



SHANGRI-LA
SYDNEY

HIGH TEA ON LEVEL 36

WHERE SYDNEY COMES TO CELEBRATE

Perched on Level 36, immerse yourself in an elegant high tea experience framed by sweeping vistas of Sydney Harbour and iconic skyline.

Curated by Head Pastry Chef Kumiko Endo, our selection of delicate treats celebrates the freshest seasonal ingredients, blending classic techniques with innovative twists. Each bite is a harmonious interplay of flavour, texture, and artistry, designed to enchant your palate while complementing the breathtaking surroundings.

With every High Tea on Level 36, \$5 per guest will be donated to the National Breast Cancer Foundation, turning a delightful indulgence into a meaningful contribution.

This initiative runs until October.

Join us for a moment of refined indulgence, where the serene beauty of the harbour meets exceptional culinary craftsmanship.





SHANGRI-LA
SYDNEY

HIGH TEA ON LEVEL 36

TEA & COFFEE — \$ 95

FREE FLOW HOUSE AUSTRALIAN SPARKLING WINE — \$125

FREE FLOW PREMIUM AUSTRALIAN SPARKLING WINE — \$135

FREE FLOW HOUSE FRENCH CHAMPAGNE — \$155

FREE FLOW FRENCH CHAMPAGNE FROM A RENOWNED MAISON — \$175

SANDWICHES

CUCUMBER SANDWICH

Lemon Myrtle Crème Fraîche, Dill

SMOKED SALMON SANDWICH (A)

Cream Cheese, Capers, Chives, Spanish Onion

CORONATION CHICKEN SANDWICH

Turmeric, Apricot, Iceberg Lettuce

WARM

SPINACH & FETA SPANAKOPITA

Lemon, River Mint

SPANNER CRAB & LEEK TARTLET (A)

Gruyère, Wattleseed

CHICKEN KARAAGE BRIOCHE BUN

Sambal Glacé, Tomato, Lettuce

DESSERTS

BERRY ROSE SHORTCAKE

Rose Mascarpone Cream, Vanilla Génoise, Elderflower

SPRING FRUIT CHOUX BASKET

Matcha Diplomat, Vanilla Chantilly, Seasonal Fruits

STRAWBERRY JASMINE TART

Jasmine Chocolate Mousse, Vanilla Sablé, Frangipane

CHERRY MERINGUE

Cherry Yuzu Curd, Lemon Almond Cake, Toasted Meringue

Freshly Baked Scones served with Cream and Homemade Artisan Jam

(A) Australian Seafood (M) Seafood of Mixed Origin (I) Imported Seafood

15% surcharge applies on Sundays and public holidays.

10% service charge applies to tables of 8 or more guests. All cards transactions incur a 1.85% processing fee.

While we take care to accommodate dietary needs, our kitchens are not allergen-free environments.

Please advise our team of any allergies or dietary requirements.

HIGH TEA BEVERAGES

TO ENHANCE YOUR EXPERIENCE

LOOSE LEAF TEA

BUSH BREAKFAST

BREAKFAST BLACK TEA, BOLD, BILLY

Smooth, malty black tea with a rich copper color, crafted for the Australian palate

SMOKED REDGUM

SMOKED BLACK TEA, SAVOURY, AROMATIC

Daintree black tea, smoked over redgum wood, delivers a rich, velvety flavour with a smoldering aroma

ALPINE SENCHA

CLASSIC GREEN TEA, CRISP, CLEAN

Victorian Alpine green tea with a smooth texture, light grassy aroma and a hint of sweetness

MOUNTAIN MINT

NATIVE MINT, REFRESHING, UPLIFTING

Peppermint gum and classic peppermint combine for a fresh, uplifting flavour with eucalyptus and menthol notes

NATIVE LEMONGRASS & GINGER

TANGY HERBAL TEA, BITEY, ZESTY

Luscious citrus from native lemongrass with a hint of spicy ginger

DESERT LIME & LEMON MYRTLE

CITRUS GREEN TEA, TART, QUIENCHING

Refreshing Australian Sencha green tea with bold citrus from lemon-scented gum leaves, lemon myrtle and desert lime

SPICED WATTLESEED

NATIVE CHAI, SPICED, FRAGRANT

Roasted wattleseed, Daintree black tea, pepperberry leaf and aniseed myrtle create an exquisite Australian chai

DAVIDSON'S PLUM & ROSELLA

NATIVE FRUIT TEA, JUICY, SWEET

Fragrant strawberry gum, sweet plum, tart rosella fruit and gulbarn leaf blend for a juicy, fruity Australian infusion

PEPPERBERRY & CINNAMON MYRTLE

SWEET, PUNCHY, FRAGRANT

A sweet, fruity tea with tart berries, cinnamon and mild warmth perfect as a dessert-style brew

BARISTA'S SELECTION

State-of-the-art roasting of 100% Arabica coffee beans, brewed to your liking. Locally roasted and blended here in Australia.

COFFEE:

- Espresso / Doppio
- Long Black
- Macchiato / Piccolo
- Cappuccino
- Latte
- Flat White
- Mocha

NON COFFEE:

- Chai Latte
- Hot Chocolate

MILK SELECTION:

Full Cream, Skim, Soy, Almond, Oat and Lactose- Free

MOCKTAIL SELECTION

WAVERLY GLIMPSE

A REFRESHING AND ELEGANT BLEND

20

Lyre's Pink London Spirit, rosemary syrup, raspberry, lychee juice, and lemon

ROCK IN RUMLESS

A BOLD AND REFRESHING TROPICAL BLEND

20

Lyre's Dark Cane Spirit, agave, lime, pineapple and ginger beer

HARBOUR PETAL

A LIGHT AND ELEGANT SPRITZ

20

Lyre's Agave Blanco Spirit, grapefruit juice, lime, orgeat syrup, and non-alcoholic prosecco infused with salted raspberry and chamomile.

COCKTAIL SELECTION

NEW SOUTHSIDE

APERITIF, ZESTY HERBACIOUS

25

Grey Goose Vodka, lime, sugar, mint

NEGRONI RINGKARI 'WHITE'

STRONG, BITTER, INTENSE

26

Patient Wolf, Suze, Solerno Blood Orange Liqueur vermouth, cherry bitter

LAKE HART

CREAMY, NUTTY, DIGESTIF

26

Pampero, Licor 43 Horchata, taro powder, almond syrup, milk

BUBBLES

SARACCO MOSCATO D'ASTI 2022

375ML

18 | 69

Piemonte, Italy

CHANDON BRUT NV

17 | 89

Yarra Valley, Victoria

RACECOURSE LANE 'PINK COTTAN' ROSÉ 2024

25 | 67

Hunter Valley, New South Wales

VEUVE CLICQUOT BRUT NV

42 | 191

Reims, Champagne, France

VEUVE CLICQUOT ROSÉ NV

55 | 269

Reims, Champagne, France

IDÉE FIXE BLANC DE BLANCS 2022

25 | 120

Margaret River, Western Australia

RUINART BLANC DE BLANCS NV

80 | 379

Reims, Champagne, France

