

Chef's Signature

FIVE COURSE - 180

optional WINE PAIRING per person

SOMMELIER - 85

ICONIC - 145

BEYOND MATCHING - 245

EXCLUSIVE GRANGE - 315

First Course

CAJUN TUNA TATAKI (A)

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

Second Course

YAMBA PRAWN & SPANNER CRAB TROTTOLE (A)

Pasta, Peperonata, Bush Tomato, Roasted Prawn Oil, Heirloom Tomato, Lemon & Dill Pangrattato

Third 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)

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.