

DINING WITHOUT BORDERS

Kuala Lumpur, 1997.... A restaurant concept made its debut.
It immediately shook up the local restaurant status quo.

Shook! was born.


All these years later, this innovative dining experience is still going strong.
The concept has evolved, gotten even better, while retaining its magical essence.
And now it has found new expression in one of Shanghai's most iconic buildings
and most picturesque settings.

Swatch Art Peace Hotel is proud to be the home of **Shook! Shanghai**.
Its uniquely designed open-kitchen conveys the feel of "dining without borders"
– intimate, nothing hidden, open to all.

That goes for the menu as well. With whispers of Chinese, Japanese, South-East Asian
and Modern Western, yet flexible enough to transport you anywhere your heart
and palate desire. Have a preference in preparation, in veggies, in the sauce?
Let us know. Our chefs will oblige! We're even "gender" sensitive in that we
can craft menu offerings – food or drink – specifically for him or for her,
upon request.

Finally, our wine cellar is truly global. And for special mention: our collections
of two rare varietal Bordeaux – Chateau Cheval Blanc and Chateau d'Yquem,
with vintages going back to 1945.

Shook! Shanghai. We invite you to discover a whole new world of
dining without borders.

Shook! 

Shook! – It's Fabulous!
Bellissimo!
Ichi Ban!
Cheng!
Syok!

art and tradition

经典传承

RMB
448

开胃小食
AMUSE

蟹两吃
CRAB DUO

Lightly Spiced Crab Gratin, Kurama Crab Roll

经典林地菌菇浓汤

CLASSIC WOODLAND MUSHROOM CREAM

Roasted Mushroom Cream With Deep-Fried Wild Mushroom Cigarillos

香味鳕鱼排

MEDALLION HERB SCENTED COD

With Potatoes, Herb Gnocchi, Chili And A Tomato Infused Sauce
With Mustard Seeds, Turmeric And Palm Sugar

OR

炖谷饲牛脸肉

SLOW BRAISED GRAIN FED BEEF CHEEK

With A Humble Mash, Crisply Cooked Bacon And Caramelized Grenadine Onions.
It Takes Hours To Cook, And Only Minutes To Enjoy

柠檬塔配薄荷汁

LEMON TART WITH MINT SAUCE

A Lemon Tart Is The Perfect Dessert To Brighten Up Your Day

餐后小点

FRIVOLITIES

Our Testimony: Honesty And Transparency
All Our Prices Are Net

palate of colors

舞动炫彩

开胃小食

AMUSE

RMB

678

白雪生汁炒虾球

SNOW WHITE DANCING PRAWNS

Stir-Fried Prawns With Hot Mayonnaise And Sprinkled With Honey Glazed Walnuts. A Must-Try At Shook!

马来特色沙爹

MALAY SATAY

Grilled Fragrant Marinated Chicken Served With Steamed Rice Cakes, Spicy Peanut Sauce, Cucumber And Pineapple

海鲜浓汤配亚洲式香蒜汁

SEAFOOD CHOWDER

This Flavorful Mixed Seafood Soup Is Perfumed With Pimento And Asian Pesto

柠檬冰沙

LEMON SORBET

澳洲优级谷饲牛肉鹅肝

PREMIUM GRADE AUSTRALIAN GRAIN FED BEEF

With Goose Liver Crust And A Robust Jus

创意提拉米苏

TIRAMISU WITH A TWIST

A Classic Revisited With Creamy White Chocolate, Marsala Panacotta And Espresso

餐后小点

FRIVOLITIES

exhibition

饕餮盛宴

RMB
795

开胃小食
AMUSE

香煎鹅肝海带子

PAN FRIED SEA SCALLOPS AND GOOSE LIVER

Gently Pan-Fried Goose Liver And Sea Scallops. With A Purée Of Cauliflower And Balsamic Reduction

冬荫功

TOM YAM KUNG

Classic Thai Prawn Soup. A Subtle Blend Of Hot And Sour With Citrus Overtones

招牌“正”炒面

SHOOK! NOODLES

Wok-Fried Crispy Egg Noodles With Abalone Slices, Assortment Of Seafood And Vegetables In Light Oyster Sauce

卡津式海鲈鱼

CAJUN STYLE SEABASS

Lightly Dusted Cajun Spiced Seabass With A Pimento Mayo, Avocado Cucumber Salad And A Twist Of Chili

柠檬冰沙

LEMON SORBET

澳洲优级谷饲牛肉

PREMIUM GRADE AUSTRALIAN GRAIN FED BEEF

With Caramelized Wild Woodland Mushrooms And Robust Truffle Jus

无面粉巧克力蛋糕

FLOURLESS CHOCOLATE CAKE

This Sumptuous Chocolate Cake Can Be Enjoyed By All, Especially Those Who Can't Tolerate Wheat

餐后小点

FRIVOLITIES

Our Testimony: Honesty And Transparency
All Our Prices Are Net

let's get started

前菜

	RMB
白雪生汁炒虾球 SNOW WHITE DANCING PRAWNS Stir-Fried Prawns With Hot Mayonnaise And Sprinkled With Honey Glazed Walnuts. A Must-Try At Shook!	210
芥末芝士炒虾 WOK WOK CHEESE PRAWNS Stir-Fried Fresh White Prawns With Specially Selected Fine Cheese, Mustard And Curry Leaves	180
和风三拼 TRIO MORIAWASE Three Combinations Of Starters From The Grill, Deep-Fried And Sushi Roll	145
加利福尼亚手卷 CALIFORNIA TEMAKI Hand-Rolled, Warm And Crispy The Classic Way	88
马来特色鸡肉沙爹 TRADITIONAL MALAY SATAY Grilled Fragrant Marinated Chicken Served With Steamed Rice Cakes, Spicy Peanut Sauce, Cucumber And Pineapple	105
香菜辛辣鸡肉色拉 LARB GAI Spicy Thai Chicken Salad With A Wonderful Variety Of Flavors And Textures	90
泰国小食“棉苜” MIANG KUM Tasty Edible Leaves That Can Only Be Described As Tastebud Tantalizing (Peanuts, Lime, Coconut, Ginger, Chili) With Special Sauce And A Grilled Tiger Prawn	88
香煎鹅肝海带子 PAN-FRIED SEA SCALLOPS AND GOOSE LIVER Gently Pan-Fried Goose Liver And Sea Scallops. With A Purée Of Cauliflower And Balsamic Reduction	145

RMB

五和刺身

GO-TEN SASHIMI

Five Varieties Of Sliced Raw Fish And Seafood Accompanied With Wasabi And Premium Soy Sauce

230

SHOOK! 风味手捏寿司及寿司卷拼盘

SHOOK! SUSHI AND MAKIMONO ROLL

Assortment Of Sushi With Varieties Of Raw Fish And Pickled Vegetables Sushi Roll

145

凯撒色拉配飘香鸡排

CAESAR SALAD

With Twisted Romaine Lettuce, Croutons, Bacon And Grilled Fragrant Marsala Chicken. Have As Much Garlic Cheese As You Like!

85

澳洲和牛生肉薄片

CARPACCIO

Raw Australian Wagyu Beef With Basil Pesto And Gently Cooked Egg, Garden Leaves And Shaved Parmesan Cheese

175

蟹三吃

CRAB TRIO

Lightly Spiced Crab Gratin, Kurama Crab Roll And Crab Meat Broth

125

澳洲谷饲生拌牛肉塔塔

AUSTRALIAN GRAIN FED BEEF TARTARE

Gently Hand Chopped Beef With A Light Fragrant Pesto And Truffle Spuds On The Side

开胃菜

As Starter

165

主食

As Main Course

320

wet things

汤类

冬荫功

TOM YAM KUNG

Classic Thai Prawn Soup. A Subtle Blend Of Hot And Sour With Citrus Overtones

RMB

125

味噌汤

MISO-SHIRU

A Traditional Japanese Soup With White Miso, Seaweed And Tofu

75

经典林地菌菇浓汤

CLASSIC WOODLAND MUSHROOM CREAM

Roasted Mushroom Cream With Deep-Fried Wild Mushroom Cigarillos

88

海鲜浓汤配亚洲式香蒜汁

SEAFOOD CHOWDER

This Flavorful Mixed Seafood Soup Is Perfumed With Pimento And Asian Pesto

125

noodles and grains

面食

	RMB
SHOOK! 滑蛋生虾炒生面 SHOOK! KING PRAWN NOODLES Cantonese-Style Crisp Noodles With Fresh Prawns And Its Own Unique Flavour Which Has Won A 'Wow!'	185
广式海鲜滑蛋炒河 CANTONESE-STYLE KUAY TEOW Described As The Soul Of The Chinese Kitchen, With Wagyu Beef And Vegetables Accompanied With Egg Gravy	178
SHOOK! 招牌“正”炒面 SHOOK! NOODLES The Noodles That Made Shook! Shake. Wok-Fried Crispy Egg Noodles With Abalone Slices, Assortment Of Seafood And Vegetables In Light Oyster Sauce	185
马来风味咖哩面条 CLASSIC CURRY LAKSA Favorite Malay Comfort Food With Clams, Crab Meat, Prawns And Coconut Cream	158
天妇罗乌冬面或烧芭面 TEMPURA UDON OR SOBA Choice Of Udon Or Soba Noodles Served In A Clear Soup With Crispy Deep Fried Prawns And Vegetables	165
意大利林地菌菇煨饭配松露 DELICATE RISOTTO With Woodland Mushrooms And Essence Of Truffle	138

things that swim

海鲜

	RMB
铁板烧或照烧 TEPPANYAKI OR TERIYAKI Hot Plate Or Grilled With Sauce	
‘Gindara’ 银雪鱼 Cod Fish	255
‘Shake’ 三文鱼 Salmon	225
酥炸黄金泰式鱼 PLA TOD GROB Crisp Deep-Fried Fish With Herbs, Ginger, Lemon Grass, Lime, Mint, Peanuts, Cilantro, Spring Onions And Chilis. This Will Bring Back Memories Of Thailand!	255
天妇罗拼盘 TEMPURA MORIAWASE Crisp Deep-Fried Prawns And Assorted Deep-Fried Vegetables Served With Tempura Sauce	218
香味鳕鱼排 MEDALLION HERB SCENTED COD With Potatoes, Herb Gnocchi, Chili And A Tomato Infused Sauce With Mustard Seeds, Turmeric And Palm Sugar	255
慢炖浸腌三文鱼(适温) CONFIT OF SLOW COOKED SALMON Slow Cooked At 64°C And Served Warm With Braised Fennel, Citrus Fruit, Soy Ginger And Orange Juice	225
卡津式海鲈鱼 CAJUN STYLE SEABASS Lightly Dusted Cajun Spiced Seabass With A Pimento Mayo, Avocado, Cucumber Salad And A Twist Of Chili	210

things from the "tank"

从“鱼缸”新鲜捞起

MARKET PRICE

请向我们的服务员询问有关时令海鲜

**PLEASE ASK YOUR SERVER FOR ASSISTANCE
AND AVAILABILITY**

**PANOPLY OF LIVE SEAFOOD PREPARATION
FROM THE EAST AND THE WEST**

西式 WEST

蒜烤配香草和柠檬

Baked With Confit of Garlic With Herbs And Twist Of Lemon

铁扒配橄榄, 水瓜柳, 半干番茄和脆丁

Grilled With Olives, Capers, Semi-Dried Tomatoes And Croutons

香橙茴香配酒香黄油汁

Fennel, Orange And White Wine Butter Sauce (Beurre Blanc)

热月
香烤奶汁配芝士

THERMIDOR

Baked To Perfection With A Creamy Sauce Glazed With Cheese

中式 CHINESE

避风塘

Cooked With Deep-Fried Garlic, Black Beans And Finest Sichuan Dry Chilis

清蒸

Steamed With Ginger And Spring Onion, Shaoxing Rice Wine And Light Soy Sauce

鱼香

Cooked With Chili, Ginger, Garlic And Fermented Aged Fish Sauce

葱姜炒

Wok-Fried With Spring Onion And Ginger

**Our Testimony: Honesty And Transparency
All Our Prices Are Net**

经典日式

JAPANESE

Inspired By The New **Green Leaf Niseko Village**,
A **YTL Lifestyle Resort** In Hokkaido, Japan

刺身

经典日式烹调, 配酱油, 新鲜芥末

SASHIMI

A Classic Japanese Preparation Served Raw With Premium Shoyu And Wasabi

炸物

日式炸锅内, 配柠檬酱油醋

KARAGE

Deep-Fried Japanese Style. Served With A Warm Ponzu Sauce

烤物

铁板式的制作, 配日式照烧酱

YAKIMONO

Teppanyaki Style. Served With A Japanese Teriyaki Sauce

锅物

放进日式汤锅中烹煮, 配菌菇和蔬菜

NABEMONO

Cooked In A Japanese Hot Pot With Fresh Mushrooms And Vegetables

char grilled, teppan & serious things

铁板烧及肉类

RMB

铁板烧或照烧

TEPPANYAKI OR TERIYAKI

Hot Plate Or Grilled With Sauce

澳洲顶级和牛

荣获等级 5/7

牛肉柔嫩多汁并拥有独特的大理石花纹

Australian Grade Wagyu Scoring 5/7

Unique And In A Class Of Its Own. Indulge In Tender,
Juicy And Well Marbled Beef

555

澳洲优级谷饲牛肉

Premium Grade Australian Grain Fed Beef

320

鸡肉

Chicken

140

和牛汉堡配鹅肝和松露薯条

SHOOK! WAGYU BEEF BURGER WITH GOOSE LIVER

Seriously Overfilled. Served With Truffle Fries
(Cooked Medium Well Unless Specified)

185

马来传统牛肉“冷当”

TRADITIONAL BEEF RENDANG

A Malaysian All Time Favourite Stewed Beef.
Served With Rice And Freshly Made Roti

165

慢炖香气羊小腿

AROMATIC SLOW COOKED LAMB SHANK

Slow Cooked For 14 Hours. Served With A Delicate Risotto
Perfumed With Pimento And Avocado

175

炖谷饲牛脸肉

SLOW BRAISED GRAIN FED BEEF CHEEK

With A Humble Mash, Crisply Cooked Bacon And Caramelized
Grenadine Onions. It Takes Hours To Cook, And Only Minutes To Enjoy

180

char-grilled

来自碳烤

RMB

完美西式烧烤

SIMPLY GRILLED TO PERFECTION

完美二人份羊肉架配马铃薯以及芳香炖蔬菜

655

RACK OF LAMB FOR TWO

Served With Potatoes And A Compote Of Fragrant Vegetables

澳洲顶级和牛

荣获等级 5/7

牛肉柔嫩多汁并拥有独特的大理石花纹

AUSTRALIAN GRADE WAGYU

Scoring 5/7

Unique And In A Class Of Its Own. Indulge In Tender, Juicy And Well Marbled Beef

Tenderloin (200g)

菲力牛扒 (200克)

555

澳洲优级谷饲牛肉

PREMIUM GRADE

AUSTRALIAN GRAIN FED BEEF

Tenderloin (200g)

菲力牛扒 (200克)

320

Chateaubriand Tenderloin (400g)

Chateaubriand 菲力牛扒 (400克)

640

Ribeye (1kg)

肉眼牛扒 (1公斤)

1015

特选一种酱汁

Served With A Choice Of Sauces:

- Robust Red Wine Sauce 红酒浓汁

- Lobster Béarnaise 龙虾蛋黄汁

- A Fricassee Of Woodland

Mushrooms In Beef Juice 林地菌菇汁

可选黄油

And Choice Of Butters:

- Café de Paris Butter 特制巴黎黄油

- Blue Cheese And Pepper Corn 胡椒蓝酪

- Goose Liver Butter 鹅肝黄油

上述牛排皆配时令蔬菜

Served With Seasonal Vegetables And Potatoes

on the side

配菜/小吃

迷迭香薯条/辣味薯条

RMB
35

HOME MADE FRIES

Rosemary Or Chili Fries Seasoned With Chili Salt

蔬菜天妇罗

35

YASAI TEMPURA

Deep-Fried Vegetables

清炒蔬菜

35

SIMPLY SAUTÉED VEGGIES

Medley Of Garden Vegetables

蒜炒奶油菠菜

35

SAUTÉED SPINACH

With Cream And Garlic, Or Natural With Butter

蒜炒菌菇

40

WOODLAND MUSHROOMS

With Fragrant Confit Garlic And Chili

炒饭

35

ALL SHOOK! UP FRIED RICE

With Dried Shrimps And Asparagus Tips

简单蔬菜色拉

35

SIMPLE SALAD

Garden Leaf Salad With A Choice Of Dressing

things to remember

甜品

	RMB
圣代蜂巢乳脂软糖 HOT FUDGE SUNDAE Hot Chocolatey Sauce And Cold Vanilla Ice Cream: An Unbeatable Combination. Topped With Candied Honeycomb	75
姜味焦糖布丁配马六甲椰糖 CRÈME BRÛLÉE With Gula Melaka And Ginger	75
马来八宝杂冰 MALAYSIAN ICE KACANG Shaved Ice With Sweet Beans, Peanuts, Grass Jelly And Preserved Sugar	75
酥脆水果卷配辣椒芒果沫 DEEP-FRIED FRUIT SPRING ROLL Mixed Fruit Spring Rolls With Mango Chili Froth	75
创意提拉米苏 TIRAMISU WITH A TWIST A Classic Revisited With Creamy White Chocolate, Marsala Panacotta And Espresso	75
无面粉巧克力蛋糕 FLOURLESS CHOCOLATE CAKE This Sumptuous Chocolate Cake Can Be Enjoyed By All, Especially Those Who Can't Tolerate Wheat	88
情侣 / 双人黑巧克力火锅 DARK CHOCOLATE FONDUE FOR TWO Silky Dark Melted Chocolate With The Best Dunkables. A Special Dessert Just For Two	175

RMB

柠檬塔配薄荷汁

75

LEMON TART WITH MINT SAUCE

A Lemon Tart Is The Perfect Dessert To Brighten Up Your Day

芝士拼盘

208

SELECTION OF CHEESES

With Crackers And Fruit

特选SHOOK!经典甜品

175

SELECTION OF SHOOK! FINEST DESSERT SHARING

Sheer Indulgence To Share!

火焰金万利薄饼

198

'CRÊPES SUZETTE GRAND MARNIER'

Pancakes To Share. Laced With Grand Marnier, Flambé At Your Table.

(The World's Most Famous Dessert Which After The First Bite, Will Turn

A Cannibal Into A Gentleman)

YTL HOTELS

日本北海道 Hokkaido, Japan | 中国上海 Shanghai, China
法国 Saint-Tropez, France | 马来西亚 Malaysia | 巴厘岛 Bali
婆罗洲 Pulau Gaya, Borneo – 2011 | 婆罗洲 Pulau Tiga, Borneo – 2012
新加坡 Singapore – 2013

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