



Valentine's Day

MENU

FOUR COURSE | 269

OPTIONAL **SOMMELIER WINE PAIRING** PER PERSON

SOMMELIER - 85
BEYOND MATCHING - 245

ICONIC - 145
EXCLUSIVE GRANGE - 315

FIRST COURSE

CAJUN TUNA TATAKI (A)

*Katsuobushi, Pimentón, Saffron, Watermelon, Heirloom Tomato,
Karkalla, Finger Lime (gf, n)*

SECOND COURSE

SHANGRI-LA HONEY-GLAZED DUCK

Confit Duck Leg Croquette, Fennel, Orange, Anise Myrtle & Oregano Jus (gf)

MAIN COURSE

-select one-

PAN-FRIED PINK SNAPPER (A)

Champagne Cream, Arruga Caviar, Squid Ink & Lemon Gel, Charred Cos, Turnip (gf)
or

AUSTRALIAN WAGYU MB 8+

Sautéed Cabbage, Musset Mushrooms, Cauliflower, Charred Leek Powder, Peppercorn (gf)

DESSERT

OH MY LOVE – VALRHONA MANJARI MARQUISE

Dark Chocolate Genoise, Chocolate Cremona, Raspberry Rose Coulis (gf)

ALTITUDE

SYDNEY

(v) Vegetarian | (ve) Vegan | (gf) Gluten Free | (df) Dairy Free | (n) Contains Nuts
(A) Australian Seafood | (M) Seafood of Mixed Origin | (I) Imported Seafood

A 10% service charge applies to groups of 8 or more. A 15% surcharge applies on Sundays and public holidays.





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MENU

FOUR COURSE | 369

WINDOW TABLE EXPERIENCE

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Karkalla, Finger Lime (gf, n)*

SECOND COURSE

SHANGRI-LA HONEY-GLAZED DUCK

Confit Duck Leg Croquette, Fennel, Orange, Anise Myrtle & Oregano Jus (gf)

MAIN COURSE

-select one-

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or

AUSTRALIAN WAGYU MB 8+

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