

BLU

BAR ON 36

THE TASTE OF TWILIGHT VEGAN

From the serene beauty of the glistening Sydney Harbour to the creative creations of Executive Sous Chef Michele Menegazzi, a plate of food is transformed into a unique and delightful experience. With the focus on fresh ingredients and seasonal flavours, each one brings a unique and flavourful taste sensation.

COLD

CASHEW MOUSSE

MARINATED HEIRLOOM BEETROOT, SORREL, VERJUICE, BUCKWHEAT CRACKER

PUMPKIN TART

PUMPKIN PURÉE, ROASTED PUMPKIN, PUFFED GRAIN, LEMON BALM

SCHIACCIATA

ROASTED PARSNIP, SHIMEJI, CRISPY HERBS

FABLE MUSHROOM OPEN TACO

BBQ SPICED, CAULIFLOWER, KALE

HOT

GRILLED FIORETTO

CAULIFLOWER PURÉE, CRISPY SALTBUSH

PEA GNOCCHI

YELLOW ZUCCHINI, ROASTED ZUCCHINI, KALE, HAZELNUT

VEGETABLE ARANCINI

CUCA MELON, KALE

VEGAN SPRING ROLL

VEGETABLE MIX, DESERT LIME, HERBS

SWEET

CHESTNUT CHOCOLATE MOUSSE

SPICED CHESTNUT CREAM, GINGER BISCUIT

APPLE TART

CINNAMON MYRTLE FRANGIPANE, SESAME TARTLET, GINGER CREAM

STICKY DATE AND PEAR BROWNIE

CARAMEL GANACHE, MAPLE CREAM, CANDIED BUCKWHEAT

MUSCAT GRAPE CAKE

VANILLA SPONGE, COCONUT CHANTILLY, ROASTED COCONUT

NOTE:
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.

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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