



# ENCHANTED Wonders

## FIVE COURSE

### AMUSE BOUCHE

#### BLUE FIN TUNA (A)

*Tartare, Wattleseed Tartlet, Stracciatella, Desert Lime*

### FIRST COURSE

#### SEABED CRUDO (A)

*Pink Snapper & Caviar, Carpaccio, Heirloom Tomato, Saffron, Cebollita, Saltbush*

### SECOND COURSE

#### MORETON BAY BUG (A)

*Coconut, Brioche, Macadamia, Apple Syrup, Kaffir Lime (n)*

### THIRD COURSE

#### SHANGRI-LA HONEY GLAZED DUCK BREAST

*Potato Hash, Duck Leg, Apricot, Cranberries, Aniseed, Myrtle*

### MAIN COURSE

#### PORTORO BEEF TENDERLOIN

*Paperbark, Rosella, Oxtail, Dutch Carrot, Mushroom, Tonka Bean Jus*

### DESSERT

#### CHRISTMAS YULE LOG

*Frozen Nougat, Pistachio Praline, Gingerbread Crumble,  
Mulled Wine Coulis (n)*



## 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