

ALTITUDE

SYDNEY

CHINESE VALENTINE
"QIXI"

CHEF'S SIGNATURE MENU

Set against the backdrop of one of the world's most beautiful natural landscapes, Altitude's menus draw on Australia's distinct ingredients, flavours and perspective for inspiration. Executive Sous Chef Michele Menegazzi selects only the best produce from the land and sea to create a true reflection of modern Australian cuisine.

FIVE COURSE MENU

AUD 195  1978

ICONIC WINE PAIRING AUD 155

ONE

CORAL TROUT SASHIMI

GREEN ASPARAGUS | SUGAR SNAP | BLACK GARLIC | BUDDA FINGER | KOMBU
PEA TENDRILS | TARRAGON EMULSION

TWO

SCALLOP

PAN FRIED | HEIRLOOM TOMATO | ZUCCHINI | NDUJA BUTTER
AUSTRALIAN SUCCULENTS

THREE

DUCK BREAST

RED CABBAGE | HONEY | SOUR CHERRY | DAVIDSON PLUM
ANISE MYRTLE | SPRING ONION

FOUR

WAGYU RUMP MB6+

GLOBAL ARTICHOKE | KIPFLER POTATO | CAVOLO NERO | SALT BUSH
NATIVE PEPPER BERRY JUS

FIVE

HEART BOUQUET

STRAWBERRY LYCHEE MOUSSE | JASMINE CHANTILLY | ROSE PETAL

 = Vegetarian  = Vegan  = Gluten Free  = Dairy Free  = Includes Nuts

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

10% Surcharge applies for table of 10 and more.

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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