

900

REFRESHING SALADS

BEET AND SPINACH SALAD ■
Pan-roasted beets, baby spinach, pickled beets, toasted seeds, balsamic dressing

QUINOA SALAD • 1050

lceberg, broccoli, air-dried tomatoes, kalamata olives, pesto and lemon dressing

ARUGULA WITH POACHED PEAR, POMEGRANATE AND GOAT CHEESE
Candied walnut, balsamic vinaigrette



SANDWICHES AND BURGERS

VEGETARIAN CLUB • 1200
Toasted white bread, cucumber, tomato,

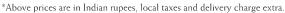
zucchini, marinated peppers, cheddar cheese

CLUB SANDWICH
Toasted white bread, grilled chicken, fried egg, pork bacon, iceberg lettuce, tomatoes





MEDITERRANEAN VEGETABLE AND CHEESE PANINI Grilled zucchini, bell peppers, onions, olives, feta, aged yellow cheddar, basil pesto mayo	1200
GRILLED CHICKEN PANINI A Chicken, caramelized onion, lettuce, air-dried tomatoes, mustard mayo	1350
HIGH PROTEIN VEGETABLE BURGER • Green lentil, spinach and corn, sesame bun	1200
CHICKEN BURGER Grilled chicken piccata, lettuce, tomatoes, gherkin, cheddar slice, sesame bun	1350



^{*} Please let our colleague know if you have any food allergy or special dietary requirement.







^{*} Allow us 60 minutes to prepare your food.

^{*} Photos shown are for illustration purposes only. Actual dishes may vary.

INDIAN APPETIZERS

MAKAI PALAK KI SHAMMI • American corn, spinach, roasted cumin	1100
\$ BHATTI KA PANEER Stuffed cottage cheese, yoghurt, chefs special spices mix	1100
BHARWAN TANDOORI ALOO Marinated stuffed potatoes	1100
\$ KASUNDI TAWA MACCHI Home made mustard marinated fish cooked on griddle	1450

KEBAB SAMPLER

MURGH MALAI TIKKA 🔺 Chicken, cheese, cardamom

Vegetarian •	1700
Makai Palak ki Shammi, Bhatti ka Paneer,	
Bharwan Tandoori Aloo (3 pieces each)	

Non Vegetarian 🔺 2200 Kasundi Tawa Macchi, Mutton Seekh Kebab, Murgh Malai Tikka (3 pieces each)





^{*} Please let our colleague know if you have any food allergy or special dietary requirement.

* Allow us 60 minutes to prepare your food.

* Photos shown are for illustration purposes only. Actual dishes may vary.



MAIN COURSE

Local Indian

1450

CHOOSE YOUR CHICKEN PREPARATION

Makhani (Boneless) Mild velvety tomato curry cooked with butter and heavy cream

Kadhai (Boneless)

Spicy onion and tomato melange tempered with coriander seeds and red chilli

Tariwala

Homestyle curry

CHOOSE YOUR MUTTON PREPARATION

1800

1600

Roganjosh

Fennel and ginger flavoured lamb curry

Saloo Tamatar Gosht

Homestyle mutton curry cooked with potatoes and tomatoes



▲ Non Vegetarian



Wellness by Shangri-La



MAIN COURSE

CHOOSE YOUR PANEER PREPARATION 1300

Makhani

Mild velvety tomato curry cooked with butter and heavy cream

Kadhai

Spicy onion and tomato melange tempered with coriander seeds and red chilli

Palak

Garlic tempered spinach gravy

Lehsooni Khumbh Palak	1300
Garlic tempered spinach cooked with	
mushroom	

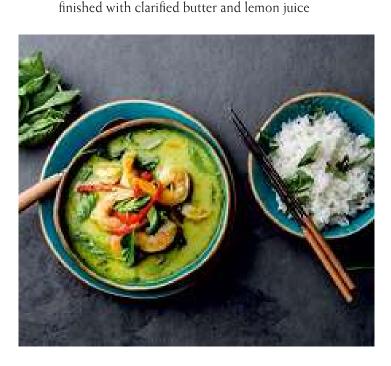
SUBZ HANDI
Seasonal vegetables cooked with onion,
tomato and cashewnut paste

HING DHANIA WAALE ALOO 1100 Asafoetida and coriander seeds tempered potatoes

DAL-E-TAMRA 1000 Black lentil simmered with butter and cream

DAL TADKA

Yellow lentil cooked with onion tomatoes and





RICE AND BIRYANI

AWADHI	DIDAZAKII
$A \setminus A \setminus A \setminus A \setminus A \cap A \cap A \cap A \cap A \cap A \cap $	RIVVANI

1300

Awadhi style fragrant basmati rice, mint, saffron, brown onion

Chicken 🔺	1500
Mutton 🔺	1750
Vegetable ■	1300

Served with Burrani Raita

Indian Breads

TI (B II II (B I II I I B I	
Roti Plain / Butter / Missi Roti	250
Naan Plain / Butter / Garlic	250
Laccha Parantha Butter/Pudina/ Ajwaini/ Mirchi	250
Kulcha	350

BANGKOK CURRIES

T	FI	_	//	\neg	-	_	_	
11	1.0	١.	/ (-	1)	1.1		N I
Γ	г	. ,	/ N	. т	к	г	г.	I NI

Aloo/ Pyaz/ Paneer

Vegetable	1400
Chicken 🔺	1600
Prawns 🔼	1800

Served with Jasmine rice

- *Above prices are in Indian rupees, local taxes and delivery charge extra.
- * Please let our colleague know if you have any food allergy or special dietary requirement.
- * Allow us 60 minutes to prepare your food.
- * Photos shown are for illustration purposes only. Actual dishes may vary.





NEAPOLITAN PIZZA

MARGHERITA Traditional margherita with mozzarella, signature tomato sauce and basil	1295
VEGETARIANA Mozzarella and tomato, grilled zucchini, spinach, artichoke, onion	1295
PIZZA QUATTRO FORMMAGI ■ Tomato pilati, goat cheese, scamorza, mozzarella, parmesan	1495
PEPPERONI ▲ Pepperoni, red onion, mozzarella cheese	1495
BBQ A Mozzarella and tomato, spicy chicken, kalamata olives, basil	1495





PASTA & RISOTTO

GNOCCHI SORRENTINA Fresh mozzarella, Grana Padano cheese, homemade tomato sauce, fresh basil, extra virgin olive oil •	1395
PENNE AL POMODORO E MOZZARELLA • Tomato sauce, Grana Padano cheese, extra virgin olive oil	1395
SPAGHETTI AGLIO, OLIO E PEPPERONCINO ● Garlic, extra virgin olive oil, chilli flakes	1395
RIGATONI BOLOGNESE Slow cooked lamb, mozzarella cheese, fresh tomato, basil, Grana Padano cheese, extra virgin olive oil	1595
BUCATINI ALL'AMATRICIANA Bucatini pasta, classic amatriciana sauce, guanciale ham, red wine, tomato, chilli, roman pecorino cheese	1595
RISOTTO AI FUNGI PORCINI Vialone Nano rice cooked with porcini mushrooms	1495









^{*}Above prices are in Indian rupees, local taxes and delivery charge extra.

* Please let our colleague know if you have any food allergy or special dietary requirement.

^{*} Allow us 60 minutes to prepare your food.

^{*} Photos shown are for illustration purposes only. Actual dishes may vary.

MAINS

SOUS VIDE YOUNG CHICKEN ROULADE 1695
Ratte potato espuma, fresh morel, pistachio,
baby carrot, asparagus

SEA BASS 🔺

Pan seared sea bass, rosemary roasted potato, grilled vegetables, Amalfi lemon sauce

STRUDEL DI FUNGHI ■ 1395
 Seasonal mushroom and potato strudel,
 mildly spiced garlic spinach, confit onion,
 fried zucchini, fontal cheese sauce





DALLA GRIGLIA

FROM THE GRILL **A**

Salmon fillet 2695

Lamb chops 2495

All grilled items are served with classic rosemary potato, homemade semi dried tomato, rocket lettuce, lemon butter/lamb jus

- *Above prices are in Indian rupees, local taxes and delivery charge extra.
- * Please let our colleague know if you have any food allergy or special dietary requirement.
- * Allow us 60 minutes to prepare your food.
- * Photos shown are for illustration purposes only. Actual dishes may vary.











DUMPLINGS

CHICKEN SIU MAI 🔺	888
😂 Prawn Har Gao 🛦	988
STEAMED GARLIC CHIVES, CORN AND SPINACH WONTON IN SICHUAN CHILLI GARLIC OIL •	848
WATER CHESTNUT AND MUSHROOM DUMPLING	848





APPETIZERS

Crispy Chicken with dry Chilli	1088
Yunnan style lamb chops with fresh chilli and green onion •	1388
Mapo tofu spring roll ■	848

SOUP

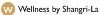
SWEET CORN SOUP Chicken A Prawn A Vegetable •	788 888 688
HOT N SOUR Chicken A Prawn A Vegetable •	788 888 688

- *Above prices are in Indian rupees, local taxes and delivery charge extra.
- * Please let our colleague know if you have any food allergy or special dietary requirement.
- st Allow us 60 minutes to prepare your food.
- * Photos shown are for illustration purposes only. Actual dishes may vary.



▲ Non Vegetarian





MAINS

\$	Kung Pao Chicken with ginger, Sichuan pepper and peanuts 🔺	1788
	CHENGDU STIR-FRIED SLICED LAMB, RED CHILLI AND CUMIN	1788
	Stir fried prawns in XO sauce	2688
	TWICE COOKED SLICED PORK WITH RED AND GREEN PEPPER	1788
	Dai style crispy fried chicken with chilli, spring onion and cilantro 🏝	1788
	STEAMED SEABASS WITH SEA SALT SPRING ONION AND GINGER •	2688
	Mapu bean curd Sichuan style	1248
	Stir-fried Yunnan style Asian Vegetables ●	1248
	BROCCOLI, WATER CHESTNUT WITH BLACK PEPPER GLAZE •	1248
	Braised Pok Choi with Shiitake Mushroom in Soya Garlic Sauce •	1248





RICE AND NOODLES

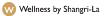
WOK FRIED NOODLES WITH PEPPER, BEAN SPROUT AND BLACK BEAN ●	988
FRIED RICE WITH GARLIC, ASPARAGUS AND CORN •	988
HOT STONE POT RICE WITH CRISPY POTATO, PICKLED CHILLI AND YUNNAN CHILLI SAUCE	988
Pan fried noodles with exotic vegetables in light soya sauce •	988
Yangzhou fried rice ▲	1188

- *Above prices are in Indian rupees, local taxes and delivery charge extra.
- * Please let our colleague know if you have any food allergy or special dietary requirement.

 * Allow us 60 minutes to prepare your food.

 * Photos shown are for illustration purposes only. Actual dishes may vary.





SWEET DELIGHTS

Gulab Jamun	700
Fried dumplings traditionally made of	
reduced milk and soaked in sugar syrup.	

WALNUT FUDGE BROWNIE 700 With chocolate sauce

Savoiardi biscuit moistened with coffee and amaretto, mascarpone cream, coffee dust, almond biscotti





CELEBRATE SPECIAL OCCASION

CHOCOLATE TRUFFLE CAKE	1699
FRESH FRUIT CAKE	1699
BLACK FOREST	1699
Café Supreme Hazelnut Praline	2299
Pineapple Cake (Eggless)	1699
Duo Chocolate Mousse	2599
RED VELVET CAKE	1699



^{*}Above prices are in Indian rupees, local taxes and delivery charge extra.

 $[\]ensuremath{^*}$ Please let our colleague know if you have any food allergy or special dietary requirement.

^{*} Allow us 60 minutes to prepare your food.

^{*} Photos shown are for illustration purposes only. Actual dishes may vary.

MOONLIGHT BRUNCH SPECIALS 9500 (Serves six)

Inclusions:

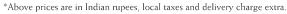
Artisanal cheese platter with home-made marmalade, cheese crackers Choice of two pizza from Sorrento Choice of two pasta from Sorrento Choice of two wok dishes from Shang Palace Chocolate cake (One kilogram) Party props, hats, balloons and more



Share your Moments of Shangri La #myshangrila







^{*} Please let our colleague know if you have any food allergy or special dietary requirement.











^{*} Allow us 60 minutes to prepare your food.

^{*} Photos shown are for illustration purposes only. Actual dishes may vary.