

HIGH TEA ON LEVEL 36

TEA & COFFEE | 94

GLASS OF SPARKLING WINE | 104

FREE FLOW AUSTRALIAN SPARKLING WINE | 124

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.

VEGAN

SAVOURY

VEGAN RICOTTA

sourdough baguette, grilled zucchini, smoked tomato jam

GREEN PEAS TART

avocado mousse, kombu, sesame seeds

FABLE MUSHROOM TACO

BBQ spiced, pickled cucumber, spicy salsa

SPICED DUTCH CARROT

buckwheat cracker with hummus, crunchy shallot

SWEET

MANGO MERINGUE

coconut mango cream, mango jelly, mango basil sauce

STRAWBERRY TARTLET

strawberry mousse, fresh berries, black sesame tart

YUZU LAMINGTON

yuzu ganache, toasted coconut, yuzu jam

PASSIONFRUIT CHOCOLATE MOUSSE

coconut sable, passionfruit mousse, Valrhona Guanaja

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. WE ALSO ADVISE THAT CONSUMING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS, OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESSES.



SHANGRI-LA
SYDNEY