

Enjoy an intimate and ultimate dining experience with your beloved  
in our 225-square-metre Presidential Suite  
at the heart-warming Kowloon Shangri-La, Hong Kong.

Overlooking the stunning Victoria Harbour,  
you will be impressed with a symphony of exquisite dishes of  
Japanese, Italian and Cantonese cuisines and  
a specially prepared dessert from our pastry kitchen,  
along with three glasses of paired wines.

Savour the signature culinary delights  
of our award-winning restaurants and celebrity chefs:



#### Nadaman

With more than 180 years of tradition,  
Nadaman is famed for its excellence in  
fine Japanese cuisine.



#### Shang Palace

Exuding an ambience of refined Chinese  
elegance, Shang Palace is renowned for  
its authentic Cantonese cuisine.



#### Angelini

Angelini serves authentic, unpretentious  
Italian fare using the best available  
produce and ingredients.



#### Hotel Pastry Kitchen

Executive Pastry Chef Wins Hung has a  
"golden thumb" for creating luscious  
artisan delights featuring unique flavours.



## Menu

Welcome Champagne

*Veuve Clicquot, Brut, NV*

#### Prelude from Nadaman

Deluxe Sashimi Platter

(Maguro, Hirame, Shima-Aji and Amaebi)

*Langhe Alteni di Brassica, Gaja 2013*



#### Melody from Michelin-Starred Shang Palace

Chilled Sake-Marinated Abalone

accompanied with Jellyfish and Spring Onion Oil

*Meursault Les Luchets Guy Roulot, 2014*



#### Harmony from Angelini

Tuscany Orbetello Sea Bass and Clams

wrapped in "Carta Fata" Foil in Mediterranean Style

or

Slow-Cooked Chicken Breast

with Morel Mushrooms and Young Vegetables

*Gevrey Chambertin 1er Cru, Geantet Pansiot 2012*



#### Sweet Notes by the Executive Pastry Chef

Truffle Semifreddo with Fried Wild Rice

HK\$4,700 net per two persons  
includes three glasses of paired wines

This menu is available for reservations of four to eight persons only.

