

SHANGRI-LA GOURMET ESCAPE
SHANG PALACE - CHINESE FLAVOURS
(CHOICE OF ONE DISH PER COURSE)



STARTER

醋椒小黄瓜 (V)

Crushed Cucumber Salad

with Garlic and Sesame Oil, Chili Vinegar Sauce

椒盐脆鲜鱿 (S)

Crispy Calamari with Five Spice Salt

Deep Fried Calamari with Fried Bread and Crispy Garlic

上海生煎鸡锅贴

"Shanghai" Style Pan-Fried Chicken Pot Stickers

MAIN COURSE

塘风沙味增汁烧鸭

Cantonese Roasted Duck

Quarter of Cantonese Style Marinated Duck

Crispy Skin, Tender Meat Miso Gravy with Plum Dipping Sauce

黄焖走地鸡煲

Chicken Clay Pot

Braised Yellow Chicken Thigh, Sweet Basil, Onions, Oyster Sauce

蚝油牛柳

Beef Tenderloin in Oyster Sauce

Wok-fried Beef Tenderloin Strips, Celery, Onions, Oyster Sauce

DESSERT

烘焙广式蛋挞 (D)

Cantonese Baked Egg Tart with Raspberries

巧克力芒果慕斯 (D)

Chocolate Dream "Beijing Mask"

Mango Mousse, Chocolate Crème UX, Sponge, Stewed Mango

时令鲜果盘

Seasonal Fresh Fruit Platter

HOI AN

SHANGRI-LA GOURMET ESCAPE
HOI AN - VIETNAMESE FLAVOURS
(CHOICE OF ONE DISH PER COURSE)

STARTER

Nộm đu đủ

Crunchy Green Papaya Salad with Chicken (N)

Cherry Tomatoes, Cucumber, Carrot, Green Apple, Peanuts and Citrus Vinaigrette

Gỏi Cuốn Rau xanh

Fresh Rice Paper Rolls (V) (N)

Lettuce, Fresh Herbs, Cucumber, Carrot, Noodles and Peanut Hoi Sin Sauce

Pho Dui Bo

Vietnamese Traditional Oxtail soup

Fresh Basil, Rice Noodles, Bean Sprouts, Fresh Lime

MAIN COURSE

Chả cá lã vọng

Hanoi Turmeric Fish with Dill

fSeabass, Galangal, Spring Onions, Rice Noodles, Chili Fish Sauce

Bo Ham

Vietnamese Beef Stew

Lemongrass, Five spices, Carrot, Thai Basil

Dau Hong Xui (V)

Eggplant with Tofu in Garlic Soy Sauce

Mushrooms, Spring onions, Tofu

DESSERT

Che Chuoi Tran Chau (V) (N)

Banana Sago

Sweetened Coconut Milk, Sago, Pandan Leaves

Xoi Xoai Kem Dua (V)

Sticky Rice with Mango

Hoa Qua' Thập Cam (V)

Tropical Seasonal Fruit Platter

SHANGRI-LA GOURMET ESCAPE

SOFRA BLD - INTERNATIONAL FLAVOURS

(CHOICE OF ONE DISH PER COURSE)

STARTER

Selection of Cold Mezzeh (V) (N)

Hummous, Moutabel, Tabbouleh, Vine Leaves, Labneh, Baba Ganoush

Caesar Salad (V) (D)

Romaine Lettuce, Anchovies, Egg, Shaved Parmesan Cheese

Lentil Soup (V) (D)

Cumin and Lemon

MAIN COURSE

Charcoal Grilled Chicken Shish Tawouk (D)

Served with Garlic Sauce and Mushroom rice

48hrs Braised Beef Short Ribs

with Parmesan and Truffle Polenta, Red Beet Cabbage, Tomato Confit

Pan- Seared Locally Sourced Seabass

warm Potatoes and Bacon, Wilted Spinach and Tomato Nage

DESSERT

Butter Milk Panna Cotta (N) (D)

Raspberry Jelly, Whipped Cream

Taste of Arabia (N) (D)

Arabic Sweets, Warm Umm Ali

Classic Crème Brûlée

With Seasonal Berries