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TASTE OF
Shangri-La

Roasted Ontario Butternut Squash Soup (V, GF)

Toasted Venetian spices, Warner Farms' pickled apple, kabocha squash,
Hewitt's Dairy crème fraîche.

Soave Classico, Garganega, Tessari Grisela, 2021 (3 oz)

Veneto | 12%

*Aromatic layers of ripe pear, white peach and almond unfold over a stony,
mineral backbone with a clean, dry finish.*

Heirloom Beet Salad (V, N, GF)

Salt-roasted Cookstown beets, Warner Farms' cranberry gel, Capella Meadows feta,
Grimo's Nursery black walnuts, Hewitt's Dairy herb buttermilk dressing.

Brut Rosé Cuvée Catharine, Henry of Pelham (3 oz)

Niagara, Canada | 12%

*Fine bubbles carry notes of wild strawberry, pink grapefruit, and rose petal,
with a crisp, refreshing acidity and elegant texture.*

Seed to Sausage Salumi (P)

Fresh-cut, locally made salumi, warm gnocco fritto, with seasonal preserves.

Pinot Noir, Hidden Bench, 2022 (3 oz)

Niagara, Canada | 13%

*Lively red cherry and cranberry lead into subtle spice and earthy undertones,
framed by silky tannins and bright, focused acidity.*

Ontario Cider-Brined Half Chicken (P)

Harriston's White Rock chicken, Kozlik's mustard spaetzle, double-smoked bacon, Lennox Farms
Brussels sprouts, crispy Ohme Farms sage, Provision apricot-infused chicken jus.

Chardonnay, Leaning Post, 2020 (3 oz)

Niagara | 13%

*A harmonious balance of citrus zest, baked apple, and flinty minerality,
with well-integrated oak and a long, textured finish.*

V – Vegetarian | GF – Gluten Free | N – Nuts | P – Pork

CAD 75 per person for three courses | CAD 60 per person for two courses

CAD 15 per person for wine pairing

* All prices are exclusive of service charge, tax & gratuity

Fogo Island Turbot (GF)

Succotash of Welsh Bros. sweet corn, St. Davids bell peppers, sweet potato, cherry tomatoes, corn pudding, and Canadian lobster emulsion
(Add Kaviari trout roe – \$8)

Soave Classico, Garganega, Tessari Grisela, 2021 (3 oz)

Veneto | 12%

Aromatic layers of ripe pear, white peach, and almond unfold over a stony, mineral backbone with a clean, dry finish.

Handmade Potato Gnocchi (V)

Thompson Farms potatoes, roasted Marc's mushrooms, August's Harvest leek fondue, and 24-month aged Parmigiano Reggiano
(Add tableside shaved winter truffles – \$12)

Chianti Riserva, Sangiovese, Terre Natuzzi, 2017 (3 oz)

Tuscany, Italy | 13%

Complex and structured, with layers of sour cherry, dried herbs, leather, and a touch of balsamic, finishing with firm yet polished tannins.

Chocolate Hazelnut Rocher (N, GF)

Milk chocolate mousse, orange confit and candied hazelnut

Sandeman Porto Tawny (1.5 oz)

DOC Porto, Portugal | 20%

Rich and nutty with aromas of dried fig, caramel, toasted walnut, and warm spice, offering depth and silky sweetness on the palate.

Classic Sticky Toffee Pudding

Date cake, local apple confit and maple toffee sauce

Riesling Icewine, Henry of Pelham, 2021 (1.5 oz)

Niagara, Canada | 9.5%

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