

With The Year of the Rabbit is upon us and to say farewell to the Year of Tiger. Indulge in your love of share plates Inspired by Lunar New Year, so book a table to enjoy, our special Trust The Chef menu if you want to get into the spirit and well fed.

> BBQ PORK BELLY BUN
> spicy pork, coleslaw, coriander

SELECTION OF DUMPLING
green shallot, sesame, soy

SALT \& PEPPER PRAWN
grilled paksoy, chilli, lemon

## ROASTED DUCK BREAST

Shangri-la bee honey, mix vegetables, egg noodles

## GREEN TEA YUZU TIRAMISU yuzu mascarpone cream, black sesame crumbs

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[^0]:    $\otimes=$ Vegetarian $(1)=$ Vegan $(3)=$ Gluten Free $(i)=$ Dairy Free $\quad$ Includes Nuts 15\% Surcharge applies for Sundays and Public Holidays, no split bills..
    $10 \%$ Service fee applies for reservation of 10 and more.
    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 crosse 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

