



TASTE OF
Shangri-La





VEGETARIAN SET MENU

APPETISER

Cucumber shaped vegetable
dumpling in golden sauce
象形黄瓜蔬菜饺

Mixed mushroom with truffle
sauce in pomegranate rice
paper
黑松露蘑菇石榴包

SOUP

Double boiled mushroom
soup with tofu flower and goji
berry
香菇菊花豆腐汤

MAIN COURSE

Crispy fried eggplant with
Chinese five - spice
脆皮茄盒

Hakka style stuffed tofu with
vegetable duxelles and
umami sauce
客家蔬菜酿豆腐

Bok choy wrapped vegetable
parcel
蔬菜包裹

Shu cai hui fan – garlic-fried
rice with vegetable gravy
蔬菜烩饭

DESSERT

Rose tofu pudding with
mango puree
豆腐布丁芒果蓉

LKR 14,888++ per person

Designed to be enjoyed by a minimum of two guests

Due to the complexity of our dishes, some ingredients may not be listed.
Please advise us of any allergies or dietary preferences.



SET MENU

APPETISER

Sea cucumber shaped seafood
dumpling in golden sauce 🦀
象形海参饺

Mixed mushroom with truffle
sauce in pomegranate rice
paper 🌱
黑松露蘑菇石榴包

MAIN COURSE

Crispy fried braised beef ribs with
star anise, Ceylon cinnamon
and Hua Diao wine sauce
脆皮文火牛肉

Shanghai-style smoked
barramundi fillet with rose petals
上海熏鱼

Bok choy wrapped vegetable
parcel 🌱
蔬菜包裹

Hai xian hui fan – egg-fried rice
with seafood gravy 🦀
海鲜烩饭

SOUP

Double boiled chicken soup
with tofu flower and goji berry
菊花豆腐炖鸡汤

DESSERT

Rose tofu pudding with
mango puree 🌱
豆腐布丁芒果蓉

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🌱 Vegetarian 🦀 Seafood

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SHANGRI-LA
COLOMBO