

Chef's Signature

VIVID MENU

five course - 179

FIRST COURSE

CAJUN TUNA TATAKI

*Katsuobushi, Pimentón, Saffron, Watermelon, Heirloom Tomato, Karkalla, Finger Lime (gf, n)
Enhance with Scampi Caviar + 15*

SECOND COURSE

TEMPURA YAMBA PRAWN

Apple Curry Syrup, Pickled Granny Smith, Lime Aioli, Karkalla, Gambaretti

THIRD COURSE (choice of)

SHANGRI-LA HONEY-GLAZED DUCK BREAST

*Confit Duck Leg Croquette, Lion's Mane, Umeboshi, Black Garlic,
Black Barley, Perilla Oil (gf, n)*

or

PEDRO XIMÉNEZ & BLUE REEF CORAL TROUT

Shoyu, Pedro Ximénez, Gai Lan, Jalapeño, Lime, Brioche Purée

FOURTH COURSE

WAGYU MBS 3+

Guinness-Braised Beef Cheek, Confit & Charred Sugarloaf, Kipfler Fondant, Truffle Jus

FIFTH COURSE

GRAPE BABA AU RHUM

Crème Fraîche Gelato, Cassis Coulis, Geraldton Wax

ALTITUDE

SYDNEY

(v) vegetarian (ve) vegan (gf) gluten free (df) dairy free (n) includes nuts
-menu items are subject to change-