

菜譜
香
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里
拉

雜菜上湯
素生菜包
咕嚕豆腐
豉椒素肉
香格里拉素煲
雜菜炒飯/麵

挑選湯類
咕嚕肉
豉椒牛
雜菜雞
蛋炒飯/炒麵

馬來串燒沙嗲
香酥鴨
乾炒牛肉絲
薑蔥雞
雜菜蝦
揚州炒飯/麵

拼盆
生菜包
橙皮扒鴨
豉椒海鮮
金碗腰果肉類
四川式炒菜
揚州炒飯/麵

SET DINNERS

VEGETARIAN (minimum 2 persons) – £16.90 per head 

Mixed Vegetables Soup

Vegetarian Lettuce Wrap

Sweet and Sour Bean Curd Hong Kong Style

Sizzling Mock Meat with Green Pepper in Black Bean Sauce 


Shangri-La Monk's Hot Pot

Fried Rice or Noodles with Vegetables

A (minimum 2 persons) – £16.90 per head

Soup Of Your Choice (Please refer to soup section)

Sweet and Sour Pork Hong Kong Style

Sizzling Beef with Green Pepper in Black Bean Sauce 

Chicken with Mixed Vegetables

Egg Fried Rice or Plain Chow Mein

B (minimum 2 persons) – £20.90 per head

Malaysian Mixed Meat Satay on Skewers

Crispy Aromatic Duck

Deep Fried Shredded Beef with Chilli in Bird's Nest 

Sizzling Chicken with Ginger and Spring Onions

Prawns with Mixed Vegetables

Special Fried Rice or Noodles

C (minimum 2 persons) – £24.90 per head

Mixed Hors D'oeuvres

Pork Lettuce Wrap

Roast Duck with Orange Sauce

Sizzling Special Mixed Seafood with Green Peppers in Black Bean Sauce 

Special Mixed Meat with Cashew Nuts in Bird's Nest

Stir Fried Vegetables Szechuan Style 

Special Fried Rice or Noodles

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D (minimum 4 persons) – £27.90 per head

Shangri-La Deluxe Mixed Hors D'oeuvres

Crispy Aromatic Duck

Sizzling Mandarin Fillet Steak

Sizzling Special Mixed Seafood Malaysian Style Kung-Po 🌶️

Special Mixed Meat with Cashew Nut in Bird's Nest

Deep Fried Fish with Ginger & Spring Onions

Special Fried Rice and Noodles

E (minimum 4 persons) – £31.90 per head

(please ask our staff for availability)

Shangri-La Deluxe Mixed Hors D'oeuvres

Crispy Aromatic Duck

Fresh Lobster with Ginger & Spring Onions

Shangri-La Fish

Sizzling Mandarin Fillet Steak

Special Mixed Meat with Cashew Nut in Bird's Nest

Sizzling Special Mixed Seafood Szechuan Style 🌶️

Shangri-La Monk's Mix Hot Pot 🌿

Special Fried Rice and Noodles

Chilli Strength: 🌶️ = Hot 🌶️ = Medium 🌿 = Mild

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APPETIZERS

- A1 **Shangri-La Deluxe Mixed Hors D'oeuvres** (Minimum 2 persons)
Satay Chicken, Peking Style Spare Ribs, Butterfly King Prawns, Deep Fried Squid and Stir Fried Scallops with Celery
- A2 **Mixed Hors D'oeuvres** (Minimum 2 persons)
Satay Chicken, Barbecue Spare Ribs, Sesame Prawn Toast, Mini Spring Rolls and Crispy Seaweed
- A3 **Malaysian Satay** (4 skewers) *Signature*
Served with Cucumber, Onion and Traditional Malaysian Peanut Sauce
a) Mixed Meat
b) Beef
c) Chicken
d) King Prawn
e) Vegetarian 🌿
- A4 **Kueh Pati** *Signature*
4 Malaysian Style minced Pork and Vegetables in deep fried pastry cups
- A5 **Crispy Seaweed**
- A6 **Prawn Crackers**
- SEAFOOD**
- A7 **Deep Fried Squid** (in batter)
a) Sweet and Sour Sauce
b) Sweet Chilli Sauce 🌶️
c) Garlic, Salt and Chilli Pepper 🌶️
- A8 **Deep Fried Prawns with Garlic, Salt and Chilli Pepper** 🌶️
- A9 **Deep Fried Garlic Prawns with Lettuce**
- A10 **Deep Fried Butterfly King Prawns with Breadcrumbs**
- A11 **Pancake Prawns**
8 King Prawns wrapped in thin pastry deep fried with Tasty Dip
- A12 **Sesame Prawn Toast**
- CHICKEN**
- A13 **Smoked Chicken with Spicy Salted Chillies** 🌶️
- A14 **Fried Chicken Wings with Thai Sweet Chilli Sauce** 🌶️
- A15 **Fried Chicken Wings with Garlic, Salt and Chilli Pepper** 🌶️
- DIM SUM**
- DS1 **Glutinous Rice with Chicken Wrapped in Lotus Leaf**
- DS2 **Steamed Prawn Dumpling** (4 pieces)
- DS3 **Steamed Minced Pork Dumpling** (4 pieces) (contains Prawns)
- DS4 **Pan-Grilled Meat Dumplings** (4 pieces)
- DS5 **Deep Fried Crispy Won Ton** (7 pieces)
Served with Sweet and Sour Sauce
- DS6 **Meat Pancake Rolls** (2 pieces)
- DS7 **Mini Vegetable Spring Rolls** (8 pieces) 🌿

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湯類	SOUPS	
雲吞上湯	S1	Won Ton Soup
蟹肉粟米湯	S2	Crab Meat and Sweetcorn Soup
雞肉粟米湯	S3	Chicken and Sweetcorn Soup
雞絲蘑菇湯	S4	Chicken and Mushroom Soup
雞絲麵湯	S5	Chicken and Noodle Soup
冬蔭功	S6	Tom Yum Soup 🍴 <i>With Prawns, Mushrooms and Crabsticks.</i>
酸辣湯	S7	Hot and Sour Soup (vegetarian option available upon request) 🍴
雜菜上湯	S8	Mixed Vegetables Soup ✓

熱葷	ENTRÉE	
素香酥鴨	ES	Crispy Aromatic Mock Meat ✓ <i>Signature</i> <i>Served with Pancake, Spring Onions, Cucumber and Yellow Bean Sauce</i>
香酥鴨	E1	Crispy Aromatic Duck <i>Served with Pancake, Spring Onions, Cucumber and Yellow Bean Sauce</i> a) Quarter b) Half c) Whole
蒙古酥羊	E2	Crispy Mongolian Lamb <i>Signature</i> <i>Served with Pancake, Spring Onions, Cucumber and Yellow Bean Sauce</i>
排骨	E3	Spare Ribs a) Peking Style b) Barbecue Sauce c) Plum Sauce d) Dry Roasted e) Honey Roasted f) Sweet and Sour Sauce g) Garlic, Salt and Chilli Pepper 🍴
生菜包	E4	Lettuce Wrap a) Chicken b) Pork
素生菜包	E5	Vegetarian Lettuce Wrap ✓

香格里拉挑選	SHANGRI-LA SPECIALITIES	
新鮮龍蝦	SL1	Fresh Lobster a) Shangri-La Special ✓ b) Ginger and Spring Onions c) Ginger and Spring Onions Noodle Based
新鮮蟹	SL2	Fresh Crab a) Shangri-La Special b) Ginger and Spring Onions c) Black Bean Sauce ✓ d) Malaysian Kung-Po Style with Sun-Dried Red Chillies Peppers 🍴
椒鹽軟殼蟹	SL3	Deep Fried Soft Shell Crab with Garlic, Salt & Chilli Pepper 🍴

雜錦精選	SPECIAL MIXES	
雜海鮮	SM1	Special Mixed Seafood <i>Squid, Prawns and Scallops</i> a) Malaysian Style Kung-Po (sizzling optional) 🍴 b) Szechuan Style (sizzling optional) 🍴 c) Green Peppers in Black Bean Sauce (sizzling optional) ✓ d) Ginger and Spring Onions (sizzling optional) e) Cashew Nuts in Bird's Nest
雜肉類	SM2	Special Mixed Meat <i>Beef, Roast Pork and Chicken</i> a) Oyster Sauce b) Szechuan Style (sizzling optional) 🍴 c) Green Peppers in Black Bean Sauce (sizzling optional) ✓ d) Ginger and Spring Onions (sizzling optional) e) Cashew Nuts in Bird's Nest
雜咖喱	SM3	Special Mixed Curry 🍴 <i>Prawns, Chicken, Beef, Roast Pork, Onion, Mushrooms & Peas</i>

Chilli Strength: 🍴 = Hot 🍴 = Medium ✓ = Mild

海鮮

SEAFOOD SELECTION

金蘆帶子	SC1	Scallops with Mange Tout and Celery <i>Signature</i>
泰式酥炸魚	F1	Deep Fried Cod with Thai Sweet Chilli Sauce 🍷
椒鹽酥炸魚	F2	Deep Fried Cod with Garlic, Salt and Chilli Pepper 🌶️
豉椒酥炸魚	F3	Deep Fried Cod with Green Peppers in Black Bean Sauce (sizzling optional) 🌶️
薑蔥酥炸魚	F4	Deep Fried Cod with Ginger and Spring Onions (sizzling optional)
咕嚕酥炸魚	SS3	Sweet and Sour Cod (Hong Kong Style)
香格里拉酥炸蝦	KPS	Shangri-La Prawns with Crispy Egg <i>Signature</i>
北京蝦	KP1	Prawns Peking Style (sizzling optional)
泰式蝦	KP2	Deep Fried Prawns with Thai Sweet Chilli Sauce 🍷
荷芹蝦	KP3	Prawns with Mange Tout and Celery
咕嚕蝦	SS1	Sweet and Sour Prawns (Hong Kong Style)
咕嚕蝦球	SS2	King Prawns in Batter (Served with Sweet & Sour or Lemon sauce)
豉汁青口	M1	Mussels with Shell in Black Bean Sauce 🌶️

肉類

MEAT SELECTION

粵式烤鴨	D1	Roast Duck Chinese Style (with Chinese leaves)
梅子醬鴨	D2	Roast Duck with Plum Sauce
菠羅鴨	D3	Roast Duck with Pineapple
橙皮扒鴨	D4	Roast Duck with Orange Sauce
粵式雞	C1	Chicken Chinese Style (with Bean Sprouts)
乾炒雞肉絲	C2	Deep Fried Shredded Chicken with Chilli in Bird's Nest 🌶️
菠羅雞	C3	Chicken with Pineapple
西檸煎軟雞	C4	Lemon Chicken
咕嚕雞	SS4	Sweet and Sour Chicken (Hong Kong Style)
中式牛柳	FS1	Sizzling Mandarin Fillet Steak (fruity & tangy taste) <i>Signature</i>
黑椒牛柳	FS2	Sizzling Fillet Steak with Black Pepper <i>Signature</i>
北京牛肉	B1	Sliced Tender Beef Peking Style (sizzling optional)
乾炒牛肉絲	B2	Deep Fried Shredded Beef with Chilli in Bird's Nest 🌶️
蕃茄牛肉	B3	Sliced Tender Beef with Fresh Tomatoes
粵式叉燒	P1	Roast Pork Chinese Style (with Chinese leaves)
魚香茄子	P2	Stir Fried Aubergine with Minced Pork in Hot Bean Sauce 🍷
咕嚕肉	SS6	Sweet & Sour Pork (Hong Kong Style)

The Classic Selection

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INGREDIENT

雞肉
燒鴨
叉燒
牛肉
羊肉
大蝦
和尚魚
鮮魷
帶子
素肉
炸豆腐

- Choose a main ingredient...
- C Chicken
 - D Roast Duck
 - P Roast Pork
 - B Beef
 - L Lamb
 - KP King Prawn
 - F Fish (Monk)
 - SQ Squid
 - SC Scallops
 - MM Mock Meat ✓
 - T Deep Fried Bean Curd ✓

烹飪方式

COOKING STYLE

四川

黑椒
咖喱
泰式咖喱
馬拉宮保

宮保
豉椒
薑蔥
雜菜
沙嗲
腰果
腰果醬爆
蘑菇
粟菇
蠔油

- ...then choose a cooking style
- a **Szechuan Style** (sizzling optional) 🍷
With Peppers, Carrots, Onions & Bamboo Shoots in Chilli Bean Sauce. A medium spicy and slightly sour cooking style.
 - b **Black Pepper** (Chicken, Beef & Lamb Only) (sizzling optional)
 - c **Curry** 🍷
 - d **Thai Style Curry** (Green or Red) 🍷
 - e **Malaysian Style Kung-Po** (sizzling optional) 🌶️ *Signature*
With Dried Red Chillies, Water Chestnuts, Bamboo Shoots, Onions, Carrots, Spring Onions and Ginger. A very spicy cooking style with a slight hint of fruitiness, yet leaving you a very spicy kick experience which you'll never forget! Perfect if you love spicy food.
 - f **Kung-Po** (sizzling optional) 🍷
With Water Chestnuts, Onions, Spring Onions and Ginger. Fruity, tangy and with a hint of spiciness.
 - g **Green Peppers in Black Bean Sauce** (sizzling optional) 🌶️
 - h **Ginger and Spring Onions** (sizzling optional)
 - i **Mixed Vegetables**
 - j **Satay Sauce** (sizzling optional) *Signature*
 - k **Cashew Nuts in Bird's Nest**
 - l **Cashew Nuts in Yellow Bean Sauce**
 - m **Mushrooms**
 - n **Young Corn and Chinese Mushrooms** (sizzling optional)
 - o **Oyster Sauce**

Sizzling option for £1 extra

蔬菜類

VEGETABLES

- VS **Shangri-La Monk's Mix Hot Pot** *Signature*
With Young Corn, Chinese Mushroom, Chinese Leaves, Bean Curd and Mange Tout
- V1 **Chinese Seasonal Vegetable (Pak-Choi)**
With Oyster or Garlic Sauce
- V2 **Mushroom Curry**
- V3 **Mixed Vegetables Curry**
- V4 **Aubergine in Hot Bean Sauce**
- V5 **Bean Sprouts with Spring Onions**
- V6 **Mushroom and Onion**
- V7 **Vegetables Szechuan Style**
- V8 **Mixed Vegetables**
- T1 **Deep Fried Bean Curd with Thai Sweet Chilli Sauce**
- T2 **Deep Fried Bean Curd with Garlic, Salt and Chilli Pepper**
- SS8 **Sweet & Sour Bean Curd (Hong Kong style)**

麵

CHOW MEIN *(Fried Noodles)*

- NS **Shangri-La Ho-Fun** *Signature*
With Prawns, Chicken, Roast Pork, Egg and Vegetables in Gravy
- N1 **Malaysian Chow Kwai Teow** *Signature*
Fried Ho-Fun Noodles with Shrimps, Chicken, Roast Pork, Egg and Bean Sprouts
- N2 **Japanese Fried Noodles** *Signature*
Udon Noodles with Shrimps, Chicken, Roast Pork, Bean Sprouts and Green Peppers
- N3 **Fried Ho-Fun in Black Bean Sauce with**
a) Chicken
b) Beef
- N4 **Crispy Noodles in Black Bean Sauce with**
a) Chicken
b) Beef
- N5 **Fried Rice Noodles (Vermicelli) with Vegetables** *(Singapore Style available upon request)*
- N6 **Plain Chow Mein** *(Cantonese Noodles +50p)*
Fried Noodles with Bean Sprouts & Onions
- FNS **Shangri-La Crispy Noodles** *Signature*
With Prawn, Chicken, Beef, Roast Pork and Vegetables in Gravy
- FN1 **Special Chow Mein** *(Cantonese Noodles +50p)*
Fried Noodles with Shrimps, Chicken, Roast Pork and Bean Sprouts
- FN2 **Singapore Style Rice Noodles**
Fried Vermicelli with Shrimps, Chicken, Roast Pork, Egg and Bean Sprouts
- FN3 **Malaysian Style Mee Goreng** *Signature*
Fried Noodles with Shrimps, Roast Pork, Chicken, Egg and Bean Sprouts
- FN4 **Fried Noodles with Mix Vegetables** *(Dry or with Sauce) (Cantonese Noodles +50p)*

飯

RICE

- FRS **Shangri-La Rice** *Signature*
With Prawn, Chicken, Beef, Roast Pork & Vegetables in Gravy
- FR1 **Yeung Chow Fried Rice (Special Fried Rice)**
Fried with Shrimps, Chicken, Roast Pork & Peas
- FR2 **Singapore Style Fried Rice**
Fried with Shrimps, Chicken & Roast Pork
- FR3 **Malaysian Style Nasi Goreng** *Signature*
Fried with Shrimps, Roast Pork, Chicken and Egg
- FR4 **Fried Rice with Mix Vegetables** *(Dry or with Sauce)*
- R1 **Thai Fried Rice**
With Chicken, Pineapple and Cashew Nuts
- R2 **Egg Fried Rice**
- R3 **Steamed Rice**

醬汁

SAUCES

- 甜酸汁
- 燒烤汁
- 咖喱汁
- 沙嗲汁
- 辣椒油

- SA1 **Sweet and Sour Sauce**
- SA2 **Barbecue Sauce**
- SA3 **Curry Sauce**
- SA4 **Satay Sauce**
- SA5 **Chilli Oil**

Chilli Strength: = Hot = Medium = Mild