

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 begun her pastry career in native Japan, adopting a passion for seasonal produce and the fine art of Japanese cooking techniques and styles.

TEA & COFFEE | 79

A GLASS OF AUSTRALIAN SPARKLING WINE | 89

FREE FLOW AUSTRALIAN SPARKLING WINE | 109

VEGAN SAVOURY

CASHEW MOUSSE

marinated heirloom tomato, zucchini flower, basil, buckwheat cracker

TART

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

SOURDOUGH

fennel, almond, crispy herbs, lemon aspen vinaigrette

FABLE MUSHROOM TACO

BBQ spiced, spicy coleslaw, granny smith apple

VEGAN SWEET

RASOBERRY BROWNIE

raspberry ganache, caramelised cacao nib

PASSIONFRUIT CHOCOLATE MOUSSE

coconut sable, passionfruit mousse, Valrhona Guanaja

MANGO MERINGUE

Coconut mango cream, mango jelly, mango basil sauce

STRAWBERRY TARTLET

strawberry mousse, fresh berries, black sesame tart

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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