
尝味菜单
TASTING MENU

Sample a selection of signature breakfast dishes,
each served in a tasting portion. - 20

HAINANESE PORRIDGE 海南粥

WANTON MEE 云吞面

CARROT CAKE (CHAI TOW KWAY) 炒萝卜糕 (菜头糕)

Complete your meal with a cup of tea, coffee,
Kopi Tarik or Teh Tarik at \$9

早餐套餐
BREAKFAST SETS

Includes a cup of freshly brewed coffee or tea

ON THE TABLE (SELECT ONE)

Fresh Fruit Platter / Bircher Muesli / Fruit Yogurt

BAKERY BASKET (SELECT TWO)

Croissant / Assorted Danish Pastries / Muffin / Sliced Bread

MAIN COURSE (SELECT ONE)

Fried Egg / Scrambled Egg / Plain Omelette

Each main course is served with deep fried hash brown,
roasted vine tomatoes and portobello mushrooms

SIDE (SELECT ONE)

Pork Bacon / Chicken Sausage / Cumberland Pork Sausage /
Baked Beans

CHILLED JUICE (SELECT ONE)

Orange / Apple / Grapefruit / Pink Guava / Pineapple

AMERICAN SET - 25

(INCLUDES ALL COURSES)

CONTINENTAL SET - 18

(ON THE TABLE, BAKERY BASKET, CHILLED JUICE)

BEVERAGES

TEH TARIK / KOPI TARIK / MILO - 6

COFFEE - 8

Fresh Brewed Coffee / Espresso / Americano
Cappuccino / Latte / Flat White / Macchiato / Mochachino

CLASSIC TEAS - 8

English Breakfast / Earl Grey / Chamomile
Peppermint / Jasmine / Darjeeling

ARTISAN SELECTION
(GRYPHON) - 10

White Ginger Lily / Pearl of the Orient / Nymph of the Nile
Coba Cabana / Arteca D'Oro / Osmanthus Sencha

THE SIGNATURE
BREAKFAST

The
Lobby
Lounge

SHANGRI-LA SINGAPORE

早餐
BREAKFAST A LA CARTE

MONDAY TO FRIDAY 星期一至五

SATURDAY, SUNDAY, PUBLIC HOLIDAYS
星期六, 星期天, 公定假期

7AM TO 11AM 上午7点至11点



NASI LEMAK 椰浆饭 - 19

An original recipe from The Coconut Club, a Michelin's Bib Gourmand Singapore 2018 awardee, this dish is a perfect medley of flavours. With pandan-scented rice infused with coconut milk, served with crispy anchovies, peanuts, fried egg, cucumber slices, fried chicken and piquant homemade sambal, it makes for a hearty breakfast.

采用荣获 Michelin's Bib Gourmand Singapore 2018 认可的 The Coconut Club 的椰浆饭配方。椰奶和香兰叶浸透的米饭，搭配香脆的风尾鱼、花生、鸡蛋、黄瓜片、炸鸡和辛香可口的叁巴辣椒酱，这是一道风味绝佳的早餐。



WANTON MEE 云吞面 - 14

A perennial favourite amongst Singaporeans. Soft and springy egg noodles tossed with special black sauce and barbequed pork by Shang Palace's Chinese Executive Chef Mok Kit Keung, accompanied by a bowl of flavourful pork and shrimp dumpling soup.

本地最受欢迎的粤式面食。柔软而有嚼劲的鸡蛋面配上由大厨莫健强特制的黑酱及叉烧，还有一碗美味鲜甜的猪肉和鲜虾云吞汤。



ROTI PRATA WITH DHALCHA AND FISH CURRY - 12

In collaboration with renowned Springleaf Prata Place, this Indian flat bread is made with stretched dough that is fried with ghee for a crisp outer layer and fluffy inside. It is best complemented with classic Indian vegetarian curry and fish curry.

源自于 Springleaf Prata Place 的配方。外酥内柔的印度煎饼由加了酥油（印度澄清黄油）的面团飞抛拉伸制成，再油炸至金黄色，搭配微辣的印度蔬菜咖喱和鱼咖喱一起享用。



SOFT-BOILED EGG WITH KAYA TOAST - 12

The traditional local breakfast. Thin slices of crisp toasted bread served with slivers of savoury butter and a generous spread of homemade kaya, a traditional jam made with coconut and eggs. For an elevated taste, add a dash of dark soya sauce and white pepper to the two soft-boiled eggs and enjoy it as a dip.

传统南洋早餐。香脆烤面包，包裹着可口黄油和一大抹由椰子和鸡蛋制成的椰椰酱。在半熟蛋中，加入少许黑酱油和白胡椒，用烤面包蘸着吃，也是别有一番风味。



CARROT CAKE (CHAI TOW KWAY) - 12

Sharing the heritage recipe passed down from Lobby Lounge's very own Chef Yong Jia's grandmother, this savoury carrot cake is made of steamed white radish and fried with preserved radish called 'chai poh', egg and sweet dark soya sauce, and garnished with spring onion.

使用从主厨 Yong Jia 祖母传下来的传统食谱，这个美味的萝卜糕是由白萝卜蒸熟制成，再用菜脯、鸡蛋和甜黑酱油煎至金黄色，最后撒上葱花印成。



HAINANESE PORRIDGE 海南粥 - 12

A simple and comforting breakfast for all palates. This savoury grainy Hainanese Porridge is cooked with tender minced pork balls, meat slices and ginger, and served with golden brown Chinese crullers.

用慢火熬煮的香滑软绵白粥搭配嫩滑猪肉丸、肉片、姜丝，及炸至金黄色的油条，这是一道温暖且让人满足的早餐。

Contains Pork 含猪肉

Prices are subject to 10% service charge and prevailing government taxes including GST.
所有标价需另加10%服务费及政府消费税。