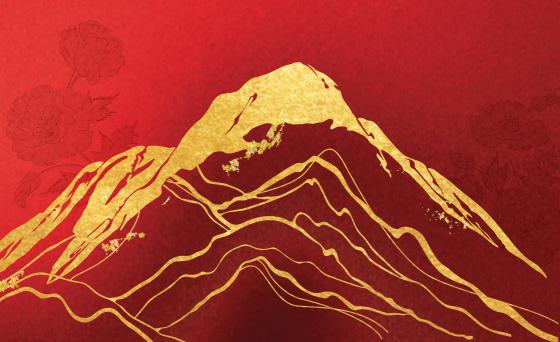


TASTE OF Shangri-la



TASTE OF SHANGRI-LA MENU

DIM SUM PLATTER 点心拼盘

Moutai Cocktail 茅台鸡尾酒

Chicken and Shrimp Shumai with Diver Scallops 🛊 🧣 鸡肉虾仁烧卖配野生扇贝

Xo Crab Dumpling **\$ 《** Xo酱蟹肉饺

Truffle Lobster Dumpling **\$ \$ \$** 松露龙虾饺

Crispy Kunafa Prawn and Cheese Roll 🕯 📽 能炸奶酪卷配昆纳法虾

Deep-Fried Beef Wagyu Puff **\$ \$ \$ \$ \$ ***

MAIN COURSE 主菜

Xijiu Xiyan 习酒喜宴 15ml

Kung Pao Boston Lobster \$ 宫爆波斯顿龙虾

Sichuan-Style Pan-Seared Cod Fish with Garlic Sauce \$
香煎银鳕鱼

Braised Beef Tenderloin in Sour Sauce \$ 酸汤浸牛柳

DESSERT 甜点

Yanghe Tianzhilan "Sky Blue" 天之蓝 15ml

Taste of Shangri-La Tea 香格里拉香茶

AED 280 Food with Tea | AED 428 with Chinese Wine Pairing
Minimum of 2 Person

i Dairy **i** Gluten **i** Sugar Free

TASTE OF SHANGRI-LA VEGETARIAN MENU

DIM SUM PLATTER 点心拼盘

- 蒸什锦蔬菜蘑菇饺
 - Edamame and Truffle Dumpling 🔳 🕯 毛豆松露饺
 - Crystal Corn Dumpling 晶莹玉米饺
 - 熏蘑菇饺
 - 豆腐马蹄饺
 - Deep-Fried Money Bag . \$ 脆炸黄金袋

MAIN COURSE 主菜

Fresh Chili Tossed Black Fungus 鲜椒拌木耳

Stir-Fried Chinese Broccoli with Garlic 蒜香炒芥兰

Crispy Salt and Pepper Fried Mushrooms 脆炸椒盐蘑菇

DESSERT 甜点

Chilled Fresh Mango Soup with Sago and Pomelo 🛔 🕏 鲜芒果西米柚子汤

Taste of Shangri-La Tea 香格里拉香茶

AED 280 Food with Tea Minimum Of 2 Person

■ Vegetarian Dairy Gluten

