

HIGH TEA ON LEVEL 36

TEA & COFFEE | 89

GLASS OF SPARKLING WINE | 99

FREE FLOW AUSTRALIAN SPARKLING WINE | 119

Set against the backdrop of one of the world's most iconic views of the breath taking Sydney Harbour, inspiring the plate as Head Pastry Chef Kumiko Endo hand selects and crafts with the freshest ingredients and seasonal flavours with her innovations.

Vegan Choice

SAVOURY

CHARCOAL FOCACCIA WITH GARLIC

on king mushroom, burnt pumpkin, crunchy shallot, chives

CHILLI CARROT SOURDOUGH

cos lettuce, sesame seed and puffed grains

BUCKWHEAT CRACKER

bbq celeriac, parsnip puree, crispy nori seaweed

TARTLET

smoked cashew ricotta, salt baked beetroot, crispy kale, truffle dressing

SWEET

YUZU PAVLOVA

yuzu ganache, finger lime

PLUM TARTLET

coconut lime cream, black sesame cookie

RASPBERRY LAMINGTON

raspberry ganache, toasted coconut

CHOCOLATE MOUSSE

valrhona kalingo, caramelised hazelnut

SCONES

buttermilk scones, house-made berry jam, fresh cream

15% SURCHARGE APPLIES FOR SUNDAYS AND PUBLIC HOLIDAYS

WE DO OUR BEST TO MEET ALL DIETARY REQUIREMENTS HOWEVER IT IS OFTEN BEYOND OUR CONTROL THAT SOME SPECIAL INGREDIENTS COST MORE DUE TO THE SPECIALTY NATURE AND AS SUCH REQUIRE APPROPRIATE SUPPLEMENTS UP TO \$20.

WHILST WE DO OUR BEST TO DELIVER EVERY REQUEST POSSIBLE, WE CANNOT RULE OUT CROSS CONTAMINATION OF NUTS, SESAME, EGGS, GLUTEN, AND DAIRY AS WE DO NOT OPERATE ALLERGEN FREE KITCHENS. WE ALSO ADVISE THAT CONSUMING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS, OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESSES.



SHANGRI-LA
SYDNEY