

HIGH TEA ON LEVEL 36

Shangri-La Sydney Head Pastry Chef, Kumiko Endo, developed a world view of desserts after two decades of experience working with award-winning chefs and restaurateurs. Kumiko began her pastry career in native Japan, adopting a passion for seasonal produce and the fine art of Japanese cooking techniques and styles. Currently, Kumiko is embarking on a journey of perfecting her pastry craft in the kitchens of luxury international hotel brands.

TEA & COFFEE | 94

A GLASS OF AUSTRALIAN SPARKLING WINE | 104

FREE FLOW AUSTRALIAN SPARKLING WINE | 124

VEGAN

SAVOURY

CASHEW MOUSSE

marinated heirloom beetroot, sorrel, verjuice,
buckwheat cracker

PUMPKIN TART

pumpkin purée, roasted pumpkin, puffed grain,
lemon balm

SCHIACCIATA

Jerusalem artichoke, shimeji, crispy herbs

FABLE MUSHROOM OPEN TACO

BBQ spiced, cauliflower, bush tomato, kale

VEGAN

SWEET

CHESTNUT CHOCOLATE MOUSSE

spiced chestnut cream, ginger biscuit

APPLE TART

cinnamon myrtle frangipane, sesame tartlet,
ginger cream

STICKY DATE AND PEAR BROWNIE

caramel ganache, maple cream,
candied buckwheat

MUSCAT GRAPE CAKE

vanilla sponge, coconut chantilly, roasted coconut

15% SURCHARGE APPLIES FOR SUNDAYS AND PUBLIC HOLIDAYS

10% SERVICE CHARGE IS APPLIED TO ALL TABLES OF 8 OR MORE GUESTS.

SHANGRI-LA SYDNEY UNDERSTANDS DIETARY REQUIREMENTS FORM A PART OF YOUR DAILY LIFE AND PEOPLE HAVE A VARIETY OF REACTIONS TO DIFFERENT FOOD TYPES. THE HOTEL DOES ITS BEST TO AVOID CROSS-CONTAMINATION WITH FOOD ALLERGENS BUT DOES NOT OPERATE ALLERGEN-FREE KITCHENS. THE CULINARY TEAM USES THE HIGHEST QUALITY RAW MEATS AND SEAFOOD BUT PLEASE NOTE CONSUMING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY REQUIREMENTS, PLEASE INFORM A COLLEAGUE AND THE HOTEL WILL DO ITS BEST TO CATER TO YOUR NEEDS.

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