

FESTIVE 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.

TEA & COFFEE | 99

A GLASS OF AUSTRALIAN SPARKLING WINE | 109

FREE FLOW AUSTRALIAN SPARKLING WINE | 129

SAVOURY

PULLED PORK SHOULDER

brioche bun, sticky BBQ, spicy coleslaw, granny smith apple, crispy eschalot

SMOKED FETTA TART

roasted carrot, Moroccan spices, pepitas, puffed grains, orange vinaigrette

KINGFISH

brioche hot dog, confit kingfish, ponzu, nori seaweed, citrus, coriander

ATLANTIC SALMON

buckwheat cracker, smoked salmon mousse, wasabi mayonnaise, turnip

SWEET

STRAWBERRY VICTORIA CAKE

mascarpone chantily, strawberry culis, genoises sponge

ORANGE DELICE

orange chocolate mousse, wattleseed, Valrhona Kalingo

YUZU LEMON TART

yuzu lemon curd, vanilla sable, crème fraîche

MANGO CHOUX

mango mousseline crème, passionfruit sauce, fresh mango

15% SURCHARGE APPLIES FOR SUNDAYS AND PUBLIC HOLIDAYS

10% SERVICE CHARGE IS APPLIED TO ALL TABLES OF 10 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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