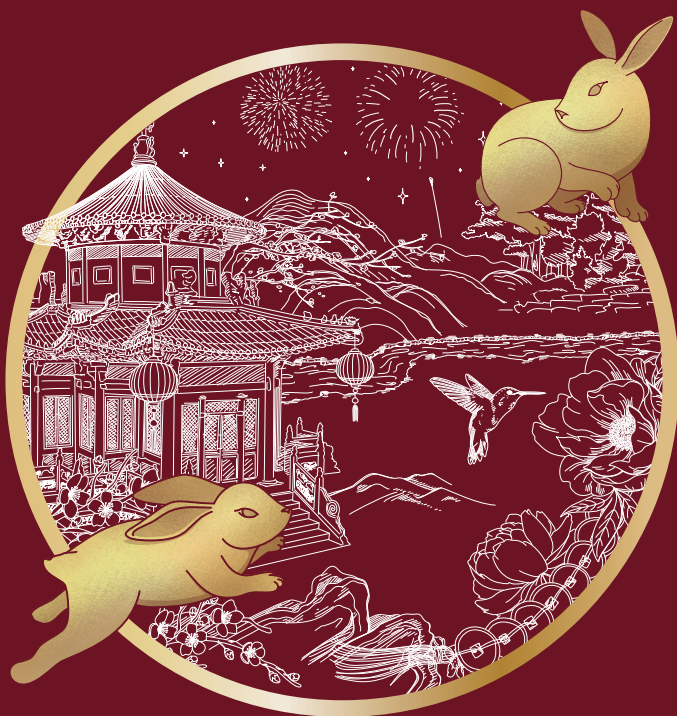
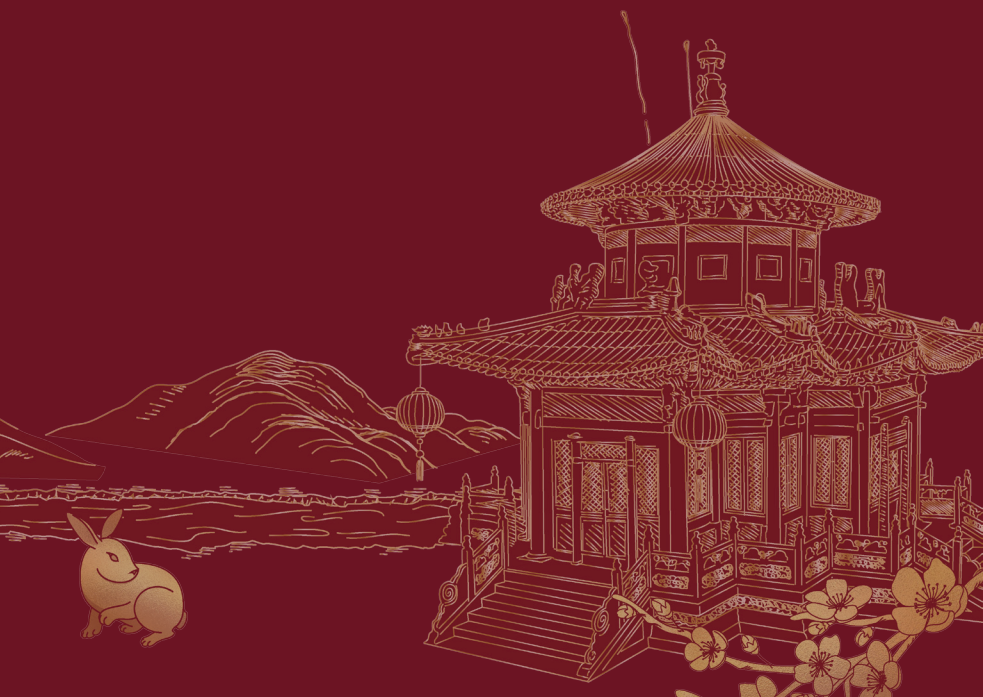




Shang Palace



香聚团圆年
A Joyful Celebration



春节发财鱼生
YEE SANG

	Small/Large RM	SLC
瑞果呈祥 (韩国津梨捞生) Korean snow pear Yee Sang [N] [V] [SE]	148/248	550/910
同贺新年 (海蜇脆鱼皮捞生) Crispy fish skin and jelly fish Yee Sang [N] [F] [SE]	178/278	660/1020
鸿运当头 (烟熏三文鱼捞生) Smoked salmon fish Yee Sang [N] [F] [SE]	188/338	690/1240
财运四海 (香脆松菇软壳蟹捞生) Tempura soft shell crab and Shimeji mushroom Yee Sang [N] [S] [SE]	218/368	800/1350
金玉满堂 (鱼子酱鲍鱼捞生) Sliced abalone and caviar Yee Sang [N] [S] [SE]	288/538	1060/1970
Additional:	Per Portion RM	SLC
Tempura lobster meat 天妇罗龙虾肉 [S] [N] [G] [SE]	168	620
Sliced abalone 鲍鱼 [S]	128	470
Soft shell crab 软壳蟹 [S]	88	330
Smoked salmon 三文鱼 [F]	58	220
Crispy fish skin 脆鱼皮 [F]	38	140
Korean snow pear 韩国津梨 [V]	32	120
Jelly fish 海哲 [F]	32	120
Crispy fritter 卜脆	9	40



盆菜
POON CHOI

海参, 日本干贝, 鹅掌, 大明虾, 烧鸭, 白切鸡,
发菜鱼丸, 蚝豉, 鱼鳔, 枝竹, 发菜, 娃娃菜, 冬菇,
白萝卜, 豆根, 杏鲍菇, 芋头 [S] [F] [SO] [A]
Braised premium assorted hot dish served in claypot
(Sea cucumber, Japanese dried scallops, goose web,
king prawn, roasted duck, steamed chicken, sea moss fish ball,
dried oysters, dried fish maw, beancurd stick, sea moss, baby
cabbage, mushrooms, white radish, gluten, oyster mushroom, yam)
RM1,888 nett (serves for 10 persons) SLC:6910
RM1,128 nett (serves for 6 persons) SLC:4130
RM588 nett (serves for 3 persons) SLC:2160



10头鲍鱼, 海参, 日本干贝, 鹅掌, 大明虾, 烧鸭, 白切鸡,
发菜鱼丸, 蚝豉, 鱼鳔, 枝竹, 发菜, 娃娃菜, 冬菇, 白萝卜,
豆根, 杏鲍菇, 芋头 [S] [F] [SO] [A]
Braised premium assorted hot dish served in claypot
(10-head abalone, sea cucumber, Japanese dried scallops, goose
web, king prawn, roasted duck, steamed chicken, sea moss fish
ball, dried oysters, dried fish maw, beancurd stick, sea moss, baby
cabbage, mushrooms, white radish, gluten, oyster mushroom, yam)
RM2,388 nett (serves for 10 persons) SLC:8740
RM1,538 nett (serves for 6 persons) SLC:5630

[C] Celery [G] Gluten [S] Shellfish [E] Egg [F] Fish [SO] Soya
[A] Alcohol [D] Dairy [M] Mustard [N] Nuts [SE] Sesame
Please advise your server if you have any allergies.
Prices include 10% service charge and 6% government tax (SST).



厨师精选 SIGNATURE DISHES

- 一帆风顺吉星照 [S]
(松茸鲍鱼花胶海参汤)
Double-boiled chicken soup with fish maw,
abalone, sea cucumber and Matsutake mushroom
RM98 per portion SLC:360
- 二龙腾飞喜迎春 [S][N][G][SE]
(天妇罗龙虾捞生)
Tempura lobster meat Yee Sang
(Small) RM288 SLC:1060
(Large) RM588 SLC:2160
- 三阳开泰迎百福 [S][SO]
(豉油王生虾)
Stir-fried fresh water king prawn
with supreme soya sauce
RM128 per piece SLC:470
- 四海来财兴家业 [F][SO]
(陈皮姜丝蒸鲑鱼)
Steam Cod fish with premium soy sauce,
shredded ginger and dried Mandarin orange skin
RM258 per portion SLC:950
- 五福临门千秋胜 [S][SO][A]
(海参蚝士发菜)
Braised sun-dried oyster with
sea cucumber and sea moss
(Small) RM188 SLC:690
(Large) RM376 SLC:1380
- 六六大顺好运来 [S][SO][A]
(上海酱鸭)
Classic Shanghainese braised duck
with wine lees sauce
(Small) RM138 SLC:510
(Large) RM268 SLC:990
- 七星高照天福贵 [S][SO][A]
(发菜蚝士瑶柱莆)
Braised sun-dried oyster with dried scallop
and sea moss
(Small) RM198 SLC:730
(Large) RM396 SLC:1450
- 八方进宝万世昌 [S][SO][A]
(发菜蚝士鹅掌酿刺身)
Braised goose web, Kantou sea cucumber
stuffed with seafood, sun-dried oyster and sea moss
RM168 per portion SLC:620
- 九子连环福满堂 [G][V]
(香芋炸年糕)
Crispy yam Nian Gao
RM28 per portion SLC:110
- 十全十美财兴旺 [S][SO][E]
(鲍鱼鲍汁烩鸳鸯饭)
Braised 10-head abalone fried rice
with abalone sauce
RM38 per portion SLC:140

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四季丰收宴
WEALTH TREASURES
9-COURSE SET MENU

RM888 nett per person **SLC:3250**
(Minimum order: 10 persons)

金玉满堂 (鱼子鲍鱼捞生) [N] [S] [SE]
Sliced abalone and caviar Yee Sang

大展宏图 (海中宝佛跳墙) [S]
Double-boiled "Monk Jumps Over The Wall"

鱼跃龙门 (海浪泡星斑) [F] [SO]
Poached western Grouper in superior soya sauce

甘香烧生虾 [S] [SO]
Stir-fried "Kam Heong" fresh water prawn

喜气洋洋 (秘汁煎羊排) [SO] [A]
Pan-fried lamb rack with special sauce

升官发财 (发财蠔豉烩鹅掌伴酿刺身) [S] [SO]
Braised goose web, Kantou sea cucumber
stuffed with seafood, sun-dried oyster and sea moss

八方来财 (脆干贝蛋白带子炒饭) [S] [E]
Fried rice with dried scallop, egg white and seafood

步步高升 (香芋炸年糕) [G] [V]
Crispy yam Nian Gao

合家欢乐 (杏仁露汤圆) [SE] [V]
Black sesame dumpling with almond soup

三星报喜宴
HAPPY REUNION
9-COURSE SET MENU

RM588 nett per person **SLC:2160**
(Minimum order: 6 persons)

财运四海 (香脆松菇软壳蟹捞生) [N] [S] [SE]
Tempura soft shell crab and
Shimeji mushroom Yee Sang

名利双收 (松茸鸡炖花胶汤) [S]
Double-boiled chicken soup with fish maw
and Matsutake mushroom

富贵吉祥 (原隻六頭鲜鲍柱莆烩海参) [S] [SO] [A]
Braised 6-head abalone with sea cucumber,
winter melon, dried scallop and vegetable
in oyster sauce

一帆风顺 (金银蒜蒸笋壳鱼) [F] [SO]
Steamed Soon Hock fish with fish soy sauce
topped with golden garlic

喜鹊迎春 (上海酱鸭) [S] [SO] [A]
Classic Shanghainese braised duck with wine lees sauce

喜乐满屋 (松露油露笋什菌炒带子) [S] [A]
Wok-fried fresh scallop with asparagus
and assorted mushrooms with truffle oil

财源广进 (瑤柱金菇鸡丝干烧伊面) [S] [SO]
Stewed Ee fu noodle with dried scallop,
shredded chicken and Enoki mushroom

吉祥如意 (鸡蛋煎年糕拼桂花糕) [E] [G] [V]
Combination of pan-fried Nian Gao with egg
and Osmanthus cakes

团团圆圆 (红豆沙汤圆) [V] [SE]
Sweetened red bean soup with black sesame
glutinous dumpling



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Prices include 10% service charge and 6% government tax (SST).

双喜临门宴
RICH FORTUNE
8-COURSE SET MENU

RM388 nett per person **SLC:1420**

(Minimum order: 4 persons)

Not available on 21, 22 & 23 January

同贺新年 (海蜇脆鱼皮捞生) [N] [F] [SE]
Crispy fish skin and jelly fish Yee Sang

花开富贵 (松茸炖鸡汤) [S]
Double-boiled chicken soup with Matsutake mushroom

年年有余 (金银蒜蒸鳕鱼) [F] [SO]
Steamed Cod fish with black soy sauce and mushroom
topped with golden garlic

子孙满堂 (什菌时蔬带子虾球) [S] [A]
Sautéed scallop and prawns with assorted
mushroom and vegetables

发财进宝 (发财蠔豉柱莆烩海参) [S] [SO] [A]
Braised sun-dried oyster with sea moss, winter melon,
dried scallop and sea cucumber with oyster sauce

双喜临门 (鲍汁鲍鱼烩双色饭) [S] [SE] [SO]
Braised 10-head abalone fried rice with abalone sauce

鸿运当头 (鸡蛋煎年糕拼桂花糕) [E] [V]
Combination of pan-fried Nian Gao
with egg and Osmanthus cakes

年年益寿 (红豆沙汤圆) [SE] [V]
Sweetened red bean soup with
black sesame glutinous dumpling

一本万利宴
GREAT PROSPERITY
8-COURSE SET MENU

RM288 nett per person **SLC:1060**

(Minimum order: 2 persons)

Not available on 21, 22 & 23 January

鸿运当头 (熏三文鱼捞生) [N] [F] [SE]
Platinum smoked salmon Yee Sang

招财进宝 (海味鱼鳔羹) [S] [F] [A]
Braised fish maw with sea cucumber and dried scallop

好市发财 (发财蠔豉北菇烩海参) [S] [F] [A] [SO]
Braised sun-dried oyster with sea moss, black mushroom
and sea cucumber with oyster sauce

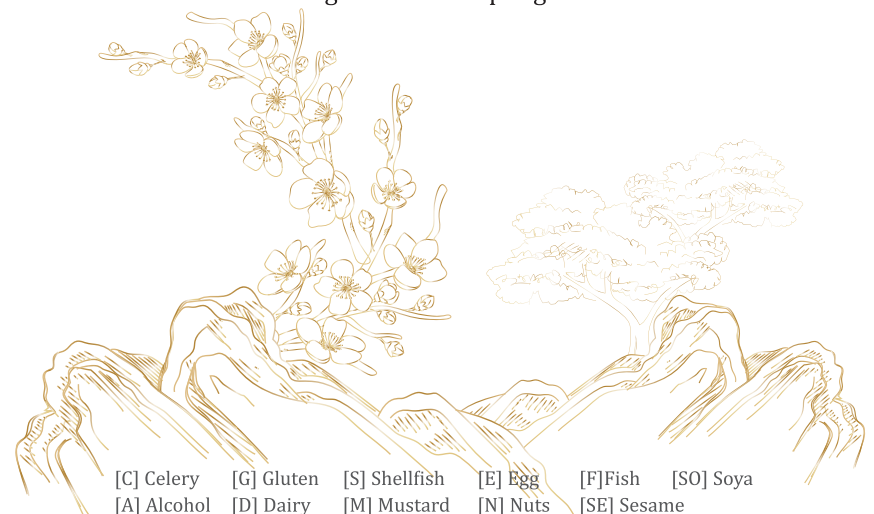
富贵有余 (陈皮姜丝蒸鳕鱼) [F] [SO]
Steamed Cod fish with premium soy sauce, shredded ginger
and dried Mandarin orange skin

喜笑颜开 (什菌露笋虾球) [S] [A]
Stir-fried asparagus with prawns and assorted mushroom

五谷丰登 (樱花虾海鲜炒鸳鸯饭) [S] [E] [SO]
Sakura prawn and assorted seafood fried rice

双星报喜 (鸡蛋煎年糕拼桂花糕) [E] [G] [V]
Combination of pan-fried Nian Gao
with egg and Osmanthus cakes

吉庆满堂 (红枣姜茶汤圆) [SE] [V]
Sweetened ginger soup with black sesame
glutinous dumpling



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素宴
VEGETARIAN
9-COURSE SET MENU

RM268 nett per person **SLC:990**
(Minimum order: 4 persons)

花开好富贵 (枸杞竹笙松菇菜胆汤) [V]
Boiled bamboo pith soup with Shimeji mushroom
and vegetable

双喜福临门 (蜜汁鸡腿菇) [V][G][SO]
Stir-fried king oyster mushroom with honey sauce

家和万事兴 (佛砵宫保素鸡) [V][N][G][SO]
Vegetarian yam ring “Kung Pao” chicken

荣华迎富贵 (桂花露笋鲜百合) [V]
Sautéed asparagus with Lily Bulb and Osmanthus

金龙来献瑞 (菠萝酸甜脆素虾) [V][G]
Stir-fried vegetarian prawn with sweet and sour sauce

合家乐安然 (豆根北菇扒自制豆腐) [V][SO][E]
Vegetarian beancurd skin and homemade tofu with
black mushroom and broccoli

丰衣又足食 (松仁榄菜四季豆炒鸳鸯饭) [V][N][SO]
Fried white and organic red rice with pine-nuts, ginger,
preserved vegetables and french beans

新春甜如蜜 (鸡蛋煎年糕拼桂花糕) [V][E][G]
Combination of pan-fried Nian Gao with egg
and Osmanthus cakes

春风桃李香 (莲子红豆沙) [V][N]
Sweetened red bean soup with lotus seeds

素宴
VEGETARIAN
8-COURSE SET MENU

RM248 nett per person **SLC:910**
(Minimum order: 4 persons)
Not available on 21, 22 & 23 January

乐业有安居 (松菇金瓜羹) [V]
Shimeji mushroom pumpkin soup

意寓早逢春 (佛砵宫保豆根) [V][G][N][SO]
Sautéed “Kung Pao” beancurd skin in yam ring

一本盈万利 (百合小炒皇) [V][N][C]
Sautéed Lily Bulb, water chestnut, sweet pea, celery,
lotus and Shitake mushroom

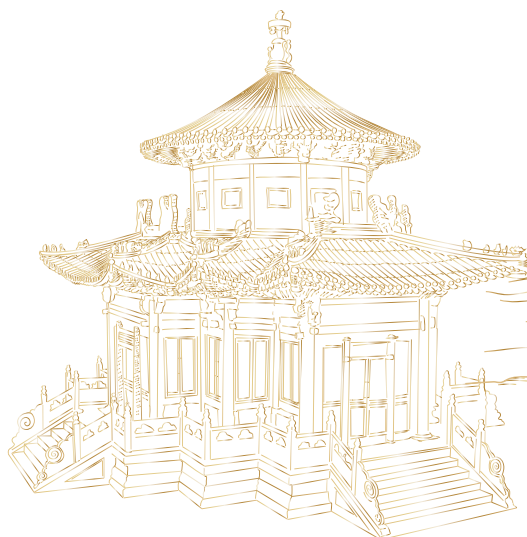
金龙来献瑞 (干煎素虾) [V][G]
Deep-fried vegetarian shrimp with chili and ketchup

合家乐安然 (松菇豆腐) [V][E][SO]
Stewed homemade tofu with Shimeji mushroom

齐步喜成功 (斋鹅捞生面) [V][SO][G]
Superior soy glazed noodle with vegetarian goose

新春甜如蜜 (鸡蛋煎年糕拼桂花糕) [V][E]
Combination of pan-fried Nian Gao with egg
and Osmanthus cakes

春风桃李香 (红豆沙汤圆) [V][SE]
Sweetened red bean soup with
black sesame glutinous dumpling



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