

THE  
LOBBY LOUNGE

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# CONTENTS

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|                            |                          |
|----------------------------|--------------------------|
| 03<br>Hot Brew             | 15<br>Happy Hour         |
| 04<br>Breakfast            | 17<br>Wine               |
| 05<br>Soups & Salads       | 18<br>Beer & Cider       |
| 06<br>Starters & Entrées   | 19<br>Cocktails          |
| 08<br>Sandwiches & Burgers | 20<br>Spirits            |
| 10<br>Comfort Food         | 23<br>Whisky             |
| 12<br>From the Grill       | 26<br>Flights            |
| 13<br>Kids Menu            | 28<br>Gin                |
| 14<br>Sweet                | 29<br>Terms & Conditions |

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

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# HOT BREW

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## 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*

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# BREAKFAST

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## 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

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## 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

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## 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

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## 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

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## 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

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## 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, pickles 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

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## 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

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## 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

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## 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

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## 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)

## 10.30 AM TO 10 PM

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# HAPPY HOUR

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## 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.*

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# HAPPY HOUR

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## 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**

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# WINE

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## 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

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# 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

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# COCKTAILS

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## 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.*

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# SPIRITS

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## 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

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# SPIRITS

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## 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

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# WHISKY

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## SCOTLAND

### ARBEG

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

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# WHISKY

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## 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

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# PREMIUM WHISKY

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## 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

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# FLIGHTS

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*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

## HIGHLAND PARK F2 | 300

21 Years  
25 Years  
30 Years

## GLENMORANGIE | 28

Original  
Lasanta  
Nectar d'Or

## LARK | 70

Tasmanian Peated  
Classic cask  
Rebellion

## GLENFIDDICH | 34

12 Years  
15 Years  
18 Years

## THE MACALLAN | 110

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

## HIGHLAND PARK F1 | 76

15 Years  
18 Years  
21 Years

## RÉMY MARTIN | 480

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

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# PREMIUM FLIGHTS

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## 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 King 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.

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# GIN

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## 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

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# TERMS & CONDITIONS

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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.



SHANGRI-LA  
SYDNEY

THE  
LOBBY LOUNGE