

THE
LOBBY LOUNGE

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Please refer to the back page for details on dietary information, surcharges and service fees.

HOT BREW

COFFEE | 8

Cappuccino
Flat White
Latte
Long Black
Espresso

TEA | 8

English Breakfast
Earl Grey
Green
Chamomile
Masala Chai

SPECIALITY DRINKS | 8

Matcha Latte
Taro Latte
Hot Chocolate
Chai Latte

Large size upgrade \$1

BREAKFAST

SYDNEY BREAKFAST | 29

Cumberland pork sausage, bacon, truss tomato, portobello mushrooms, hash brown and eggs cooked your way (P)

BREAKFAST CHORIZO BOWL | 24

Chorizo-spiced smoky tomato beans, two poached eggs and sourdough (P)

BENEDICT | 24

Smoked salmon or ham, toasted English muffin, two poached eggs and hollandaise (A)

POTATO ROSTI | 24

Truss tomatoes, sautéed Portobello mushroom, smashed avocado and lemon myrtle coconut yoghurt (VE)

WAFFLES | 22

House-made waffles, maple-glazed bacon and fried egg (P)

PASTRY

Ham and cheese croissant (P) | 12

Almond croissant | 8

Tomato and cheese croissant | 7

Plain croissant | 6

Berry muffin | 7

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SOUPS & SALADS

ROASTED TOMATO BASIL SOUP | 18

Herb-roasted tomato broth and garlic croûte (V)

PRAWN TOM YUM SOUP | 24

A spicy, sour and salty soup with prawns, mushrooms, lemongrass and kaffir lime (A)

CAPRESE SALAD | 26

Stracciatella cheese, heirloom tomato, basil oil, balsamic reduction and pinenuts (V, GF, N)

CHICKEN CAESAR SALAD | 28

Baby gem lettuce, sous vide chicken, bacon bits, soft poached egg, parmesan and croutons (P)

POKE BOWL | 26

Salmon, edamame, carrot slaw, cucumber, pickled ginger and tamari-sesame dressing (GF, DF, A)
Add sriracha dressing

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STARTERS & ENTRÉES

PRAWN CRACKERS | 10

Crispy fried prawn crackers served with
chilli jam (GF, DF)

SAMOSA | 18

Spiced potato-filled flaky pastry with mint
chutney (V, N)

ARANCINI | 18

Truffled mushroom and parmesan arancini
with tomato salsa (V, GF)

SINGAPOREAN CURRY PUFFS | 24

Flaky pastry filled with chicken and potato

CRISPY PRAWN SPRING ROLLS | 24

Crispy prawn and chives with homemade
dipping sauce (DF, A)

CHICKEN SATAY | 24

Grilled chicken skewers with homemade
peanut sauce (DF, N)

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STARTERS & ENTRÉES

WOK TOSSED CHICKEN WINGS | 24

Tender chicken wings tossed in sambal,
chilli and soy (DF)

SPICED WEDGES | 18

Crispy spiced wedges served with sour cream
and sweet chilli sauce (V)

CHUNKY FRIES | 16

Beer-battered crispy potato fries served
with aioli (V)

CHEESE GARLIC BREAD | 16

Stone-baked baguette with cheese, garlic
and parsley butter (V)

CHARCUTERIE | 28

Selection of cured meats, olives and crisp
sourdough (P)

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SANDWICHES & BURGERS

MUMBAI TOASTY SANDWICH | 22

Jaffle with spiced potato and onion stuffing,
tomato, capsicum, cheese and mint
mayonnaise chutney (V, N)

MEDITERRANEAN 6" PLANT-BASED SUB | 26

Potato bun with baby spinach, jalapeños,
pickled onion, cucumber, avocado, quinoa
falafel, hummus and
harissa-spiced vegan mayonnaise (VG)

CLUB SANDWICH | 29

Three-layer Pane de Casa sandwich with
chicken, bacon, egg and cheddar cheese (P)

SHANGRI-LA DOUBLE BEEF BURGER | 29

Two Aussie beef patties, layered with cheddar
cheese, dill pickles, caramelised onion, lettuce,
tomato, American mustard and ketchup

Served with fries

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SANDWICHES & BURGERS

SHANGRI-LA CHEESEBURGER | 26

Aussie beef patty topped with cheddar cheese,
dill pickle, onion American mustard and ketchup

AUSSIE BURGER | 29

Aussie beef patty with bacon, caramelised
onion, fried egg, lettuce, tomato, beetroot,
pineapple and our house-made BBQ sauce (P)

KOREAN CHICKEN BURGER | 29

Korean-spiced fried chicken with pickled onion,
cheddar cheese and gochujang mayonnaise

STEAK SANDWICH | 29

Grilled steak topped with caramelised onion,
lettuce, tomato and BBQ relish

Served with fries

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COMFORT FOOD

ARTICHOKE MUSHROOM SPINACH RAVIOLI | 32

Stuffed ravioli with cream sauce, white truffle
oil and pinenuts (V, N)

PAPPARDELLE NAPOLI | 29

Fresh pappardelle pasta tossed with napoli
sauce and parmesan (V)

PAPPARDELLE BOLOGNESE | 32

Fresh pappardelle pasta tossed with beef
Bolognese sauce and parmesan

CLASSIC BUTTER CHICKEN | 36

Clay oven-roasted chicken thigh in rich tomato
and cashew nut sauce, served with steamed
rice, pickle and paratha (N)

INDONESIAN BEEF RENDANG | 32

Braised beef in spiced tender coconut sauce,
served with steamed rice, cucumber
and peanuts (N)

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COMFORT FOOD

MALAY CURRY LASKA | 34

Rice noodles in a coconut broth with bean
sprouts, fried tofu and boiled egg
Choice of prawns or chicken (A)

THAI GREEN CURRY | 34

Spicy coconut curry with eggplant, zucchini
and Thai basil
Choice of vegetables or chicken

SHANG FRIED RICE | 29

Wok-fried rice with char siu pork, prawns,
bok choy and egg (P, A)

NASI GORENG | 34

Egg fried rice served with grilled chicken satay,
fried egg, chilli sambal and prawn crackers

MEE GORENG | 29

Indonesian wok fried egg noodles with chicken,
fried egg and vegetables

FISHERMENS BASKET | 34

Tempura prawns, fish and squid served with
chunky fries and tartare sauce (DF, M)

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FROM THE GRILL

CORN FED CHICKEN BREAST | 38

Slow-roasted, pan-seared corn-fed chicken supreme, served with mashed potatoes, heirloom carrots, sautéed vegetables and jus (GF)

BRAISED LAMB SHANK | 42

12-hour slow-roasted lamb shank, served with mashed potatoes, heirloom carrots, sautéed vegetables and jus (GF)

BEEF TENDERLOIN | 54

Char-grilled 150-day grain-fed tenderloin fillet, served with mashed potatoes, heirloom carrots, sautéed vegetables and jus (GF)

ATLANTIC SALMON | 49

Pan-seared salmon served with seasonal greens, beans and pico de gallo (DF, GF, A)

BARRAMUNDI | 49

Steamed barramundi served with seasonal wok-tossed vegetables and chilli scallion sauce (DF, A)

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KIDS MENU

CHICKEN SCHNITZEL | 22

Golden crumbed chicken tenders served with chunky fries and aioli (DF)

FISH AND CHIPS | 22

Battered fish served with chunky fries and tartare sauce (DF, A)

TOASTY SANDWICH | 22

Ham and cheese sandwich served with chunky fries and aioli

PAPPARDELLE NAPOLI | 22

Fresh pappardelle pasta tossed with napoli sauce and parmesan (V)

PAPPARDELLE BOLOGNESE | 24

Fresh pappardelle pasta tossed with beef Bolognese sauce and parmesan

MINI STEAK | 24

Grilled steak served with fries and a side salad

MINI CHEESEBURGER | 26

Aussie beef pattie with cheese and ketchup

KIDS ICE CREAM | 9

A choice of vanilla, chocolate or strawberry

10.30 AM TO 10 PM

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SWEET

DEVONSHIRE TEA | 19
Scones, house-made jam and clotted cream
Available until 6pm

DESSERTS

EXOTIC MOUSSE STONE | 23
Passionfruit mousse, mango panna cotta,
almond joconde and red centre lime (GF)

**SALTED CARAMEL & PISTACHIO
GANACHE GÂTEAU | 23**
Dark chocolate mousse, almond dacquoise
and wattleseed curd (GF, N)

APPLE RHUBARB CRUMBLE | 23
Buttery crumbed tart with
vanilla crèmeux (V, N)

PAVLOVA | 23
Topped with whipped cream and
seasonal berries (V, GF)

ICE CREAM TUB | 9
A choice of vanilla, chocolate or strawberry

FRUIT BOWL | 18
With Meredith pot set goat's yoghurt (GF, V)

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HAPPY HOUR

COCKTAILS

BERRIES SPRITZ | 13
Starlino orange, cherry brandy and watermelon

ESPRESSO MARTINI | 13
Coffee, vodka and simple syrup

TOM KISS MARGARITA | 13
Tequila, strawberry, lime and agave

STRAWBERRY DAIQUIRI | 13
Rum, simple syrup, strawberry and lime juice

MOCKTAILS

BLUSHING PINAPPLE | 10
Pink lemonade, pineapple juice, lemon juice
and sparkling water

CUCUMBER MINT FIZZ | 10
Non-alcoholic gin, fresh lime juice, syrup,
cucumber slices, fresh mint and club soda

NEGRONI 'SANO' | 10
Lyre's gin, Italian orange, Rosso Vermouth
and orange slice

4 PM TO 7 PM MONDAY TO FRIDAY

*Drink responsibly. No alcohol will be sold or supplied to
anyone under the age of 18.*

HAPPY HOUR

HOUSE WINES | 9

Sparkling Cuvée
Sauvignon Blanc
Cabernet Merlot

HOUSE SPIRITS | 9

Absolut Vodka
Pampero Gold Especial Rum
Johnnie Walker Red Label
Gordon's Gin

HOUSE BEER | 9

Sapporo Premium Beer

**4 PM TO 7 PM
MONDAY TO FRIDAY**

Drink responsibly. No alcohol will be sold or supplied to anyone under the age of 18.

WINE

RED

2021 TOPOGRAPHY
PRINTIE
Shiraz | 18 | 95

2024
BROKENWOOD
Pinot Noir | 19 | 90

2018 DELLA MIA
FINESTRA
Cabernet | 20 | 95

2020 MICHAEL

HALL
Pinot Noir | 145

2018 HENSCHKE
Shiraz, Cabernet,
Merlot | 165

2019 TYRRELL'S VAT
Shiraz | 230

2014 PETALUMA
Cabernet, Merlot | 260

BUBBLES

2022 ROWLEE
Cuvée | 17 | 80

NV CHANDON
Brut | 95
Rosé | 20 | 95

CHAMPAGNE

NV VEUVE
CLICQUOT
Brut | 42 | 220
Rosé | 265

2013 DOM
PÉRIGNON | 685

ROSÉ

2023 BULMAN
Rosé | 18 | 75

WHITE

2023 CREDARO
FIVE TALES
Sauvignon
Blanc | 16 | 75

2023 PUNT ROAD
Pinot Gris | 16 | 75

2023
BROKENWOOD
Semillon | 16 | 75

2021 TARRAWARRA
Chardonnay | 18 | 80

2023 SHAW &
SMITH M3
Sauvignon Blanc | 95

2022 PETALUMA
HANLIN HILL
Riesling | 98

2022 SHAW
& SMITH
Chardonnay | 130

SWEET

2023 FROGMORE
CREEK
Ice Riesling | 19 | 90

BEER & CIDER

BEERS

LORD NELSON

Pale Ale | 16

PERONI

Lager | 15

SAPPORO

Lager | 15

JAMES BOAGS

Premium Light | 12

FOUR PINES KOLSCH

Australia | 14

HEINEKEN 0.0

Non Alcoholic Beer | 12

CORONA

A bucket of 4 ice-cold Corona beers, served
with a basket of golden fries | 40

CIDER

APPLE THIEF

PINK LADY | 15

COCKTAILS

VANILLA NOIR | 26

Coffee gin, Absolut Vodka, espresso and a
hint of vanilla syrup

St Mary | Vittoria | Absolut | Giffard

BLACK CURRANT FIZZ | 28

Lemon Drop vodka, black currant liqueur, fresh
lemon and sugar syrup

O.C.D Lemon Drop | De Cassis | Lemon

TROPICAL APRICOT SOUR | 30

Raspberry gin, Montenegro, apricot liqueur
and lemon juice

St Mary Raspberry | Montenegro | Apricot

BOTANICAL BREEZE | 28

Citrus gin, lime juice and sugar syrup

St Mary Citrus | Lime | Mint

ROSÉ | 26

Rosé, watermelon, black currant and vodka

Rosé | Watermelon | Vodka | Blackcurrant

CHARLIE CHAPLIN'S WIFE | 30

Sloe gin, apricot brandy, lime juice topped with
limoncello foam

Sloe Gin | Apricot Brandy | Lime | Limoncello

VELVET NIGHTFALL | 28

Cocoa vodka, vanilla syrup and chocolate bitters

O.C.D Cocoa | Vanilla | Chocolate Bitters

*If you wish to indulge yourself in a classic cocktail instead,
please ask our friendly colleagues.*

SPIRITS

VODKA

ABSOLUT
Original | 12

ARCHIE
ROSE | 11

BELVEDERE
Poland | 18
Smogory Forest | 19

GREY GOOSE | 18

KETTLE ONE | 15

O.C.D
Cocoa | 15
Gold Leaf | 20
Lemon Drop | 15
Pure | 15
Coffee | 15

RUM

APPLETON ESTATE
Signature Blend | 10

BRIX
Gold | 11
Spiced | 14

DIPLOMÁTICO
Reserva Exclusiva | 21

DON PAPA | 14

EL DORADO
12 Years | 15
21 Years | 42

FLOR DE CAÑA
12 Years Centenario | 17
25 Years | 50

GOSLINGS
Black Seal | 12

HAVANA CLUB
3 Years | 14
7 Years | 16

KRAKEN
Black Spiced | 15

MOUNT GAY
Eclipse | 15
Black Barrel | 14

PAMPERO
Especial | 13
Blanco | 13

PLANTATION
Pineapple | 12
O.F.T.D | 21
Old Fashioned
Traditional Dark

RON ZACAPA
23 Years
Centenario | 17

SAILOR JERRY
Spiced | 18

SPIRITS

TEQUILA

CASAMIGOS
Mezcal | 21
Reposado | 14

DEL MAGUEY
Chichicapa | 23
Vida | 14

DON JULIO
Añejo | 15
Blanco | 15
Reposado | 17
1942 | 31

FORTALEZA
Añejo | 31
Reposado | 24

OCHO
Blanco | 16

OLMECA
Altos Plata | 12

PATRON
Silver | 14

COGNAC

HENNESSY
V.S | 14
V.S.O.P | 17

RÉMY MARTIN
V.S.O.P | 16
X.O | 52

DELORD
Armagnac | 15

PREMIUM SPIRITS

LOUIS XIII DE RÉMY MARTIN

Each Decanter is the life achievement of generations of Cellar Masters.

Since its origins in 1874, each generation of Cellar Master has selected the oldest and most precious eaux-de-vie for LOUIS XIII. Today, Cellar Master Baptiste Loiseau is setting aside our finest eaux-de-vie as a legacy to his successors in the coming century.

A blend of up to 1200 eaux-de-vie, 100% from Grande Champagne, LOUIS XIII cognac is the result of a century of craftsmanship.

FOR THE CURIOUS

15 ML | 300

FOR THE GENIUS

30 ML | 600

HIGHLAND PARK

25 Years
15 ML | 85
30 ML | 139

30 Years
15 ML | 172
30 ML | 343

40 Years
15 ML | 645
30 ML | 1289

GLENROTHES

25 Years
15 ML | 70
30 ML | 139

YAMAZAKI
Single Blended 2022
Masterpiece
15 ML | 109
30 ML | 218

LARK

Tokay 100 Rare Cask
15 ML | 76
30 ML | 154

Para 1992 Finish
15 ML | 54
30 ML | 109

20 Years
15 ML | 260
30 ML | 540

WHISKY

SCOTLAND

ARDBEG

19 Years | 90
Corryvreckan | 33
Uigeadail | 29
An Oa | 23

AUCHENTOSAN

Three Wood | 15

BALVENIE

Double, 12 Years | 17
Caribbean, 14 Years | 21

BOWMORE

18 Years | 26

BRUICHLADDICH

Black Art
Edition 10.1 | 47

CARDHU

16 Years | 43

CHIVAS

12 Years | 12
15 Years | 18
18 Years | 20

CLYNELISH

Special release,
12 Years | 50

DALMORE

Sherry, 12 Years | 29
15 Years | 33

DEWARS

12 Years | 13

GLENFIDDICH

Malt, 12 Years | 14
Solera, 15 Years | 22
Malt, 18 Years | 25

GLENLIVET

Founder's | 16

GLENFARCLAS

Single Malt,
21 Years | 18

GLENMORANGIE

Lasanta | 18
Nectar d'Or | 20
Original | 12
Quinta Ruban | 13
18 Years | 28
Signet | 50

HIGHLAND PARK

10 Years | 13
12 Years | 15
15 Years | 28
18 Years | 46
21 Years | 72

JOHNNIE WALKER

Blue | 35
Black | 16

LAGAVULIN

Single Malt,
16 Years | 22
Single Malt,
12 Years | 35

LAPHROAIG

Islay Malt, 10 Years | 17

MONKEY SHOULDER | 16

OBAN

Special release,
10 Years | 26
Single Malt,
14 Years | 19

OCTOMORE

13.1 | 43
13.2 | 50

WHISKY

SINGLETON

Special release,
15 Years | 31

TALISKER

Single Malt,
10 Years | 15
11 Years | 29

IRELAND

BUSHMILLS

Original | 16

AMERICA

BASIL HAYDEN

8 Years | 20

BUFFALO TRACE

10 Years | 19

ELIJAH CRAIG

Small Batch, 12
Years | 20

GENTLEMAN

JACK | 19

MITCHER'S RYE

10 Years | 44

WILLET RYE | 23

WOODFORD RESERVE | 18

AUSTRALIA

ARCHIE ROSE

White Rye | 18

LARK

Classic Cask | 44
Tasmanian Peated | 46
Rebellion | 44
Symphony No. 1 | 34

MORRIS

Australian Single
Malt | 16
Muscat Barrel | 24
Tokay Barrel | 24

O.C.D BARREL

14 Bourbon | 37
New French Oak 18 | 46

STARWARD

Nova | 32

THE GOSPEL

Solera Rye | 14
Straight Rye | 17
Fortified Cask | 22
Legacy Rye | 21

JAPAN

CHITA

Single Grain | 23

FUJI

Single Grain | 26

HAKUSHU

Distiller Reserve | 25

HIBIKI

Harmony | 34

NIKKA

From The Barrel | 16
Coffee Grain | 21

TOKI

SUNTORY | 12

YAMAZAKI

Distiller Reserve | 25
12 Years, 15 ML | 31
12 Years, 30 ML | 63

PREMIUM WHISKY

THE MACALLAN

Double Cask, 12 Years
30 ML | 21

Double Cask, 15 Years
30 ML | 34

Sherry Oak, 12 Years
30 ML | 23

Sherry Oak, 18 Years
30 ML | 87

Sherry Oak, 25 Years
15 ML | 308
30 ML | 600

A Night on Earth, The Journey
30 ML | 35

Harmony Amber Meadow
30 ML | 47

Art 1 Sir Peter Blake
15 ML | 136
30 ML | 272

FLIGHTS

*Indulge in the experience of our Spirit flight,
featuring three distinct spirits.*

(15 ML each)

Embark on a delightful journey as you explore a range of
vintages from a single exceptional product.

FOUR Pillars | 30

Rare Dry Gin
Navy Strength
Modern Australian

Glenmorangie | 28

Original
Lasanta
Nectar d'Or

Glenfiddich | 34

12 Years
15 Years
18 Years

Highland Park F1 | 76

15 Years
18 Years
21 Years

Highland Park F2 | 300

21 Years
25 Years
30 Years

Lark | 70

Tasmanian Peated
Classic cask
Rebellion

The Macallan | 110

Sherry Cask, 12 Years
Triple Cask, 12 Years
Sherry Oak, 18 Years

Rémy Martin | 480

V.S.O.P
X.O
Louis XIII

PREMIUM FLIGHTS

THE BUFFALO TRACE EXPERIENCE | 75

Paired with a heavenly tiramisu delight and a
Cohiba shorts (10's x 10)

Available from 5 PM onwards

THE GLENFIDDICH EXPERIENCE | 80

Embark on a refined tasting journey with three of
Glenfiddich's finest expressions. Begin with 12 Years,
paired with oak-aged blue cheese for a bold introduction.
The 15 Years follows, elegantly matched with a velvety
triple cream brie. Conclude with the 18 Years, its depth
and complexity complemented by another serving of oak
blue cheese, creating a harmonious
and memorable experience.

THE FOUR Pillars EXPERIENCE | 80

Savour a trio of Four Pillars gins, each thoughtfully
paired with modern Australian flavours. Enjoy Rare Dry
Gin alongside smoked salmon, caviar and spiced
cardamom yoghurt on sourdough. Follow with Yuzu Gin,
served with a shiitake mushroom slider and bush tomato
chutney. Finish with the Modern Australian Gin, paired
with chicken terrine, char siu glaze, pickled green
mango and crunchy macadamia.

GIN

UK

BEEFEATER
London Dry | 14
24 Gin | 16

FORD | 19

GORDON
DRY | 13

HAYMAN'S
Old Tom | 19

HENDRICKS | 17

PLYMOUTH
Gin | 17
Sloe Gin | 20

TANQUERAY
Gin | 16
No. 10 | 19

WEST WINDS
The Cutlass | 17

SCOTLAND

THE BOTANIST
Islay Dry | 23

GERMANY

MONKEY 47
Dry | 24
Sloe Gin | 24

SPAIN

GIN MARE | 15

AUSTRALIA

ADELAIDE HILLS
DISTILLERY
78 DEGREES
Better | 14
Sunset | 17

ARCHIE ROSE
Strength | 16

FOUR Pillars
Spiced Negroni | 15
Modern Australian | 15
Blood Shiraz | 15
Navy Strength | 18
Rare Dry | 13
Green Apple &
Rhubarb | 14
Yuzu | 14

HIPPOCAMPUS
GIN | 19

MANLY
SPIRITS | 17

NEVER NEVER
Juniper Freak | 22

POOR TOMS
Fool Strength | 19

SEVEN SEASONS
Green Ant | 20

ST MARYS
Citrus | 20
Coffee | 20
Raspberry | 20

AMERICA

AVIATION | 18

JAPAN

ROKU | 17

CIGARS

SHORT 10'S X 10, 100'S | 15
COHIBA | Light

A quick, light smoke with COHIBA's signature grassy, hay and cedar flavours. Perfect when you're short on time.

ROMEO NO. 2 A/T 25'S | 59
ROMEO Y JULIETA | Light

A smooth, mild smoke with hints of spice, nuttiness and cedar. Perfect for beginners with mild to medium flavours throughout.

HALF CORONA 25'S | 45
H. UPMANN | Light to medium

Creamy and nutty with earthy undertones.
A small cigar that delivers plenty of flavour and balance.

FAVOURITES CELLO 25'S | 55
QUINTERO | Medium

Rustic and full of well-aged tobaccos, offering a mix of wood, spice, earthy aromas and a touch of citrus for added complexity.

CIGARS

NO. 2 25'S | 120 MONTECRISTO | Medium

An iconic torpedo-shaped cigar with rich, balanced flavours. A benchmark of quality and easy burning.

PETIT EDMUNDO 25'S | 85 MONTECRISTO | Medium to full

A well-constructed, easy-drawing cigar with creamy cedar and cocoa notes, complemented by a woody profile.

SIGLO II SLB 25'S | 130 COHIBA | Medium to full

A smooth, creamy smoke with notes of grass, cocoa and cedar. Well-constructed and rich, it offers 30-40 minutes of indulgence.

SERIE D NO.4 25'S | 99 PARTAGAS | Full

A classic Robusto with a complex taste and signature red and gold band. Known as the world's #1st selling cigar, it's a true Havana masterpiece.

TERMS & CONDITIONS

Shangri-La Sydney understands dietary requirements are an important aspect of daily life, and individuals may have various reactions to different food types. While the hotel strives to avoid cross-contamination with food allergens, please note we do not operate allergen-free kitchens.

The culinary team uses the highest quality raw meats and seafood; however, consuming raw or undercooked fish, shellfish, eggs, or meat increases the risk of foodborne illness. If you have a food allergy or special dietary requirements, please inform a colleague, and the hotel will do its utmost to accommodate your needs.

Dish presentation may change throughout the seasons.

A merchant fee of 1.85% applies to all card payments.

A 15% surcharge applies on Sundays and public holidays.

A 10% service fee applies to tables of eight or more.

THE
LOBBY LOUNGE