



INDULGENCE

INDIVIDUAL CHINESE SET MENU 2021

Rp 1,658,000++/person

APPETISER

Select **THREE** from the following items

鸿运乳猪

Roasted Suckling Pig with Condiments

芥末水果虾球

Deep-Fried Prawn Meat Balls tossed in
Wasabi Mayonnaise with Seasonal Fresh Fruits

蔬菜鸡肉磨菇包

Steamed Mushroom-Shaped Chicken Bun
with Vegetables Filling

鸡肉松蒜香虾

Deep-Fried Prawn with Minced Garlic
and Chicken Floss

香脆北海道带子拌辣水果酱

Crispy Hokkaido Scallop with Spicy Fruit Sauce

香脆海鲜酥

Oven-Baked Special Thousand Layer Seafood Puff

红酒浸牛展

Slow-Cooked Beef Shank with Red Wine Honey Sauce

香脆芋头酥配北京烤鸭

Crispy Fragrant Taro with Peking Duck Filling

SOUP

Select **ONE** from the following items

北冬虫草花官燕绍菜三宝汤

Double-Boiled Three Treasure Bird's Nest
with Fish Maw and 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



Shangri-La hotel

SURABAYA

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NOODLE OR RICE

Select **ONE** from the Following Items

虎虾球炸酱面

Zha Jiang Noodle with Spicy Minced
Chicken Sauce and Tiger Prawn

大虎虾焖伊腐面

Stewed E-Fu Noodles with Tiger Prawn

港式锦绣海鲜煎生面

Braised Crispy Noodles with Assorted Seafood
and Vegetables in Cantonese Style

茄盅虎虾球伴焦烧米饭

Wok-Fried Tiger Prawn with Spicy Sauce
in A Tomato Cup served with Burnt Jasmine Rice

蒙古汁煎牛柳金酿银炒饭

Pan-Seared Beef Tenderloin, Mongolian Style
served with Wok-Fried Golden Fragrant Rice

蒜片牛油头抽焗三文鱼拌伊腐面

Oven-Baked Salmon with Golden Garlic and
Butter Shoyu served with Stewed E-Fu Noodles

DESSERT

Select **TWO** from the following items

青柠雪霜香茅冻配鱼冻

Refreshing Lemongrass Jelly topped
with Lime Sorbet and Fish Jelly

冻滑杨枝甘露伴酥皮锅饼伴雪糕

Chilled Sweetened Mango Puree and Sago
with Pomelo served with Fried Crispy
Pancake topped with Homemade Ice Cream

MAIN COURSE

Select **TWO** from the following items

特级红烧十头鲍鱼炆西兰花与花菇

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

十头鲍鱼炆西兰花与干贝特级蚝油汁

Braised Whole Abalone (F10) & Dried Scallop with
Vegetables in Premium Oyster Sauce

烧汁煎牛柳配酥洋葱西兰花

Pan-Seared Beef Tenderloin
with Morel Mushroom Sauce

香煎黑椒牛柳配彩椒

Wok-Fried Beef Tenderloin with
Capsicum in Black-Pepper Sauce

香焗黑椒雪鱼配彩椒

Oven-Baked Silver Cod with
Capsicum in Black Pepper Sauce

潮州蒸雪鱼柳

Steamed Silver Cod Fillet in Teowchew Style

蒙古汁煎牛柳

Pan-Seared Beef Tenderloin in Mongolian Style

黄金流沙鲜虾球

Wok-Fried Prawns with Golden Salted Egg Yolk



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