



SHANGRI-LA
TORONTO



Veuve Clicquot



SIGNATURE COCKTAILS

PINK PLATINUM	24
Lemon-infused Belvedere Vodka, Veuve Clicquot Rosé, Raspberry, Lychee	
CONNOISSEUR	24
Hennessy, Campari, Sweet Vermouth	

CHAMPAGNE & WINE

CHAMPAGNE	GLASS	BOTTLE
VEUVE CLICQUOT BRUT, NV	39	195
VEUVE CLICQUOT ROSÉ, NV	45	215
VEUVE CLICQUOT RICH, NV	45	215
VEUVE CLICQUOT LA GRANDE DAME, 2008	205	975

WINE	GLASS	BOTTLE
CLOUDY BAY SAUVIGNON BLANC	25	120
TERRAZAS DE LOS ANDES RESERVA MALBEC	18	90

PAIRINGS

Includes glass of Veuve Clicquot

CRISPY FRIED CHICKEN	52
Puffed Coriander, Hoisin Sauce, Soy, Black Vinegar PAIRED WITH VEUVE CLICQUOT BRUT	
KIMCHI HOTDOGS 	63
Kimchi, Dijonaise, Scallion, Brioche PAIRED WITH VEUVE CLICQUOT ROSE	
DAILY MARKET OYSTERS	66
Grated Horseradish, Lemon, Mignonette PAIRED WITH VEUVE CLICQUOT BRUT	
BULGOGI FRITTERS	55
Beef Cheek, Chili Aioli, Pear PAIRED WITH VEUVE CLICQUOT BRUT	
SHANGRI-LA BURGER	68
Fried Onions, Lettuce, Pickles, Mac Sauce, Brioche Bun PAIRED WITH VEUVE CLICQUOT ROSE	

*All prices are exclusive of service charge, tax and gratuity.

*Please let our colleague know if you have any food allergy or special dietary requirement.

Our produce and cuisine is "Rooted in Nature", featuring the finest local and seasonal ingredients.

STARTERS

CHILLED SWEET PEA SOUP 	17
Wasabi Peas, Bay Scallops, Sesame	
GRILLED OCTOPUS   	24
Potato, Chorizo, Hazelnut Pesto, Bonito	
CLASSIC CAESAR SALAD	18
Crisp Romaine, Bacon, Parmesan, Toasted Bread Crumbs, Garlic Dressing	
ORGANIC SPRING MIX 	17
Orange, Radish, Avocado, Vegan Feta, Charred Citrus Dressing	
KALE AND QUINOA SALAD  	20
Cucumber, Avocado, Tomato, Brocolini, Sesame Vinaigrette	
ADD	
CHICKEN	12
TUNA	13
SALMON	20

FOR THE TABLE

KIMCHI HOTDOGS 	26
Kimchi, Dijonaise, Scallion, Brioche	
BULGOGI FRITTERS	19
Beef Cheek, Chili Aioli, Pear	
SHISHITO PEPPERS AND EDAMAME 	15
Bonito and Sesame Salt	
RATATOUILLE FLATBREAD 	24
Buffalo Mozzarella, Basil Oil	
CRISPY FRIED CHICKEN	17
Puffed Coriander, Hoisin Sauce, Soy, Black Vinegar	
PAIRING VEUVE CLICQUOT BRUT	

RAW

TUNA TARTARE 	20
Raw Tuna, Avocado, Cucumber, Miso Vinaigrette	
DAILY MARKET OYSTERS	30
Grated horseradish, Lemon, Mignonette	
HAMACHI SASHIMI 	28
Fermented Tomato, Mango, Mint	

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ENTREES

SHANGRI-LA BURGER	32
Fried Onions, Lettuce, Pickles, Mac Sauce, Brioche Bun	
SPICY FRIED CHICKEN SANDWICH	27
Wasabi Tartare, Shredded Lettuce, Anaheim Chili Glaze, Brioche	
PAD THAI 	32
Chicken, Shrimp, Egg, Fried Tofu, Rice Noodles, Bean Sprouts, Cashews	
TORCHED SALMON POKE BOWL	28
Brown Rice, Cucumber, Marinated Mushrooms, Avocado, Sriracha Aioli, Yuzu-Soy Dressing	
AVOCADO BOWL	24
Brown Rice, Cucumber, Cherry Tomatoes, Edamame, Sriracha Aioli, Yuzu-Soy Dressing	
SEARED TUNA BOWL	30
Raw Tuna, Coriander Cress, Lime, Seasoned Brown Rice, Cucumber, Tomatoes, Sriracha Aioli, Yuzu-Soy Dressing	
DOUGLAS COUPLAND FETTUCCINE	24
Knowing Everthing Turns Out To Be Slightly Boring	
PAN SEARED JUMBO SCALLOPS 	46
Pork Belly, Corn, XO, Scallions	
KYUQUOT SOUND SABLEFISH 	54
Fennel, Orange, Cucumber, Miso	
7 OZ. ROUGIE DUCK BREAST	49
Thai Red Curry, Coconut, Broccoli, Prawn Crisp	
6OZ AUSTRALIAN WAGYU FLAT IRON	80
Maitake, Allium Pesto, Potato Confit, Red Wine Jus	
CAPE D'OR SALMON 	44
Broccoli, Asparagus, Zucchini, Coconut, Lemongrass	

DESSERTS

VEUVE CLICQUOT CHEESECAKE	14
Roasted White Chocolate, Champagne Jelly, Buckwheat Sable	
DONUT AND COFFEE	14
Cinnamon Beer Batter Beignet, Coffee Semifreddo, Lemon Marmalade	
THE RASPBERRY	20
Raspberry Whipped Ganache, Ruby Chocolate, Red Berry Jam	

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