SHANG PALACE

SHANGRI-LA EROS

À LA CARTE

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SALAD

Sichuan Style Marinated Chicken Salad in Chili Sauce	1400
Wood Ear Mushroom Salad with Soy Garlic	1400
Crispy Duck Salad with Pomelo and Micro Green	1400

DIM SUM VEGETARIAN

Steamed Garlic Chives, Corn and Spinach Wonton in Sichuan Chili Garlic Oil ✦	1400
Sizzling Water Chestnut and Mushroom X.O Dumpling ✦	1400
Gluten Free Vegetable Crystal Dumpling	1400
Truffle Mushroom and Edamame Dumpling	1400
Truffle Mushroom Bao	1400
Mushroom Cheung Fun	1300
Baked Eggplant Puff ✦	1400

THE SIGNATURE DIM SUM EDIT. Handcrafted with precision and tradition, each bite is a delicate expression of flavour.

DIM SUM NON-VEGETARIAN

Pan Fried Chicken Dumpling with Sichuan Chili Sauce	1600
Pork Pot Sticker	1600
Crusty Baked Barbeque Pork Bun ✦	1600
Seafood and Crab Meat Dumpling with Tobiko	1600
Prawn Dumpling With Caviar ✦	1600

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DIM SUM NON-VEGETARIAN · CONTINUED

Butter Garlic Pepper Shrimp Dumpling ✦	1600
Prawn Cheung Fun with Superior Soy Sauce	1600
Gluten Free Crystal Chicken Dumpling	1600
Shang Palace Signature Chicken Xiao Long Bao Basket ✦	1600
Chicken Shou Mai	1600
Char Siu Pork Cheung Fun	1600
Baked Chicken Puff with Shitake Mushroom	1600
Poached Chicken and Prawn Black Garlic Wonton with Ching King Sauce	1600

APPETIZER VEGETARIAN

Crispy Honey Glazed Jumbo Lotus	1400
Mapo Tofu Spring Roll	1400
Crispy Silken Tofu with Homemade Crumb and Golden Garlic	1400
Sichuan Asparagus and Spring Onion Pancake	1400
Pan Seared Turnip Cake, Pixian Chili and Garlic ✦	1400
Honey Glazed Mock Chicken	1400
Wok Tossed Water Chestnut, Lotus Stem and Homemade X.O Sauce	1400
Yunnan Mushroom and Tofu Wontons with Spicy Herb Tomato Salsa	1400
Crispy Mock Prawn with Sweet Bean Chili Sauce	1400

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APPETIZER NON-VEGETARIAN

Yunnan Spiced Chicken Spring Roll	1600
Crispy Cod with Golden Garlic Crumb	2500
Crispy Prawn Roll with Sweet Chilly Dip	2500
Twice Cooked Duck with Sichuan Pepper and Dry Red Chili	2700
Crispy Fried Soft-Shell Crab with Homemade Crumb and Dry Red Chilly	2500
Crispy Crumb Phoenix Tail Jumbo Prawn	2500
Sauna Prawns ✦ Chili and garlic marinated prawns cooked on a lava stone	2200
Xinjiang Spice Twice Cooked Baby Lamb Ribs ✦	2200
Wok Tossed Prawn with Asparagus, Shimeji and Garlic	2500
Crispy Chicken with Dry Chili and Cilantro ✦	1600
Dai Style Crispy Fried Chicken, Spring Onion and Cilantro	2200
Green Chili Chicken	1600

BARBEQUE KITCHEN

Cantonese BBQ Platter ✦ Honey glazed barbeque pork, Cumin rubbed lamb chop, Sizzling chicken skewers, Barbeque prawn	3800
Crispy Roasted Pork Belly	3000
Honey Glazed BBQ Pork	3000
Char Siu Chicken	1800
Chinese Xinjiang Lamb Skewers with Cumin Chili	1600

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BARBEQUE KITCHEN · CONTINUED

Xinjiang Spicy Chicken Skewers With Green Sichuan Pepper 1600

SIGNATURE BEIJING ROAST DUCK

Beijing Roast Duck

Full ✦ 7000

Half 5000

Beijing Roast Duck with Caviar ✦ 22000

An iconic delicacy of Beijing Roast Duck, celebrated for its perfectly crisp, lacquered skin and succulent, flavourful meat. Served with delicate pancakes, scallions, and rich hoisin, it offers a timeless taste of authentic Chinese culinary artistry.

SOUP

Tomato Egg Drop Soup 1300

Crossing the Bridge Yunnan Noodle Soup ✦ 1400
Rich chicken broth with sliced ham, chicken, quail egg, bean curd, chives, peanuts, mushroom, shallot, and rice flat noodles

Dan Dan Noodle Soup ✦ 1300
Sichuan oil, peanut and roasted pork minced

SWEET CORN SOUP

Asparagus 1100

Chicken 1100

Crab Meat 1300

HOT AND SOUR SOUP

Mushrooms, Bamboo Shoot and Carrot 1100

Chicken 1100

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SOUP · CONTINUED

Seafood	1200
Lightly Stewed Morel Mushroom Soup	1300
Double Boiled Free-Range Chicken Clear Soup with Goji Berry	1400
Crab Meat Asparagus Soup	1400
Rich and Flavorful Lobster Scallion Broth with Assorted Condiments ✦	1400

MARKET FRESH

Spiny Lobster	4500
Fresh Prawns	4000
Sea Bass	4000
Red Snapper	3500
Mud Crabs	5500

RECOMMENDED COOKING METHOD

Lightly Steamed with Sea Salt, Spring Onion and Ginger

Steamed with Red, Yellow Pepper, Fresh Red Chilis and Sichuan Pepper

Stir Fried with Black Pepper

Poached in a Special Sichuan Spicy Oil

Deep Fried and Tossed with Pickle Chili

Stir Fried with Black Bean Sauce

Wok Tossed with Sichuan Sauce

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À LA CARTE

MEAT AND SEAFOOD

Twice Cooked Pork Slices with Red and Green Peppers and Bamboo Shoot ✦	2700
Marble Pork with Broccoli	3000
Sweet and Sour Pork	2700
Sweet and Sour Crispy Seabass Fillet Infused with Chili	4000
Freshly Herbs Steamed Chilean Sea Bass ✦	4000
Stir Fried Water Buffalo Tenderloin with Caps Mushroom and Black Pepper	2700
Bejing Style Water Buffalo Tenderloin with Broccoli	2700
Signature Sizzling Lobster Mapo Tofu ✦	4500
Butter Garlic Pepper Whole Crab with Golden Fried Mantou	5500
Stir Fried Prawns in X.O Sauce ✦	4000
Sizzling Clay Pot of Cod, Mushroom, Beans with Black Pepper and Garlic	4500
Chengdu Stir Fried Sliced Lamb with Celery, Red Chili and Cumin	2700
Lamb in Sichuan Chili Broth	2700
Kung Pao Chicken with Dry Red Chili and Peanut	3000
Clay Pot Chicken, Lotus Root, Chili Garlic Sauce ✦	3000
Wok Fried Shredded Chicken with Chili, Fresh Basil and Mint	3000
Sichuan Style Mince Chicken with Okra	2700

VEGETARIAN MAIN COURSE

Buddha's Delight 'Silken Tofu'	2000

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VEGETARIAN MAIN COURSE · CONTINUED

Mapo Tofu Bean Curd Sichuan Style ✦	2000
Clay Pot Tofu with Vegetable	2000
Mock Chicken in Preserved Black Bean and Shaoxing Fragrant	2000
Stir Fried Mushrooms, Bamboo Shoot and Mustard Greens	2000
Sizzling Broccoli, Water Chestnut, Black Pepper Glaze in Stone Pot	2000
Braised Pak Choy with Shitake Mushroom in Soy Garlic Sauce ✦	2000
Stir Fried Eggplant in Chili Garlic Sauce	2000
Yunnan Style Asian Vegetables with Pickle Chili Garlic Sauce	2000
Wok Fried French Beans with Vegetarian X.O ✦	2000
Stir Fried Pak Choy and Kale with Golden Garlic	2000

RICE AND NOODLES

Homemade Chicken Dan Dan Noodle (Sichuan Sauce on the Pot)	2000
Wok Tossed Udon Noodles with Pak Choy and Bell Peppers	2000
Egg Fried Rice with or without X.O	2000
Black Fried Rice, Egg White, Edamame Beans ✦	2000
Fried Rice with Garlic, Asparagus, Corn and Lettuce	2000
Hot Stone Pot Rice with Crispy Potato, Pickled Chill and Yunnan Chili Sauce ✦	2000
Yangzhou Fried Rice	2000
Hot Stone Sizzling Prawn Rice ✦	2000

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RICE AND NOODLES · CONTINUED

Fried Rice with Chicken and Prawn Fujian Style	2000
Crab Meat Asparagus Fried Rice	2000
Stir Fried Noodles with Bacon, Chili and Bamboo Shoot	2000
Wok Tossed Rice Noodles with Tenderloin, Black Pepper and Scallion	2000
Wok Fried Noodles with Peppers, Bean Sprout and Black Bean Sauce	2000
Pan Fried Noodles with Greens	2000
Pan Fried Noodles with Chicken and Mushroom	2000

Hu Fan 'Fresh Homemade Steamed Noodles'

Assorted Greens	1400
Chicken and Egg	1400
Prawns	2000

DESSERT

Sticky Date Pudding Moist date pudding, toffee sauce, Macadamia ice cream	1400
Chocolate Fondant Molten chocolate center, Hazelnut gelato, streusel	1400
Banoffee Dulce de leche caramel, Banana cremeux, almond streusel	1400
The Mandarin Creamy citrus whipped ganache, mandarin sorbet, chocolate soil	1400
Coconut Crème Brule Coconut custard, Caramelized sugar, mango sorbet, Almond biscotti	1400

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À LA CARTE

DESSERT · CONTINUED

Dessert Sampler 1600
Sticky date pudding, The mandarin, Coconut cream Brule, Date and banana ice cream

Coconut Sago Pudding 1400
Coconut puree, tapioca pearls, mango jelly

Seasonal Fresh Fruit Platter 1400
fresh fruits, honeydew melon yuzu sorbet

GELATO

Vanilla 1300

Chocolate Brownie 1300

Coconut and Matcha 1300

Roasted Banana and Date 1300

Biscoff 1300

Dulce De Leche 1300

SORBET

Honeydew Melon, Yuzu Sorbet 1300

Pink Pepper Raspberry 1300

Mandarin 1300

Mango Passion 1300

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GOLDEN CHOPSTICKS CANTONESE LUNCH

THE SET MENU · PLUS TAXES PER PERSON

2588

SALAD OF THE DAY

SOUP CHOOSE ANY ONE

Cantonese Style Wonton Soup

Vegetarian

Chicken

Tomato-Egg Drop Soup

Hot and Sour Soup

Vegetarian

Chicken

DIM SUM

POACHED & STEAMED

Spicy Edamame and Pickled Mustard Dumpling

Baby Spinach and Wild Fungus Mushroom Dumpling

Truffle Mushroom Bao

Vegetable Charcoal Dumpling

Shrimp Har Gao

Steamed Chicken Sui Mai

Sticky Chicken Rice in Lotus Leaf

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GOLDEN CHOPSTICKS CANTONESE LUNCH

DIM SUM · CONTINUED

Poach Chicken Dumpling in Black Pepper Sauce

FRIED, PAN FRIED & BAKED

Pan Fried Water Chestnut and Mushroom in Homemade XO

Baked Eggplant Puff

Crackling Prawns

Char Sui Barbecue Pork Bun

Pan Fried Spicy Chicken Bao

APPETIZER

Cereal Butter Prawns

Aromatic Duck Roll

Chicken Wing Chilly Bean

Cumin Rubbed Baby Pork Ribs

Honey Glazed Jumbo Lotus

Mapo Tofu Spring Roll

Radish Cake

MAIN COURSE

CHOOSE ANY ONE

Clay Pot Chicken with Lotus Root Pickled Chili Sauce

Cumin Lamb

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GOLDEN CHOPSTICKS CANTONESE LUNCH

MAIN COURSE · CONTINUED

Fish in Black Pepper Sauce

Sichuan Style Mapo Tofu

Chinese Green with Jumbo Lotus

RICE/NOODLES

CHOOSE ANY ONE

Shang Palace Signature Pot Rice

Wok Fried Black Bean Noodle with Bell Pepper and Beans Sprout

DESSERT

Warm Sticky Toffee Pudding, Vanilla Ice Cream

Or

Choice of Gelato
Please ask your server

To know more about the oils and fats used in dish preparation, please contact the server. An average adult requires 2000 kcal of energy per day; however, calorie needs may vary. The menu indicates the approximate calorie values for dishes, marked by the sign (-). Please inform your server about any dietary requirements or allergies. All prices are in Indian rupees. Government taxes are applicable. Charges for voluntary service staff contribution are completely optional and not mandatory. Such contribution shall be waived off as per guest request.

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BEVERAGES

Cocktails and Asian beverages

COCKTAILS

YAU MA TEI — 1400
Apricot Infused Vodka, Fig, Lime, Himalayan Salt, Prosecco

DOUNAN BLOSSOM — 1400
Hibiscus Infused Tequila, Green Apple Juice, Lime, Soda, Dry Vermouth

YUAN XIAO BLOOM — 1400
Vodka, Cranberry, Lime, Elderflower, Lavender, Grapefruit, Active Charcoal

ASTRAGALUS SOUR — 1400
Gin, Lime, Elderflower, Green Apple Juice, Egg White, Pea Butterfly Flower

YUZU SPRITZ — 1400
Rum, Prosecco, Passion fruit, Apricot, Yuzu Juice, Almond Liqueur

ZESTY MARTINI — 1400
Gin, Orange Juice, Lime, Citrus Oleo

ASIAN BEVERAGES

HIBIKI HARMONY 100 YEAR ANNIVERSARY	4300
NIKKA YOICHI SINGLE MALT	2600
YAMAZAKI, 12 YO	2500
HIBIKI HARMONY	2500
NIKKA MIYAGIKYO SINGLE MALT	2400
MOUTAI PRINCE 53	1700
AKASHI SINGLE MALT	1200
SUNTORY TOKI	1200

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BEVERAGES

As per the law, patrons below 25 years of age will not be served alcoholic beverages. Our standard pour is 30ml for all alcoholic beverages and 60ml for aperitif.

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