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. Currently, Kumiko is embarking on a journey of perfecting her pastry craft in the kitchens of luxury international hotel brands.

TEA & COFFEE | 94

A GLASS OF AUSTRALIAN SPARKLING WINE | 104

FREE FLOW AUSTRALIAN SPARKLING WINE | 124

SAVOURY

CARB

Capsicum, Chives, Citrus, Stracciatella, Sccachiatta Guindilla, Spanish Onion

CAJUN JERK CHICKEN

Succotash, Coriander, Avocado, Lime, Jalapeno Tortilla

CASHEW MOUSSE

Puffed Grains, Zucchini Flower, Basil Sorrel, Finger Lime

WAGYU PASTRAMI

Sauerkraut, Seeded Mustard, Fried Shallot Brioche

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.

SWEET

SPRING FRUITS BASKET CHOUX

Basil Moussline, White Peach Purée Seasonal Fruits

STRAWBERRY TACO

Strawberry Chocolate Shards, Mascarpone Blueberry Mousse, Vanilla Genoise

RASPBERRY BAR

Jasmine Tea Bavarois, Raspberry Chocolate Chantilly, Raspberry Delice

STRAWBERRY LYCHEE TART

Lychee Mousse, Strawberry Gelee, Lemon Myrtle

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