



SHANGRI-LA
RASA SENTOSA
SINGAPORE

WESTERN SET MENU



Bakery Basket

Choice of 1 Appetizer

Choice of 1 Soup

Choice of 2 Main Course

Choice of 1 Dessert

Petit Fours

Coffee or Tea

Menu prices are subject to 10% service charge and the prevailing taxes.



COLD APPETIZER

	Tuna Tartare with Cress Salad and Yuzu Dressing
	Herb Cured Salmon with Dill Dressing, Fennel and Apple
	Crab and Avocado Terrine with Parmesan Chip and Cress
	Confit Salmon with Roasted Potato Croquette and Mustard Dill Dressing
	Air Dried Parma Ham* on Duo of Sweet Melon, Citrus Dressing and Grissini Stick
	Smoked Duck Breast Rolled with Duck Rillettes in Rice Paper and Cherry Sauce
	Beef Tenderloin Carpaccio, Tomato Vinaigrette and Marinated Mushrooms
	Poached Prawn with Tomato Salsa and Creamy Yellow Capsicum Sauce
	Salad of Jumbo Crabmeat and King Prawns with Avocado Mousse and Corn Salsa
	Lobster Salad with Sweet Chilli Sauce and Trio Capsicum Gelée



SOUP (Choice of One Item)

<input type="checkbox"/>	Wild Mushroom Cream with Truffle Oil and Chives (V)
<input type="checkbox"/>	Smoked Tomato and Capsicum with Seafood
<input type="checkbox"/>	Double Boiled Chicken Consommé, Quail Egg, Julienne Vegetables and Bistro Crème
<input type="checkbox"/>	Creamy Lobster Bisque with Garlic Croutons and X.O Cognac
<input type="checkbox"/>	French Onion Broth with Garlic Crouton (V)
<input type="checkbox"/>	Pumpkin and Sweet Potato with Cilantro Cream (V)
<input type="checkbox"/>	Clam Chowder New England Style with Double Cream and White Truffle Oil
<input type="checkbox"/>	Seafood Chowder, Butter Croutons and White Wine Dash



MAIN COURSE

(Choice of two Item)

**Denotes Pork item*

	Grilled U.S. Beef Tenderloin on Truffle Scented Mashed Potato with Red Wine Onion Marmalade
	Braised Beef Cheeks, Confit Cherry Tomatoes, Roasted Pontiac Potato and Sautéed Leek Mash with Red Wine Jus
	Charred Veal Loin with Truffle Mashed Potatoes, Root Vegetables and Natural Jus
	Pan Seared Tasmanian Salmon, Herbed Potato Mash, Roasted Tomato, Beetroot Crisps and Salsa Verde
	Basil Red Snapper Fillet with Seasonal Vegetables and Lemon Cream
	Chicken Breast with Roasted Shallot, Garlic and Potato Confit and Crispy Parma Ham* with Herb Jus
	Chicken Roulade with Seasonal Vegetables and Golden Potato with Natural Jus
	Herb Roast Lamb Rack in Herb Crust with Galette Potatoes and Seasonal Vegetables



DESSERT (Choice of One Item)

<input type="checkbox"/>	24Karat Opera Cake with Strawberry Mirror and Crispy Tuille
<input type="checkbox"/>	Trio of Mango (Mango Mousse, Mango Cheese Cake and Mango Crepes)
<input type="checkbox"/>	Hazelnut Pudding with Coffee Syrup and Vanilla Bean Ice Cream
<input type="checkbox"/>	Vanilla Panna Cotta and Summer Berries Glazed with Kirsch Sabayon
<input type="checkbox"/>	Watermelon, Mint Mango Salad and Green Tea Sorbet with Tequila Syrup and Basil Seeds
<input type="checkbox"/>	White Chocolate and Coconut Charlotte with Forest Berry Compote
<input type="checkbox"/>	Sticky Date Pudding with Caramel Sauce and Vanilla Bean Ice Cream
<input type="checkbox"/>	Burnt Lemon Cake with White Chocolate Pastry and Berry Compote
<input type="checkbox"/>	Saffron Poached Pear on Orange Cake with Lightly Spiced Syrup and Rich Warm Chocolate Sauce
<input type="checkbox"/>	Valrhona Chocolate Brownie with Honey Crisp and Mocha Sauce
<input type="checkbox"/>	Tiramisu with Dusted Sponge Finger and Chocolate Coffee Bean

Shangri-La Blend Coffee or Gourmet Leaf Tea

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