The Lobby Lounge
SHANGRI-LA SINGAPORE

Festive Semi-Buffet Lunch Menu

26 December - 27 December 2026
1 January - 3 January 2027
$88++ per adult | $44++ per child (6 - 11 years)

APPETISERS

Chilled Snow Crab and Hokkaido Scallop Salad
Nyonya Lime Dressing, Pomelo, Cucumber
G, SE, SH

Gado-Gado
Garden Vegetables, Tempeh, Tofu, Long Bean and Premium Peanut Sauce
E, N, SE, SH

Century Egg with Pickled Ginger
E, G, SH

SOUP

Double-Boiled Black Chicken, Dried Scallops and Ginseng Soup
Ginseng, Goji Berries and Red Dates
SH

[A] Alcohol [G] Gluten [D] Dairy [E] Eggs [N] Nuts [P] Pork [S] Soya [T] Tree Nuts [SE] Seafood [SH] Shellfish [V] Vegetarian
Price is subject to 10% service charge and prevailing government taxes.

The Lobby Lounge
SHANGRI-LA SINGAPORE

HOT DISHES

Nyonya Heritage Chicken Curry
Slow-Cooked Chicken, Potatoes, Fragrant Nyonya Rempah, Coconut Milk and Fresh Curry Leaves
G, SH

King Prawn and Squid with Petai
Wing Bean, Eggplant Fragrant Sambal Chilli Sauce
G, N, SE, SH

Braised Pork Belly (Tau You Bak)
Slow-Braised Pork Belly with Premium Dark Soy
G, P, S

Nyonya Chap Chye
Braised Mixed Vegetables, Shiitake Mushroom
G, SH, V

Wok-Fried Baby Abalone, Pacific Clams and Broccoli
with Crispy Garlic and Shallots in Premium Oyster Sauce
G, SE, SH

Crispy Cereal Slipper Lobster
Tossed with Fragrant Cereal, Curry Leaves, Bird's Eye Chilli
D, G, SH

Five-Spice Roasted Duck with Sour Plum Sauce
G, SH

Wok-Fried Mee Tai Mak with Seafood and XO Sambal
Bean Sprouts and Chives, Wok-Fried with Fragrant XO Sambal
E, G, SE, SH

Steamed Jasmine Rice
V

[A] Alcohol [G] Gluten [D] Dairy [E] Eggs [N] Nuts [P] Pork [S] Soya [T] Tree Nuts [SE] Seafood [SH] Shellfish [V] Vegetarian

The Lobby Lounge
SHANGRI-LA SINGAPORE

DIM SUM

Chicken Char Siew Pau
E, G, SE

Har Gao
G, SH

Siew Mai
E, G, SE

Lor Mai Kai
G, S, SE

ACTION STATION

Premium Lobster and Prawn Popiah
Freshly Wrapped Popiah with Braised Jicama, Lobster, Prawn, Lettuce, Sweet Sauce and Chilli
G, S, SE, SH

Crab Meat Kueh Pie Tee
Crispy Kueh Pie Tee with Snow Crab Meat, Braised Jicama and Nyonya Chilli
G, SH

[A] Alcohol [G] Gluten [D] Dairy [E] Eggs [N] Nuts [P] Pork [S] Soya [T] Tree Nuts [SE] Seafood [SH] Shellfish [V] Vegetarian

The Lobby Lounge
SHANGRI-LA SINGAPORE

HOT STARTERS

Crispy Breaded Oyster with Spiced Mayonnaise
Golden-Fried Oysters served with Homemade Spiced Mayonnaise
E, G, SH

Banana Leaf Baked Salmon with Nyonya Sambal
Caramelised Red Onion, Kaffir Lime, Sweet Soy
and Fragrant Nyonya Sambal
G, S, SE

Prawn Cracker
G, SH

Emping
V

[A] Alcohol [G] Gluten [D] Dairy [E] Eggs [N] Nuts [P] Pork [S] Soya [T] Tree Nuts [SE] Seafood [SH] Shellfish [V] Vegetarian

The Lobby Lounge
SHANGRI-LA SINGAPORE

WARM DESSERTS

Green Bean Soup
V

Peach Gum Cheng Tng
V

SWEET

Selection of Pastries and Cake
D, E, G

Assorted Nyonya Kueh
Ondeh Ondeh, Kueh Rainbow, Kueh Koswee, Kueh Talam
E, V

POP-UP STATION

The Pantree Pancake (Mian Jian Kueh)
D, G, N

[A] Alcohol [G] Gluten [D] Dairy [E] Eggs [N] Nuts [P] Pork [S] Soya [T] Tree Nuts [SE] Seafood [SH] Shellfish [V] Vegetarian

The Lobby Lounge
SHANGRI-LA SINGAPORE

CHOICE OF MAIN COURSE

CHEF YONG JIA'S SIGNATURE

Teochew Braised Duck Rice
Slow-Braised Duck, Yam Rice, Angelica Root Herbal Soup
G, P, S, SH

Bak Chor Mee
Egg Noodles with Dried Shrimp XO Chilli Sauce, Abalone, Minced Pork, Crispy Wanton, Meatballs and Mushroom
E, G, P, S, SE, SH

Claypot Fried Hokkien Mee
Wok-Fried Hokkied Noodles, Tiger Prawns, Pork Collagen Broth, Pork Lard, Sambal Belacan
E, G, P, S, SE, SH

Hainanese Chicken Rice
Corn-Fed Chicken with Chicken Rice and Garlic Chilli Sauce
G, S

HERITAGE SELECTION

Bak Kut Teh by Legendary Bak Kut Teh
Served with Crispy You Tiao
G, P, S

Katong Laksa by The Original Katong Janggut Laksa
Short Noodles, Thick Rice Noodles, Prawns, Cockles, Fish Cake, Beansprouts
G, N, SE, SH

Prawn Noodle Soup by Da Dong Prawn Noodles
Yellow Noodles, Prawns, Beansprouts in Pork and Prawn Broth
E, G, P, SH

Fish Soup by Whampoa Keng Fish Head Steamboat
Served with Crispy Prwan Rolls, Zesty Homemade Chilli Sauce and Steamed Rice
D, G, P, SE, SH

Beef Rendang by Rumah Makan Minang
Aromatic Beef Rendang served with Brown Rice, Eggplant and Crunchy Emping Crackers
G, N, SH

Hainanese Beef Noodles
Served with Beef Slices, Pickled Vegetables and Beef Broth with Beef Balls
G, N, S, SH

[A] Alcohol [G] Gluten [D] Dairy [E] Eggs [N] Nuts [P] Pork [S] Soya [T] Tree Nuts [SE] Seafood [SH] Shellfish [V] Vegetarian