

Lobby Lounge



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INTERNATIONAL *Women's Day* AFTERNOON TEA



3pm - 6pm

LONDON *Tea* EXCHANGE

SELECTION

Sencha Ginger

The infusion of spicy ginger root and black peppercorn with a high-grade Chinese Sencha and Ceylon green tea provides a healing and soothing remedy. Perfect for all seasons.

Pink Tropics

The flavour of ripe fruits promises a tropical indulgence like no other. The cup colour is indeed pink! A sweet and blissful remedy that will not disappoint. Perfect either hot or cold.

Cranberry Rose

The unique flavour of tangy cranberries is flattered by delicate sweet raspberries and harmonises with our Sencha base. Bright cranberry slices and raspberry pieces, along with gentle floral rosebuds, set the tone in perfect harmony, making the heart of many green tea connoisseurs beat faster.

Wild Meadows

Fruity and flowery, this beautiful composition of Sencha has been masterfully blended with rose petals, purple mallow blossoms, lemon and jasmine. Perfect for aiding digestion and cleansing the palate.

Ceylon Orange Pekoe

Plucked from the highest-altitudes of the Dimbula region in West Sri Lanka, this premium single estate orange pekoe is full-bodied with rich, earthy notes.

Lavender

A tea indulgence characterized by its lightness, which will cater for tranquility and quietness not only in the evenings. The bright yellow marigold blossoms and blue lavender blossoms charmingly decorate this blend. Blackberry leaves, apple pieces and fennel take care of the wonderfully mild, smooth flavour with a light sweetness.



Lychee Orange Pekoe

This medium-strong tea with its pleasant, fruity flavour is ideal as a delicious ice tea in summer. The fine leaf develops a fruity, sweet taste in the cup, with a mild note of smoky Keemun.

Rooibos

Rooibos is caffeine free and produces a soothing and calming infusion. This premium quality can be identified by its deep ruby colour and its sweet aromatic taste.

Menu

RM110 nett per person  410
Additional person: RM100 nett  370

SAVOURIES

Cured Norwegian Trout, Butterfly Pea Mayo
with Kaviari Toe Tartlet

[D] [G] [E] [F]

Poached Lobster, Lemon Capers Aioli
with Beet Brioche

[D] [G] [E]

Wild Mushrooms and Truffle Brie Quiche

[D] [G] [E]

Smoked Duck and Pear with
Balsamic Vol au Vent

[D] [G] [E]

SWEETS

Yuzu Tiramisu Viola Flower Pot

[D] [G] [E]

Sakura Berry Vanilla Cremeux Tart

[D] [G] [E]

Mango Pomelo Mousse

[D] [G] [E]

Azelia 35% Chocolate and Hazelnut Cake

[D] [G] [E] [N]

Lemon Elderflower Macaron

[D] [G] [E] [N]

SCONES

Plain Scone

[D] [G] [E]

Strawberry and Pistachio Rose Scone

[D] [G] [E]

Raspberry Jam, English Clotted Cream
and Whipped Butter

[D] [G] [E]

 SHANGRI-LA CIRCLE
POINTS REDEMPTION

[G] Gluten [D] Dairy [M] Mustard [B] Beef
[N] Nuts [E] Egg [S] Shellfish [F] Fish

Please advise your server if you have any allergies.