

VIVID DINING

FIVE COURSE - 195

optional WINE PAIRING per person

SOMMELIER - 125

PREMIUM - 225

AMUSE-BOUCHE

TASMANIAN 'THREE FRIENDS' ABALONE (A)

Rockefeller, Swiss Chard, Lemon Myrtle

FIRST COURSE

CAJUN TUNA TATAKI

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

SECOND COURSE

CUTTLEFISH & 'NDUJA CASARECCE (A)

Cuttlefish Ragù, Squid Ink, 'Nduja Pangrattato, Citrus Oil

THIRD COURSE

SHANGRI-LA HONEY-GLAZED DUCK BREAST

Confit Duck Leg Pithivier, Muntries, Davidson Plum, Anise Myrtle Jus

MAIN COURSE

CHOICE OF ONE

BLACKENED MISO MURRAY COD (A)

Fermented Daikon, Burnt Eggplant, Kombu Butter Sauce

OR

AUSTRALIAN WAGYU MB 8+

Sautéed Blaukraut, Ruby Cabbage Purée, Mushroom Duxelles, Pink Peppercorn (gf)

DESSERT

ZEST IN LIGHTS MERINGUE

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