIAT MENU II

APPETIZER

开胃冷菜

Spicy green papaya, dried shrimp, and pomelo salad
Spinach enoki mushroom and cordyceps flower combination
Smoked Huadiao chicken roll with chives mustard sauce
Five-spiced grouper fillets in roselle tea sauce
辣味青木瓜西柚沙拉, 虫草花金针菇菠菜塔, 韭香芥末酱熏花雕鸡卷, 洛神花茶五香醉斑鱼

BARBECUE

Cantonese Style Roasted Duck Platter with plum sauce
广东烧大鸭配酸梅酱

SOUP (individual)

汤

Braised seafood soup with sea cucumber and fish maw, shrimps, pumpkin
金汤海参鱼肚蟹肉羹

MAIN COURSES

主菜

Wok-fried U.S. scallop with celery and sesame walnut in XO sauce
XO酱西芹炒带子配核桃
Crispy prawn ball with kataifi in mayonnaise and orange sauce
橙汁千丝面沙拉虾球
Stir-fried Angus Beef Cubes with Homemade Pepper Sauce
黑椒安格斯牛仔粒
Steamed green grouper with ginger and light soy sauce
清蒸深海青石斑鱼
Poached broccoli with braised sea conch and Bailing mushroom in oyster sauce
西兰花鲍汁白灵菇扣海螺片
Canton Road signature fried rice, shrimp and U.S. scallop
广东道招牌炒饭

DESSERTS

甜品

Almond soup in coconut crème fraîche
Baked coconut desiccated winter melon, peanut cake
Guava mousse cake
冰花杏仁露配白莲蓉芝麻球和番石榴慕斯蛋糕

Jasmine green tea



CHINESE LAURIAT MENU III

APPETIZER

开胃冷菜

Lettuce salad with crispy sesame walnut in black truffle and mushroom sauce
Deep-fried fish with five spice
Jellyfish Salad with aged black vinegar and chili oil
Marinated chayote with dried plum
黑松露蘑菇酱西生菜沙拉, 五香醉斑鱼, 陈醋海蜇皮, 话梅酱腌佛手瓜

BARBECUE

1/2 Fire stone-roasted suckling pig
鸿运对半烤乳猪

SOUP (individual)

汤

Double-boiled Chicken Broth with fresh ginseng and fish maw, Conpoy
人参鸡肉炖鱼肚干贝汤

MAIN COURSES

主菜

Australian scallop, prawn ball, and asparagus with sweet walnut in XO sauce
XO酱芦笋虾球澳带子甜核桃
Crispy wasabi-coated prawn ball with seasonal fruit
红鱼籽青芥末酱大虾球
U.S. beef tenderloin, foie gras in crispy garlic pepper sauce
蒜片黑椒鹅肝牛仔粒
Crispy free-range whole chicken with crispy oatmeal and garlic
麦香脆皮炸子鸡
Steamed tiger grouper with ginger and light soy sauce
清蒸深海老虎斑鱼
Fried rice with roasted duck and conpoy, black truffle sauce wrapped in lotus leaf
黑松露酱烤鸭瑶柱荷叶饭

DESSERTS

甜品

Walnut soup with black sesame glutinous rice ball
Deep-fried lychee ball with custard and pine nuts
Mango mousse cake
核桃露黑芝麻汤圆 配荔枝流沙松仁奶黄酥和芒果慕斯蛋糕
Jasmine green tea



CHINESE LAURIAT MENU IV

APPETIZER

开胃冷菜

Spinach enoki mushroom and cordyceps flower combination

Deep-fried fish with five spice

Jellyfish Salad with aged black vinegar and chili oil

Braised pork trotter with roasted green pepper sauce

虫草花金针菇菠菜塔, 洛神花茶五香醉斑鱼, 红油陈醋海蜇皮, 烧椒蒜茸蹄膀

BARBECUE

鸿运对半烤乳猪

1/2 Fire stone-roasted suckling pig

SOUP (individual)

汤

Double-boiled sea cucumber with fish maw, chicken, cordyceps flower soup

虫草花鸡炖辽参花胶汤

MAIN COURSES

主菜

Wok-fried U.S. scallop with broccoli and sesame walnut in XO sauce

XO酱兰花炒带子配核桃

Crispy stuffed cherry tomato with mozzarella cheese cuttlefish ball, lemon custard

柠檬酱芝士番茄墨鱼球

Wok-fried Iberico pork neck and eringi mushroom in roselle sauce

洛神花酱鲍菇意大利猪颈肉

Crispy pigeon with lemongrass and prawn crackers

香茅脆皮乳鸽皇

Steamed tiger grouper with ginger and light soy sauce

清蒸深海老虎斑鱼

Fried rice with pork belly and dried seafood, radish, crispy peanuts

闽南海味萝卜焖饭

DESSERTS

甜品

Walnut soup with black sesame glutinous rice ball

Lemongrass with lychee and coconut milk jelly

Banana mousse cake

核桃露黑芝麻汤圆, 香茅荔枝椰奶啫喱和香蕉慕斯蛋糕

Jasmine green tea



Discover more at
shangri-la.com/fort