



SHANGRI-LA
THE FORT
MANILA

Signature Weddings



TO HAVE AND TO HOLD

Embark on your journey of a lifetime with Shangri-La The Fort, Manila.

Curate a bespoke celebration of your special day with us and choose from more than twenty (20) event spaces spanning over 6,000 square metres.

Our dedicated events specialists are committed to providing you with international culinary options of topnotch quality as well as warm and attentive service.

We're here to make your dream "I do's" come true.





CURATE YOUR EXPERIENCE OF PERFECT MOMENTS THROUGH THE FOLLOWING:

Your choice of Western or Chinese menu specially prepared by our internationally renowned culinary team

One hundred fifty (150) servings of our signature mocktail to be served as welcome drinks

Twenty five (25) dozen canapés for pre-dinner reception

Continuous flow of sodas, iced tea, and chilled juices for two (2) hours

Bespoke 6-layer display cake in fondant icing

One (1) bottle of champagne for the couple's toast

Floral arrangement for the couple's table and presidential table by Teddy Manuel

Floral centrepieces for all guest tables by Teddy Manuel

Specially designed menu and name cards for the VIP tables

Dedicated wedding concierge for the couple during the reception

Two-night stay in a Premier Suite with breakfast for two (2) persons for the bride

Overnight stay in an Executive Suite with breakfast for two (2) persons for the groom

Luxurious bridal car service for four (4) hours within Metro Manila

Blissful two-night honeymoon stay in a Deluxe Room in either Shangri-La Mactan, Cebu or Shangri-La Boracay

Honeymoon trip inclusive of breakfast for the couple and roundtrip airport transfers.

(Subject to availability and blackout dates. Valid for six (6) months from the date of the wedding. Airfares are not included.)

Exclusive access to hotel spaces for your bridal photo and video shoot

Eligibility of Shangri-La Circle Members to earn Shangri-La Circle points

WESTERN SET MENUS

Menus	First 150 Persons	Rate Per Person in excess of 150
Blissful Beginnings Western Set Menu I (4-course)	975,000	4,500
Jubilant Celebrations Western Set Menu II (4-course)	1,125,000	5,500
Celebration of Forever Western Set Menu III (5-course)	1,275,000	6,500
Ushering Precious Moments Western Set Menu IV (6-course)	1,425,000	7,500
A Quintessential Wedding Western Set Menu V (6-course)	1,725,000	9,500

WESTERN BUFFET MENUS

Menus	First 150 Persons	Rate Per Person in excess of 150
Flavourful Weddings Western Buffet Menu I	975,000	4,500
Timeless Weddings Western Buffet Menu II	1,050,000	5,000
Enchanting Weddings Western Buffet Menu III	1,125,000	5,500
Weddings by Shangri-La Western Buffet Menu IV	1,200,000	6,000

Prices are in Philippine Pesos (PHP), inclusive of 10% service charge and applicable government taxes.
Rates are subject to change without prior notice.

WESTERN SET MENUS

BLISSFUL BEGINNINGS SET MENU I

Asian-Style Cured Salmon and Wasabi Panna Cotta
Puffed sago and seaweed, ebiko, cucumber slivers

Flemish Seafood Stew
Mussels, cod, shrimp, potato, carrots, seafood velouté

36-Hour Slow Braised Beef Short Rib with Herb Demi-Glace Jus
Garlic mashed potatoes, green beans, bacon,
oven-roasted tomatoes

Strawberry Shortcake
Macerated strawberries, mint, meringue shard

Freshly brewed coffee and selection of tea

JUBILANT CELEBRATIONS SET MENU II

Dill and Bee's Knees Gin Gravlax
Granny Smith apple gel, pickled cucumber salad,
horseradish cream, melba toast

Pan-Seared Barramundi Fillet
Carrot and ginger barley risotto, salsa verde,
oven-dried cherry tomatoes

Green Herb-crusted Grain-fed Beef Tenderloin
Grana Padano potato gratin, vegetable medley, port wine jus

Caramelised Coconut
Mango, lime syrup, coconut tuile

Freshly brewed coffee and selection of tea

**CELEBRATION
OF FOREVER**
SET MENU III

Seafood Mélange

Gin and dill cured salmon, seared scallop,
poached prawn, marinated mussels, lemon gel,
pomelo, radish, baby gems, cucumber

Moorish-Style Roasted Atlantic Cod Fillet

Vegetable couscous, cumin tomato broth, black olives

Lemon Thyme Sherbet

Grilled Beef Tenderloin and Bordelaise Jus

Carrot and potato mousseline, cauliflower florets,
asparagus spear

Chocolate Jaffa Mousse cake

Orange caramel, walnut crumble

Freshly brewed coffee or selection of tea

**USHERING
PRECIOUS MOMENTS**
SET MENU IV

Carpaccio of Norwegian Smoked Salmon

Lemon cream cheese, caper berries, pickled onions,
arugula leaves, extra virgin olive oil

Mushroom Cream Soup Scented with Truffle

Parsley cream, pancetta crumble

Miso Glazed Glacier 51 Toothfish Fillet

Wok-tossed beansprouts, bok choy

Calamansi & Ginger Sherbet

**Grilled Angus Beef Tenderloin
Topped with Garlic Butter King Oyster Mushroom**

Asiago potato gratin, broccoli floret, truffle jus

Crunchy Chocolate Praline Slice

Brandy snap, seasonal berries

Freshly brewed coffee or selection of tea

A QUINTESSENTIAL WEDDING SET MENU V

Pacific Ocean Symphony

Seared scallop, blue crab tian, poached tiger prawn, yellowfin tuna tataki, pickled shimeji mushrooms, baby greens, radish, apple capers, olive oil lemon dill vinaigrette

Poultry Consommé Célestine

Vegetable julienne, truffle crepe

1/2 Boston Lobster Thermidor

Tagliatelle, extra virgin olive oil, parsley

Vodka Lime Basil Sherbet

Australian Wagyu Beef Tenderloin Rossini

Sauteed foie gras, potato gratin, grilled asparagus spears, herb jus

Poached Candied Lemon and Lemon Curd

Raspberry sauce, seasonal fruits

Freshly brewed coffee or selection of tea



WESTERN BUFFET MENUS

FLAVOURFUL WEDDINGS BUFFET MENU I

APPETISERS AND SALADS

Norwegian smoked salmon platter, apple capers,
lemon, onion rings, and black pepper
Beef pastrami with green beans and sweet mustard dressing
Rice salad with cranberries, roasted pumpkin,
and orange mint vinaigrette
German potato salad with crispy bacon
Couscous salad with roasted vegetables,
and oregano citrus vinaigrette

SELECTION OF GREENS

Romaine, iceberg, and oakleaf lettuce
Tomato, cucumber, carrots, radish, sweet corn,
garbanzo beans, croutons, and olives
Balsamic vinaigrette, ranch dressing,
and yoghurt and herb dressing

SOUP

Cream of pumpkin
Herb croutons

MAIN COURSE

Thin sliced roasted beef rump with
sautéed baby potatoes, onions, and mustard gravy
Oven-roasted boneless lemon chicken thighs with
corn on the cob and smoky paprika
Classic homestyle pork stew with vegetables
Sustainable steamed soya barramundi fillet topped with
ginger, spring onions, chili, and coriander
Penne pasta tossed with broccoli, cherry tomatoes,
extra virgin olive oil, and Parmesan
Steamed cauliflower and broccoli
Steamed jasmine rice

DESSERT

Fresh seasonal fruit salad
Apple cinnamon tartlet
New York-style baked cheesecake with blueberry compote
Dark chocolate mousse cake
Ube moist cake with white chocolate ganache
Selection of native desserts

Freshly brewed coffee or selection of tea



TIMELESS WEDDINGS BUFFET MENU II

APPETISERS AND SALADS

- Beetroot-cured salmon with pickled cucumber and cream cheese
- Thai-style poached prawn salad with crunchy vegetables
- Penne pasta salad with roasted Mediterranean vegetables and pesto vinaigrette
- Fresh Vietnamese spring rolls with crispy vegetables, herbs, sweet chili dip and peanut sauce
- Thin sliced roast beef with green bean salad and grain mustard mayo

SELECTION OF GREENS

- Romaine, iceberg, and oakleaf lettuce
- Tomato, cucumber, carrots, radish, sweet corn, garbanzo beans, croutons, and olives
- Balsamic vinaigrette, ranch dressing, and yoghurt and herb dressing

SOUP

- Creamy seafood chowder
- Toasted garlic baguette

CARVING STATION

- Herb-roasted pork porchetta
- Mustard gravy and chimichurri

MAIN COURSE

- Mild spicy Thai-style sauteed prawns, celery, snow peas, peppers, and basil
- Old-fashioned beef stew with root vegetables
- Grilled Nyonya marinated chicken thighs, and turmeric baby potatoes
- Herb-crust red snapper fillet on mirror of creamy tomato sauce
- Braised e-fu noodles with vegetables and straw mushrooms
- Honey and thyme carrots
- Egg fried rice

DESSERT

- Seasonal fruits
- Mini espresso tiramisu
- Pineapple vanilla bean trifle
- Lemon lychee crème
- Raspberry velvet profiteroles
- Passion fruit and vanilla cream tartlets
- Pandan panna cotta
- Traditional bread and butter pudding with vanilla sauce

Freshly brewed coffee or selection of tea



ENCHANTING WEDDINGS BUFFET MENU III

APPETISERS AND SALADS

Maki roll platter with soya, gari and wasabi
(California, spicy tuna, prawn cream cheese)

Norwegian smoked salmon platter, apple capers,
lemon, onion rings and black pepper

Tomato and mozzarella caprese salad with pesto vinaigrette

Mixed seafood and vegetable salad with tomato olive oil dressing

Charcuterie platter with toasted sourdough,
artichoke hearts, and grain mustard

(Parma ham, salami, beef pastrami, mortadella)

SELECTION OF GREENS

Romaine, iceberg, and oakleaf lettuce

Tomato, cucumber, carrots, radish, sweet corn,
garbanzo beans, croutons, and olives

Balsamic vinaigrette, ranch dressing,
and yoghurt and herb dressing

SOUP

Roasted cauliflower cream soup with chives
Toasted cheese focaccia

LIVE RISOTTO STATION

Creamy seafood risotto

(Prawns, fish, mussels, calamari)

Parmesan shavings, herb oil, chili flakes, sun-dried tomato,
and fresh basil

MAIN COURSE

Roasted beef loin with mushroom sauce and oven-roasted potatoes

Roasted Atlantic salmon fillet, lemon capers and dill sauce

Thai red seafood curry with vegetables

Pork humba with black beans and banana blossom

Cajun-marinated chicken thigh with tomato and
onion salsa on sautéed sweet corn

Penne alfredo with mushroom and parsley

Butter tossed mixed vegetables with herbs

Steamed jasmine rice

DESSERT

Fresh seasonal fruit platter

Mini banana caramel tart

Chocolate orange brownies

Selection of Filipino native desserts

Napoleons with vanilla crème

Rum baba crème chantilly

Seasonal fruit shortcake

Baked cheesecake

Freshly brewed coffee or selection of tea



WEDDINGS BY SHANGRI-LA BUFFET MENU IV

APPETISERS AND SALADS

Cajun-style poached prawn on shredded iceberg lettuce
with Marie Rose sauce

Norwegian smoked salmon platter, apple capers,
lemon, onion rings and black pepper

Thinly sliced prosciutto with honeydew melon and black pepper

Rice salad with cranberries, roasted pumpkin,
and orange mint vinaigrette

Smoked chicken breast on spicy couscous salad
with tomato jalapeno salsa

SELECTION OF GREENS

Romaine, iceberg, and oakleaf lettuce

Tomato, cucumber, carrots, radish, sweet corn,
garbanzo beans, croutons, and olives

Balsamic vinaigrette, ranch dressing,
and yoghurt and herb dressing

SOUP

Seafood hot and sour
Aged vinegar and chili oil

DIMSUM AND SNACKS

Crispy seafood wantons

Vegetable spring rolls

Pork dumplings

Lemon, Thai sweet chili, soya sauce, chili paste

CARVING STATION

Roasted USDA beef rib eye

Mustard, horseradish cream, and pepper cream sauce

MAIN COURSE

Grilled lamb chops, mint chutney, and grain mustard gravy

Thai red curry with prawns, seafood, and vegetables

Oven-roasted boneless lemon chicken thighs, with
corn on the cob and smokey paprika

Seared Atlantic salmon fillet on sauteed spinach with lemon dill sauce

Sweet and sour pork with lychees and peppers

Penne pasta tossed in pesto with Grana Padano shavings

Seasonal buttered vegetables

Vegetable fried rice

DESSERT

Seasonal fruits

Meringue vacherin fresh fruits crème chantilly

Ivoire chocolate cheesecake

Mini summer pudding with vanilla sauce

Classic crème brûlée

Lemon curd and torched meringue tartlets

Mango lamingtons

Banoffee pie

Eggless chocolate cake

Freshly brewed coffee or selection of tea

CHINESE SET MENUS

Menus	First 150 Persons	Rate Per Person in excess of 150
Azaleas Chinese Set Menu I	1,338,888	6,888
Lotus Chinese Set Menu II	1,488,888	7,888
Peony Chinese Set Menu III	1,588,888	8,588
Rose Chinese Set Menu IV	1,638,888	8,888

LAURIAT MENUS

Menus	First 15 Tables	Rate Per Table in excess of 15
Austin Chinese Lauriat Menu I	1,188,888	58,888
Granville Chinese Lauriat Menu II	1,288,888	65,888
Kowloon Chinese Lauriat Menu III	1,398,888	72,888
Peking Chinese Lauriat Menu IV	1,488,888	78,888

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CHINESE SET MENUS



AZALEAS CHINESE SET MENU I

开胃冷菜 APPETISERS

广东烧鸭
Cantonese-style roasted duck platter
with plum sauce

烧椒蒜茸千层卷
Braised pork ears with
roasted green pepper sauce

罗勒酱腐皮鲜虾蟹柳卷
Crab sticks with shrimp paste wrapped
bean curd roll in basil sauce

葱茸三色蒸蛋方
Steamed salted egg and century egg
with minced green onions sauce

汤 SOUP

人参鸡肉炖鱼肚干贝汤
Double-boiled chicken broth with
fresh ginseng, fish maw, and conpoy

主菜 MAIN COURSE

橙汁千丝面沙拉虾球
Crispy prawn ball with kataifi
in mayonnaise and orange sauce

油醋汁烤银鳕鱼配脆青苹果圈和葱丝
Balsamic glazed Atlantic cod with
crispy green apple and onion leek

黑椒安格斯牛仔粒
Stir-fried Angus beef cubes with
eringi mushroom in black pepper sauce

银牙海鲜焖伊面
Wok-fried e-fu noodles with
seafood and bean sprouts

甜品 DESSERT

核桃露黑芝麻汤圆
Walnut soup with black sesame
glutinous rice ball

金雀松仁奶黄酥
Baked golden bird custard puff with pine nut

栗子夹心巧克力蛋糕
Chestnut layer chocolate cake

Jasmine green tea

LOTUS
CHINESE SET MENU II

开胃冷菜
APPETISERS

蜜汁叉烧
BBQ honey roasted pork shoulder

烤乳猪件
Fired stone roasted suckling pig

罗勒酱腐皮鲜虾蟹柳卷
Crab sticks with shrimp paste wrapped
bean curd roll in basil sauce

韭香芥末酱熏花雕鸡
Smoked Huadiao chicken roll
with chives mustard sauce

汤
SOUP

金汤海参鱼肚蟹肉羹
Braised seafood soup with crab meat,
sea cucumber and fish maw
in pumpkin superior broth

主菜
MAIN COURSE

干烧汁老虎虾配萝卜糕
Tiger prawns with radish cake
in sweet and chili sauce

蒜片黑椒鹅肝牛仔粒
US beef tenderloin and foie gras
in crispy garlic black pepper sauce

奶油芦笋汁腊味鲍鱼饭配芝士带子酿蟹壳
Fried rice with 12 head abalone, Chinese sausage
with stuffed crab shell with scallop, mushroom,
and mozzarella cheese in asparagus sauce

甜品
DESSERT

招牌楊枝甘露
Chilled mango and sago cream

双喜红豆沙蛋黄酥
Double happiness salted egg puff
with red bean paste

草莓慕斯蛋糕
Strawberry mousse cake

Jasmine green tea





PEONY CHINESE SET MENU III

开胃冷菜 APPETISERS

蜜汁叉烧
BBQ honey roasted pork shoulder

烤乳猪件
Fired stone roasted suckling pig

炸酿蝦钳洛神花醬
Crispy stuffed crab claw with hibiscus sauce

韭菜醬花雕熏鸡
Smoked Huadiao chicken roll with chives
mustard sauce

汤 SOUP

虫草花鸡炖辽参花胶汤
Double-boiled sea cucumber with fish maw,
chicken, and cordyceps flower soup

主菜 MAIN COURSE

芥末醬焗斑鱼配紫包菜和番茄酸辣汁
Baked grouper fillet with purple cabbage,
wasabi mayonnaise in tomato
sweet and chili sauce

黑椒醬小瓜鲍菇炒黑豚猪颈肉
Wok-fried Iberico pork neck with zucchini and
eringi mushroom in black pepper sauce

上汤芝士龙虾伊面配西兰花
Poached spiny lobster with e-fu noodles and
broccoli in cheese sauce

甜品 DESSERT

桂花酒酿花生汤圆
Hot sweet osmanthus peanut glutinous rice ball

飘香天鹅酥
Swan-shaped taro puff pastry

巧克力慕斯蛋糕
Chocolate mousse cake

Jasmine green tea

ROSE
CHINESE SET MENU IV

开胃冷菜
APPETISERS

松露南瓜酥
Baked pumpkin, black truffle
and chicken puff

脆皮烤乳猪
Fired stone roasted suckling pig

广东烧鸭
Guangdong fire roasted duck

罗勒酱腐皮鲜虾蟹柳卷
Crab sticks with shrimp paste wrapped
bean curd roll in basil sauce

汤
SOUP

松茸菌鸡炖筒肚鲍鱼汤
Double-boiled chicken with fish maw,
abalone, and matsutake mushroom soup

主菜
MAIN COURSE

辣咖喱酱煎澳洲肺鱼柳配菠菜
Pan-fried barramundi fish fillet
with spinach in spicy curry sauce

XO椒鲍菇炒和牛仔粒
Sautéed Wagyu beef tender cubes
with eringi mushroom in XO sauce

青豆泥焗小龙虾配罗勒酱蛋面
Baked baby spiny lobster with mashed
green beans, broccoli and egg noodles
with basil in garlic sauce

甜品
DESSERT

冰花杏仁露
Almond soup coconut crème fraiche

蛋挞
Baked egg tart

芒果慕斯蛋糕
Mango mousse cake

时令水果
Tropical seasonal fruit combination

Jasmine green tea



LAURIAT MENUS

AUSTIN LAURIAT MENU I

开胃冷菜

APPETISERS

蒜末黑木耳

Marinated black fungus with coriander and garlic

陈醋海蜇皮

Jellyfish salad with aged black vinegar and chili oil

罗勒酱腐皮鲜虾蟹柳卷

Crab sticks with shrimp paste wrapped bean curd roll in basil sauce

葱茸三色蒸蛋方

Steamed salted egg and century egg with minced green onions sauce

烧烤

BARBECUE

广式烧味拼盘

Cantonese-style duo combination BBQ platter
(*Roasted char siu and crispy chicken*)

汤

SOUP

鲜人参海螺炖鸡汤

Double-boiled sea conch soup with chicken and fresh ginseng

主菜

MAIN COURSE

XO酱西芹彩椒炒虾球

Wok-tossed prawns with celery and chili in XO Sauce

脆皮杏仁鲜虾小唐菜配甜辣酱

Crispy shrimps cake and bok choy with almond in sweet and chili sauce

黑椒安格斯牛仔粒

Stir-fried Angus beef cubes with homemade pepper sauce

清蒸深海青石斑鱼

Steamed green grouper with ginger and light soy sauce

蠔皇西兰花扣冬菇

Poached broccoli with braised mushroom and oyster sauce

厦门海鲜炒线面

Xiamen-style fried thin noodles, assorted seafood, julienne pork and napa cabbage

甜品

DESSERT

椰奶芋头西米露配

Hot taro with sago and coconut cream soup

莲蓉芝麻球

Crispy sesame ball with white lotus paste

巧克力慕斯蛋糕

Chocolate mousse cake

Jasmine green tea



GRANVILLE LAURIAT MENU II

开胃冷菜 APPETISERS

虫草花金针菇菠菜塔
Spinach enoki mushroom and cordyceps flower combination

京陵咸水鸭
24-hour marinated salted duck

辣味青木瓜西柚沙拉
Spicy green papaya, dried shrimp and pomelo salad

韭香芥末酱熏花雕鸡卷
Smoked Huadiao chicken roll with chives mustard sauce

烧烤 BARBECUE

广东脆皮烧鸭配冰梅酱
Cantonese-style roasted whole duck with plum sauce

汤 SOUP

红烧干贝海鲜鱼肚羹
Braised dried seafood, fish maw, and sea cucumber soup

主菜 MAIN COURSE

XO酱西芹澳带花枝片
Stir-fried Australian scallop and cuttlefish with XO sauce

脆皮芥末沙拉酱海鲜卷配香菜
Deep-fried crispy seafood roll with coriander
and wasabi mayonnaise

三杯酱罗勒安格斯牛仔粒
Stir-fried Angus beef cubes with basil in sweet soy sauce

清蒸深海青石斑鱼
Steamed green grouper with ginger and light soy sauce

红烧干贝扒西兰花
Braised dried scallops with broccoli

廣東道招牌炒饭
Canton Road signature fried rice with shrimp and US scallop

甜品 DESSERT

冰花杏仁露
Almond soup with coconut cream

蛋挞
Baked egg tart

椰汁芝士蛋糕
Coconut cheesecake

Jasmine green tea



KOWLOON
LAURIAT MENU III

开胃冷菜
APPETISERS

黑松露蘑菇酱西生菜沙拉
Lettuce salad with crispy sesame walnut in black truffle
and mushroom sauce

五香醉斑鱼
Deep fried fish with five spice

陈醋海蜇皮
Jellyfish salad with aged black vinegar and chili oil

罗勒酱腐皮鲜虾蟹柳卷
Crab sticks with shrimp paste wrapped
bean curd roll in basil sauce

烧烤
BARBECUE

鸿运对半烤乳猪
1/2 fired stone roasted suckling pig

汤
SOUP

人参鸡肉炖鱼肚干贝汤
Double-boiled chicken both with fresh ginseng,
fish maw and conpoy

主菜
MAIN COURSE

XO酱芦笋虾球澳带子甜核桃
Australian scallop, prawn ball and asparagus
with sweet walnut in XO sauce

千岛酱香蕉凤尾虾卷
Crispy shrimp roll with banana and
thousand island mayonnaise

XO酱安格斯鲍菇炒牛仔粒
Stir-fried Angus beef cubes with mushroom
in XO sauce

麦香脆皮炸子鸡
Crispy free-range whole chicken with five spice salt

清蒸深海老虎斑鱼
Steamed tiger grouper with ginger and light soy sauce

黑松露酱烤鸭瑶柱荷叶饭
Fried rice with roasted duck, conpoy, and
black truffle sauce wrapped in lotus leaf

甜品
DESSERT

花生酒酿汤圆
Hot sweet osmanthus peanut glutinous rice ball

配莲蓉南瓜球
Baked pumpkin with white lotus paste

香蕉慕斯蛋糕
Banana mousse cake

Jasmine green tea



PEKING
LAURIAT MENU IV

开胃冷菜
APPETISERS

虫草花金针菇菠菜塔
Spinach enoki mushroom and cordyceps flower combination

洛神花茶五香醉斑鱼
Deep fried fish with five spice

红油陈醋海蜇皮
Jellyfish salad with aged black vinegar and chili oil

韭香芥末酱熏花雕鸡卷
Smoked Huadiao chicken roll with chives mustard sauce

烧烤
BARBECUE

鸿运对半烤乳猪
1/2 fired stone roasted suckling pig

汤
SOUP

四物螺头炖老鸭汤
Double-boiled duck with dried sea conch, angelica,
and ginseng soup

主菜
MAIN COURSE

XO酱兰花炒带子配核桃
Wok-fried US scallop with broccoli and sesame walnut
sauce

橙汁千丝面沙拉虾球
Crispy prawn roll with kataifi, mayonnaise and orange sauce

蒜片黑椒鹅肝牛仔粒
US beef tenderloin, foie gras, and crispy garlic with black
pepper sauce

香茅脆皮乳鸽皇
Crispy pigeon with lemongrass and prawn crackers

清蒸深海老虎斑鱼
Steamed tiger grouper with ginger and light soy sauce

蛋清脆贝炒饭
Fried rice with egg white and conpoy

甜品
DESSERT

核桃露黑芝麻汤圆
Walnut soup with black sesame glutinous rice ball

红豆沙蛋黄酥
Double happiness salted egg puff with red bean paste

香蕉慕斯蛋糕
Banana mousse cake

Jasmine green tea



Discover more at
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