

ALL DAY MENU

STARTERS	RM	POINTS
		REQUIRED
✓[V] Fresh Garden Salad	28	97
Tossed mixed garden green salad with		
olives, capers, gherkins, capsicum and		
cucumber with the dressing of your choice		
[N] Traditional Satay		
Chicken or beef skewers served with		
sweet and spicy peanut sauce,		
compressed rice, onion and cucumber		
½ dozen	30	104
1 dozen	45	156
Chicken Wings	36	124
Marinated chicken wings with		
Asian spices		
√ [S] Caesar Cardini Salad	41	142
Baby romaine lettuce with grilled		
chicken croutons, Parmesan cheese,		
lemon juice, olives		

SLURPY SOUPS

41

142

served with Caesar dressing

Traditional chef's salad consists of

on mixed salad with olives, onion,

cucumber and chef dressing

chicken breast, cheese and boiled egg

[V] Wild Mushroom Soup Creamy of fresh trio mushrooms served with garlic bread	28	97
Sawade Tom Yam Goong Spicy Thai prawn soup with lemongrass and vegetables	28	97
Creamy Pumpkin Soup Served with almond flake	28	97





BURGERS & SANDWICHES

104

Chili Cheese Fries Topped with chili meat sauce and cheese garnish with spring onion and jalapeño

> 40 138

30

Deli's Sandwich

Choice of filling: Chicken mayo, boiled egg, tuna, cheese, smoked salmon, white plain

Garden Triple Decker

or whole meal bread served with bouquet salad, coleslaw and fries

> 40 138

Toasted bread with smoked beef, fried egg, roasted chicken, avocado pulp, cheese, sliced tomato served with bouquet salad and fries

> 50 173

Burger

Thoice of chicken or beef patties with onion, gherkins, tomato, cucumber, Cheddar cheese, fried egg and fries



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[V] Vegetarian

Beef [N] Contains Nuts [S] Contains Seeds

Spicy

(please advise if less spicy is preferred)

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Please notify us if you have any special dietary requirements and if you have any allergies.

ASIAN		
DELIGHTS	RM	POINTS REQUIRED
Asam Laksa Spicy fish broth soup with ginger flower aroma with fresh herbs served with all trimmings and black shrimp paste	38	131
Singapore Fried Bee Hoon Stir-fried vermicelli with seafood, beansprout, egg and honey chicken	38	131
Penang Hokkien Char Yellow noodles and rice vermicelli with seafood, chicken and vegetables flavoured with soya and oyster sauce	38	131
[N] Mee Mamak Stir-fried yellow noodles with sliced of chicken, squid, potato cube, vegetable, served with spicy peanut sauce and garnished with lime	38	131
Cantonese Hor Fun Wok-fried flat rice noodles with seafood, mushroom in rich egg sauce	40	138
Char Koay Teow Stir-fried flat rice noodles with prawns, squid, fish cake, bean sprouts, egg, chili paste and chives	40	138
Cantonese Seafood Fried Rice Stir-fried rice with seafood, vegetable, sunny side up egg topped with crab meat	40	138
Sweet & Sour Chicken Served with steamed rice and vegetable	40	138
Fried Rice Istimewa Stir-fried rice with dry shrimp, squid, prawn, chicken satay, fried egg, Asian pickles and fish crackers	40	138
Hainanese Chicken Rice Our house favourite of poached chicken with gingered chicken flavoured rice served with garlic chilli and soya sauce	46	159



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a si iceb	RM	REQUIRED
[V] Mixed Vegetable Curry Mixed vegetables with thick curry gravy served with steamed rice, vegetable pickle and papadom	30	104
Garden Café Nasi Lemak Steamed coconut rice served with cucumber, peanut, anchovies, boiled egg, chicken curry and prawn sambal	38	131
Beef Rendang Braised beef with local herbs and spices with 'Kerisik' served with steamed rice, vegetable pickle and crackers	40	138
Chicken Curry Kapitan Braised mild whole chicken leg with 'Nyonya' curry infused with kaffir lime and lemon grass served with steamed rice and fish crackers	42	145

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PASTA FIESTA

Choice of Pasta: Spaghetti, fettuccine or penne accompanied with garlic bread

		\sim
	RM	POINTS REQUIRED
🕆 Beef Bolognese	40	138
Served in rich tomato		
and beef sauce base		
Chicken Carbonara	40	138
Thick creamy sauce served with		
sliced chicken and mushroom		
Seafood Marinara	46	159
Braised mixed seafood in		
tomato concasse		
Prawn Aglio e Olio	46	159
A fresh trio of prawn with a dash of		
spices and extra virgin olive oil		





WES1	TER	N
FARE		

FARE	RM	POINTS REQUIRED
Fish and Chips Fried fish fillet with light batter, fresh bouquet salad served with lemon wedge, creamy tartar sauce and fries	48	166
Traditional Chicken Chop Slow deep-fried chicken coated with chef special flour accompanied with buttered vegetables, cream of mushroom sauce and fries	50	173
Norwegian Salmon Grilled salmon served with potato purée, vegetables and lemon cream sauce	82	283
Sirloin Steak 200gm grilled NZ sirloin steak Served with vegetables, mashed potato and crushed black pepper sauce	98	339
N.Z. Lamb Grilled lamb rack with seasonal vegetables, potato purée, served with jus and mint sauce	108	373

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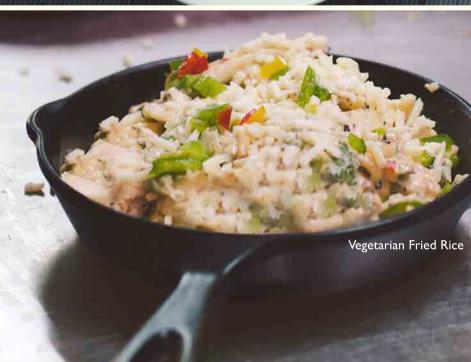
VEGETARIAN OPTIONS

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[V] Spring Rolls Served with sweet chilli sauce	20	69
[V] Stir-fried Noodles With vegetables and mushrooms	22	76
[V] Vegetarian Fried Rice Stir-fried fragrant rice with vegetable and infused sesame oil. Served with vegetable crackers and bouquet salad	22	76

[V] Braised Beancurd with Vegetarian Sauce Served with steamed rice and vegetable cracker	28	97
[V] Spaghetti Napolitana With vegetable and drizzled	35	121



with basil oil





	SWEET ENDINGS		⇔
	ENDING5	RM	REQUIRED
N]	Ice Cream Vanilla, chocolate, strawberry, yam Choice of different flavours and toppings		
	Single scoop	8	28
	Double scoops	15	52
	Triple Scoops	20	69
	Warm Apple Pie Homemade sweet dough, fresh apple filling served with vanilla ice cream	23	79
	Sago Gula Melaka Tapioca pearls with palm sugar syrup served with coconut cream	24	83
	Seasonal Fresh Fruit Platter An assortment of tropical fresh fruits	26	90
N]	Banana Split Triple scoops of ice cream served with banana, oreo biscuit and variety topping	28	97
	Berries Cheese Cake Sliced cheese cake with a selection of berries, served with strawberry sauce topped with fresh cream	30	104

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BEVERAGE

WINE			TEQUILA		POINTS
	Glass/	Bottle	Olmeca Reposado	32	POINTS REQUIRED
Tempus Two Silver		/155	Jose Cuervo	38	131
Series Pinot Gris Australia	⊗ 111	1/536			
Lindeman's	35.	/165	VODKA		
Chardonnay Australia	⊗ 121		Absolut	32	111
Placido, Pinot Grigio	50	/240	Apeach, Raspberri, Mandrin		
delle Venezie Italy	⊗ 173	3/829	Belvedere	49	169
RED			Grey Goose	49	169
Tempus Two Shiraz /		/155	Ketel One Royal Dragon Elite	49 49	169 169
Cabernet Sauvignon Australia	⊗ 111	/536	, ,		
Lindeman's Shiraz		/165	SOFT DRINK	14	48
Cabernet Australia			Coke Sprite		
Cesari Merlot		/165	Soda Ginger A	Ale	
Italy	⊗ 121	1370	Ginger Beer Tonic		
BEER			100 Plus Bitter L	emo	n
	lf Pint	POINTS REQUIRED	FRESH JUICE	21	72
Tiger Draft	32	111	Apple Carrot	21	/3
From the Loft per	Bottle		Orange Honeyd	ew	
Heineken	33	114	Watermelon		
Guinness Stout	33	114			
Tiger	33	114	CHILLED JUICE	10	
CCOTCLI			Pineapple Mango	18	62
SCOTCH			Guava Orange		
WHISKY			Lime Tomato		
Ballantine's Finest	29	100			
Chivas Regal (12 years)	32	111	Milkshake	18	62
Johnnie Walker	32	111	Vanilla, strawberry or choco	late	
Black Label	E 1	17/	Young Coconut	18	62
Monkey Shoulder	5 I	176	J		
GIN			COFFEE	19	66
Beefeater	29	100	Freshly Brewed Coffee		
Bombay Sapphire	32	111	Iced Caramel Latte		
Tanqueray	32	111	Iced Mocha Latte Cappuccino		
Hendrick's	50	173	Caffé Latte		
Monkey 46 Sloe Gin	52	180	Iced Coffee		
Monkey 47	52	180	Espresso Double		
DIIM			Espresso Single	13	45
RUM	20	, , ,			
Havana (3 years)	32	111	TEA	19	66
Havana (7 years) Bacardi White	49 32	169 111	Chamomile		
Captain Morgan Dark			Earl Grey		
Captain Florgali Dalk	32	111	Peppermint		

Iced Lemon Tea

English Breakfast

Green Tea with Jasmine

COCKTAIL

Margarita

Camino tequila, triple sec, fresh lime juice, sugar syrup, salt on glass rim

Bloody Mary

Vodka, tomato juice, tabasco, Lea & Perrins sauce, salt & pepper

Daiquiri

Light rum, fresh lime, Cointreau, sugar syrup

Singapore Sling

Gin, grenadine, cherry brandy, lime, pineapple juice, Angostura bitters

Tequila Sunrise

Tequila, orange juice, grenadine syrup

Golden Sands

Rum, apricot brandy, white wine, orange squash, lime juice

Piña Colada

Rum, pineapple juice, coconut cream

Cosmopolitan

Vodka, Cointreau, lime & cranberry juice

Vodka, blue curação, lime & mango juice, lemonade

Mai Tai

Captain Morgan rum, orange curação, apricot brandy, grenadine, orange squash, fresh lime, orange, pineapple juice

Classic Mojito

Rum, mint leaf, sugar syrup, soda

MOCKTAIL

25 86

Peach Virgin Margarita Blended peach, orange squash, lime juice

Strawberry Virgin Margarita

Frozen strawberries, orange squash, lime juice

Strawberry Ocean

Frozen strawberries, orange juice, coconut cream

Virgin Piña Colada

Pineapple juice blended with coconut cream

Eastern Sunrise

Fresh guava, pineapple, banana, lime, mango, grenadine syrup

Ginger & Orange Mojito

Mint sprigs, lime wedges, cane sugar, orange slice, ginger beer



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