



## MELBOURNE CUP X VEUVE CLICQUOT



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

NON ALCOHOLIC BEVERAGE PACKAGE AUD 50  
FREE FLOW SELECTION OF SPARKLING WINE AUD 55  
FREE FLOW OF PREMIUM BEVERAGE AUD 85  
FREE FLOW OF VEUVE CLICQUOT AUD 159

### ONE

#### CORAL TROUT SASHIMI

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

### TWO

#### WAGYU PASTRAMI

WATERCRESS | RADISH | TURNIP | COCOA NIB | WATTLESEED  
MUSTARD SEED DRESSING

### THREE

#### DUCK BREAST

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

### FOUR

#### WAGYU RUMP MB6+

SLOW COOKED BEEF RIB | NASHI PEAR GLAZE | GLOBAL ARTICHOKE  
ROMESCO | HEIRLOOM TOMATO | NATIVE PEPPER BERRY JUS

### FIVE

#### HORSECHOUX

WATTLESEED CRÈME DIPLOMAT | VALRHONA GUANAJA | AMARETTO

= 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 8 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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