THE LOBBY LOUNGE

SHANGRI-LA SINGAPORE

À LA CARTE

12:00pm to 10:00pm, last order at 9:30pm

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Available from 12:00pm to 10:00pm (last order at 9:30pm)

CHEF YONG JIA'S SIGNATURE

TEOCHEW BRAISED DUCK RICE *(G)(P)(S)(SH)* 32
Featuring tender, slow-braised duck paired with fragrant yam rice infused with dried shrimp and Chinese mushrooms. Served with savoury preserved vegetables and a nourishing angelica root herbal soup for a balanced finish.

BAK CHOR MEE *(E)(G)(P)(S)(SE)(SH)* 34
Chef's signature Bak Chor Mee features springy flat egg noodles tossed in homemade dried shrimp XO chilli, aged vinegar, and rich mushroom gravy. Topped with abalone, minced pork, crispy wanton, golden flat sole, handmade meatballs and mushrooms from the famed Punggol Noodles stall.

CLAYPOT FRIED HOKKIEN MEE *(E)(G)(P)(S)(SE)(SH)* ✦ 30
Chef's Aromatic Wok Fried Hokkien Noodles with Live Tiger Prawns, braised in rich pork collagen broth and a generous topping of crispy golden pork lard, served alongside with sambal belacan. This elevated rendition pays delicious tribute to a true Singapore classic.

HAINANESE CHICKEN RICE *(G)(S)* ✦ 26
Free range corn-fed chicken is poached using a traditional Hainanese recipe. The fragrant rice is cooked in chicken stock and served with piquant garlic chilli sauce.

HERITAGE SELECTION

BAK KUT TEH *(G)(P)(S)* 38
Origin: Legendary Bak Kut Teh. A beloved Singaporean classic, prepared using the original Legendary Bak Kut Teh recipe with fresh Indonesian pork and Sarawak peppercorns, creating a rich, flavourful, and slurp-worthy broth. Served with crispy 'you tiao'.

KATONG LAKSA *(G)(N)(SE)(SH)* ✦ 24
Origin: The Original Katong Laksa (Janggut Laksa). Katong-style laksa is a creamy, coconut-based soup with short noodles for spoon-only enjoyment, featuring thick rice noodles, prawns, cockles, fish cake, and beansprouts in a fragrant rempah-spiced coconut broth.

PRAWN NOODLE SOUP *(E)(G)(P)(SH)* 27
Origin: Da Dong Prawn Noodles. With over five decades of heritage, this signature dish hails from the famed Da Dong Prawn Noodles in Singapore's lively Joo Chiat district. Yellow noodles and plump prawns are served with fresh beansprouts and kang kong in a rich, flavourful pork-and-prawn broth, a comforting Singapore classic.

✦ SIGNATURE

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

Prices are subject to 10% service charge and prevailing government taxes.

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HERITAGE SELECTION · CONTINUED

FISH SOUP *(D)(G)(P)(SE)(SH)* 29
Origin: Whampoa Keng Fish Head Steamboat. This aromatic fish soup is subtly elevated with Chinese angelica, adding a delicate, herbal depth. Served with crispy prawn rolls, zesty homemade chilli sauce, and steamed rice for a comforting and flavourful meal.

BEEF RENDANG *(G)(N)(SH)* 32
Origin: Rumah Makan Minang. A specialist in Indonesian Minangkabau cuisine, this aromatic Beef Rendang is paired with brown rice, tender eggplant, and crunchy emping.

HAINANESE BEEF NOODLES *(G)(N)(S)(SH)* 28
Origin: Wah Eng Beef Noodle. This Hainanese style dish features noodles in thick gravy and topped with beef slices, pickled vegetables and peanuts. Served alongside a light herbal beef broth with beef balls, and tangy chilli sauce.

LOCAL SNACKS

SATAY *(G)(N)(P)* 19
Enjoy six sticks of succulent satay, available in tender chicken or juicy pork belly, grilled to perfection for a smoky, aromatic finish. Served with a rich, chunky peanut gravy lifted with a hint of pineapple sweetness, accompanied by soft rice cakes, crisp cucumber, and fresh onions.

VEGETARIAN SPRING ROLLS *(G)(S)(V)* 18
Origin: Kway Guan Huat. Three crispy golden rolls from Kway Guan Huat, stuffed with a colorful blend of stewed turnip, shiitake mushrooms, and carrot, offering a light yet satisfying bite, perfect as a snack or appetiser.

1A CRISPY PUFFS *(G)* 16
Origin: 1A Crispy Puffs. Three golden and crispy Singapore style curry puffs are filled with flavorful curried chicken, potato and aromatic spices, each bite a taste of local heritage. Vegetarian option available.

GOLDEN PRAWN PASTE CHICKEN WINGS (4PCS) *(E)(G)(SH)* 16
Mid wings marinated in aromatic prawn paste, fried until golden and crispy, served with homemade chilli sauce.

DESSERTS

PULUT HITAM 16
Sweetened black glutinous rice porridge, drizzled with coconut milk and served warm.

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DESSERTS · CONTINUED

CHENG TNG *(N)(V)* 12
A refreshing dessert soup with dried longan, white fungus, gingko nuts, lotus seed and red dates, served warm or cold.

OLD AMOY CHENDOL *(V)* ✦ 14
Origin: Old Amoy Chendol. A treasured taste from the past, Old Amoy Chendol is made to order as it was in the old days. Fresh chendol jelly preserves its soft, springy texture, while palm sugar is sourced from its origin and is slowly cooked into rich, aromatic caramel. Topped with velvety coconut milk, each bowl evokes simpler times, offering comforting nostalgia and familiar sweetness in every spoonful.

NYONYA KUEH *(E)* 18
Origin: HarriAnns. A selection of popular local kuehs by HarriAnns in traditional Peranakan style.

AFTERNOON SNACKS AVAILABLE FROM 2:30PM TO 10:00PM (LAST ORDER AT 9:30PM)

FRIED CARROT CAKE (CHAI TOW KWAY) *(E)(G)(SE)(SH)* 18
Stir-fried turnip cake with pickled radish, egg and spring onions.

PRAWN ROLLS *(E)(G)(N)(P)(SH)* 26
Origin: Whampoa Keng Fish Head Steamboat. Juicy and tasty prawn rolls from Whampoa Keng Fish Head Steamboat, made with prawns, chestnut and a unique blend of fatty and lean pork. Served with a sweet sauce to balance the peppery flavours.

NYONYA CHICKEN CURRY *(G)(N)(SH)* 25
Tender chicken pieces braised in thick coconut curry and served with sliced French baguette, the Singaporean way.

KAYA TOAST *(D)(E)(G)(S)* 13
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.

MUAR MACKEREL OTAH WITH CRISPY TOAST *(E)(G)(N)(SE)(SH)* 18
Traditional Muar-style mackerel otah, grilled with aromatic spices and served with crispy toast and house-made Nyonya achar.

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