

TING 厅

Monday-Friday 12:00-14:30

Monday-Sunday 17:00-22:30

A la Carte

Small Plates

Tuna Tartare £18

Avocado, Crispy Lemongrass  
(H,3,4,6,7,9,11,13)

Beef Tataki £19

Preserved Vegetables, Seaweed, Shiso  
(H,3,8,10,11,12,13)

Seared King Scallops £36

Chicken Jus, Clementine, Green Oil,  
Caviar, Truffle  
(H,3,5,7)

Roast Chestnut Salad £19

Spiced Wine Poached Egg, Watercress Soup  
(V, A,6,13)

Delicia Pumpkin £17

“Spiced Pumpkin Latte”  
Pickled Squash Quince, Nuts  
(H,VE,1,3,13)

Large Plates

Seared Japanese Wagyu (100g) £90

“Sukiyaki” Braised Japanese Aubergine  
Kohlrabi, Spiced Carrot  
(H,A,3,8,10,13)

Salmon £36

Baby Ceps, White Beans, Bacon, Chablis  
(P,A,5,7,9,11,13)

Cornish Plaice £32

Poached & Smoked Shellfish, Thai Green Curry  
(H,3,4,5,7,8,9,12)

Sika Venison Cannon £42

Onion Ash, Wild Mushroom, Squash, Confit Onion  
(H,A,9,11,13)

Fillet Steak £32

Baby Pak Choi, Lotus Root  
(P,3,4,7,8,12,13)

Wild Mushroom & Sea Spinach Tart £28

Hazelnut Pastry, Roasted Beetroot Salad  
(H,V,1,3,9)

Shangri-La Signatures

Fujian Fried Rice £38

Mixed Vegetables, Scallop, Prawn, Chicken, Duck, Ikura  
(1,3,4,5,6,7,8,9,12,13)

Shanghai Noodles £34

Wok Stir Fried Shredded Beef Fillet, Vegetables  
(A,3,5,6,8,12)

“Buddha’s Delight” £28

Ten Wok Fried Vegetables Cooked in Soy with Jasmine Rice  
(H,VE,3,6,8,12)

Hainanese Chicken Rice £32

Poached Chicken Drizzled with Sweet Soy served with Minced Ginger,  
Chilli, Pineapple, 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)

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)

Vegetables

Kimchi Scraps £8

(H,V,3,13)

Truffle & Parmesan £12

Potato Gratin  
(H,V,9)

Corn on the Cob £6

Black Bean Sauce  
(VE,A,3,8)

Jasmine Rice £6

(H,VE,GF)

Desserts

Chocolate & Miso £12

Crunchy Cocoa Nib, Chocolate Mousse,  
Salted Toffee Crèmeux, Gold Chocolate,  
Miso Ice Cream  
(GF,6,7,8,9)

Hazelnut, Pecan & Yuzu £14

Hazelnut Sponge, Pecan & Hazelnut Ganache,  
Yuzu Curd, Yuzu & Prosecco Granita  
(H,1,3,6,8,9)

To share

Raspberry & Lychee Pavlova £20

Raspberry Crunchy Meringue,  
Vanilla Custard, Lychee Panna cotta,  
Raspberry Sorbet  
(H,GF,6,8,9)

Tropical £12

Pineapple Crèmeux, Vanilla Chantilly,  
Tropical Fruit, Coconut & Lime Sorbet  
(H,VE,GF,8)

Cheese Platter £15

Casbel Blue, Lincolnshire Poacher Cheddar,  
Bix Soft Cheese & Cornish Yarg, Selection of Crackers,  
Chutney, Grapes  
(3,6,8,12)

All prices are inclusive of 12.5% VAT. A discretionary 12.5% service charge will be added to your bill.

The following dishes are suitable for: (H) Halal, (V) Vegetarians, (VE) Vegan, (GF) Gluten Free. The following dishes contain: (P) Pork, (A) Alcohol, (1) Nuts, (2) Peanuts or products, (3) Gluten, (4) Crustaceans, (5) Molluscs, (6) Egg or products, (7) Fish or products, (8) Soybeans or products (9) Milk or products, (10) Celery or products, (11) Mustard or products, (12) Sesame seeds or products, (13) Sulphur dioxide or products, (14) Lupin.