



SHANGRI-LA
SYDNEY

HIGH TEA

TEA & COFFEE — 98

FREE FLOW AUSTRALIAN SPARKLING WINE — 128

FREE FLOW FRENCH CHAMPAGNE — 168

SAVOURY

CUCUMBER SANDWICH

Lemon Myrtle Crème Fraîche, Dill

SMOKED SALMON SANDWICH (A)

Cream Cheese, Caper, Chives, Spanish Onion

CORONATION CHICKEN SANDWICH

Turmeric, Apricot, Iceberg Lettuce

WARM

SPINACH & FETA SPANAKOPITA

Sesame, Lemon Myrtle

VOL-AU-VENT SPANNER CRAB (A)

Finger Lime, Fenugreek

APPLEWOOD-SMOKED BEEF BRISKET

Sauerkraut, Dijon, Swiss Cheese, Brioche

DESSERT

RED DELICIOUS APPLE CHOUX

Earl Grey Diplomat, Apple Cinnamon Chantilly

BLACK FOREST ROLL

Morello Cherry Mousse, Chocolate Genoise, Cherry Compote

LEMON YUZU SQUARE

Lemon–Yuzu Curd, Coconut Frangipane, Crème Fraîche Chantilly

HAZELNUT CARAMEL TART

Hazelnut Praline, Salted Caramel, Wattleseed Chantilly

(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.