

The background of the entire page is a repeating pattern of stylized lily flowers and leaves in a light sage green color. The flowers are depicted with six petals and prominent stamens, while the leaves are elongated and pointed. The pattern is dense and covers the entire surface.

bosk

TASTE OF
Shangri-La

First Course

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.

OR

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.

OR

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.

Second Course

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.

OR

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

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

Please let our colleagues know if you have any food allergy or special dietary requirement.

Our produce and cuisine are 'Rooted in Nature' 🌱, featuring the finest local and seasonal ingredients.

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.

OR

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.

Dessert

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.

OR

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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