

# TASTE OF SHANGRI-LA SET MENU

## NON-VEGETARIAN

### APPETISER

**Duo of Shrimp Wontons and Shredded Duck Salad (G, E, SF, S, SE)**  
Served with cucumber, black Chinese mushrooms and XO sauce

### SOUP

**Hot and Sour Seafood Soup (S, SF)**  
Shrimp, squid and crab meat with mushrooms, winter bamboo shoots and black fungus in Chef's hot and sour broth

### MAIN COURSES

(Choice of 2)

**Steamed Seabass (S, So)**  
Spring onions, ginger and light soya sauce

**Beef Tenderloin**  
Sautéed tenderloin with spicy garlic sauce

**Chilli Chicken (So)**  
Wok-fried crispy chicken with fresh and dried chilli

**"Gong bao" Prawns (SF, TN)**  
Shang Palace specialty with peanuts, chilli peppers and a savory-sweet Sichuan sauce

*Served with*  
**Stir-Fried Seasonal Vegetables (V)**

**Seafood Fried Rice Noodles (SF, So)**  
Rice noodles with shrimps, squid and vegetables

**Steamed Rice (V)**

### DESSERT

**Deep Fried Kataifi Wrapped Custard (G, D, E, TN)**  
With vanilla ice cream

G: Gluten | E: Egg | SF: Shellfish & Crustaceans | D: Dairy | TN: Tree Nuts  
SE: Sesame | SP: Sulphur Dioxide, Sulphites | So: Soya | S: Seafood

**OMR 21 NET PER PERSON**

# TASTE OF SHANGRI-LA SET MENU

## VEGETARIAN

### APPETISER

#### **Duo Of Vegetable Wontons and Spring Rolls (G, V)**

Served with Chef's signature dipping sauce

### SOUP

#### **Hot and Sour Tofu Soup (V)**

Tofu simmered with mushrooms, winter bamboo shoots and black fungus in Chef's hot and sour broth

### MAIN COURSES

(Choice of 2)

#### **Braised Bean Curd with 3 Kinds of Mushrooms (G, So)**

Fresh Chinese mushrooms braised in a rich mushroom stock with garlic, ginger and scallions

#### **Eggplant in Garlic Sauce (So)**

Chinese eggplant braised in garlic sauce with soya and rice vinegar

#### **Gong Bao Cauliflower (TN, So)**

Shang Palace specialty with peanuts, chili peppers and a savory-sweet Sichuan sauce

#### **Braised Shiitake Mushrooms with Bok Choy (So)**

Steamed bok choy with garlic and ginger, shitaki mushrooms braised in stock with soya and aromatics

*Served with*

#### **Stir-Fried Seasonal Vegetables (V)**

#### **Vegetable Fried Rice Noodles (V)**

#### **Steamed Rice (V)**

### DESSERT

#### **Deep Fried Kataifi Wrapped Custard (G, D, E, TN)**

With vanilla ice cream

G: Gluten | E: Egg | D: Dairy | TN: Tree Nuts  
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