



PINK OCTOBER HIGH TEA ON LEVEL 36

High tea on level 36 turned shades of Pink
in support of Breast Cancer Awareness Month and Cancer Council.

Set against the backdrop of one of the world's most iconic views of the breath taking Sydney Harbour, inspiring the plate as Head Pastry Chef Kumiko Endo hand selects and crafts with the freshest ingredients and seasonal flavours with her innovations.

PINK OCTOBER HIGH TEA ON LEVEL 36

TEA & COFFEE | 74

GLASS OF SPARKLING WINE | 84

FREE FLOW AUSTRALIAN SPARKLING WINE | 104

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SAVOURY

PULLED DUCK LEG

brioche bun, Moroccan spice, almond, pommes grenades,
pickled apricot, saffron aioli

LEMON RICOTTA TART

avocado mousse, green peas, kombu, sesame seeds

TUNA TARTARE

brioche hot dog bun, Gochujang, lettuce, crunchy shallot

HERB MARINATED ATLANTIC SALMON

spinach tortilla, cucumber, mustard aioli

SWEET

BERRY PAVLOVA

raspberry cream, raspberry coulis, toasted coconut

CASSIS ECLAIR

passionfruit cheese mousse, cassis lime cream

PINK ROULADE

white chocolate diplomat, vanilla sponge, rhubarb

STRAWBERRY TARTLET

strawberry compote, strawberry mousse, strawberry jasmine glaze

15% SURCHARGE APPLIES FOR SUNDAYS AND PUBLIC HOLIDAYS

WE DO OUR BEST TO MEET ALL DIETARY REQUIREMENTS HOWEVER IT IS OFTEN BEYOND OUR CONTROL THAT SOME SPECIAL INGREDIENTS COST MORE DUE TO THE SPECIALTY NATURE AND AS SUCH REQUIRE APPROPRIATE SUPPLEMENTS UP TO \$20. WHILST WE DO OUR BEST TO DELIVER EVERY REQUEST POSSIBLE, WE CANNOT RULE OUT CROSS CONTAMINATION OF NUTS, SESAME, EGGS, GLUTEN, AND DAIRY AS WE DO NOT OPERATE ALLERGEN FREE KITCHENS.