






ALL DAY MENU

All prices are quoted in Ringgit Malaysia (RM) and inclusive of 10% service charge and 6% government tax

STARTERS

	RM	POINTS REQUIRED
 [V] Fresh Garden Salad Tossed mixed garden green salad with olives, capers, gherkins, capsicum and cucumber with the dressing of your choice	29	100
 [N] Traditional Satay Chicken or beef skewers served with sweet and spicy peanut sauce, compressed rice, onion and cucumber		
½ dozen	31	107
1 dozen	47	162
Chicken Wings Marinated chicken wings with Asian spices	37	128
 [S] Caesar Cardini Salad Baby romaine lettuce with grilled chicken croutons, Parmesan cheese, lemon juice, olives served with Caesar dressing	43	149
 [S] Chef's Salad Traditional chef's salad consists of chicken breast, cheese and boiled egg on mixed salad with olives, onion, cucumber and chef dressing	43	149

SLURPY SOUPS

 [V] Wild Mushroom Soup Creamy of fresh trio mushrooms served with garlic bread	29	100
Sawade Tom Yam Goong Spicy Thai prawn soup with lemongrass and vegetables	29	100
Creamy Pumpkin Soup Served with almond flake	29	100




Wild Mushroom Soup






Beef Burger

BURGERS & SANDWICHES

	RM	POINTS REQUIRED
Chili Cheese Fries Topped with chili meat sauce and cheese garnish with spring onion and jalapeño	31	107
Deli's Sandwich Choice of filling: Chicken mayo, boiled egg, tuna, cheese, smoked salmon, white plain or whole meal bread served with bouquet salad, coleslaw and fries	42	145
 Garden Triple Decker Toasted bread with smoked beef, fried egg, roasted chicken, avocado pulp, cheese, sliced tomato served with bouquet salad and fries	42	145
 Burger Choice of chicken or beef patties with onion, gherkins, tomato, cucumber, Cheddar cheese, fried egg and fries	52	180

SHANGRI-LA CIRCLE  Shangri-La Circle points to be redeemed reflected above are only an estimation and may fluctuate according to the daily rate.

 Beef [N] Contains Nuts [S] Contains Seeds
[V] Vegetarian  Spicy
(please advise if less spicy is preferred)

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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	40	138
Singapore Fried Bee Hoon Stir-fried vermicelli with seafood, beansprout, egg and honey chicken	40	138
Penang Hokkien Char Yellow noodles and rice vermicelli with seafood, chicken and vegetables flavoured with soya and oyster sauce	40	138
 Mee Mamak Stir-fried yellow noodles with sliced of chicken, squid, potato cube, vegetable, served with spicy peanut sauce and garnished with lime	40	138
Cantonese Hor Fun Wok-fried flat rice noodles with seafood, mushroom in rich egg sauce	42	145
 Char Koay Teow Stir-fried flat rice noodles with prawns, squid, fish cake, bean sprouts, egg, chili paste and chives	42	145
Cantonese Seafood Fried Rice Stir-fried rice with seafood, vegetable, sunny side up egg topped with crab meat	42	145
Sweet & Sour Chicken Served with steamed rice and vegetable	42	145
Fried Rice Istimewa Stir-fried rice with dry shrimp, squid, prawn, chicken satay, fried egg, Asian pickles and fish crackers	42	145
Hainanese Chicken Rice Our house favourite of poached chicken with gingered chicken flavoured rice served with garlic chilli and soya sauce	48	166

 SHANGRI-LA CIRCLE









Garden Café Nasi Lemak

CURRY & SPICED

	RM	POINTS REQUIRED
 Mixed Vegetable Curry Mixed vegetables with thick curry gravy served with steamed rice, vegetable pickle and papadom	31	107
 Garden Café Nasi Lemak Steamed coconut rice served with cucumber, peanut, anchovies, boiled egg, chicken curry and prawn sambal	40	138
 Beef Rendang Braised beef with local herbs and spices with 'Kerisik' served with steamed rice, vegetable pickle and crackers	42	145
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	44	152

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PASTA FIESTA

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



Beef Bolognese

Served in rich tomato and beef sauce base

RM

42



145

Chicken Carbonara

Thick creamy sauce served with sliced chicken and mushroom

42

145

Seafood Marinara

Braised mixed seafood in tomato concasse

48

166

Prawn Aglio e Olio

A fresh trio of prawn with a dash of spices and extra virgin olive oil

48

166



Beef Bolognese



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Fish & Chips

WESTERN FARE

RM



Fish and Chips

50

173

Fried fish fillet with light batter, fresh bouquet salad served with lemon wedge, creamy tartar sauce and fries

Traditional Chicken Chop

52

180

Slow deep-fried chicken coated with chef special flour accompanied with buttered vegetables, cream of mushroom sauce and fries



Norwegian Salmon

85

294

Grilled salmon served with potato purée, vegetables and lemon cream sauce



Sirloin Steak

102

353

200gm grilled NZ sirloin steak Served with vegetables, mashed potato and crushed black pepper sauce

N.Z. Lamb

112

387

Grilled lamb rack with seasonal vegetables, potato purée, served with jus and mint sauce

VEGETARIAN OPTIONS

	RM	POINTS REQUIRED
[V] Spring Rolls Served with sweet chilli sauce	21	73
[V] Stir-fried Noodles With vegetables and mushrooms	23	79
[V] Vegetarian Fried Rice Stir-fried fragrant rice with vegetable and infused sesame oil. Served with vegetable crackers and bouquet salad	23	79
[V] Braised Beancurd with Vegetarian Sauce Served with steamed rice and vegetable cracker	29	100
[V] Spaghetti Napolitana With vegetable and drizzled with basil oil	36	124



Spaghetti Napolitana




Vegetarian Fried Rice






Banana Split

SWEET ENDINGS

	RM	POINTS REQUIRED
[N] Ice Cream Vanilla, chocolate, strawberry, yam Choice of different flavours and toppings		
Single scoop	8	28
Double scoops	16	55
Triple Scoops	21	73
Warm Apple Pie Homemade sweet dough, fresh apple filling served with vanilla ice cream	24	83
Sago Gula Melaka Tapioca pearls with palm sugar syrup served with coconut cream	25	86
Seasonal Fresh Fruit Platter An assortment of tropical fresh fruits	27	93
[N] Banana Split Triple scoops of ice cream served with banana, oreo biscuit and variety topping	29	100
Berries Cheese Cake Sliced cheese cake with a selection of berries, served with strawberry sauce topped with fresh cream	31	107


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WINE

WHITE

	Glass/Bottle	
Tempus Two Silver Series Pinot Gris <i>Australia</i>	34/161	118/556
Lindeman's Chardonnay <i>Australia</i>	37/172	128/594
Placido, Pinot Grigio delle Venezie <i>Italy</i>	52/250	180/864

RED

Tempus Two Shiraz / Cabernet Sauvignon <i>Australia</i>	34/161	118/556
Lindeman's Shiraz Cabernet <i>Australia</i>	37/172	128/594
Cesari Merlot <i>Italy</i>	37/172	128/594

BEER

	Half Pint	POINTS REQUIRED
From the Tap Tiger Draft	33	114
From the Loft	per Bottle	
Heineken	34	118
Guinness Stout	34	118
Tiger	34	118

SCOTCH WHISKY

Ballantine's Finest	31	107
Chivas Regal (12 years)	33	114
Johnnie Walker Black Label	33	114
Monkey Shoulder	53	183

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Beefeater	30	104
Bombay Sapphire	33	114
Tanqueray	33	114
Hendrick's	52	180
Monkey 46 Sloe Gin	54	187
Monkey 47	54	187

RUM

Havana (3 years)	33	114
Havana (7 years)	51	176
Bacardi White	33	114
Captain Morgan Dark	33	114

BEVERAGE

TEQUILA

Olmecca Reposado	34	118
Jose Cuervo	40	138

VODKA

Absolut	34	118
Apeach, Raspberri, Mandrin		
Belvedere	51	176
Grey Goose	51	176
Ketel One	51	176
Royal Dragon Elite	51	176

SOFT DRINK

Coke	15	52
Soda		
Ginger Beer		
100 Plus		
Sprite		
Ginger Ale		
Tonic		
Bitter Lemon		

FRESH JUICE

Apple	27	76
Orange		
Watermelon		
Carrot		
Honeydew		

CHILLED JUICE

Pineapple	19	66
Guava		
Lime		
Mango		
Orange		
Tomato		

Milkshake

Vanilla, strawberry or chocolate	19	66
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Young Coconut

	19	66
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COFFEE

Freshly Brewed Coffee	20	69
Iced Caramel Latte		
Iced Mocha Latte		
Cappuccino		
Caffé Latte		
Iced Coffee		
Espresso Double		
Espresso Single	14	48

TEA

Chamomile	20	69
Earl Grey		
Peppermint		
Iced Lemon Tea		
English Breakfast		
Green Tea with Jasmine		

COCKTAIL

POINTS REQUIRED 40 138

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

SBG

Vodka, blue curaçao, lime & mango juice, lemonade

Mai Tai

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

Classic Mojito

Rum, mint leaf, sugar syrup, soda

MOCKTAIL

26 90

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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