

Chef's Signature

FIVE COURSE - 175

optional WINE PAIRING per person

SOMMELIER - 85
BEYOND MATCHING - 245

ICONIC - 145
EXCLUSIVE GRANGE - 315

FIRST COURSE

KURRIMINE CORAL TROUT (A)

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

SECOND COURSE

CONCHIGLIE PASTA (A)

Pimentón, Yamba Prawn, Spanner Crab, Zucchini, Tomato, Lemon, Dill Pangrattato

THIRD COURSE

SHANGRI-LA HONEY GLAZED DUCK BREAST

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

MAIN COURSE

please select one

PINK SNAPPER (A)

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

or

AUSTRALIAN WAGYU MB 8+

Kennebec Dauphinoise, Cebollita, Carrot, Chimichurri, Muscatel Jus

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