

# BLU

BAR ON 36

## THE TASTE OF TWILIGHT

### COLD SAVORY

#### SMOKED KINGFISH SASHIMI

SCIACCIATA BREAD, FERMENTED PLUM, GRANNY SMITH APPLE

#### SMOKED BEEF BRISKET PASTRAMI

BRIOCHE BUN, CHARRED LEEK, EGG YOLK, BLACK OLIVES CRUMBLE

#### BEETROOT TART

SALT BAKED BEETROOT, CASHEW MOUSSE, CRISPY HERBS

#### SMOKED SALMON MOUSSE

BLINI, PICKLE CUCUMBER, AVRUGA CAVIAR, FINGER LIME

### HOT SAVORY

#### CRISPY PORK TERRINE

NDUJA, SOURDOUGH, DUTCH CREAM POTATO

#### TEMPURA OCTOPUS

CABBAGE, SESAME SEED

#### MANCHEGO CROQUETTE

RAISIN, PICKLE GRANNY SMITH APPLE, TRUFFLE MAYO

#### DUCK LEG

BAO BUN, CONFIT DUCK LEG, BLACK GARLIC, PICKLE CARROT

### DESSERT

#### VALRHONA CHOCOLATE BITE

JIVARA GENOISE, MANJARI MOUSSE, MANDARIN JELLY

#### GALA APPLE CHOUX

APPLE, APPLE COMPOTE, CARAMEL MOUSSE, APPLE GELEE

#### BLACK GRAPE TART

MUSCATEL COMPOTE, GRAPE MOUSSE, ALMOND CREAM

#### LAYERED HONEY CAKE

SHANGRI-LA THE URBAN BEEHIVE HONEY, JOCONDE BISCUIT, WALNUT

15% Surcharge applies for Sundays and Public Holidays, no split bills.

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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