

Chef's Signature

SEVEN COURSE - 195

optional WINE PAIRING per person

SOMMELIER - 105

ICONIC - 165

BEYOND MATCHING - 265

EXCLUSIVE GRANGE - 335

Amuse Bouche

HOUSE-MADE DOUGHNUT, *Shangri-La Honey, Truffle, Wattleseed*
EAST 33 SYDNEY ROCK OYSTER (A), *Mignonette, Finger Lime (gf, df)*

First Course

TASMANIAN 'THREE FRIENDS' ABALONE (A)
Rockefeller, Swiss Chard, Lemon Myrtle

Second Course

CAJUN TUNA TATAKI (A)
Katsubushi, Pimentón, Saffron, Watermelon, Heirloom Tomato, Karkalla, Finger Lime (gf, n)

Third Course

YAMBA PRAWN & SPANNER CRAB TROTTOLE (A)
Peperonata, Bush Tomato, Roasted Prawn Oil, Heirloom Tomato, Lemon & Dill Pangrattato

Fourth Course

SHANGRI-LA HONEY GLAZED DUCK (A)
Confit Duck Leg Croquette, Fennel, Orange, Anise Myrtle & Oregano Jus (gf)

Signature Main Course

(select one)

PAN-FRIED PINK SNAPPER (A)
Champagne Cream, Avruga Caviar, Squid Ink & Lemon Gel, Charred Cos, Turnip (gf)

or

AUSTRALIAN WAGYU MB8+
Sautéed Cabbage, Musset Mushrooms, Cauliflower, Charred Leek Powder, Peppercorn (gf)

Pie Dessert

RHUBARB GRANITA
Rhubarb Pomegranate Granita, Sheep's Yoghurt Curd, Macadamia (n)

Dessert

LIMONCELLO MERINGUE PIE
Lemon Yuzu Curd, Mascarpone, Shangri-La Rooftop Honey

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 15% surcharge applies on Sundays and public holidays. We are unable to accommodate split bills.