

Chef's Signature

SEVEN COURSE - 220

TO START

DARK BEER DAMPER BREAD & CHEF'S AMUSE BOUCHE
Shangri-La Honey, Harissa Butter

SEAFOOD PRELUDE

KURRIMINE CORAL TROUT (A)
Sashimi & Tartare, Kohlrabi, Oxalis, Citrus, Ginger, Wasabi, Persimmon Ponzu (gf)

PASTA INTERLUDE

CONCHIGLIE PASTA (A)
Pimentón, Yamba Prawn, Spanner Crab, Zucchini, Tomato, Lemon, Dill Pangrattato

CHEF'S INDULGENCE

TASMANIAN "THREE FRIENDS" ABALONE
Jamon X.O, Perilla, Finger Lime (gf)

POULTRY HIGHLIGHT

SHANGRI-LA HONEY GLAZED DUCK BREAST
Black Garlic Hoisin, Charred Cucumber, Muntries, Spring Onion, Yuzu Honey (gf)

MAIN COURSE

-PLEASE SELECT ONE-

PINK SNAPPER (A)
Grilled, Lemon Crema, Zucchini Flower, Ancho, Corn Salsa, Sunrise Lime
or

AUSTRALIAN WAGYU MB 8+
Kennebec Dauphinoise, Cebollita, Carrot, Chimichurri, Muscatel Jus

PRE-DESSERT

COCONUT SORBET
Compressed Pineapple, Sunrise Lime, Mint (ve, gf)

DESSERT FINALE

FROZEN HONEY NOUGAT
Pumpkinseed Nougatine, Shangri-La Honey Parfait, Blackberry (gf, n)

ALTITUDE

SYDNEY

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