




FERINGGI


GRILL

A LA CARTE MENU

APPETISER

				
		RM	Point Required	
[T] [S] [V]	Caesar Salad	68	245	
	Crisp Romaine Leaves lightly dressed in a rich Parmesan Sauce and topped with Golden Croutons. Served with flair from our elegant wooden trolley. <i>Add to Your Preference:</i>			
	Norwegian Smoked Salmon	42	151	
	Fresh Grilled Prawn	42	151	
[N]	Grilled Miso-Glazed Yellowfin Tuna	72	259	
	Hijiki, Pearl Onion, Avocado, Sesame, Toasted Nori			
	Australian Wagyu Carpaccio	138	497	
	Rocket, Shaved Parmesan, Extra Virgin Olive Oil and Grain Mustard			
	Seasonal Oysters			
	Seasonal Baked Oysters Rockefeller with a rich Herb and Breadcrumb topping. A Taste of Premium, High-Quality Oysters			
	Half Dozen	95	342	
	One Dozen	175	630	
	Seafood Platter			
	Chef's Daily Selection			
	For 2 to 4 persons	298	1073	
	For 6 to 8 persons	580	2088	
	Caviar Oscietra Selection	688	2477	
	30gm Oscietra Caviar served on ice with Lemon, Sour Cream and classic condiments			

WARM ENTRÉE

				
		RM	Point Required	
	Charcoal Roasted Chimichurri Prawns	62	233	
	Burnt Baby Romaine, Lemon Zest and Spicy Mango Coulis			
	Escargots à la Bourguignonne	68	245	
	Classic French Snails with Garlic and Italian Parsley Butter			
[V]	The Mediterranean	78	281	
	Fried Burrata, Grilled Figs, Roasted Heirloom Tomato, Bell Peppers, Balsamic and Pesto			
	Seared Foie Gras	98	353	
	Caramelised Foie Gras with Pineapple Compote, Fresh Berries and Aged Balsamic			
[N][V]	Grilled Baby Octopus	155	558	
	Grapefruit Glaze, Baby Potato and Roasted Almonds			
	Bay Scallops	168	605	
	Homemade XO Sauce, Creamy Spinach			

SOUP




				
		RM	Point Required	
[T][A][S]	Tomato Soup	52	187	
[VG]	A classic Feringgi Grill creation, this Tomato Soup is flamed with Gin and finished with a swirl of Cream. Presented from our elegant trolley with the final touch added at your table.			
[V]	Green Pea and Mint Soup	52	187	
	A Vibrant Blend of Sweet Garden Peas and Fresh Mint, Simmered and Puréed to a Silky Finish with a swirl of Crème Fraîche			
[A] [S]	Lobster Bisque	70	252	
	Creamy Lobster Bisque with a hint of Cognac			


SHANGRI-LA CIRCLE






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

[A] Alcohol [N] Nuts [V] Vegetarian [VG] Vegan [G] Gluten Free [S] Signature [T] Tableside Service
Our produce and cuisine are "Rooted in Nature", featuring the finest locally and ethically-sourced ingredients.
Please notify us if you have any special dietary requirements and if you have any allergies.
All prices are quoted in Ringgit Malaysia (RM) and inclusive of 10% service charge and 6% government tax



PASTA

					
	RM	Point Required		RM	Point Required
[V] Gnocchi Wild Mushrooms, Truffle Sauce, Parsley and Pecorino Cheese	78	281	 Squid Ink Pasta Baby Lobster, Smoked Tomatoes, Basil and Prawn	98	353
[N] Fettuccine Seared Prawns, Marinara Sauce, Pine Nuts, Chilli and Burnt Butter	78	281	Orecchiette Beef Shin Ragù, Mushroom, Rosemary and Parmesan	98	353



MAIN COURSE

					
	RM	Point Required		RM	Point Required
 Grilled Norwegian Salmon Braised Fennel, Shiitake Mushrooms, Sautéed Spinach and Caper Cream	145	522	[N] Grilled Duck Breast Beetroot, Seasonal Vegetables and Caramelised Chestnut	168	605
 Grilled Cod Celeriac Purée, Seasonal Vegetables, Pickled Red Onion	168	605	Tuscany Seafood Stew Lobster, Scallop, Mussel, Prawn, Crab, Tomato Bisque, Chilli Flakes, Garlic and Grilled Bread	255	918
 Grilled River Prawn Parsley Mash, Grilled Aubergine and Lemon Saffron Risotto	168	605	[A] Boston Lobster [500g-600g] Guests can choose their Boston Lobster grilled or prepared Thermidor, accompanied by Citrus-infused Butter for a refined flavour.	560	2016

VEGETARIAN

					
	RM	Point Required		RM	Point Required
STARTER			MAIN COURSES		
[V] Caesar Salad Crisp Romaine with Parmesan dressing and topped with Golden Croutons	63	227	[V] Mushroom Risotto Creamy Risotto with Wild Mushrooms, Black Truffle and Mascarpone	68	245
SOUP			[V] Gnocchi Wild Mushrooms, Truffle Cream Sauce and Parmesan	78	281
[A][V] Tomato Soup A Classic Feringgi Grill Creation, this Tomato Soup is flamed with Gin and finished with a swirl of Cream. Presented from our elegant trolley with the final touch added at your table.	52	187			
[V] Mushroom Soup Velvety Mushroom Soup with a hint of Truffle Oil	52	187			

SIGNATURE GRILLED SELECTION

		 Point Required				 Point Required
	RM					RM
TENDERLOIN						
Sachoku Wagyu Grain Fed MB4, 200gm [Australia]	338	1217				345 1242
Fullblood Marble King Wagyu MB6, 200gm [Acheron Valley, Victoria, Australia]	350	1260				
STRIPLOIN						
Japanese Wagyu Shimomura Japanese Wagyu A5, 250gm [Aichi, Japan]	468	1685				
Omi Tokushima Japanese Wagyu A5, 250gm [Shiga, Japan]	468	1685				
RIBEYE						
Sanchoku Wagyu Wet-Aged, 300-Day Grain-Fed MB4, 300gm [Australia]						458 1649
Sanchoku Purebred Wagyu MB6 Grain-Fed, 300gm [Brisbane, Australia]						
CUBE ROLL						
True North Wagyu Cube Roll MB5 300-Day Grain-Fed, 300gm [Darling Downs, Australia]						345 1242
Gippsland Grass-Fed Pure Angus, 300gm [Queensland, Australia]						328 1181

FROM THE DRY AGE CHILLER

CHILLER	RM	Point Required
Gippsland Grass-Fed Pure Angus Tenderloin, 250gm [Queensland, Australia]	300	1080
True North 100-Day Grain-Fed Cube Roll MB1, 250gm [Darling Downs, Australia]	338	1217
True North Wagyu 300-Day Grain-Fed Striploin MB6, 300gm [Darling Downs, Australia]	348	1253

ON THE BONE

ON THE BONE	RM	Point Required
Grilled Maple-Glazed Spring Chicken Charcoal Roasted Chicken, Parsley, Wild Mushroom and Thyme Jus	98	353
New Zealand Lamb Shank Slow-Cooked Lamb Shank with Creamy Potato and Root Vegetables	138	497
Taylor Preston Lamb Rack Chargrilled Lamb Rack, Burnt Lemon, Aubergine and Peppers [Wellington Region, New Zealand]	188	677

Available on Friday & Saturday

[T][S] Prime Rib cooked on the Bone MB6+

Savour the Rich, Succulent flavours of our Slow-cooked, Bone-in Wagyu Prime Rib, grilled to perfection for maximum juiciness. Served with Yorkshire Pudding and a rich Red Wine Sauce, this dish is presented with a classic wooden trolley for an elegant touch.

Choose between:

Queen's Cut	280gm	RM338	1217
King's Cut	350gm	RM398	1433

SAUCE

[A] Béarnaise

[A] Red Wine Reduction

Beef Jus

FG Sarawak Pepper Sauce

BBQ Sauce

Chimichurri

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SIDES					
					
	RM	Point Required		RM	Point Required
Grilled Creamed Corn Creamed Corn, Chilli, Manchego Cheese	25	90	Potato Purée Silky Mashed Potatoes with Cream and Butter	25	90
Creamed Spinach and Fried Egg Creamy Spinach with Shallots and Garlic, topped with a Sunny-Side-Up Egg	25	90	Truffle Fries Parmesan Cheese and Truffle Oil	28	101
Seasonal Mushrooms Sautéed Seasonal Mushrooms with Shallots and fresh Parsley	25	90	Asparagus and Béarnaise Blanched Green Asparagus with rich Béarnaise Sauce, Butter, Egg Yolks and aromatic Herbs	28	101
Potato Gratin Creamy Potato Gratin layered with melting Cheese, baked to a golden crisp	25	90	Feringgi Mac and Cheese Macaroni with Creamy Cheddar, Gruyère and Parmesan Cheeses	35	126



ARTISANAL CHEESE SELECTION

Three-Cheese Selection
A curated Trio of exceptional Cheeses.

RM95  342

DESSERT					
					
	RM	Point Required		RM	Point Required
[A] Hot Soufflé Grand Marnier, Strawberry Coulis	42	151	[N] Lychee Rose Raspberry Panna Cotta Raspberry Sorbet and Pistachio Biscotti	42	151
[N] Rich Chocolate Truffle Green Tea Ganache and Almond Dacquoise	42	151	[A] Traditional Crêpes Suzette Classic Crêpes flambéed with Grand Marnier, served with Vanilla Ice Cream	62	223
Lemon Curd Tart Grapefruit, Yuzu, Strawberry Curd and Meringue	42	151			

GROWING GUEST

STARTER			DESSERTS		
	RM	 Point Required		RM	 Point Required
[V] Caesar Salad Cos Lettuce and Parmesan	25	90	Chocolate Tart, Chocolate Ice Cream and Hot Chocolate Sauce	25	90
[V] Tomato Soup, Herbs Croutons	25	90	Chocolate Crème Brûlée	25	90
MAIN COURSES					
[V] Linguine "al Dente" and Tomato Sauce	35	126			
[V] Mac & Cheese	35	126			
Steak Frites, Ketchup and Mayo	55	198			

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