

TĪNG 厅

Small Plates

Beef Tartare £12

Crème Fraiche, Brown Sauce Dressing, Beef Waffle

Add 5g Caviar £15

(3,6,7,9,11,13)

Salmon “Pastrami” £14

IPA Whole Grain Mustard, Balsamic Pickled Onion

(H,7,11,13)

Goat’s Cheese Tart £16

Pear, Radicchio, Honey

(H,V,3,9,11,13)

Lobster Benedict £24

Wholemeal Crumpet, Spiced Butter

(A,3,4,9,11,13)

Scottish Scallops £30

Roast Peach, Scallop Broth

(5,7,8,13)

Large Plates

Aubergine £23

Baba Ghanoush, Miso, Coriander

(H,VE,3,8,10)

Prawn Tortellini £25

Sea Herbs, Green Harissa

(H,3,4,6,7,9,13)

Cornish Halibut £29

Bordelaise Sauce

(H,7,9,13)

Lamb Saddle £28

Lamb Scrapple, Lamb Sauce, Olive Purée

(H,3,9,13)

Truffled Chicken Breast £29

Savoy Cabbage, Onion, Bacon

(3,9,13)

Shangri-La Signatures

Cha Been Hoon £36

Wok Fried Rice Vermicelli Noodles King Prawns, Chicken, Chinese Chives, Bean Sprouts, Carrots
(H,1,2,3,4,5,6,7,8,12)

Kung Pao Chicken £32

Sweet & Spicy Chicken, Szechuan Dried Chilli, Szechuan Peppercorn, Bamboo Shoots, Water Chestnuts
(A,2,3,6,8)

Singapore Curry Laksa £34

*Rice Noodles, Fried Fish Balls, Prawn, Chicken,
Bean Curd Puff, Hard-boiled Egg, Spicy Coconut Broth*
(H,3,4,5,6,7,8,12)

Hainanese Chicken Rice £32

Poached chicken drizzled with sweet soy served with minced ginger, chilli, pineapple and ginger flavoured rice.
(H,3,4,5,6,7,8)

Malaysian Fried Rice £35

Sunny Fried Egg, Spicy Fried Chicken, Prawn Crackers, Pineapple, Pickles
(H,3,4,6,7,8)

Crispy Egg Noodle with Beef Black Bean Sauce £34

Fillet Tails, Onion, Green Pepper, Crispy Egg Noodle with Spring Onion, Chilli, Garlic
(1,3,4,8,12)

Shanghai Noodles £28

Wok Fried Vegetables
(H,V,3,6,8,12)

Vegetables

Tenderstem Broccoli £8

Anchovy Ketchup, Black Olive, Hazelnuts
(H,1,7,8,11,13)

New Potatoes £5

Sour Cream, Chives
(H,V,9)

Cauliflower Cheese & Truffle Croquette £9

(H,V,3,6,9)

Heritage Tomato Salad £7

Peach, Basil, Almond
(H,VE,13)

French Fries £5

Katsu Ketchup
(H,VE,3,8,9,13)

Broad Beans £7

Peas, Heritage Radish, Stewed Onions
(H,V,9)

Curry Spiced Hispi Cabbage £7

Coconut Yoghurt, Golden Raisin, Almond
(H,VE,1)

Desserts

Rice Pudding £12

Apricot, Thyme Compote

(H,V,3,6,9)

British Isle Cheese £15

Tomato & Chilli Chutney, Peppercorn Cracker, Pomegranate Butter

(A,3,6,9,13)

Chocolate and Banana Tart £10

Grue de Cacao Ice Cream

(H,3,6,7,8,9)

Strawberry Pavlova (Serves 2) £20

(V,6,7,9)

Victoria Pineapple & Lime “Crèmeux” £12

Mango & Basil Salsa, Mango Sorbet

(H,VE,3)

Balinese Vanilla Mousse £14

Roast Peach, Peach Gel

(H,3,6,7,8,9)