



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)

Roasted Glazed Pigeon £27

Hazelnut Mayonnaise, Lettuce Compote, Celery Root
(A,1,3,6,9)

Carlingford Oysters x3 £15

Mulled Cider & Apple Preserve
or

Umeboshi & Sake Foam

(A,5,7,13)

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)

Stone Bass £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, Chanterelles, Squash, Confit Onion

(H,A,9,11,13)

Aromatic Duck £52

Half Duck, Hoisin, Iceberg, Cucumber, Orange, Spring

Onion

(3,8,12,13)

Rhug Estate Pork Belly £32

Baby Pak Choi, Lotus Root, Crackling

(P,3,4,7,8,12,13)

Chanterelle & 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, 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)

Tahini Spinach £8

Sesame Seeds

(H,VE,12)

Corn on the Cob £6

Black Bean Sauce

(VE,A,3,8)

Jasmine Rice £6

(H,VE,GF)

Desserts

Mandarin Pavlova (Serves 2) £20

(H,6,7,9)

Chestnut & Blackcurrant £14

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

Coconut Sesame Choux £14

(H,3,6,7,8,9,12)

Victoria Pineapple & Lime “Cremeux” £12

Mango & Basil Salsa, Mango Sorbet

(H,VE,3)

Chocolate and Banana Tart £12

Grue de Cacao Ice Cream

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

British Isle Cheeses £15

Nashi Pear & Fiji Apple Chutney, Sesame Cracker,

Wakame Butter

(A,3,6,9,12,13)

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.