

# 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.

## SAVOURY

SMOKED SALMON ON CHARCOAL FOCACCIA  
cucumber, sour cream, chives, pepper leaf

BRAISED OX-TAIL ON MILK BUN  
burnt pumpkin, king mushroom, crunchy shallot

SEAFOOD ROLL  
hot dog brioche, curry aioli, cos lettuce and chervil

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

## SWEET

MANDARIN CHOUX AU CRAQUELIN  
mandarin diplomat, mandarin jelly, reduction

EARL GREY OPERA  
earl grey mousse, pistachio praline, valrhona manjari

FIG TART  
hazelnut frangipane, cassis chantilly, fresh fig

HONEY CHEESECAKE  
coconut ginger streusel, cherry glaze

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