

AN AFTERNOON OF Elegance & Prosperity

SHANGRI-LA
KUALA LUMPUR

LUNAR NEW YEAR AFTERNOON TEA
FASHION & JEWELLERY SHOW

10 January 2026 | 3pm - 6pm
Lobby Lounge



COUTURE

creations by Carven Ong

DAZZLING

jewellery masterpieces by Afagem

INDULGENT

exquisite afternoon tea

LUXURIOUS

holiday getaway & jewellery prizes



Celebrate the Year of the Horse in style with our Spring Prosperity Afternoon Tea, complemented by an exclusive couture fashion showcase by renowned designer Carven Ong.

Experience an afternoon of elegance as haute couture meets festive indulgence. Savour refined savouries such as Five-spiced Trout Tartlets, Waxed Duck Rolls, and Fried Prawn Kataifi, followed by exquisite sweets including Tangerine Bavarois, Peanut Praline Chocolate Mousse, and Pineapple and Vanilla Crème Rocher.

Adding to the allure, admire Carven Ong's signature couture showcase featuring exquisite designs inspired by timeless Oriental elegance. Beautifully modelled by Miss Malaysia Universe 2025, Chloe Lim, and other distinguished models adorned with stunning jewellery from AFAGEM, the showcase embodies a mesmerizing celebration of style, prosperity, and new beginnings.

RM388 nett for 2 persons

Afternoon Tea: 3pm - 6pm

Fashion & Jewellery Show: 4pm

HIGHLIGHTS

- Signature Lunar couture collection by Carven Ong
- Dazzling jewellery collection by Afagem
- Heritage flavours with modern artistry delicacies

EXCITING PRIZES AWAIT

- Exclusive ready-to-wear ensemble by Carven Ong
- Timeless jewellery pieces by Afagem to treasure
- Luxurious getaways across Shangri-La hotels & resorts in Southeast Asia



BOOK NOW

Seats are limited.
Reserve your moment of style
and sophistication today.

In collaboration with:

CARVEN ONG
COUTURE

AFAGEM
KUALA LUMPUR

evenstar
MANAGEMENT

CONNECT WITH US at



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SHANGRI-LA KUALA LUMPUR

Shangri-La Hotel (KL) Sdn Bhd Reg. No.: 196901000758 (9159-V)

SPRING ProSPeri-Tea INDULGENCE



Menu



SAVOURIES

Five-spiced Trout with Scallion and
Sesame Tartare Tartlets

[SE] [F] [E] [G]

Waxed Duck Rolls, Mandarin Orange Gel
[D] [G]

Blue Swimmer Crab
with Jicama Conpoy Pie Tee
[D] [G] [S]

Fried Prawn Kataifi with Mango Salsa
[D] [E] [G] [S]



SWEETS

Tangerine Bavarois, Citrus Gelée
with Candied Peel and Sablé

[D] [E] [G]

Peanut Praline Crèmeux,
Pailleté Feuilletine Chocolate Mousse
[D] [E] [G] [N]

Morello Cherry Mousse, Chocolate Cloud
and Whip Ivoire Ganache
[D] [E] [G]

Pineapple and Vanilla Crème Rocher,
Compressed Infused Diced Pineapple
[D] [E] [G] [N]



SCONES

Plain Scone
Jujube and Dehydrated Longan Scone

Raspberry Jam, English Clotted Cream
and Whipped Butter

[D] [E] [G]