

ALL DAY MENU







QUICK BITES

Mini Vegetables Spring Rolls Served with fries and Thai sweet chili sauce	25	✓ Salt & Pepper Calamari Squid in light batter, peppered, citrus cheek, chilli	37
Wedges or French Fries	28		
Fried crispy potato wedges or French fries		Classic Mexican Taco	42
served with cheese sauce		Spicy chili con carne, shredded lettuce, tomato salsa, cheddar cheese served with	
Inchi Kabin Chicken	34	side salad and French fries	
Nyonya style fried chicken			
served with inchi kabin sauce		Pinang Bar Chicken Wings Half dozen deep-fried marinated chicken wings,	42
Crispy Chicken Popcorn	35	coated with either teriyaki sauce or spicy sauce	
Served with sambal sauce			
		[N] "Rasa" Satay Combo	49
** "Rasa" Nachos	37	12 sticks of satays with choice of chicken,	
Served with guacamole, sour cream,		beef or lamb served with rice cake, cucumber,	
jalapeño, cheese sauce and chilli con carne		onions and peanut sauce	



SHANGRI-LA CIRCLE

Instant Rewards Redemption

As a Shangri-La Circle member, you can redeem your points to unlock your dining experience.

SALADS RM **Pinang Salad** 30 Mixed of mesclun salad, carrot, cucumber, cherry tomato, crouton, corn, black olive and hard boiled egg, served with spicy aioli sauce [V] Greek Salad 32 Romaine lettuce, marinated feta cheese, black olives, cherry tomatoes, mixed peppers, herb vinaigrette and focaccia croutons The Caesar Salad 32 Baby romaine lettuce, crispy bagel chips, beef crispy, shaved Parmesan, homemade garlic mayonnaise Upgrade your salad with: **Grilled Chicken** +10 **Smoked Salmon** +12 **Grilled Prawns** +14



SOUP RM Wild Mushroom Soup 35 Sautéed mushroom with truffle oil and garlic bread

SANDWICHES & WRAPS

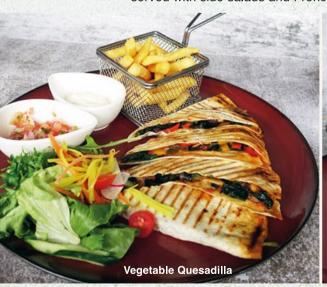
Honey BBQ Chicken 'Wrap & Roll' 35 Chinese style honey-barbecued chicken with cucumber and spring onion, rolled in tortilla with BBQ sauce, served with French fries 35 **Jumbo Chicken Hot Dog** Tomato, lettuce, gherkin served with French fries and mustard mayo [V] Vegetables Sandwich 42 Toasted rye bread with feta cheese, avocado spread, cucumber and tomato served with mixed salad, raita and French fries

[V] Vegetable Quesadilla 42 Warm tortilla with vegetables filling and cheese, served with side salads and French fries

[V] Tempura Vegetable Sandwich 42 Toasted ciabatta bread with eggplant, king mushroom, onion and carrot in a crispy tempura batter, served with side salads and French fries

Beef Steak & Egg Sandwich 46 Grilled steak, ciabatta bread, mustard mayo, caramelised onions, horseradish sauce, mesclun lettuce and a sunny-side up egg served with French fries

46 Triple layer of toasted bread with lettuce, mayonnaise, smoked beef slice chicken, tomato, egg and coleslaw, served with French fries







Signature Dish 💝 Beef [N] Contains Nuts [V] Vegetarian Spicy (please advise if less spicy is preferred) 🗹 Our produce and cuisine are "Rooted in Nature", featuring the finest locally and ethically-sourced ingredients. Please notify us if you have any special dietary requirements and if you have any allergies. All prices are quoted in Ringgit Malaysia (RM) and inclusive of 10% service charge and 6% government tax.



BURGERS	RM
Chicken Burger Grilled chicken patty, pickles, turkey slice, tomato chutney	48
Rasa Beef Burger Beef patty, smoked beef slice, tomato, onion, gherkin, sunny side up	52
Wagyu Beef Burger Wagyu patty, smoked beef slice, caramelised onion, green apple,	82

All burgers served with French fries and salad garnish

Cheddar cheese, BBQ mayonnaise

PASTA Spaghetti of Your Choice Choice of sauce: Bolognese – beef and tomato sauce Tomato Concasse – chunky tomato sauce Seafood Aglio e Olio Spaghetti pasta with prawns, mussels, squid, garlic, chilli, basil, chopped parsley and chilli flakes WESTERN

Fried in crisp batter, served with French fries, tartar sauce and lemon	52
Dangling Barbecue Chicken Skewer Served with roasted potato and salad	52
★ Lobster & Steak Combination of grilled lobster and sirloin steak. Served with buttered vegetables, French fries, mushroom cream sauce and peppery beef jus.	178

LOCAL DELIGHTS

✓ Chicken Curry 'Kapitan'	44
Tender chicken pieces cooked in a fragrant	
curry made from chillies, turmeric, candlenut	
and lemongrass	
₩ Malay Beef Rendang Traditional kampung style slow braised	44

Local delights served with steamed jasmine rice and papadom

beef curry with coconut and local spices





Signature Dish Beef [N] Contains Nuts [V] Vegetarian (Spicy (please advise if less spicy is preferred)

Our produce and cuisine are "Rooted in Nature", featuring the finest locally and ethically-sourced ingredients.

Please notify us if you have any special dietary requirements and if you have any allergies.

All prices are quoted in Ringgit Malaysia (RM) and inclusive of 10% service charge and 6% government tax.



SIGNATURE BARBECUE FOR TWO

RM

★ From The Farm 250

Lamb cutlet, beef steak, long sausage and chicken thigh, buttered vegetables, herb-roasted potatoes and garden salad. Served with black pepper sauce, mushroom sauce and BBQ sauce

Ocean Grill 286

Baby lobster, king prawn, scallop on shell, salmon steak, squid skewer, buttered vegetables, herb-roasted potatoes and garden salad. Served with tomato concasse, lemon butter sauce and whole grain mustard

Upgrade your Barbecue with additional:

Chicken Sausage	24	Salmon	44	
King Prawn	37	Lamb	44	
Squid	37	Half Lobster	75	

FROM THE SEA

Red Lion Snapper Fillet		72
Tasmanian Salmon Steak	200gm	95
Tiger King Prawns		115

FROM THE LAND

Grilled Chicken Breast Served with buttered vegetables and oven-roasted potatoes. Choice of mushroom gravy or peppery chicken jus			
Australian Lamb Cutlet 250gm	95		
♥ Chilled Australian 200gm Sirloin Steak	105		
₩ Australian Tenderloin Steak 200gm	110		
₩ Rib Eye Steak 200gm	110		

Above grills served with herb-roasted potatoes, buttered vegetables, side salad

Choice of Sauce: Lemon Butter, Café de Paris Butter, Pepper, Mushroom

DESSERTS

Haagen-Dazs Ice Cream	28	Lemon Tart	28
Choice of Single Scoop Vanilla,	20	served with berry and vanilla ice cream	20
Belgian Chocolate and Strawberry		Crème Brûlée	28
Greek Yogurt Cheese Cake	28	Caramelised mango, mint	
Mocha sauce, berries compote		Tropical Fruit Platter	28
Moist Chocolate Cake	28	Watermelon, papaya, honeydew,	
Sesame snap, vanilla ice cream		pineapple, vanilla ice cream	

Signature Dish *Beef [N] Contains Nuts [V] Vegetarian (Spicy (please advise if less spicy is preferred)

Our produce and cuisine are "Rooted in Nature", featuring the finest locally and ethically-sourced ingredients.

Please notify us if you have any special dietary requirements and if you have any allergies.

All prices are quoted in Ringgit Malaysia (RM) and inclusive of 10% service charge and 6% government tax.







KIDS MENU

SALADS	RM	SNACKS	RM
Caesar Salad Jr. Romaine lettuce, grilled chicken breast, shaved Parmesan, brioche croutons	19	Tempura Chicken Nugget Served with salad and French fries	25
tossed in Caesar dressing Junior Garden Salad Cameron Highlands greens, cucumber, olives, corn kernels, cherry tomatoes, Thousand Island dressing	19	Kiddie's Sandwich Roasted chicken and mayonnaise finger sandwiches, served with green salad and French fries	25
		DESSERTS	
Half Doggie Served with salad and French fries	21	[N] Cookie Monster Chocolate chip cookies, served with two scoops of vanilla ice cream	21
✓ [G] Grilled Fish Fillet Served with vegetable and steamed rice	25	DRINKS	
✓ Fish Fingers Served with green salad, French fries, lemon and tartar sauce	25	Soft Drinks Coca-Cola, Coke Light, Sprite	15
Junior Spaghetti With fresh tomato or beef bolognese sauce served with garlic bread	25	Chilled Juice Grapefruit, apple, guava, mango, tomato, lime, orange, pineapple	20
♥ Junior Cheese Burger Beef patty, sesame bun, Cheddar cheese,	25	Milkshake Vanilla, Chocolate or Strawberry	24
Junior BBQ Chicken "Wrap & Roll" BBQ chicken with cucumber, spring onions, wrapped in flour tortilla, served with French fries		✓ Freshly Squeezed Juice Granny Smith apple, carrot, orange, watermelon, pineapple	25

BEVERAGES

FRESH JUICES		PINANG SA	ANGRIA		WINES	•	
Granny Smith Apple Orange Watermelon Carrot Pineapple	25	White Sangria Red Sangria		55 55	Champagne Veuve Clicquot Ponsardin, Yellow Label Brut	117	497
Young Coconut	22	COCKTAIL: Apple Kadok S		47	Moët & Chandon, Brut Impérial		810
CHILLED JUICES Grape Fruit Apple Guava	20	Rum, Apple Juice, Pas Lime and Kadok Leaf			White Australia		
Mango Tomato Lime Orange Pineapple		Hurricane Havana Rum, Passion Lime, Pineapple, Bitter		47	Tempus Two Silver Series Pinot Gris	40	195
WATER Ferrarelle 330ml 19 750ml	30	Mai Tai Havana Rum, Orgeat S Orange Curaçao, Mint	Sy <mark>rup, Lime,</mark>	47	Tempus Two Silver Series Sauvignon Blanc	40	195
Evian 500ml 22 750ml Acqua Panna 500ml 22 1000ml San Pellegrino 500ml 22 1000ml	28 32	Margarita Olmeca Tequila, Triple		47	Italy Cesari Pinot Grigio delle Venezie IGT Essere	58	260
SOFT DRINKS	15	Mojito Havana Rum, Lime, St Soda Water	ugar, <mark>M</mark> int,	47	New Zealand Sixty Drops Marlborough Sauvignon Blanc	58	260
Coca-Cola Coke Light Ginger Ale 100 Plus Soda Water Sprite		Sea Breeze Absolut Vodka, Grapef	fruit, Cranberry	47	France E. Guigal Côtes du Rhône		275
Tonic Water		Caipirinha Cachaça, Fresh Lime, Planter's Punch		47	Blanc USA		
BEERS Tiger Draft 380ml	34	Havana Rum, Lemon C Pineapple Juice, Grena	Juice, Orange Juic		Beaulieu Vineyard Chardor Rosé	ınay	290
Tiger 325ml Anchor 325ml Guinness Stout 325ml	34 34 34	Pina Colada Havana Rum, Pineapp Coconut Milk	le Juice,	47	France E. Guigal Côtes du Rhône	67	300
Heineken 325ml Budweiser 355ml	37 37	Long Island Ice Beefeater Gin, Absolut	Vodka,	50	Rosé Red		
Hoegaarden 330ml Little Creatures IPA 330ml	47 47	Havana Rum, Olmeca Coke, Lemon, Lime	Tequila, Triple Sec	0,	Australia Tempus Two Silver Series	40	195
TEA Earl Grey	18	MOCKTAIL Coconut Fizz	S	28	Shiraz Tempus Two Silver Series Cabernet Sauvignon	40	195
English Breakfast Green Tea		Coconut Syrup, Lime, Ginger Citrus		290	New Zealand Fire Road Pinot Noir	55	250
FLORAL & FRUIT TEA 18 Chamomile		Lemon, Lime, Orange Mango Tango Mango, Pineapple, Lim		er	France E. Guigal Côtes du Rhône		275
Peppermint Iced Lemon Tea		Paradise Coole Guava, Lime, Pineapp	r		Rouge Argentina		
		Grenadine, Soda			Catena Zapata Alamos Malbec		300
CÔ)FFEE 22	GIN		RUM		SCOTCH W		
Americano Cappuccino	Beefe	ater 37 ay Sapphire 40	Havana Club		· · · · · · · · · · · · · · · · · · ·		37 40
Espresso Café Latte	Hendr		Captain Morg	SO WARD IN	Object Description	'ears	40

Havana Club 7 Añejo 50

37

TEQUILA

Olmeca Reposado

37

50

50

VODKA

Grey Goose

Belvedere Pure

Absolut

16

Double Espresso

Single Espresso

Decaffeinated Coffee

Iced Coffee Viennese Style

Chivas Regal 12 Years Chivas Regal 18 Years

COGNAC

Martell Cordon Bleu

Martell VSOP

50

50

98