

Seafood Lve Kitchen

1/2 BOSTON LOBSTER & DALANDAN **G** | 990

Poached, drizzled with dalandan infused olive oil, shaved fennel, micro greens.

PRAWNS & MUSSELS **N G** | 600

Served with shredded tamarind papaya, crusted peanuts, sweet habanero vinaigrette

SUSHI & SLICES

ASIAN CHICKEN BROTH | 425

In coconut and lemongrass broth, Thai basil, chili oil

CURRY LAKSA | 625

Seafood in coconut based broth with rice noodles

VEGETABLE CURRY **V** | 450

Thai curry, pumpkin, eggplant, okra, broccoli, oyster mushrooms, young corn, jasmine rice

TUNA TRIAD **R** | 600

A triad of tuna, spiced maki, torched sashimi, tartar with sesame crisp

TIRADITO **R** | 480

King fish with mild spicy calamansi coconut juice, tangy green mango salad

CHIRASHI SUSHI | 690

A bowl of loose Japanese rice topped with 4 kinds of sashimi, vegetables and pickles

S O U T H asia

WONTON NOODLE **P** | 480

Hong Kong style with shrimp pork dumplings, char siu in chicken superior broth

THE GARDEN

GARDEN BOWL **N R V G** | 425

Garden leaves, herbs, heirloom tomatoes, asparagus, beetroot, pili nuts, EV olive oil and white balsamic vinaigrette

MANGO CRAB SALAD | 690

Lumps of crab meat, avocado, mango, lemon olive oil dressing, roasted bell pepper cream

CAESAR **P** | 425

Romaine lettuce, soft boiled egg, bacon, roasted salmon flakes, garlic crostini

Additional topped with choice of

Grilled prawns | 200

Grilled chicken tenders | 200

Salmon flakes | 300

mediterranean

BAGUETTE | 525

Artisan bread, eggplant puree, prosciutto, artichoke, oven roasted tomato, arugula, shaved parmesan

TRAITEUR PLANK **P** | 990

Selection of cured meats and cheeses, marinated vegetables, mustard, compote served with artisan farmer's bread

BANH MI **P** | 490

French bread, pulled pork, chili mayo, cucumber, lettuce, coriander, vegetable pickles

Mainland

SEAFOOD POT | 725

Veloute with prawns, squid, mussels, clams, fish, vegetable, emmenthal croutons

LINGUINE PESTO **V** | 625

Pasta tossed with cherry tomatoes, olives in pesto sauce topped with gratinated goat cheese.

BEEF CHEEKS | 850

24 hrs slow braised, roasted garlic mash, root vegetables

STEAM & WOK

MIE GORENG **N** | 580

Wok fried yellow noodles, chicken, shrimps, vegetables, crispy onions

CHAR KWAY TEOW **P** | 580

Rice noodles, prawn, crab meat, lap cheong sausage, egg, bean sprout, chives

DONG BAO PORK **P** | 580

Stewed pork belly on top of clay pot rice

PRAWNS | 750

Wok fried, celery, peppers, XO sauce, jasmine rice

Prices are in Philippine pesos, inclusive of 10% service charge and prevailing government taxes.

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Rotisserie

BURGER | 575

1/3 pounder Australian grain fed beef, crispy onion strings, artisanal chili chutney, thyme crispy garlic fries

NYONYA CHICKEN | 480

Charcoal roasted boneless chicken thighs, Asian salad, and jasmine rice.

LAMB CHOPS | 1,280

Cumin and coriander marinated, couscous and stewed vegetables

Sweet ATELIER

MOLTEN LAVA CAKE | 280

Hot tablea, banana cake, ricotta orange ice cream.

CHEESECAKE | 280

Salted caramel, berries compote, brandy snap

FRUIT MOSAIC | 320

5 fresh fruits, dehydrated sugar mint

ICE CREAM | 140 PER SCOOP

From the counter, check the daily flavors

AUSTRALIAN LEMON TART | 280

Assorted berries, King Island double cream