



# HIGH TEA ON LEVEL 36

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TEA & COFFEE — 98

FREE FLOW AUSTRALIAN SPARKLING WINE — 128

FREE FLOW FRENCH CHAMPAGNE — 168

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## SAVOURY

SMASHED AVOCADO SANDWICH

Heirloom Tomato, Basil, Caramelised Balsamic

CUCUMBER SANDWICH

Lemon Myrtle Crème Fraîche, Dill

SMOKED DUTCH CARROT SANDWICH

Vegan Cream Cheese, Caper, Chives, Spanish Onion

## SUBSTANTIAL

PUMPKIN ARANCINI

Black Garlic, Urban Greens

FALAFEL PINWHEEL

Guindillas, Baba Ghanoush, Rocket

CASHEW RICOTTA

Zucchini, Heirloom Tomato, Desert Lime, Wattleseed Tart

## DESSERT

YUZU LAMINGTON

Yuzu Ganache, Sunrise Lime Compote, Red-Centre Marmalade

BERRY ROSE GÂTEAU

Coconut Mousse, Raspberry Coulis, Vanilla Sponge

MANGO PASSIONFRUIT TART

Passionfruit Mousse, Passionfruit Coulis, Ginger Sponge Cake

ORANGE DATE CHOCOLATE BROWNIE

Dark Chocolate Ganache, Cacao Nibs



SHANGRI-LA  
SYDNEY

VEGAN

15% surcharge applies on Sundays and public holidays.

10% service charge applies to tables of 8 or more guests. All cards transactions incur a 1.85% processing fee.

While we take care to accommodate dietary needs, our kitchens are not allergen-free environments.

Please advise our team of any allergies or dietary requirements.