THE LINE

SHANGRI-LA SINGAPORE

À LA CARTE MENU

12:00pm to 9:30pm

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WELLNESS SAVOURIES

Herbed Salmon Rice Paper Rolls *(SE)* 22
Salmon rice paper rolls with seasonal vegetables, fresh herbs, and Thai-style coriander sauce.

Coconut Spinach Dhal with Spiced Okra *(D)(V)* 24
Red lentil dhal, coconut milk, spinach, sautéed okra, tomato, mango tamarind chutney, yoghurt raita and organic brown rice.

Rainbow Trout with Wild Seaweed Salad *(G)(S)(SE)* 38
Pan-seared rainbow trout, wild seaweed, mesclun greens and ponzu dressing.

WELLNESS DESSERTS

Superfood Fruit Salad *(G)(T)(V)* 18
Mixed berries, avocado, pomegranate, chia seeds, walnuts, goji berries, homemade granola, served with coconut cream.

Rhubarb, Pistachio and Strawberry Inspiration *(G)(N)(S)(T)(V)* 24
Rhubarb compote, strawberry soy ganache, fresh berries, pistachio génoise sponge and shortcrust pastry.

SALADS

Caesar Salad *(D)(E)(P)(S)* 24
Romaine lettuce, Parmesan cheese, crispy bacon and soft-centred egg with Caesar dressing.

ADD-ONS (PERSONALISE YOUR SALAD)

Avocado (V) half 6

Grilled Chicken Breast 8

Smoked Salmon (SE) 60g 12

Chicken and Pomelo Salad *(N)(SE)* 24
Poached chicken breast, pomelo, crispy garlic chips, roasted peanuts and chilli dressing.

(A) Alcohol · (D) Dairy · (E) Eggs · (G) Gluten · (N) Nuts · (P) Pork · (S) Soya · (SE) Seafood
(SH) Shellfish · (T) Tree Nuts · (V) Vegetarian

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SANDWICHES AND BURGERS

Club Sandwich *(E)(G)(P)(S)* 28
Grilled chicken breast, crispy bacon, fried egg, lettuce, tomato and mayonnaise. Served with French fries and salad.

Crispy Fried Chicken Burger *(D)(E)(G)(S)* 32
Breaded chicken cutlet, romaine lettuce, tomato and white cabbage slaw. Served with French fries and salad.

Grain-Fed Wagyu Beef Burger 200g *(D)(E)(G)(P)(S)* 40
Grain-Fed Wagyu beef patty, gherkins, romaine lettuce, tomato, crispy bacon and Monterey Jack cheese. Served with French fries and salad.

ADD-ONS (PICK YOUR FAVOURITE EXTRAS)

Cheese (D) 2 pcs 3

Fried Egg (E) 1 pc 3

Bacon (P) 3 pcs 6

Impossible Burger *(D)(G)(V)* 42
Plant-based patty, plant-based cheese, vegan mayonnaise, soft burger buns, guacamole, fresh lettuce, tomato, pickled cucumber and caramelised onions. Served with French fries and salad.

SOUP

Cream of Mushroom *(D)(G)(V)* 24
Slow-cooked forest mushroom soup and fragrant truffle oil.

Lobster Bisque *(A)(D)(G)(SH)* 29
Lobster bisque, Cognac, Brandy and lobster claw.

FROM THE SEA

Fish and Chips *(A)(E)(G)(S)(SE)* 38
Battered pollock fillet, white cabbage slaw, French fries, tartare sauce, malt vinegar and lemon wedge.

Pan-Seared Cod *(G)(S)(SE)* 58
Baby bok choy, asparagus, shiitake mushrooms, crispy garlic and superior soya broth.

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PASTA

Spaghetti Pomodoro *(D)(G)(V)* — 22
Spaghetti with roasted vine tomatoes, fresh basil and extra virgin olive oil.

Wagyu Beef Penne Bolognese *(D)(G)* — 28
Penne with Wagyu beef ragout in tomato sauce, parmesan cheese and parsley.

Seafood Linguine *(D)(G)(SE)(SH)* — 30
Linguine with tiger prawns, squid, mussels and clams, cooked in lobster sauce.

ASIAN DELIGHTS

Impossible Mapo Tofu *(G)(S)(V)* — 24
Silken tofu and plant-based meat cooked in spicy bean sauce, served with jasmine rice.

Nasi Goreng Istimewa *(E)(G)(N)(S)(SH)* — 29
Malay fried rice with seafood. Served with spicy fried chicken drumettes, chicken satay, fried egg and prawn crackers.

Wagyu Beef Cheek Rendang *(N)(SH)* — 36
Slow-cooked Wagyu beef cheek, Malay spices, achar, prawn crackers and steamed jasmine rice.

INDIAN DELIGHTS

Butter Chicken *(D)(E)(G)(T)* — 29
Tandoori-baked chicken simmered in a rich tomato and cashew gravy. Served with plain basmati rice, naan, papadum, mixed pickles and yoghurt raita.

Dhal Tadka *(G)(V)* — 22
Yellow lentil curry with red chilli and coriander. Served with plain basmati rice, naan, papadum and mixed pickles.

Goan Snapper Fish Curry *(D)(E)(G)(SE)* — 29
Snapper in tamarind coconut curry. Served with plain basmati rice, naan, papadum, mixed pickles and yoghurt raita.

Palak Paneer *(D)(E)(G)(V)* — 28
Cottage cheese in a spinach gravy. Served with basmati rice, naan, papadum, mixed pickles and yoghurt raita.

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LOCAL DELIGHTS

Chicken Satay, Half Dozen *(N)* 18
Grilled chicken skewers, served with peanut sauce.

Chicken Satay, One Dozen *(N)* 28
Grilled chicken skewers, served with peanut sauce.

Wonton Noodles (Soup or Dry) *(E)(G)(P)(S)(SH)* 24
Egg noodles, roasted Chinese barbecue pork, steamed choy sum and pork prawn dumplings.

Singapore Chicken Rice *(G)(S)* 30
Poached chicken, pandan-ginger flavoured rice, chicken soup, chilli sauce, ginger paste and dark soya sauce.

Singapore Wok-Fried Seafood Hokkien Mee with White Clams *(E)(G)(P)(S)(SE)(SH)* 30
Wok-fried yellow noodles and vermicelli with tiger prawns, white clams and pork belly cooked in a rich prawn broth. Served with crispy pork lard and sambal belacan.

Singapore Laksa *(D)(E)(S)(SE)(SH)* 32
Rice noodle, spicy coconut broth, fresh seafood, Boston lobster claw, and local aromatic herbs.

DESSERTS

Selection of Daily Ice-Cream *(D)(E)(V)* 12
Choice of one scoop: vanilla, strawberry OR chocolate.

Tahitian Vanilla Crème Brûlée *(D)(E)(V)* 18
Cream, milk, egg yolks, sugar and vanilla bean.

Classic Tiramisu *(A)(D)(E)(G)(V)* 18
Mascarpone cheese, sugar, cream, ladyfinger biscuits, espresso syrup and rum.

Le Royale *(D)(E)(G)(N)(V)* 26
66% Valrhona chocolate caraïbe mousse, Royaltine and crushed biscuits.

Butter Crumble Layer Cheesecake *(D)(E)(G)(V)* 28
Cheesecake with raspberry coulis and fresh summer berries.

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