











W REFRESHING SALADS

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| <p> BEET AND SPINACH SALAD </p> <p>Pan-roasted beets, baby spinach, pickled beets, toasted seeds, balsamic dressing</p> | 900 |
| <p>QUINOA SALAD </p> <p>Iceberg, broccoli, air-dried tomatoes, kalamata olives, pesto and lemon dressing</p> | 1050 |
| <p>ARUGULA WITH POACHED PEAR, POMEGRANATE AND GOAT CHEESE </p> <p>Candied walnut, balsamic vinaigrette</p> | 1050 |

SANDWICHES AND BURGERS

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| <p>VEGETARIAN CLUB </p> <p>Toasted white bread, cucumber, tomato, zucchini, marinated peppers, cheddar cheese</p> | 1200 |
| <p>CLUB SANDWICH </p> <p>Toasted white bread, grilled chicken, fried egg, pork bacon, iceberg lettuce, tomatoes</p> | 1350 |





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

INDIAN APPETIZERS

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

KEBAB SAMPLER

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| 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) | |



MAIN COURSE

Local Indian



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|---------------------------------|------|
| CHOOSE YOUR CHICKEN PREPARATION | 1600 |
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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

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| CHOOSE YOUR MUTTON PREPARATION | 1800 |
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Roganjosh

Fennel and ginger flavoured lamb curry

Aloo Tamatar Gosht

Homestyle mutton curry cooked with potatoes and tomatoes

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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 1300

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 900

Yellow lentil cooked with onion tomatoes and finished with clarified butter and lemon juice



RICE AND BIRYANI

AWADHI BIRYANI

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

Chicken ▲ 1500

Mutton ▲ 1750

Vegetable ■ 1300

Served with Burrani Raita

INDIAN BREADS

Roti 250

Plain / Butter / Missi Roti

Naan 250

Plain / Butter / Garlic

Laccha Parantha 250

Butter/Pudina/ Ajwaini/ Mirchi

Kulcha 350

Aloo/ Pyaz/ Paneer

BANGKOK CURRIES

RED/GREEN

Vegetable ■ 1400

Chicken ▲ 1600

Prawns ▲ 1800

Served with Jasmine rice

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■ Vegetarian

▲ Non Vegetarian

✶ Signatures

W Wellness by Shangri-La

NEAPOLITAN PIZZA

MARGHERITA  1295

Traditional margherita with mozzarella, signature tomato sauce and basil

VEGETARIANA  1295

Mozzarella and tomato, grilled zucchini, spinach, artichoke, onion

 PIZZA QUATTRO FORMMAGI  1495

Tomato pilati, goat cheese, scamorza, mozzarella, parmesan

PEPPERONI  1495

Pepperoni, red onion, mozzarella cheese


BBQ  1495

Mozzarella and tomato, spicy chicken, kalamata olives, basil



PASTA & RISOTTO

 GNOCCHI SORRENTINA 1395

Fresh mozzarella, Grana Padano cheese, homemade tomato sauce, fresh basil, extra virgin olive oil 

PENNE AL POMODORO E MOZZARELLA  1395

Tomato sauce, Grana Padano cheese, extra virgin olive oil

SPAGHETTI AGLIO, OLIO E 1395

PEPPERONCINO 

Garlic, extra virgin olive oil, chilli flakes

RIGATONI BOLOGNESE  1595

Slow cooked lamb, mozzarella cheese, fresh tomato, basil, Grana Padano cheese, extra virgin olive oil

BUCATINI ALL'AMATRICIANA  1595

Bucatini pasta, classic amatriciana sauce, guanciale ham, red wine, tomato, chilli, roman pecorino cheese

RISOTTO AI FUNGI PORCINI  1495

Vialone Nano rice cooked with porcini mushrooms

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MAINS

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

SEA BASS  1295
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 

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

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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 ▲	788
Prawn ▲	888
Vegetable ■	688
HOT N SOUR	
Chicken ▲	788
Prawn ▲	888
Vegetable ■	688







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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

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SWEET DELIGHTS

GULAB JAMUN 700
Fried dumplings traditionally made of reduced milk and soaked in sugar syrup.

DARK CHOCOLATE OLIVE OIL CAKE 750
Almond flour-based cake, raspberry compote, seasonal berries

WALNUT FUDGE BROWNIE 700
With chocolate sauce

TIRAMISU 845
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

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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

 shangrilanewdelhi  @shangrilanewdelhi

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