

The
Lobby
Lounge



SHANGRI-LA SINGAPORE

STARTER

Ollela Chicken Satay

3-COURSE SET DINNER

Indulge in a delightful meal complete with a starter, main course, and dessert, for a journey of local delicacies from toothsome morsels to signature main courses and sweet treats. While you're at it, treat yourself to a glass of wine specially selected by our sommelier, Britt Ng, to pair with your main course.

MONDAY TO SUNDAY
6PM - 10PM

Shangri-La Hotel, Singapore reserves the right to amend the menu without prior notice.

MAIN COURSE

Chilli Crab and Mantou

Our rendition of this iconic local dish from Dragon Phoenix Restaurant, which added sambal and eggs to enrich the original chilli crab gravy from the 1950s, features X.O. for an added kick.

2017 Pewsey Vale, Riesling, Eden Valley, Australia

Or

Bak Chor Mee

A luxurious take on Bak Chor Mee, this dish takes its recipe from the signature fish maw soup at Seng Kee Mushroom Minced Meat Noodle. The broth is chock-full of quality threadfin fish maw, minced pork, pork slices and egg, topped with stewed mushroom slices.

2018 Château de Chamirey, Pinot Noir, Burgundy, France

Or

Bak Kut Teh

A well-loved traditional dish in Singapore, we feature the original recipe from Legendary Bak Kut Teh with fresh Indonesian pork and Sarawak peppercorn for a rich and slurp-worthy soup. This dish is served with fried 'you tiao' and hot tea.

2019 Whispering Angel Rosé, Côtes des Provence, France

DESSERT

Nonya Kueh from HarriAnns