

A 套餐

SET MENU A

(minimum 2 persons)

瑶柱菇丝蟹肉羹 [S] [A]
Braised crab meat soup with shredded mushroom and sun-dried scallop

RM
每位 Per Person

220



810

广式点心四拼 [S]
Four combination of Dim Sum platter

避风塘爆虾球 [S]
Wok-fried prawn, fragrant garlic and shallot with black bean sauce in Hong Kong “Pei Fong Tong” style

香宫茶香鸡 [SO] [A]
Shang Palace free range chicken smoked with Shangri-La Signature Blend Tea

鹅肝松子炒饭 [N]
Fried rice with foie gras, pine nut and onion

红豆沙汤丸 [SO] [N]
Red bean soup with black sesame dumpling



[C] Celery [G] Gluten [S] Shellfish [E] Egg [F] Fish [SO] Soya
[A] Alcohol [D] Dairy [M] Mustard [N] Nuts [SE] Sesame

Rooted in Nature; Our produce and cuisine is Rooted in Nature, featuring the finest locally and ethically-sourced ingredients.
Please advise your server if you have any allergies.
Prices include 10% service charge and 6% government tax (SST).

SHANGRI-LA CIRCLE
POINTS REDEMPTION


B 套餐

SET MENU B

(minimum 2 persons)

RM
每位 Per Person

388


1420

香宫双拼盘 [S]
松露海鲜龙虾球, 蜜汁煎鹅肝
Shang Palace Combination Platter
Lobster and seafood with truffle and grill foie gras with honey sauce

鲍参鱼鳔羹 [S]
Braised sea treasure soup with shredded abalone

秘汁焗羊扒 [S]
Pan-fried lamb cutlet with chef's special sauce


虫草花云耳蒸鳕鱼 [S] [E] [F] [SO]
Steamed Canadian cod fish with cordyceps flowers and superior soy sauce

蛋白带子蟹肉炒饭 [S] [E]
Fried rice with fresh scallops, crab meat and egg white,
sprinkled with shredded sun-dried scallops

香茅冻伴雪糕 [G]
Chilled lemongrass jelly with ice-cream



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C 套餐

SET MENU C

(minimum 2 persons)

香宫经典三拼盘 [S] [SO]
松露海鲜龙虾球,蟹肉扒百花鱼瓢,蜜汁煎鹅肝
Shang Palace Classic Trio Combination Platter
Lobster and seafood with truffle, fish maw stuffed with prawn paste in crab meat sauce, grilled foie gras with honey sauce

古法佛跳墙 [S]
“Monk Jump Over The Wall”
Double-boiled sea treasure soup with whole abalone, sun-dried scallop, fish maw and sea cucumber

秘汁焗羊扒 [SO]
Pan-fried lamb cutlet with chef’s special sauce

辣子酱爆雪鱼片拌馒头 [S] [F]
Sautéed cod fish fillet with spiced ginger sauce served with mantou buns

姜葱大生虾生面 [S] [E]
Wok-fried crispy noodle with fresh water king prawn, spring onion and ginger

红枣炖雪蛤 [G]
Double-boiled Hasma with red dates and lotus seeds

RM


每位 Per Person

688


2520



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 SHANGRI-LA CIRCLE

POINTS REDEMPTION


D 套餐

CELEBRATION MENU D

(per table of 10 persons)

RM
每桌 Per Table

2,880


10540

北京片皮鸭 [SO] [N]
Traditional Peking duck

干贝松茸鸡炖花胶汤 [S] [A]
Double-boiled chicken soup with fish maw, dried scallops and matsutake mushrooms

清蒸龙虎班 [S] [F]
Steamed Omega Rich Garoupa with superior soya sauce

极品露笋什菌炒虾球 [SO] [S]
Wok-fried prawn with XO sauce, asparagus and fresh wild forest mushroom

蚝皇海参东菇时蔬 [SO] [S] [A]
Braised sea cucumbers with mushrooms and vegetables in oyster sauce

秘汁焗羊扒 [SO]
Pan-fried lamb cutlet with chef's special sauce


雪菜北菇鸭丝焖伊面 [E]
Stewed Hong Kong "Ee Fu" noodle with shredded duck meat and mushrooms

扬枝冻甘露 [G] [D]
Chilled mango purée with sago and pomelo

鸳鸯窝饼 [G] [N]
Chinese pancake with lotus paste and red bean paste



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E 套餐

CELEBRATION MENU E

(per table of 10 persons)

RM
每桌 Per Table



香宫双拼盘 ^[S]
松露海鲜龙虾球, 蜜汁煎鹅肝
Shang Palace Combination Platter
Lobster and seafood with truffle, grill foie gras with honey sauce

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6头鲍鱼黑蒜炖鸡汤 ^{[S] [A]}
Double-boiled chicken soup with abalone and black garlic

清蒸笋壳鱼 ^{[S] [F]}
Steamed Soon Hock with superior soya sauce

什菌百合炒帶子虾球 ^[S]
Stir-fried scallops and prawns with assorted mushrooms and lily bulbs

香宫茶香鸡 ^{[SO] [A]}
Shang Palace free range chicken smoked with
Shangri-La Signature Blend Tea

花菇鱼鳔海参时蔬 ^{[S] [SO] [A]}
Braised sea cucumber, sun-dried fish maw and mushroom in oyster sauce


樱花虾炒鸳鸯饭 ^{[S] [E]}
Wok-fried organic red and white rice with seafood and sakura prawns

莲子红豆沙 ^[SO] 
Sweetened red bean purée with lotus seeds

桂花马蹄糕 ^[G]
Chilled aloe vera cake with osmanthus



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F 套餐

CELEBRATION MENU F

(per table of 10 persons)

RM
每桌 Per Table

4,880


17860

香宫经典三拼盘 [S] [SO]
松露海鲜龙虾球,蟹肉扒百花鱼瓢,蜜汁煎鹅肝
Shang Palace Classic Trio Combination Platter
Lobster and seafood with truffle, fish maw stuffed with prawn paste in crab meat sauce, grilled foie gras with honey sauce

瑶柱羊肚菌炖黑鸡汤 [S] [A]
Double-boiled morel mushroom, black chicken and dried scallop

蚝皇原只6头鲍鱼海参东菇时蔬 [S]
Braised whole (6 heads) abalone, sea cucumbers and mushrooms in oyster sauce

清蒸游水星斑 [S] [F]
Steamed star Garoupa fish with superior soya sauce

避风塘爆虾球 [S]
Wok-fried prawn, fragrant garlic and shallot with black bean sauce in Hong Kong “Pei Fong Tong” style

百合莲藕小炒皇 [N]
Stir-fried lotus root and assorted vegetables with macadamia nuts


蛋白带子蟹肉炒饭 [S] [E]
Fried rice with fresh scallops, crab meat and egg white, sprinkled with shredded sun-dried scallops

红枣炖雪蛤 [G]
Double-boiled Hasma with red dates and lotus seeds

鸳鸯窝饼 [G] [N]
Chinese pancake with lotus paste and red bean paste



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素食套餐

VEGETARIAN SET

(minimum 2 persons)

RM

每位 Per Person



香宫三热荤^[N]

Trio Combination Vegetarian Platter

Deep-fried vegetarian spring roll, sweet and sour vegetarian fish,
deep-fried golden vegetarian duck wrapped with cucumber and sweet bean sauce

168

620

双菇金瓜羹


Braised pumpkin soup with assorted mushroom

佛宫保鸡腿丁^{[N] [SO]}

Wok-fried “Kong Pao” vegetarian chicken in yam ring

牛肝菌扒百合茄子

Sautéed mushroom porcini with lily bulb and egg plant

松仁榄菜四季豆炒鸳鸯饭^[N] 

Fried organic white and red rice with pine nut, ginger,
preserved vegetables and french beans


莲子红豆沙^[SO] 

Sweetened red bean soup with lotus seeds



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