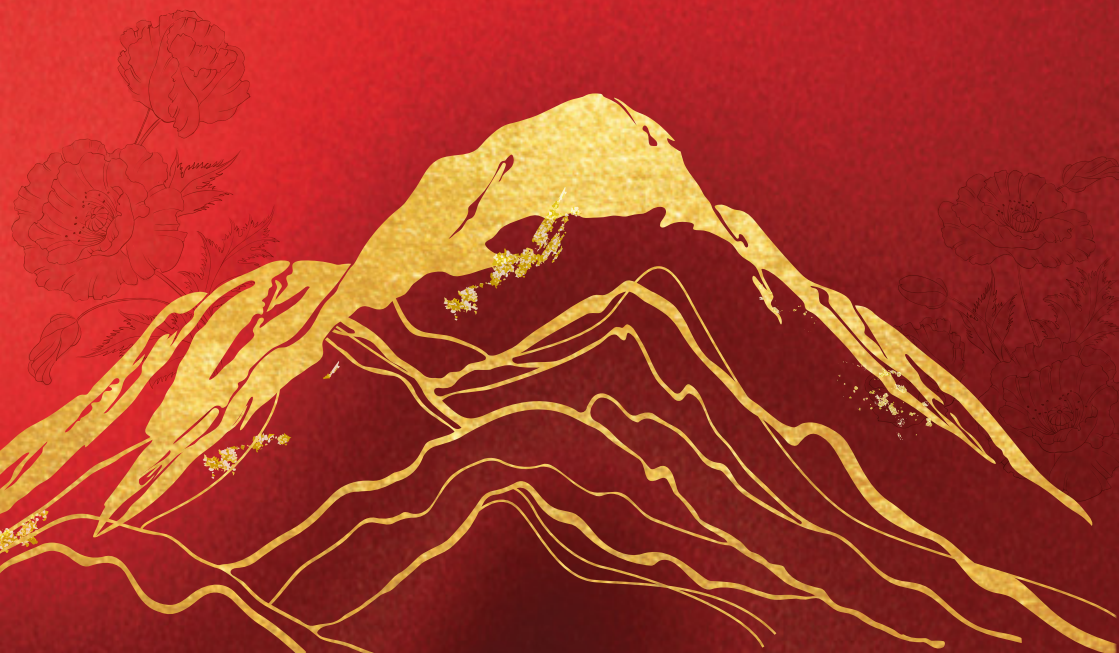




Shang Palace

TASTE OF
Shangri-La



SALAD

Black wood ear mushroom salad with edamame 

Bodega Norton Reserva Chardonnay, Argentina

APPETIZERS & DIM SUM

Baked chicken puff  

Cumin-crusted Australian lamb chop  

Spicy edamame dumplings 


Homemade crispy tofu 

Génesis Rosé Syrah Reserve, Chile

MAIN COURSE

Wok-fried prawns with crispy leeks 

Braised lamb shank with bok choy 

Sanchen-spiced chicken 

Kung Pao fresh king oyster mushrooms with cashew nuts  

Yu Xiang-style crispy eggplant 

Col di Sasso IGT, Castello Banfi, Italy

RICE & NOODLES

Wok-fried glass noodles with mock meat 

Crab and asparagus fried rice 

DESSERTS

Red bean mooncake    

Vanilla Chantilly, star anise ice cream, resh berries

Chinese Tea

 Vegetarian  Non-Vegetarian  Dairy  Nuts  Egg  Gluten  Seafood

The set menu paired with soft beverages is priced at INR 3,500 plus taxes per person

The set menu paired with wine is priced at INR 6,500 plus taxes per person