

龙腾春意欢

Golden Dragon Delights

TILL 24 FEBRUARY



香宮

Shang Palace

春节发财鱼生

YEE SANG

	Small/Large RM	SLC
金玉满堂 (鱼子酱鲍鱼捞生) Sliced abalone and caviar [N] [S] [SE]	288/538	900/1850
鸿运当头 (烟熏三文鱼捞生) Smoked salmon fish [N] [F] [SE]	188/338	650/1170
同贺新年 (海蜇脆鱼皮捞生) Crispy fish skin and jelly fish [N] [F] [SE]	178/278	620/960
瑞果呈祥 (韩国津梨捞生) Korean snow pear [N] [V] [SE]	148/248	510/860
Additional:	Per Portion RM	SLC
Sliced abalone 鲍鱼 [S]	128	470
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 海蜇 [F]	32	120
Crispy fritter 卜脆	9	40



盆菜

PREMIUM POON CHOY



6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
(6-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 (serving for 10 persons) SLC:8210

RM1,538 nett (serving for 6 persons) SLC:5290



[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).



一本万利宴
GREAT PROSPERITY
6-COURSE SET LUNCH MENU

RM188 nett per person SLC:650

Minimum order: 4 persons

大展广鸿图 (杞子猴头菇花胶炖鸡汤) [F]
Double-boiled chicken soup with fish maw
and lion mane mushroom

五彩齐缤纷(五式点心)

[G] [E] [SO] [S] [F] [A] [N]

Five types of dim sum

(Har gao, siew mai, wu gok, la gau zi, cha siu sou)

发财齐开心 (发菜蠔豉豆付豆根) [G] [SO] [S]
Braised bean curd, bean curd skin with
sun-dried oyster and sea moss

如意又吉祥 (海鲜焖伊面) [S]

Braised Ee-fu noodle with seafood

年年步步高 (鸡蛋煎年糕) [E] [G]

Pan-fried nian gao with egg

幸福大团圆 (万寿果莲子百合炖雪耳) [N]
Double-boiled papaya with lotus seeds,
lily bulb and snow fungus

五福临门宴
FIVE BLESSINGS
5-COURSE SET LUNCH MENU

RM158 nett per person SLC:550

Minimum order: 4 persons

盘满又钵满 (海味瑶柱鱼鳔羹) [S] [G] [F]
Braised sea treasure soup with sun-dried scallop and fish maw

五彩齐缤纷 (五式点心)

[G] [E] [SO] [S] [F] [A] [N]

Five types of dim sum

(Har gao, siew mai, wu gok, la gau zi, cha siu sou)

好市献发财 (发菜蠔豉西兰花) [G] [A] [SO] [S]
Braised broccoli with sun-dried oyster and sea moss

黄金聚满盆 (黄金松子鹅肝炒饭) [S] [E] [SO] [N]
Fried rice with foie gras and pine nuts

幸福大团圆 (万寿果莲子百合炖雪耳) [SN] [V]
Double-boiled papaya with lotus seeds,
lily bulb and snow fungus



喜庆团圆宴
HAPPY REUNION
9-COURSE SET MENU



RM358 nett per person **SLC:1240**

*Minimum order: 6 persons
(except 9,10 & 11 February)*

合家好团圆 (海蜇三文鱼脆鱼皮捞生) [N] [F] [SE]
Jelly fish, smoked salmon and crispy fish skin Yee Sang

大展鸿满图 (杞子干贝猴头菇花胶炖鸡汤) [S]
Double-boiled chicken soup with fish maw
and lion mane mushroom

发财齐开心 (发菜蠔豉六头鲍鱼烩海参) [S] [SO] [A]
Braised 6 head abalone, sea cucumber with
sun-dried oyster and sea moss

一帆迎风顺 (姜丝蒸笋壳鱼) [F] [SO]
Steamed soon hock fish with shredded ginger
in superior soya sauce

新春添贵子 (什菌西兰花带子炒虾球) [S] [A]
Stir-fried scallop, prawns with assorted mushroom
and broccoli

双鹤喜临门 (百花杏香鸡) [N] [E] [S]
Deep-fried crispy chicken stuffed with
seafood paste and almond flakes

黄金聚满盆 (黄金松子鹅肝炒饭) [S] [E] [SO] [N] [G]
Fried rice with foie gras and pine nuts

花开又富贵 (鸡蛋煎年糕拼脆皮莲花酥) [E] [V] [N] [G]
Combination of pan-fried nian gao with egg
and fried lotus paste crumbly pastries

幸福大团圆 (万寿果莲子百合炖雪耳) [N]
Double-boiled papaya with lotus seeds,
lily bulb and snow fungus

[C] Celery [G] Gluten [S] Shellfish [E] Egg [F] Fish [SO] Soya
[A] Alcohol [D] Dairy [M] Mustard [N] Nuts [SE] Sesame
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大展鸿图宴
RICH FORTUNE
8-COURSE SET MENU



RM268 nett per person **SLC:930**

*Minimum order: 6 persons
(except 9,10 & 11 February)*

鸿运齐当头 (烟熏三文鱼捞生) [N] [F] [SE]
Smoked salmon Yee Sang

盘满又钵满 (海味瑶柱鱼鳔羹) [S] [F] [G]
Braised sea treasure soup with sun-dried scallop
and fish Maw

年年庆营余 (姜丝蒸龙虎斑) [SO] [F]
Steamed grouper with shredded ginger
in superior soya sauce

嘻哈大欢笑 (豉油皇干煎九节虾) [SO] [S]
Pan-fried tiger prawn with supreme soya sauce

好市献发财 (发菜蠔豉香菇烩海参) [S] [SO] [A]
Braised sea cucumber with mushroom,
sun-dried oyster and sea moss

遍地是黄金 (黄金海鲜炒饭)
Fried rice with seafood and golden garlic

年年高升 (鸡蛋煎年糕) [E] [G]
Pan-fried nian gao with egg

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

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如意吉祥宴
BEST WISHES
5-COURSE SET MENU



RM230 nett per person **SLC:800**

*Minimum order: 2 persons
(except 9,10 & 11 February)*

金枝玉叶 (松菇金瓜羹) [V][G]
Shimeji mushroom pumpkin soup

金鸡报喜 (蜜汁鸡腿菇) [SO][G][V]
Stir-fried king oyster mushroom with honey sauce

心想事成 (桂花露笋鲜百合) [V]
Sauteed asparagus with lily bulb and osmanthus

包罗万有 (佛砵官保豆根) [G][N][SO][V]
Yam ring "Kong Pao" with gluten

嘻哈大笑 (菠萝酸甜脆素虾) [G][V]
Stir-fried vegetarian prawn with sweet and sour sauce

堆金积玉 (罗汉冬瓜环) [G][SO][V]
Luohan winter melon ring

五谷丰收 (松仁榄菜四季豆炒鸳鸯饭) [N][SO][V]
Fried white and organic red rice with pine-nuts, ginger,
preserved vegetables and french beans

步步高升 (煎年糕) [G][V]
Pan-fried nian gao

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

金玉满堂宴

IMMENSE WEALTH

9-COURSE SET MENU



RM398 nett per person **SLC:1370**

Minimum order: 6 persons

合家好团圆 (海蜇三文鱼脆鱼皮捞生) [N] [F] [SE]
Jelly fish, smoked salmon and crispy fish skin Yee Sang

金银玉满堂 (四热荤) [G] [S]
鱼子蒸津白, 宫保虾球, 叉烧鸡, 凤凰卷
Four hot dishes combination
(Steamed cabbage with caviar, "Kong Pao" prawn,
barbecued chicken, phoenix roll)

大展广鸿图 (杞子猴头菇花胶炖鸡汤) [F]
Double-boiled chicken soup with fish maw and
lion mane mushroom

发财齐开心 (发菜蠔豉六头鲍鱼烩海参) [S] [SO] [A]
Braised 6 head abalone, sea cucumber with
sun-dried oyster and sea moss

一帆迎风顺 (姜丝蒸笋壳鱼) [F] [SO]
Steamed soon hock fish with shredded ginger
in superior soya sauce

福寿如东海 (豉油皇焗龙虾) [S] [SO]
Baked lobster with supreme soya sauce

黄金聚满盆 (黄金松子鹅肝炒饭) [S] [E] [SO] [N]
Fried rice with foie gras and pine nuts

花开又富贵 (鸡蛋煎年糕拼脆皮莲花酥) [E] [V] [G] [N]
Combination of pan-fried nian gao with egg and
fried lotus paste crumbly pastries

满堂进银宝 (桃胶红枣炖雪蛤)
Double-boiled hasma with peach gum and red dates

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鸿运发财宴

WEALTH TREASURES 9-COURSE SET MENU



RM338 nett per person **SLC:1170**

Minimum order: 6 persons

合家好团圆 (海蜇三文鱼脆鱼皮捞生) [N][F][SE]
Jelly fish, smoked salmon and crispy fish skin Yee Sang

大展广鸿图 (杞子猴头菇花胶炖鸡汤) [F]
Double-boiled chicken soup with fish maw and
lion mane mushroom

年年庆营余 (姜丝蒸龙虎斑) [F][SO]
Steamed grouper with shredded ginger
in superior soya sauce

好市献发财 (发菜蠔豉香菇烩海参) [S][SO][A][G]
Braised sea cucumber with mushroom,
sun-dried oyster and sea moss

新春添贵子 (什菌西兰花带子炒虾球) [S][A][G]
Stir-fried scallop, prawns with assorted mushroom
and broccoli

双鹤喜临门 (百花杏香鸡) [N][E]
Deep-fried crispy chicken stuffed with seafood paste
and almond flakes

黄金聚满盆 (黄金松子鹅肝炒饭) [S][E][SO][A]
Fried rice with foie gras and pine nuts

年年高升 (鸡蛋煎年糕) [E][G]
Pan-fried nian gao with egg

幸福大团圆 (万寿果莲子百合炖雪耳)
Double-boiled papaya with lotus seeds, lily bulb
and snow fungus

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