







Serving the finest variety of teas at Shangri-La comes with observing the finest details. It starts by working closely with superior tea growers from the best tea-producing countries. Then specially sourcing the most exquisite tea leaves that are 100% naturally grown, without additives or artificial flavours. Most of all, they must come handpicked by master tea growers.

Because we firmly believe that only with such dedication and passion, can we truly honour the culture and heritage of tea, and offer a unique tea experience that is worthy of your appreciation.



#### **Appreciating Tea**

The Chinese believe balance in tea is based on two qualities: 苦 (bitter) and 甘 (sweet). A well-balanced tea has a mild bitter attack, but leaves a lingering sweet aftertaste. An unbalanced, poor quality or badly made tea will yield a taste that is too bitter or too sweet.

#### **Smelling Tea**

When tasting tea, you begin by inhaling the fragrance.

This activates your olfaction, otherwise known as your sense of smell. The aromas pass through the nose and reach the sensors of the olfactory bulb, which provides the first impression of the bouquet. Once the tea liquor is in the mouth, retronasal olfaction or internal olfaction is activated by exhaling through your nose.

The combination of both external and internal smell olfaction completes your tea aroma experience.

#### Tasting Tea

Our five senses; sweet, sour, bitter, salty, and umami (umami is a borrowed word from Japanese meaning "tasty") are odourless.

However, they serve to suppress or enhance the sensation of aromas through retro-olfaction. Temperature is very important for the perception of taste. Sweetness is enhanced when tea is very hot while the bitterness, saltiness and umami become less perceptible at high temperatures. Sourness remains fairly consistent in sensitivity across temperature variation. The flavour of tea is a complex perception obtained by combining the taste sensations perceived on the tongue (taste), the aromas perceived via the olfactory and retronasal routes (smell) and the tactile and thermal sensations perceived in the mouth (touch). All this sensory information reaches the brain without you being able to distinguish it. All this makes appreciating tea a magical experience, which we hope you will enjoy today!

# The Rose Veranda Exclusive Signature Blends

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A blend of Nuwara Eliya and Dimbula tea from Ceylon, exquisitely flavoured with natural Soursop. The tea is highlighted with beautiful corn flower petals and the golden brew is mellow on the palate. The natural taste of the Soursop fruit lingers in the mouth, along with its subtle tangy notes.

#### The Shangri-La Tea

A blend of high elevation teas from the central hills of Ceylon, exquisitely flavoured with natural Vanilla & Pomegranate. This light golden cup is characterised by its pungent, fruity & rich caramelly flavours and finishes with a sweet aftertaste.

## Black Tea

#### Ceylon Breakfast Blend



This tea has been skillfully blended to give a strong and full bodied cup with a malty aftertaste that finishes with a bitter tinge of tannin to kick-start your day.

#### Ceylon Ruhuna Orange Pekoe

A Black Tea from the southern coastal belt of Ceylon that is strong and has a malty character.

#### Glenwood Reserve Century Tea

A bold and strong Ceylon tea made using tea seedling plants that are over 100 years old. With a delightful aroma, it is flavourful and rich and ends with a tannin aftertaste.

#### Assam Second Flush

This high quality Assam second flush tea harvested during late spring is full bodied, smooth and characterised by a pleasant malty taste and chestnut colour brew.

#### Lapsang Souchong

A smoky black tea with a distinct flavour. The tea is from the Wuyi Mountains of China, reputed to be the birthplace of tea.

#### Jin Jun Mei

A sweet and fruity tea with a long lasting aftertaste. It is a premium tea and is manufactured in the birth place of tea - Wuyi Mountain.

#### Pu Er Ripe Loose Leaf

A smooth, full bodied tea with a velvety finish and a long and sweet aftertaste. It has a unique aged taste that is prized in Pu er.

#### Earl Grey



A natural Bergamot fragrance blended in to a mild medium-grown Ceylon tea. A delightful brew with the rich, lemony tone of the natural Earl Grey blending well with the sharp malty taste of the tea.

#### 2001 Pu Er Tea Brick

Selected from fine Yunnan sun-dried green tea and produced by traditional tea masters after nearly 18 years of natural aging, this tea is smooth, rich in flavour and perfect for drinking.

#### 2007 Raw Pu Er Cake

A smooth tea with slight hints of bitterness and a very distinct gān (sweetness) and húigān (aftertaste) on the throat.

#### Himalayan Gold Tea

A golden cup with a pleasant fruity taste and slight bittersweet finish. These teas are cultivated on the Himalayan mountains at an altitude of 7,000 feet.

#### Kenyan Broken Pekoe

An unorthodox Kenyan tea offering a bold and bright infusion and malty aftertaste.

#### Rwandan Orthodox Tea

A medium bodied tea with a caramelly aftertaste and a soft floral aroma.

#### Dimbula, Somerset Estate

A refreshingly mellow and smooth tea with a golden orange cup and a floral character.

#### Nuwara Eliya, Lovers Leap Estate

A light and delicate Ceylon tea with a golden hue and fragrant flavour.

#### Uva, St. James Estate

A strong, brisk tea with a coppery infusion and a hint of menthol which is seasonal.

#### Darjeeling

Grown at the foothills of Himalayas, this full-bodied brew has a golden appearance. This tea is characterised by its muscatel flavour, floral fragrance and a sweet champagne aftertaste.



#### Red Robe

Legend says the name Red Robe was given because a scholar who was healed by the tea covered the bushes with his imperial robes in gratitude. An amber coloured liquor which is smooth and has a strong and fragrant aroma.

#### Premium Tie Guan Yin

A star grade product in Oolong tea, the quality of this tea is excellent. The orchid fragrance and sweetness is long-lasting even after multiple infusions.

## Green Tea

#### Long Jing

The No. 1 handmade Green Tea in China with a history of 1,200 years. This tea has a strong fragrance and a sweet flavour. The leaf is beautifully crafted into an elegant form.

## White Tea

#### Gong Mei

A light and bright sun-dried tea with a soft and delicate flavour.

#### Oodoowera Silver Tips

Called 'silver tips' because of the silvery white hairs on the bud, this is a beautiful and delicate Ceylon tea that uses only the hand-picked buds of the 'purple' tea plant, which are sun-dried and processed by hand.



Teas with rose symbols are included in high tea set. All other teas are chargeable at an additional \$5

## Floral Imprinted

#### Jasmine

A refreshing and brisk tea that is naturally scented with Jasmine flowers, leaving a floral fragrance.

#### Osmanthus



A brew scented with natural Osmanthus flowers, giving a fruity note and a pleasant fragrance.

### **Blends**

#### Ceylon Spice Tea



A wonderful medium-bodied black tea, mixed with aromatic spices.

#### Moroccan Mint



A blend of green tea with peppermint, which brings forth a soothing taste and a cooling aftertaste with a refreshing aroma.

#### Cinnamon Tea

A blend of Ceylon cinnamon with a medium-bodied black Ceylon tea that brings forth a smooth yet mildly spicy brew.



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## Single Estate

#### Himalayan Single Estate

Grown at an altitude of 7,000 feet in the Himalayan mountains of Nepal, this tea has fruit notes, a mild yet enticing aroma, and the bittersweet finish that is evocative of teas grown in this region.

#### Assam, Cherideo Purbat Estate



A strong, full-bodied and smooth tea from Cherideo Purbat Estate, situated below the Arakan Yoma mountain ranges in the Assam district..

#### Darjeeling, Second Flush



The second flush is picked for its special quality and taste, abundantly evident in this full bodied brew with its unique muscatel flavour, bright, reddish-orange infusion, beautiful aroma and champagne aftertaste.

## Herbal Infusions

#### Peppermint



A caffeine-free herbal infusion with a light cup and a dominant yet refreshingly soothing mint character that lingers in the mouth.

#### Chamomile



A centuries old herbal infusion known for its calming properties.

The light mellow cup has a pungent earthy character and is caffeine-free.

#### Rosehip & Hibiscus



A ruby red infusion with the tartness of the hibiscus cutting through a thick and tangy brew.

#### Rooibos

A South African favourite - Rooibos is a herb with a distinct nutty taste and aroma.

#### **Chrysanthemum Single Flower**

A single bloom, handpicked during the autumn, unfurls beautifully in boiling water. The infusion is a pale yellow with a floral fragrance and a unique taste that is both sweet and bittersweet.



Tce Tea

Assam Cloud

An Assam Tea with White Peach Juice and milk cap foam

Freshly Long Jing

Long Jing Tea, Aloe Vera, Lime and Mint

**Darling Pinch** 

Darjeeling Tea, Pineapple Juice, Passionfruit Nata De Coco

Ceylon Punch

Ceylon Breakfast Blend, Apple Juice, Orange and Cinammon

Rose & Ly

Rosehip & Hibiscus Tea, Lychee and Strawberries, Lychee Juice

## Mineral Water

EVIAN, PERRIER (330ML)

\$6

EVIAN, PERRIER, BADOIT (750ML)

\$12

## Wine

WINES BY THE GLASS	Glass	Bottle
NV Veuve Clicquot, Yellow Label Brut	\$25	\$125
NV Ruggeri, Argeo Prosecco, Italy	\$16	\$78
Whispering Angel, Provence, France	\$20	\$99
Tyrrell's Wines, Semillon Sauvignon Blanc, Australia	\$16	\$78
Pighin, Pinot Grigio, Italy	\$18	\$89
Prunotto, 'Fiulot' Barbera d'Asti, Piedmont, Italy	\$16	\$78
Alamos, Malbec, Mendoza, Argentina	\$18	\$89

Subject to 10% service charge and 7% GST.



## Wine

CHAMPAGNES	Bottle
NV Billecart-Salmon, Brut Reserve	\$159
2008 Billecart-Salmon, Vintage Extra Bru	\$288
2002 Billecart-Salmon, Nicolas François Billecart	\$458
NV Bollinger, Special Cuvée	\$208
2005 Bollinger, La Grande Année	\$460
2004 Bruno Paillard, Blanc de Blancs	\$278
1995 Bruno Paillard, Le Mesnil Blanc de Blanc Gran	nd Cru \$430
NV Charles Heidsieck, Brut Reserve	\$188
NV Delamotte, Brut	\$159
2008 Dom Perignon	\$500
NV Roger Coulon, "Heri-Hodie" 1er Cru, Brut	\$149
MV Krug, Grande Cuvée	\$520
NV Laurent-Perrier, La Cuvée	\$158
NV Louis Roederer, Brut Premier	\$179
2012 Louis Roederer, Cristal	\$580
NV Moët & Chandon, Imperial Brut	\$178
NV Perrier-Jouët, Grand Brut	\$198
2007 Perrier-Jouët, Belle Epoque	\$390
NV Pol Roger, Brut Reserve	\$174
2009 Pol Roger, Blanc de Blancs	\$300
NV Ruinart, Blanc de Blancs	\$340
2008 Veuve Clicquot, Vintage Brut	\$230

## Wine

ROSÉ CHAMPAGNES	Bottle
NV Billecart-Salmon, Brut Rosé	\$228
2005 Dom Perignon Rosé	\$778
MV Krug, Rosé	\$808
NV Moët & Chandon, Imperial Brut Rosé	\$190
NV Ruinart, Brut Rosé	\$305
NV Veuve Clicquot, Brut Rosé	\$145
ROSÉ WINES	
2018 Guilhem Rosé by Moulin de Gassac, Languedo	oc, France \$105
2019 Y by Yalumba Rosé, Barossa Valley, Australia	\$80
2019 AIX Rosé, Coteaux d'Aix-en-Provence, France	\$79
2019 M de Minuty, Cotes de Provence, France	\$89
2018 Muga Rosado, Rioja, Spain	\$79
2018 Domaines OTT by OTT, Provence, France	\$89
2018 Gerard Bertrand, Cotes des Roses, Languedoc	France \$99



### Wine

WHITES & REDS	Bottle
NV Billecart-Salmon, Brut Reserve	\$159
Astrolabe, Sauvignon Blanc, Marlborough, New Zealand	\$100
Pewsey Vale, Dry Riesling, Eden Valley, Australia	\$110
Heitz Cellar, Chardonnay, Napa Valley, USA	\$168
Cloudy Bay 'Te Koko' Sauvignon Blanc, Marlborough, New Zealand	\$188
Grant Burge, Benchmark Cabernet Sauvignon, Australia	\$100
Leeuwin Estate, Siblings Shiraz, Margaret River, Australia	\$110
Chateau de Chamirey, Pinot Noir, Burgundy, France	\$125
Legende by DBR Lafite, Pauillac, France	\$149
Beringer, Cabernet Sauvignon, Napa Valley, USA	\$188





# We welcome you to delight in our other dining experiences available:



Embark on a journey of discovery that showcases the best produce from the land, field and sea with simple yet intricate preparation by skilled chefs and bartenders.



A signature dining destination for 50 years, Shang Palace exemplifies the art of Cantonese fine dining with award-winning signatures by veteran Chef Mok Kit Keung.



The freshest seafood, hand-me-down recipes and homemade pastas are served up with seasonal produce and sprinkles of la dolce vita.



Savour the flavours of the world and all the delicious dishes you've come to expect from The Line, now served to your table with made-to-order service.



A celebration of Japan's four seasons and cuisine, promising the best seasonal ingredients from the country in elegant and refined dishes.



An enticing array of local heritage hawker dishes made with fine quality ingredients, served amidst lush greenery and elegant surroundings.