

壹膳火鍋

SHANG POT

Sukiyaki & Hot Pot



SHANG POT

Quality Ingredients For All

Shang Pot is a new restaurant in La Promenade Mall that specialises in Japanese sukiyaki and Chinese hot pot.

Soup bases are made from scratch, perfectly complimenting fine meats, fresh vegetables, herbs and spices. Soups take up to three hours to prepare daily and are entirely without artificial flavouring and colouring.

Homemade fish and prawn balls, dumplings, vegetable rolls and more add to a wide variety of offerings.

Uniquely, Shang Pot offers sukiyaki, which when paired with Wagyu beef, makes for special occasions.

Shang Pot's main dining hall is inspired by the origins of hot pot — China's highlands — but here, featuring the mountainous outlines of Santubong.

For privacy, four types of private rooms are available.

Shang Pot serves no pork, no lard.

壹膳火锅 (Shang Pot) 是位于雅景苑购物广场内的一家新餐厅，主打日式寿喜烧和中式火锅。

所有汤底均以新鲜食材熬制而成，完美搭配优质肉类、新鲜蔬菜、香草和香料。

每日需要3小时熬制而成的汤底，完全不含人工香料和色素。

提供丰富种类的菜品，包括自家纯手工鱼丸及虾丸、饺子、蔬菜卷等。

壹膳火锅独特的寿喜烧，与和牛的搭配，适合特殊节庆。

壹膳火锅主要宴会厅的灵感来自于火锅的起源——中国高原——，但在这里，则以山都望的山脉轮廓为特色。

为了提供更好的清净用餐环境，共有4种不同类型的厢房。

壹膳火锅不提供猪肉及猪油产品。

Shang Pot adalah restoran baharu di La Promenade Mall yang khusus menyajikan sukiyaki Jepun dan hot pot Cina.

Setiap asas sup dibuat dari awal, untuk melengkapkan daging halus, sayuran segar, herba, dan rempah. Sup ini memerlukan masa hingga tiga jam untuk disediakan setiap hari dan tidak menggunakan perisa dan pewarna tiruan.

Bebola ikan dan udang buatan sendiri, ladu, gulungan sayur, dan banyak lagi menambah kepada pelbagai hidangan.

Uniknya, Shang Pot menyajikan sukiyaki, yang apabila digandingkan dengan daging lembu Wagyu, menjadi sesuatu yang istimewa.

Dewan makan utama Shang Pot mendapat inspirasi daripada asal-usul hot pot - tanah tinggi China - tetapi di sini, memaparkan garis bentuk gunung Santubong. Untuk privasi, empat jenis bilik peribadi disediakan.

Shang Pot tidak menyajikan daging babi dan tidak menggunakan lemak babi.





SUKIYAKI

Delicious and hearty, sukiyaki is a Japanese dish that is prepared and served in the nabemono style. It consists of meat slowly cooked or simmered at the table, alongside vegetables and other ingredients in a shallow iron pot. The sweet and savoury sauce is a mixture of Japanese soy sauce, sugar, with thinly sliced beef, tofu and veggies.

Shang Pot offers Wagyu beef for its sukiyaki.

美味又丰盛的寿喜烧，是一道以锅物方式烹制和食用的日式料理，在餐桌上的浅铁锅慢炖肉类、蔬菜和其他配料，甜咸香味的酱汁是由日式酱油、糖、薄片牛肉、豆腐和蔬菜炖成。

壹膳火锅的寿喜烧，提供和牛肉。

Lazat dan mengenyangkan, sukiyaki adalah hidangan Jepun yang disediakan dan dihidangkan dalam gaya nabemono. Ia terdiri daripada daging yang dimasak perlahan atau direbus di meja, bersama-sama dengan sayur-sayuran dan bahan lain dalam periuk besi yang cetek. Sos manis dan gurih ini terdiri daripada campuran sos soya Jepun, gula, dengan daging lembu yang dihiris nipis, tauhu, dan sayur-sayuran.

Shang Pot menawarkan daging lembu Wagyu untuk sukiyakinya.

SUKIYAKI CHICKEN THIGH



2 person

1 Set of Chicken Thigh Meat
無骨雞腿肉 1 Set Isi Paha Ayam

Vegetables and Beancurd Plate
蔬菜豆類盤 *Hidangan Sayuran & Kacang*

Mushroom Combination
錦菇拼盤 *Kombinasi Cendawan*

2 Eggs
雞蛋 2 biji Telur

RM 79

4 person

2 Sets of Chicken Thigh Meat
無骨雞腿肉 2 Set Isi Paha Ayam

Vegetables and Beancurd Plate
蔬菜豆類盤 *Hidangan Sayuran & Kacang*

Mushroom Combination
錦菇拼盤 *Kombinasi Cendawan*

4 Eggs
雞蛋 4 biji Telur

RM 95

SUKIYAKI

PREMIUM AUSTRALIAN BEEF

2 person

1 Set of Premium Australian Beef
頂級肥牛 1 Set Daging Premium Australia

Vegetables and Beancurd Plate
蔬菜豆類盤 *Hidangan Sayuran & Kacang*

Mushroom Combination
錦菇拼盤 *Kombinasi Cendawan*

2 Eggs
雞蛋 2 biji Telur

RM 99

4 person

2 Sets of Premium Australian Beef
頂級肥牛 2 Set Daging Premium Australia

Vegetables and Beancurd Plate
蔬菜豆類盤 *Hidangan Sayuran & Kacang*

Mushroom Combination
錦菇拼盤 *Kombinasi Cendawan*

4 Eggs
雞蛋 4 biji Telur

RM 122



SUKIYAKI

BLACKMORE WAGYU

2 person

250gm Blackmore Wagyu Beef
澳洲和牛 250gm Daging Wagyu Blackmore

Vegetables and Beancurd Plate
蔬菜豆类盤 *Hidangan Sayuran & Kacang*

Mushroom Combination
錦菇拼盤 *Kombinasi Cendawan*

2 Eggs
雞蛋 2 biji Telur

RM 305



Some of the best Wagyu beef in the world comes from the Blackmore Wagyu brand, which is produced in Australia, because of its tenderness, juiciness and taste. Blackmore Wagyu is in great demand across the globe.

世界上最好的和牛之一来自澳洲的 Blackmore 和牛，以其肉质鲜嫩、多汁和美味而闻名。Blackmore 和牛在全球有着极大的市场需求。

Sebahagian daripada daging lembu Wagyu terbaik di dunia berasal daripada jenama Blackmore Wagyu, yang dihasilkan di Australia kerana kelembutan, kelembapan, dan citarasanya yang unik. Blackmore Wagyu sangat diminati di seluruh dunia.

SUKIYAKI

JAPANESE A5 GRADE IGA WAGYU



Prized for its supreme marbling, tenderness and overall quality, A5 Iga Wagyu is considered one of the finest meats in the world. This premium beef sukiyaki is only available at Shang Pot.

A5 伊贺和牛因其独特的大理石纹脂肪含量、柔嫩及整体品质而备受赞誉，被认为是世界上最好的肉类之一。
优质牛肉寿喜烧，只在壹膳火锅。

Dihargai kerana kepekatan lemak yang tinggi, kelembutan dan kualiti keseluruhannya, A5 Iga Wagyu dianggap sebagai salah satu daging terbaik di dunia. Sukiyaki daging lembu premium boleh didapati hanya di Shang Pot.

2 person

250gm Japanese A5 Grade Iga Wagyu
日本伊賀牛 250gm Daging A5 Iga Wagyu

Vegetables and Beancurd Plate
蔬菜豆類盤 Hidangan Sayuran & Kacang

Mushroom Combination
錦菇拼盤 Hidangan Cendawan

2 Eggs
雞蛋 2 biji Telur

RM 398

HOT POT

A selection of six soup bases cooked fresh daily. Featuring only natural ingredients, these soups take up to three hours to prepare.

Soups are divided into red dates and chicken broth, a tomato-based one, hot & spicy, Japanese miso and more. Choose from mini hot pots, single hot pots or twin-flavour pots.

共有6种每天新鲜熬煮的汤底，供您选择。汤底只采用天然成分，熬煮时间最长可达3小时。

汤底种类包括红枣鸡汤、家乡番茄汤、顶级麻辣汤及日式味噌汤等。您可以选择迷你火锅、单人火锅或鸳鸯火锅。

Pilihan enam asas sup yang dimasak segar setiap hari. Memaparkan hanya bahan semulajadi, sup-sup ini mengambil masa hingga tiga jam untuk disediakan.

Sup-sup ini terbahagi kepada bubur ayam dan kurma merah, sup berasaskan tomato, sup pedas, miso Jepun, dan banyak lagi. Pilih daripada 'hot pot' mini, satu 'hot pot', atau 'hot pot' dua perisa.

Size 尺寸 Saiz

Mini



RM 10

Single



RM 25

Twin



RM 28

Soup refill are FREE. Dipping sauce is charged at RM3 per person and additional dipping sauce is FREE.

锅底只有一次的收费，免费再加汤。
沾酱以人头每位收费 RM3，如再加沾酱一律免费。

Isian sup tambahan adalah PERCUMA. Cajsos adalah RM3 seorang.

Choice of Soup Base 金典汤天选择 Pilihan Sup

Japanese Miso Soup

日式味噌汤
Sup Miso Jepun

Thai Tom Yum

泰式酸辣汤
Tom Yam Thai

Hot and Spicy

顶级麻辣汤
Sup Pedas

Red Dates Chicken

红枣鸡肉汤
Sup Ayam dengan
Kurma Merah

Sour Vegetable Chicken Soup

酸菜鸡汤

Sup Ayam Sayur Masam

Home Style Tomato

家乡番茄汤
Sup Tomato



HOT POT
SEAFOOD

精洗海鮮 *Makanan laut*



Fish Maw
魚鰾 *Ceლებung Ikan*
RM 20



Mini Octopus
小章魚 *Sotong Kurita*
RM 20



Sea Cucumber
海參 *Timun Laut*
RM 24



Fish Fillet
魚片 *Isi Ikan*
RM 20



Scallop
帶子 *Isi Kupang*
RM 26



Squid
鮮東 *Sotong*
RM 22



Sea Prawn
大明蝦 *Udang Laut*
RM 24



Half Shell Scallops
卵扇貝 *Kupang Setengah Kulit*
RM 20

HOT POT
MEAT

严选肉品 *Daging*



Honeycomb Tripe
金钱牛月 *Perut Sapi*

RM 14



Beef Tripe
金钱牛月 *Perut Sapi*

RM 14



Sesame Chicken
三麻鸡肉 *Ayam Bijan*

RM 16



Chicken Luncheon Meat
午餐肉 *Daging Ayam*

RM 10



Egg Yolk Chicken Meat
月光鸡肉滑 *Isi Ayam dengan Telur Kuning*

RM 16



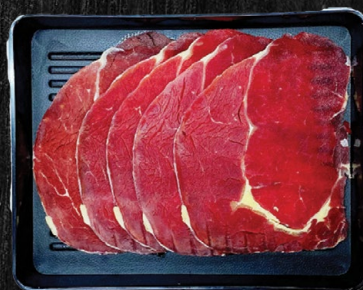
Lamb
小羔羊 *Daging Kambing*

RM 23



Chicken Mid Wing
鸡中翅 *Sayap Ayam Suku*

RM 14



Premium Grade Beef
顶级牛肉 *Daging Gred Premium*

RM 24

HOT POT VEGETABLES

蔬菜 *Sayur-sayuran*



Mixed Vegetables Platter
蔬菜拼盘 *Sayuran campuran*

RM 12



Chinese Cabbage
大白菜 *Kubis Cina*

RM 7



Hong Kong Kai Lan
香港芥兰 *Kailan Hong Kong*

RM 7



Small Cabbage
小白菜 *Kubis Kecil*

RM 7



Lettuce
油麦 *Selada*

RM 8



Jade Cabbage
翠玉白菜 *Kubis*

RM 8



Choy Sun
甜菜心 *Choy Sun*

RM 7



Coriander
香菜 *Daun Ketumbar*

RM 8



Sweet Cabbage
高丽菜 *Kubis Manis*

RM 7



Mini Cabbage
娃娃菜 *Kubis Mini*

RM 7



Spinach
菠菜 *Bayam*

RM 7



Baby Corn
粟米心 *Jagung Muda*
RM 7



Potato
土豆 *Kentang*
RM 7



Corn
玉米 *Jagung*
RM 7



Yam
芋头 *Keladi*
RM 7



Lady's Finger
羊角豆 *Bendi*
RM 7



White Raddish
白萝卜 *Lobak Putih*
RM 7



Pumpkin
南瓜 *Labu*
RM 7



Chinese Yam, San Yao
山药 *Keladi Cina*
RM 7



Lotus Root
莲藕 *Akar Teratai*
RM 7



Winter Melon
冬瓜 *Labu Air*
RM 7



Broccoli
西兰花 *Brokoli*
RM 9

HOT POT BEANCURD

豆制品 *Produk Soya*



Japanese Beancurd
日本豆腐 *Taufu Jepun*
RM 5



Beancurd Skin
鲜腐竹 *Kulit Soya*
RM 5



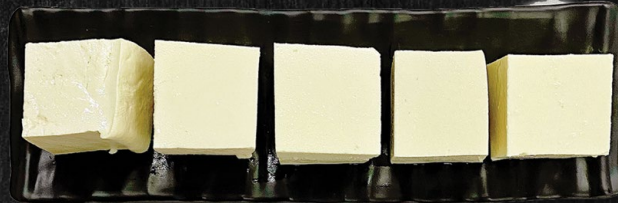
Soy Beancurd Skin
新鲜豆皮 *Kulit Soya*
RM 8



Ring Roll
响铃卷 *Kulit Soya Gulung*
RM 8



Bai Yue Beancurd
百叶豆腐 *Taufu Bai Yue*
RM 5



Local Beancurd
本地豆腐 *Taufu Tempatan*
RM 5



Chilled Beancurd
冻豆腐 *Taufu Sejuk Beku*
RM 5



Beancurd Stick
腐竹结 *Taufu Simpul*
RM 5



Seafood Tofu
海鲜豆腐 *Taufu Makanan Laut*
RM 8



Fried Beancurd Skin
炸腐竹皮 *Taufu Goreng*
RM 5



Cheese Tofu
芝士豆腐 *Taufu Keju*
RM 8

HOT POT
MUSHROOMS

蘑菇 *Cendawan*



Mixed Mushrooms
菇拼盘 *Cendawan Campur*
RM 13



Bai Yu Mushroom
白玉菇 *Cendawan Bai Yu*
RM 7



Treasure Mushroom
秀珍菇 *Cendawan Tiram*
RM 7



Enoki Mushroom
金针菇 *Cendawan Enoki*
RM 5



Ling Zhi Mushroom
灵芝菇 *Cendawan Ling Zhi*
RM 7



Black Mushroom
黑香菇 *Cendawan Hitam*
RM 6



Xing Bao Mushroom
杏鲍菇 *Cendawan Xing Bao*
RM 8



Sea Mushroom
海鲜菇 *Cendawan Sea*
RM 7



Black Fungus
黑木耳 *Kulat Hitam*
RM 7

HOT POT HANDMADE

手工制品 *Produk buatan tangan*



Mackerel Paste
手工馬鮫魚滑 *Pes Ikan Tenggiri*
RM 15



Smoked Duck
煙鴨肉片
Itik Salai
RM 10



Beef Balls
手工牛肉丸
Bebola Daging
RM 13



Onion Fish Balls
青蔥魚丸
Bebola Ikan Berbawang
RM 10



Prawn Paste
手工蝦仁滑 *Pes Udang*
RM 15



Seafood Balls
海鮮魚丸
Bebola Makanan Laut
RM 10



Beancurd Skin Fish Paste
腐皮魚滑結
Kulit Tofu Isi Ikan
RM 11



Squid Paste
手工花枝滑 *Pes Sotong*
RM 15



Beancurd Skin Prawn
鮮蝦腐皮卷
Kulit Tofu Isi Udang
RM 12



Coriander Chicken Paste
香菜雞肉滑 *Pes Ayam Koriander*
RM 11



Chicken Dumplings
手工鸡肉餃
Dumpling Ayam
RM 10



Chicken Vegetable Rolls
蔬菜鸡肉卷
Sayur Gulung Isi Ayam
RM 12



Vegetable Dumplings
手工蔬菜餃
Dumpling Sayur
RM 10



Beef Dumplings
手工牛肉餃
Dumpling Daging
RM 15



Sliced Abalone
貴妃鮑片串
Hirisan Abalon
RM 8



Boneless Chicken Feet
無骨鳳爪串
Kaki Ayam tanpa tulang
RM 9



Jelly Fish
新鮮海水母
Obor-obor
RM 9



Chicken Skewers
腌鸡肉香串
Satay Ayam
RM 9

HOT POT

NOODLES & RICE

面条和米饭 *Mi & Nasi*



Filament Noodle
细丝面 *Mi Berserat*

RM 4



Handmade Fish Noodles
手工鱼面 *Mi Ikan Buatan*

RM 15



Egg Noodles
全蛋面 *Mi Telur*

RM 4



Konjac Noodle
魔芋丝 *Mi Konjac*

RM 4



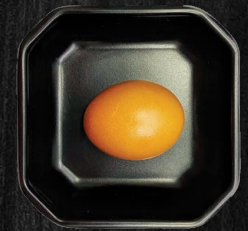
Fresh Noodles
生面 *Mi Segar*

RM 4



Japanese Udon
乌冬面 *Mi Udon Jepun*

RM 5



Egg
鸡蛋 *Telur*

RM 2



Smooth Mee Hoon
香滑米粉 *Mihun Lembut*

RM 4



Vermicelli
冬粉 *Bihun*

RM 4



Fragrant Rice
白米饭 *Nasi*

RM 3

HOT POT SIDES

小菜 *Hidangan Sampingan*



Prawn Balls
草虾丸 *Bebola Udang*
RM 9



White Fish Balls
白鱼丸 *Bebola Ikan*
RM 7



Quail Eggs
鹌鹑蛋 *Telur Puyuh*
RM 8



Crab Sticks
蟹肉条 *Stik Isi Ketam*
RM 6



Chicken Meat Balls
鸡肉丸 *Bebola Isi Ayam*
RM 6



Foochow Balls
福州丸 *Bebola Foochow*
RM 7



Cheese Balls
芝士球 *Bebola Keju*
RM 9



Fish Egg Balls
鱼包蛋 *Bebola Telur Ikan*
RM 9



Chicken Cheese Sausages
芝士香肠 *Sosej Ayam Berkeju*
RM 9

DRINKS

饮品菜单 *Minuman*

Orange
新鲜橙汁 *Oren*
RM 8.9



Cucumber Plum
青瓜酸梅 *Timun Plum*
RM 9.3



Apple
青苹果汁 *Epal*
RM 8.9



Carrot
红萝卜汁 *Lobak Merah*
RM 8.9



Apple Plum
苹果酸梅 *Epal Plum*
RM 9.3



Red Plum Sparkling
氣泡紅梅
Plum Merah Berkarbonat
RM 12.9



Lemongrass Sour
香茅冰酸 *Asamboi Serai*
RM 12.9



Blue Ocean
藍色海洋
RM 12.9



Iced Lemon Tea
冰檸檬茶 *Lemon Teh Ais Limau*
RM 5.5



Honey Lemon
蜂蜜檸檬 *Lemon Madu*
RM 5.5



DRINKS

饮品菜单 Minuman



Honey Pamelo
蜂蜜柚子
RM 5.9



Green Tea
低糖綠茶
RM 5.9



Iced Red Tea
冰紅茶
RM 5.9



Sugar Rock Syney
冰糖雪梨
RM 5.9



Sour Plum Tea
酸梅湯
RM 5.9



Wong Lo Kat
王老吉
RM 5.9



Coke
可口可樂
RM 3.5



100 Plus
一百號
RM 3.5



Sprite
罐裝雪碧
RM 3.5



F&N Orange
罐裝橙汁
RM 3.5



A&W
RM 3.8



Soya Bean
罐裝豆漿
RM 3.5



Chrysanthemum Tea
菊花茶
RM 3.5

HOT / COLD 冷/熱 Panas / Sejuk

- | | |
|------------------------------|--------|
| Lemon Tea 冰檸檬茶 | RM 5.5 |
| Honey Lemon 蜂蜜檸檬 | RM 5.5 |
| Lemon Green Tea 檸檬綠茶 | RM 5.5 |
| Passion Fruit Green Tea 百香綠茶 | RM 5.5 |
| Drinking Water 廣泉水 | RM 2.5 |

ALCOHOLIC 酒精飲料 Minuman Beralkohol



Shandy
仙地
RM 4.8



Anchor Beer
(Big)
RM 19.5



Tiger Beer
(Big)
RM 20



Heineken Beer
(Big)
RM 21



寿喜烧

又称甜烧，是一种日本料理
以少量酱汁烹煮食材的火锅
食材包括高级的牛肉切片
茼蒿、豆腐、蒟蒻、冬菇等
这些食材会在由日式
酱汁等混合的汤汁中烹制
并蘸生鸡蛋食用
寿喜烧一般被视为一种
冬季传统料理
常在忘年会上使用

PRIVATE ROOMS

MONGOL



The Mongol room comfortably eats up to 10 diners featuring three large sharing pots.

JIN



The Jin room features eight small stoves for eight mini hot pots for individual diners.

CHONGQIN



SZE CHUAN



Chongqin and Sze Chuan rooms both accommodate up to eight diners with two big sharing pots. These two can also be combined for larger gatherings.

Choose the perfect room for your next memorable meal.



To reserve 016 952 5513

NO PORK, NO LARD

Level 2, La Promenade Mall, Kuching-Samarahan Expressway 93400 Kuching, Sarawak.

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