



SHANGRI-LA  
SYDNEY

# WIZARDRY BUFFET HIGH TEA

WICKED WALNUT AND CUNNING CHICKEN  
SANDWICH

CHICKEN BREAST, MAYONNAISE, WALNUTS, CELERY,  
FRESH DILL, CUCUMBER

TIME TURNING TURKEY AND BOOMSLANG BRIE  
TURKEY BREAST, CRANBERRY SAUCE, BRIE CHEESE,  
CUCUMBER, LETTUCE

ENCHANTED EGG AND MYTHICAL MAYO  
EGG MAYONNAISE AND CRACKED BLACK PEPPER

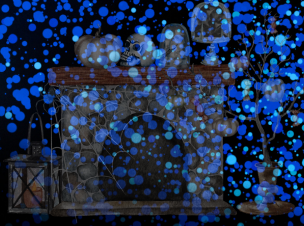
BEWITCHED BEEF WITH WRINKLED TOMATO AND  
MUSTARD

ROAST BEEF, GRAIN MUSTARD, SEMI DRIED TOMATO,  
SPINACH

BRIGHT SPARK BOCCONCINI AND PESTERING PESTO  
BOCCONCINI CHEESE, PESTO, SPINACH

HYPTONISED HAM AND SWISS CHEESE WITH RELISH  
SMOKED HAM, TOMATO RELISH, SWISS CHEESE

TALISMANIC TUNA AND SLITHERING CUCUMBER  
TUNA, MAYONNAISE, RED ONION, SWEET CORN,  
CUCUMBER, LETTUCE



SHANGRI-LA SYDNEY UNDERSTANDS DIETARY REQUIREMENTS FORM A PART OF YOUR DAILY LIFE AND PEOPLE HAVE A VARIETY OF REACTIONS TO DIFFERENT FOOD TYPES. THE HOTEL DOES ITS BEST TO AVOID CROSS-CONTAMINATION WITH FOOD ALLERGENS BUT DOES NOT OPERATE ALLERGEN-FREE KITCHENS. THE CULINARY TEAM USES THE HIGHEST QUALITY RAW MEATS AND SEAFOOD BUT PLEASE NOTE CONSUMING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY REQUIREMENTS, PLEASE INFORM A COLLEAGUE AND THE HOTEL WILL DO ITS BEST TO CATER TO YOUR NEEDS





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# WIZARDRY BUFFET HIGH TEA

POTION JELLY AND MOUSSE (V)  
ORANGE JELLY, CHOCOLATE MOUSSE, CRUMBLE

SPELL GEM LAMINGTON (V)  
STRAWBERRY, CHOCOLATE, LEMON, MANGO

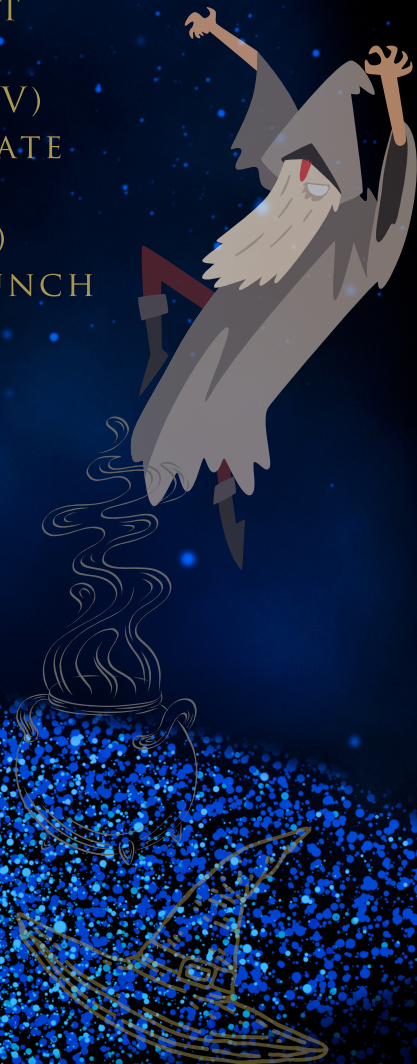
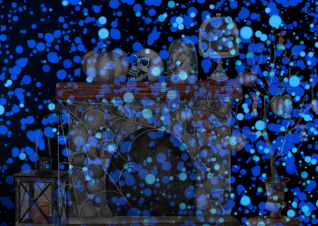
GOLDEN QUARTZ POCKET MACARON (GF) (V)  
RASPBERRY, PISTACHIO BUTTER CREAM

COCKROACH CLUSTERS (V)  
CHOCOLATE CHIP COOKIE, PECAN NUT

BLOOD FLAVOURED CAKE POPS (NF) (V)  
GENOISE SPONGE, STRAWBERRY CHOCOLATE

HONEYDUKES CHOCOLATE CUPS (V)  
BLUEBERRY YOGURT MOUSSE, MUESLI CRUNCH

KALEIDOSCOPE ECLAIR (NF) (V)  
RASPBERRY, CHOCOLATE CUSTARD



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