

NYYYALI

MICHELIN
2026



Gault & Millau

TASTE OF
Shangri-La



VEGETARIAN MENU

🌾 220 per person

Vegetable Soup

A light vegetable broth with diced carrot, zucchini, leek, celery, and potato, finished with fine vermicelli and fresh herbs



Spinach & Pomegranate Salad

Baby spinach leaves, cherry tomatoes, mushrooms, goat cheese, dates, pomegranate seeds, and crunchy honey-glazed walnuts, dressed with a fresh herb vinaigrette



Freekeh Risotto

Freekeh cooked in a vibrant green pea sauce with sautéed mushrooms, finished with labneh, feta cheese, and extra virgin olive oil



Chocolate & Almond Rice Pudding

Creamy rice pudding infused with aromatic milk, topped with rich chocolate and toasted almonds.



🌾 Gluten

🥛 Dairy

🥜 Nuts



NON VEGETARIAN MENU

₪ 240 per person

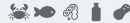
Whole Smoked Eggplant

Charcoal-smoked whole eggplant filled with slow-braised Angus beef, accompanied by rich tomato sauce and warm cultured yogurt.



Shrimp Sayadieh

Prawns atop aromatic Sayadieh rice, accompanied by caramelized onions, shellfish bisque, peach chutney, and toasted sliced almonds.



Baklava Bil Ashta & Mastic

Delicate layers of crisp baklava pastry, fresh ashta cream, pistachios, mastic ice cream, and fragrant honey.



🌾 Gluten

🥛 Dairy

🥜 Nuts

🐟 Fish

🦞 Seafood



شانغريلا جدة

SHANGRI-LA

JEDDAH