

Chef's Signature

SPRING MENU

FIVE COURSE - 188

OPTIONAL WINE PAIRING

(per person)

Sommelier - 85

Iconic - 145

Beyond Matching - 245

FIRST COURSE

KURRIMINE CORAL TROUT (A)

Sashimi & Tartare, Kohlrabi, Citrus, Ginger, Wasabi, Persimmon Ponzu (gf)

SECOND COURSE

FRESH CONCHIGLIE PASTA (A)

Pimentón, Prawn & Crab, Artichoke, Tomato, Lemon & Dill Pangrattato

THIRD COURSE

SHANGRI-LA HONEY GLAZED DUCK BREAST

Black Garlic Hoisin, Charred Cucumber, Muntries, Spring Onion, Yuzu Honey (gf)

CHOICE OF MAIN COURSE

PINK SNAPPER (A)

Grilled, Lemon Crema, Zucchini Flower, Ancho, Corn Salsa, Sunrise Lime

or

PARDOO WAGYU FLANK MB 8+

Celeriac & Kennebec Dauphinoise, Charred Onion, Mushroom, Muscatel Jus (gf)

DESSERT

FROZEN HONEY NOUGAT

Pumpkinseed Nougatine, Shangri-La Honey Parfait, Blackberry (gf, n)

ALTITUDE

SYDNEY

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

(v) Vegetarian (ve) Vegan (gf) Gluten Free (df) Dairy Free (n) Contains Nuts