

ALTITUDE

SYDNEY

Chef's Signature

SEVEN COURSE - 195

optional WINE PAIRING per person

SOMMELIER - 105

ICONIC - 165

BEYOND MATCHING - 265

EXCLUSIVE GRANGE - 335

TO START

DARK BEER DAMPER BREAD & CHEF'S AMUSE BOUCHE

Shangri-La Honey, Harissa Butter

SEAFOOD PRELUDE

KURRIMINE CORAL TROUT (A)

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

PASTA INTERLUDE

CONCHIGLIE PASTA (A)

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

CHEF'S INDULGENCE

TASMANIAN "THREE FRIENDS" ABALONE

Jamon X.O, Perilla, Finger Lime (gf)

POULTRY HIGHLIGHT

SHANGRI-LA HONEY GLAZED DUCK BREAST

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

MAIN COURSE

-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

PRE-DESSERT

COCONUT SORBET

Compressed Pineapple, Sunrise Lime, Mint (ve, gf)

DESSERT FINALE

FROZEN HONEY NOUGAT

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

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

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