



## NEW YEAR EVE

### Set Dinner

31 December 2018

#### CAVIAR OSSIETRA

Potato Liegeois / Pain Soufflé

#### PATE EN CROUTE EDITION 2018

Goose Foie Gras / Duck Gizzard / Chicken Breast /  
Pistachio / Onion Purée / Glazed Beetroot /  
Frisée Salad / Gin emulsion

#### MUD CRAB & SCAMPI

"SCAMPI" / Chawanmushi "Crab Royale" /  
Rhubarb / Pickleweed / Armoricaine Sauce

#### COCOTTE ROASTED TURBOT FILLET

Rutabaga Purée / Roasted Salsify with Hazelnut /  
"Timut" Pepper Corn Sauce / Razor Clams /  
Yuzu Fresh Lemon / Shellfish Sauce

#### TROU NORMAND

Blackcurrant Sorbet / "Veuve Clicquot" »  
Champagne Granité

#### AUSTRALIAN WAGYU TENDERLOIN

Wood Grilled / Melanosporum Black Truffle &  
Celeriac Purée / Young Beetroot / Pommes  
soufflées / "Red Wine" Civet Sauce

#### CHERRY' S SURPRISE

Cherry Mousse, Marmelade & Amaretto Gel /  
Cherry & Lemon Thyme Sorbet

#### PETITS FOURS

7-course: RM680 nett *per person*

Our cuisine is seasonal and most of our products are  
from sustainable and organic sources.

Price is inclusive of 10% service charge and 6% government tax.



For more information on our festive celebration,  
connect with us at

[www.shangri-la-specials.com](http://www.shangri-la-specials.com)



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 @shangrilakl

#### Festive Desk

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#### Restaurant Reservations Centre

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