

HIGH TEA ON LEVEL 36

TEA & COFFEE | 89

GLASS OF SPARKLING WINE | 99

FREE FLOW AUSTRALIAN SPARKLING WINE | 119

Set against the backdrop of one of the world's most iconic views of the breath taking Sydney Harbour, inspiring the plate as Chef de Cuisine Michele Menegazzi hand selects and crafts the best locally and seasonal flavours with his global culinary flare.

SAVOURY

PUMPERNICKEL SANDWICH

smoked salmon, avocado, pickled red onion

SLIDER

BBQ pulled pork shoulder, asian salad, fermented chilly

POPPY SEED BAGEL

smoked chicken breast, eggplant and capsicum caponata

VEGETARIAN SANDWICH

ricotta, grilled zucchini, semi dried tomato & orange zest

SWEET

STRAWBERRY ÉCLAIR

vanilla mascarpone, strawberry compote

ROSE RASPBERRY TART

pistachio frangipane, raspberry jam, fresh raspberries, vanilla tart shell

PAVLOVA

manjari cream with cherry

MANGO SLICE

coconut jaconde, white chocolate mousse, mango jelly, fresh mango

SCONES

buttermilk scones, house-made berry jam, fresh cream

15% SURCHARGE APPLIES FOR SUNDAYS AND PUBLIC HOLIDAYS

WE DO OUR BEST TO MEET ALL DIETARY REQUIREMENTS HOWEVER IT IS OFTEN BEYOND OUR CONTROL THAT SOME SPECIAL INGREDIENTS COST MORE DUE TO THE SPECIALTY NATURE AND AS SUCH REQUIRE APPROPRIATE SUPPLEMENTS UP TO \$20. WHILST WE DO OUR BEST TO DELIVER EVERY REQUEST POSSIBLE, WE CANNOT RULE OUT CROSS CONTAMINATION OF NUTS, SESAME, EGGS, GLUTEN, AND DAIRY AS WE DO NOT OPERATE ALLERGEN FREE KITCHENS. WE ALSO ADVISE THAT CONSUMING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS, OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESSES.



SHANGRI-LA
SYDNEY