

# ALTITUDE

SYDNEY

## AUTUMN DINNER MENU

Set against the backdrop of one of the world's most beautiful natural landscapes, Altitude's menus draw on Australia's distinct ingredients, flavours and perspective for inspiration. Executive Sous Chef Michele Menegazzi selects only the best produce from the land and sea to create a true reflection of modern Australian cuisine.

### CHEF'S SIGNATURE MENU FIVE COURSE | 195 ICONIC WINE PAIRING | 155

#### ONE

##### REEFRESH CORAL TROUT 🌱

Davidson Plum | Cavolo Nero | Finger Lime | Smoked Buttermilk  
2022 Granite Hills Gruner Veltliner, Macedon Ranges

#### TWO

##### AGNOLOTTI DEL PLIN

Prawn Filling | Smoked Tomato Bisque | Geraldton Wax  
2019 Yeringberg Viognier, Yarra Valley

#### THREE

##### DRY-AGED DUCK BREAST 🌱

Shangri-La Bee Hive Honey | Brussels Sprout | Black Garlic | Fermented Chilli  
2018 Joshua Cooper Doug's Vineyard Pinot Noir, Macedon Ranges

#### FOUR

##### NSW FULL BLOOD WAGYU FLANK MBS 8+ 🌱

Fioretto | Koji | Tuscan Cabbage | Squash Tart  
2019 Tyrrell's Vat 9 Shiraz, Hunter Valley

#### FIVE

##### VALRHONA MACAE CHOCOLATE TRUFFLE 🌱🌱

Black Truffle Oil | QLD Sunrise Lime | Chestnut  
NV David Franz Old Redemption XO tawny, Barossa Valley

🌱 = Vegetarian 🌿 = Vegan 🌾 = Gluten Free 🥛 = Dairy Free 🥜 = Includes Nuts

15% Surcharge applies for Sundays and Public Holidays, no split bills.

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.

Download  
Shangri-La  
Mobile APP  
Unlock the  
world of  
Shangri-La



# ALTITUDE

SYDNEY

## AUTUMN DINNER MENU

Set against the backdrop of one of the world's most beautiful natural landscapes, Altitude's menus draw on Australia's distinct ingredients, flavours and perspective for inspiration. Executive Sous Chef Michele Menegazzi selects only the best produce from the land and sea to create a true reflection of modern Australian cuisine.

### CHEF'S SIGNATURE MENU FIVE COURSE | 195 ICONIC WINE PAIRING | 155

#### ONE

##### REEFRESH CORAL TROUT 🌱

Davidson Plum | Cavolo Nero | Finger Lime | Smoked Buttermilk  
2022 Granite Hills Gruner Veltliner, Macedon Ranges

#### TWO

##### AGNOLOTTI DEL PLIN

Prawn Filling | Smoked Tomato Bisque | Geraldton Wax  
2019 Yeringberg Viognier, Yarra Valley

#### THREE

##### DRY-AGED DUCK BREAST 🌱

Shangri-La Bee Hive Honey | Brussels Sprout | Black Garlic | Fermented Chilli  
2018 Joshua Cooper Doug's Vineyard Pinot Noir, Macedon Ranges

#### FOUR

##### NSW FULL BLOOD WAGYU FLANK MBS 8+ 🌱

Fioretto | Koji | Tuscan Cabbage | Squash Tart  
2019 Tyrrell's Vat 9 Shiraz, Hunter Valley

#### FIVE

##### VALRHONA MACAE CHOCOLATE TRUFFLE 🌱🌱

Black Truffle Oil | QLD Sunrise Lime | Chestnut  
NV David Franz Old Redemption XO tawny, Barossa Valley

🌱 = Vegetarian 🌿 = Vegan 🌾 = Gluten Free 🥛 = Dairy Free 🥜 = Includes Nuts

15% Surcharge applies for Sundays and Public Holidays, no split bills.

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.

Download  
Shangri-La  
Mobile APP  
Unlock the  
world of  
Shangri-La

