

EASTER
Joy Ride



SHANGRI-LA
TORONTO



EASTER DINNER MENU



AMUSE

CHEF'S COMPLIMENTARY FIRST BITE

Prosecco, Glera Val D'Oca, Valdobbiadene, Italy | 11.5% | 3 oz

APPETIZER

ASPARAGUS VELOUTÉ (V)

Hewitt's Dairy Smoked Goat's Milk Ricotta | Brodflour

Garlic Crouton | Spring Peas | Charred Radicchio | Tarragon Oil

Fresh Sliced Truffle Add On – MP

Soave Classico Garganega, Tessari Grisela, 2021 | 12% | 5 oz

ENTRÉE

PACIFIC HALIBUT INVOLTINI (GF)

Lemon and Butter Poached Halibut | Baby Fennel |

Marinated Watercress | Garlic Confit New Potatoes |

Kaviari Trout Roe Beurre Blanc

Kaviari Caviar Add On – MP

Chardonnay, Ronco Siet Vignis, 2023 | 13.7% | 5 oz

DESSERT

TIRAMISU CHOCOLATE EGG (N)

Mascarpone Cream | Madeleine Cake | Coffee Praline



\$85 PER PERSON | WINE PAIRINGS ADD ON - \$39

Vegetarian option for entrée is available.

V - Vegetarian | N - Contains Nuts | GF - Gluten Free

All prices are exclusive of service charge, tax and gratuity.

Please let our colleagues know if you have any food allergy or special dietary requirement.

Our produce and cuisine is "Rooted in Nature", featuring the finest local and seasonal ingredients.