



# GLAMOUR

INDIVIDUAL CHINESE SET MENU 2021

Rp 1,288,000++/person

## APPETISER

Select **THREE** from the following items

水果沙律虾达

Prawns and Fruit Cocktail Salad in A Tart

麦香鲜虾球

Deep-Fried Prawn with Cereal Oats

北京片皮鸭

Peking Duck and Condiment

鱼子海鲜蒸虾饺青姜蓉酱

Steamed Seafood Dumpling with  
Red Tobiko in Green Ginger Sauce

蔬菜鸡肉磨菇包

Steamed Chicken Bun with Vegetables,  
Mushroom Shaped

鲜虾鸡肉五香卷

Deep-Fried Prawn and Chicken Ngo Hiang Roll

八爪鱼川式捞海蜇拌辣蛋黄酱蒜酱

Marinated Jellyfish and Baby Octopus,  
Spicy Mayo Garlic Sauce

鸡肉松软壳蟹

Deep-Fried Soft Shell Crab with Chicken Floss

## SOUP

Select **ONE** from the following items

八宝官燕鱼唇海味羹

Braised Eight-Treasure Bird's Nest,  
Fish Lip and Seafood with Mushroom Soup

虫草花官燕干贝炖鸡汤

Double-Boiled Bird's Nest, Dried Scallop and  
Chicken with Herb Cordyceps Flower

燕窝花胶干贝黄瓜金瓜汤

Bird's Nest, Fish Maw, Dried Scallops,  
Cucumber and Prawn in Golden Pumpkin Soup

八宝燕窝鱼鳔海味羹

Braised Eight-Treasure with Bird's Nest, Fish Maw  
and Hipio with Assorted Dried Seafood Soup



**Shangri-La hotel**

SURABAYA

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## MAIN COURSE

Select **TWO** from the following items

红烧海参螺片田园蔬

Braised Sea Cucumber and Sea Shell  
with Vegetables in Oyster Sauce

蚝皇鲍鱼（10头）花菇田园蔬

Braised Whole Abalone (F10) and  
Flower Mushrooms with Vegetables in Oyster Sauce

红烧海参花胶田园蔬

Braised Sea Cucumber and Fish Maw  
with Vegetables in Oyster Sauce

星州炒大海虾球配馒头

Deep-Fried King Prawns with Singapore-Style  
Chilli Crab Sauce and Chinese Buns

酒香煎牛柳配彩椒

Pan-Fried Beef Tenderloin with  
Red Wine Honey Sauce and Capsicum

香煎黑椒牛柳配西兰花

Wok-Fried Beef Tenderloin with  
Vegetables Broccoli in Black Pepper Sauce

日式照烤烧雪鱼配茨泥彩椒

Oven-Baked Salmon with Capsicum  
and Mashed Potato in Teriyaki Sauce

烧焗黑椒三文鱼配茨泥彩椒

Oven-Baked Salmon Fillet with Capsicum  
and Mashed Potato in Black Pepper Sauce

## RICE OR NOODLES

Select **ONE** from the following items

珍珠炒饭伴香焗鱼柳

Wok-Fried Fragrant Rice with  
Oven-Baked Salmon topped with Red Tobiko

鱼子酱伴海鲜炒饭

Wok-Fried Seafood with Crab Meat  
and Red Tobiko Golden Fried Rice

手工进口牛柳球番薯泡饭

Homemade Imported Beef Tenderloin  
with Sweet Potato in Rice Soup

牛柳蔬菜蛋炒饭

Crispy Fried Rice with Beef Tenderloin,  
Seasonal Vegetables and Egg

鸡茸炸酱面

Zha Jiang Noodles with Tiger Prawn  
and Spicy Minced Chicken Sauce

焖伊面拌海鲜白松露油和鱼子蛋汁

Braised E-Fu Noodles with White Truffle Oil  
and Seafood in Egg Gravy with Red Tobiko

港式香脆鸡蛋面配海鲜

Crispy Egg Noodles with Seafood  
in Cantonese Style

## DESSERT

Select **ONE** from the following items

贵妃茶伴雪糕达

Empress Tea served with Ice Cream Tart

牛油果凍伴黑炭流沙飽

Chilled Avocado Pudding served with  
Steamed Charcoal Bun with Smooth Custard Cream

水晶果冻杂水果

Crystal Jelly Fruit Cocktail



**Shangri-La hotel**

SURABAYA