



# HIGH TEA ON LEVEL 36

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TEA & COFFEE — 108

FREE FLOW AUSTRALIAN SPARKLING WINE — 138

FREE FLOW FRENCH CHAMPAGNE — 178

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## SAVOURY

SMOKED SALMON SANDWICH (A)  
Cream Cheese, Caper, Chives, Spanish Onion

CUCUMBER SANDWICH  
Lemon Myrtle Crème Fraîche, Dill

ROASTED TURKEY SANDWICH  
Cranberry Compote, Iceberg Lettuce, Curry Mayonnaise

## SUBSTANTIAL

YAMBA PRAWN (A)  
Saffron Aioli, Avocado, Rocket, Pinwheel

PULLED BEEF CHEEK  
Brioche, Bush Tomato Relish, Gruyère Cheese

CASHEW RICOTTA  
Zucchini, Heirloom Tomato, Desert Lime, Wattleseed Tart

## DESSERT

CHERRY PARIS-BREST  
Pistachio Crème Mousseline, Cherry Compote

ORANGE CHOCOLATE DÉLICE  
Ginger and Date Cake, Milk Chocolate Mousse, Orange Peel

SUMMER BERRY OPÉRA  
Berry Rose Chantilly, Green Tea Joconde, Green Tea Ganache

MANGO PASSIONFRUIT TART  
Passionfruit Mousse, Mango Yuzu Curd, Almond Frangipane



SHANGRI-LA  
SYDNEY

(A) Australian Seafood (M) Seafood of Mixed Origin (I) Imported Seafood

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.