

Appetiser

	RM	 Point Required
[T] [S] [V] Caesar Salad 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>	68	200
Norwegian Smoked Salmon	40	133
Fresh River Prawn	30	100
[N] Tuna Carpaccio Premium Tuna Slices with Caviar, Peach, Mozzarella, Fennel and Pesto	78	260
 Beef Tartare "Au Couteau" Hand-cut Prime Beef Fillet with traditional dressing, Quail Egg Yolk and Crisp Toasts	78	260
Seasonal Oysters Baked Oysters Rockefeller with a Rich Herb and Breadcrumb topping.	88	293
Carabineros Prawn Mediterranean Red Prawns, Pumpkin Purée, Pomelo Salad and Citrus dressing	108	360
Homemade Foie Gras Terrine Silky Foie Gras Terrine with Pineapple Compote, Fresh Berries and toasted Brioche	128	426
Caviar Oscietra Selection 30g Oscietra Caviar served on ice with Lemon, Sour Cream and classic condiments	688	2290

Warm Entree

[V] Morel Mushroom Risotto Creamy Risotto with Morel Mushrooms, Black Truffle and Mascarpone Cheese	68	226
Escargots à la Bourguignonne Tender Snails baked in Garlic and Parsley Butter served with Crisped Baguette slices	68	226
Hokkaido Scallops Pan-seared Scallops with Salmon Roe, Black Truffle and fine micro Herbs	98	326
 Seared Foie Gras Caramelised Foie Gras with Pineapple Compote, Fresh Berries and Aged Balsamic	98	326
River Prawn Grilled River Prawn with Broccoli, Charred Cauliflower, Baby Carrots and Chimichurri Sauce	108	360
Atlantic Eastern Octopus Grilled Octopus with Salad, Tomato Jam, Aubergine Caviar and Sourdough Chips	108	360


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

Soup

	RM	 Point Required
[T] [VG] [A] [S] 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.	50	167
[V] Mushroom Velouté Velvety Wild Mushroom Soup with Cream and Truffle Oil, finished with Mushroom Ravioli	50	167
Creamy Smoked Pumpkin Essence A creamy Pumpkin Soup with a delicate smoky flavour, finished with a touch of Cream and fresh Herbs	50	167
[A] [S] Lobster Bisque Creamy Lobster Bisque with a hint of Cognac	70	233

Pasta

Tagliatelle Tagliatelle with Mushroom Truffle, Smoked Salmon and Smoked Mascarpone Cheese	98	826
Squid Ink Spaghetti A refined dish of Squid Ink Spaghetti, tossed with Succulent Shrimp, fresh Cherry Tomatoes and Fragrant Basil for a perfect balance of Flavours	98	326
Lobster Linguine Linguine with Lobster, Lemon, Basil, Tomato and Garlic	168	560

Main Course

🍴 River King Prawns Grilled Prawns with Pumpkin Purée, Baby Carrots, Sprouting Broccoli and a Citrus Glaze	158	526
🍴 Grouper Fillet Pan-seared Fillet with Turnip, Cauliflower and Black Truffle Paste, finished with a Tarragon Sauce.	158	526
Duck Breast à L'orange With Sweet Peas and Asparagus, Celeriac Fondant and a Tangy Orange Sauce	168	560
[N] Grilled Cod Fillet Charred Cod Fillet with Roasted Capsicum, Pumpkin Purée and Toasted Almonds	208	692
Classic Cioppino Seafood Tomato Broth with Mussels, Prawn, Fish and Lobster served with Olive Sourdough	258	860
🍴 [S] Seafood Platter Local Lobster, Shrimps, Scallops and Sea Bass	450	1499
[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	1865

Signature Grilled Selection

TENDERLOIN

Pure Bred Stanbroke Black Angus Grain Fed MB2 [Queensland, Australia]	200gm	300	999
Sanchoku Wagyu Grain Fed MB4 [Australia]	200gm	338	1126

RIBEYE

Sanchoku Wagyu Grain Fed Mb4 [Australia]	300gm	338	1126
Purebred Wagyu Grain MB6 [Brisbane, Australia]	300gm	458	1525

CUBE ROLL

Pure Bred Stanbroke Black Angus Grain Fed Mb2 [Queensland, Australia]	300gm	400	1332
Purebred Wagyu Grain Fed Mb6 [Brisbane, Australia]	300gm	458	1525

STRIPLOIN

Sanchoku Wagyu Grain Fed Mb4 [Australia]	300gm	358	1192
Purebred Wagyu Grain Fed Mb6 [Brisbane, Australia]	300gm	388	1292

Sides

Cauliflower Gratin Creamy Cheese Sauce over lush Cauliflower, baked to a golden, bubbling finish	25	83
Creamed Spinach Tender Spinach with Shallots and Garlic, finished in a Luxurious Cream Sauce	25	83
Seasonal Mushrooms Sautéed Seasonal Mushrooms with Shallots and fresh Parsley	25	83
Potato Gratin Creamy Potato Gratin layered with melting Cheese, baked to a golden crisp	25	83
Truffle Potato Purée Silky Mashed Potatoes with Cream, Butter and Aromatic Black Truffle	25	83
[N] Thyme Pumpkin Char-grilled Pumpkin. Thyme, Pine Nut and Feta	25	83
Asparagus and Béarnaise Green Asparagus with Béarnaise Sauce, Butter, Egg Yolks and aromatic Herbs	28	94

Sauce

[A] Béarnaise	[A] Red Wine Reduction	Beef Jus
Sarawak Pepper Sauce	BBQ Sauce	Chimichurri

Special Sharing

Angus Chateaubriand [500g]
Devesa Argentina
Chateaubriand-style Cut, ideal for Sharing between Two.
This steak features the exceptional tenderness and rich marbling of Argentine Black Angus and is served with two side dishes for a complete and satisfying meal.

RM

Point
Required

7382457

Daily Butcher Cut (Suitable for 2 persons)
Two cuts of each Wagyu and Angus. Served with Sides of the day

7882624

On The Bone

Grilled Spring Chicken
Herb-marinated Chicken, grilled to perfection and served with two sides of your choice.
A flavourful and tender dish, carefully crafted for a balanced dining experience.

98326

Taylor Lamb Rack
Wellington Region, New Zealand
Char-grilled Lamb Rack, Burnt Lemon, Eggplant and Peppers

188626

Tomahawk Wagyu Australia Mb6+ [1300g—1500g]
Ideal for Sharing among four, **Pre-order at least one day in advance.**
Check availability with our service associate.

13884622

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	338	1125
King's Cut	350gm	398	1325

Dessert

Passion Mango Cheesecake
Decadent Cheesecake with Tropical Passion Fruit and Mango, finished with Caramel Sauce, Brandy Snaps and Fresh Fruit.

39130

Lemongrass Panna Cotta
Delicate Panna Cotta infused with Lemongrass, paired with a Lime Macaron and Berry Sauce

39130

[N] **Milk Chocolate Hazelnut Praline**
Luxurious Milk Chocolate Hazelnut Praline with Chocolate Sable, Raspberry Meringue and Strawberry Sauce

49163

[A] **Traditional Crêpes Suzette**
Classic Crêpes flambéed with Grand Marnier, served with velvety Vanilla Ice Cream.

60200

[T][S][A] **1973 Baked Alaska**
Coconut, Mango, Banana Fruit Ice Cream with Vanilla Sponge

80266

Vegetarian

RM


Point
Required

STARTER

- ☐ [V] **Caesar Salad**
Crisp Romaine with Parmesan dressing and topped with Golden Croutons

60

200

SOUP

- ☐ [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.
- ☐ [V] **Mushroom Velouté**
Velvety Mushroom Soup with a hint of Truffle Oil

50

166

50

166

MAIN COURSES

- ☐ [V] **Linguine "Al Dente"**
Linguini in Aglio e Olio with Sautéed Mushrooms
- ☐ [V] **Morel Mushroom Risotto**
Creamy Risotto with Morel Mushrooms, Black Truffle and Mascarpone Cheese

68

226

68

226

Growing Guest

STARTER

- ☐ [V] **Caesar Salad, Cos Lettuce and Parmesan**
- ☐ [V] **Tomato Soup, Herbs Croutons**

25

83

25

83

MAIN COURSES

- ☐ [V] **Linguine "al Dente" and Tomato Sauce**
- ☐ [V] **Mac & Cheese**
- Steak Frites, Ketchup and Mayo**

35

117

35

117

55

183

DESSERTS

- Chocolate Tart, Chocolate Ice Cream and Hot Chocolate Sauce**
- Chocolate Crème Brûlée**

25

83

25

83



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