



# EXTRAVAGANZA

INDIVIDUAL CHINESE SET MENU 2021

Rp 1,888,000++/person

## APPETISER

Select **TWO** from the following items

牛肉馅酥炸脆皮芋头糕

Deep-Fried Crispy Yam Cake with Beef Filling

黑椒金针菇配彩椒牛柳卷

Pan-Seared Beef Tenderloin Roll with  
Enoki Mushroom and Capsicum in Black-Pepper Sauce

沙律龙虾水果黑鱼子蜜瓜盅

Chilled Lobster with Black Caviar served with  
Fruit Cocktail Salad in a Rock Melon

黑椒奶油水果龙虾挞

Wok-Fried Lobster with Seasonal Fresh Fruits in  
Pepper Mayo in a Tart

芬芳鸡丁配辣蒜蓉酱

Fragrant Diced Chicken with Spicy Garlic-Mayo Sauce

羊肚菌蘑菇素春卷

Morel Mushroom with Homemade Vegetable Spring Roll

青柠梅水果香煎龙虎斑鱼

Baked Tiger Garoupa Fish with Fruit in Lemon-Plum Sauce

冷冻北海道扇贝配茅台酱腌制西瓜

Chilled Hokkaido Scallop with Maotai Sauce and Pickled Watermelon

晶莹带子鲜虾饺绿姜酱

Steamed Scallop and Prawn Dumpling with Green Ginger Sauce

## SOUP

Select **ONE** from the following items

冬虫草花五宝官燕花胶汤

Double-Boiled Five-Treasure Bird's Nest  
with Fish Maw and Herb Cordyceps Flower

官燕干贝花胶鲜菇羹

Braised Bird's Nest with Fish Maw,  
Dried Scallops and Mushroom Soup



**Shangri-La hotel**

SURABAYA

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## RICE OR NOODLE

Select **ONE** from the following items

干烧虎虾伊腐面

Wok-Fried Tiger Prawn with Superior Broth and E-Fu Noodles

手工进口牛柳球番薯泡饭

Homemade Imported Beef Tenderloin with Sweet Potato in Rice Soup

粤式腊肠香菇炒锅炒香糯米

Wok-fried Fragrant Glutinous Rice with Chinese Sausage & Mushroom in Cantonese Style

天麸罗玉兰面线汤盅

Prawn Tempura with Misua and Seasonal Vegetables served in Soup Bowl

香煎烧汁三文鱼拌金酿银炒饭

Pan-Seared Salmon Fillet with Special Honey Sauce served with Wok-Fried Golden Egg Fragrant Rice

## DESSERT

Select **ONE** from the following items

58%的黑巧克力慕斯，绿茶金脆天鹅香草冰淇淋，柠檬热情霜

58% Dark Chocolate Mousse, Green Tea Golden Crispy Swan Vanilla Ice Cream, Lemon Passion Cream

64%Valhrona巧克力慕斯,百香果冻,果冻与清汤-玉麦，银耳，枸杞，红枣，干龙眼  
Duo Dessert (64%Valhrona Chocolate Mousse, Passion Curd, Fruit Jelly; Cheng Teng - Barley, White Fungus, Wolfberries, Red Dates, Dried Longan in Syrup)

## MAIN COURSE

Select **TWO** from the following items

蚝皇鲍鱼（8头）花菇田园蔬

Braised Whole Abalone (F8) and Flower Mushrooms with Vegetables in Oyster Sauce

蚝皇鲍鱼（8头）海参田园蔬

Braised Whole Abalone (F8) and Sea Cucumber with Vegetables in Oyster Sauce

烧汁烤鳕鱼伴茨泥日式酥虾西兰花

Oven Baked Silver Cod Fish Fillet with Mashed Potato, Broccoli and Ebi Tampura in Teriyaki Sauce

香焗味噌沙汁雪鱼柳

Oven-Baked Silver Cod with Miso Mayo

油炸鳕鱼配泰式大蒜葱梅酱

Deep-Fried Cod Fish with Thai Garlic Scallion Plum Sauce

炒牛肉里脊肉丁配核桃和脆皮芋头圈

Wok-Fried Diced Beef Tenderloin with Walnut and Crispy Yam Ring Cake

香煎黑椒进口牛柳配茨泥彩椒

Wok-Fried Imported Beef Tenderloin with Mashed Potato and Capsicum in Black Pepper Sauce

特色彩椒护仔牛柳

Pan-Fried Australian Beef Tenderloin with Capsicum in Red Wine Sauce



**Shangri-La hotel**

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