

Lunar New Year

FIVE COURSE - 185

(Available 16 February - 3 March)

OPTIONAL SOMMELIER WINE PAIRING PER PERSON

SOMMELIER - 85

ICONIC - 145

BEYOND MATCHING - 245

EXCLUSIVE GRANGE - 315

FIRST COURSE

CAJUN TUNA TATAKI (A)

Katsuobushi, Pimentón, Saffron, Watermelon, Heirloom Tomato, Karkalla, Finger Lime (gf, n)

SECOND COURSE

YAMBA PRAWN & SPANNER CRAB YI MEIN (A)

XO Sauce, Shallot, Roasted Prawn Oil, Coriander

THIRD COURSE

SHANGRI-LA HONEY-GLAZED DUCK

Black Garlic Hoisin, Confit Duck Leg Croquette, Fennel, Orange, Lao Gan Ma Jus

MAIN COURSE

-select one-

PAN-FRIED PINK SNAPPER (A)

Ginger Dashi, Avruga Caviar, Squid Ink & Lemon Gel, Charred Cos, Turnip

or

AUSTRALIAN WAGYU MB 8+

*Sautéed Cabbage, Musset Mushrooms, Cauliflower, Charred Leek Powder
Green Peppercorn (gf)*

DESSERT

MANDARIN MERINGUE

Mandarin Yuzu Curd, Shangri-La Rooftop Honey, Matcha Streusel

ALTITUDE

SYDNEY

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

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

A 10% service charge applies to groups of 8 or more. A 15% surcharge applies on Sundays and public holidays.