

The  
Lobby  
Lounge



SHANGRI-LA SINGAPORE

## 3-COURSE SET DINNER

Indulge in a delightful meal complete with a starter, main course, and dessert, for a journey of local delicacies from toothsome morsels to signature main courses and sweet treats. While you're at it, treat yourself to a glass of wine specially selected by our sommelier, Britt Ng, to pair with your main course.

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MONDAY TO SUNDAY  
6PM - 10PM  
(Last order at 9.45pm)

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Shangri-La, Singapore reserves the right to amend the menu without prior notice.

### STARTER

Satay (4 pieces)

### MAIN COURSE

#### **Beef Rendang**

Cooked by Rumah Makan Minang, a specialist of Indonesian Minangkabau cuisine, this aromatic Beef Rendang dish is served with brown rice, eggplant and emping.

*2017 Pewsey Vale, Riesling, Eden Valley, Australia*

Or

#### **Bak Chor Mee**

A luxurious take on Bak Chor Mee, this dish takes its recipe from the signature fish maw soup at Seng Kee Mushroom Minced Meat Noodle. The broth is chock-full of quality threadfin fish maw, minced pork, pork slices and egg, topped with stewed mushroom slices.

*2018 Château de Chamirey, Pinot Noir, Burgundy, France*

Or

#### **Bak Kut Teh**

A well-loved traditional dish in Singapore, we feature the original recipe from Legendary Bak Kut Teh with fresh Indonesian pork and Sarawak peppercorn for a rich and slurp-worthy soup. This dish is served with fried 'you tiao' and hot tea.

*2019 Whispering Angel Rosé, Côtes des Provence, France*

### DESSERT

Nonya Kueh from HarriAnns