



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.





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HIGH TEA ON LEVEL 36

TEA & COFFEE — \$ 105

FREE FLOW HOUSE AUSTRALIAN SPARKLING WINE — \$135

FREE FLOW PREMIUM AUSTRALIAN SPARKLING WINE — \$145

FREE FLOW HOUSE FRENCH CHAMPAGNE — \$165

FREE FLOW FRENCH CHAMPAGNE FROM A RENOWNED MAISON — \$185

SANDWICHES

CUCUMBER SANDWICH

Lemon Myrtle Crème Fraîche, Dill

CASHEW & PEA TART

Pesto, Avocado, Desert Lime, Verjus

BRUSCHETTA

Heirloom Tomato, Caramelised Balsamic, Basil

WARM

PUMPKIN ARANCINI

Black Garlic, Urban Greens

FALAFEL WRAP

Guindillas, Lemon Gel, Tarragon

PATATAS BRAVAS

Pimentón, Confit Garlic, Pickled Eschalot

DESSERT

STRAWBERRY SHORTCAKE

Vanilla Sponge, Strawberry Rose Cream, Strawberry Purée

MIXED BERRIES COCONUT TART

Coconut Chantilly, Fresh Strawberries, Ginger Frangipane

RASPBERRY BROWNIE

Raspberry Ganache, Buckwheat Crisp, Chocolate Brownie

CHERRY MOUSSE

Coconut Sablé, Cherry Compote, Strawberry Gum

Freshly Baked Scones served with Cream and Homemade Artisan Jam

VEGAN

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

