

# ALTITUDE

SYDNEY

## LUNAR NEW YEAR DEGUSTATION MENU

Set against the backdrop of one of the world's most beautiful natural landscapes, Altitude's menus draw on Australia's distinct ingredients, flavours and perspective for inspiration. Executive Sous Chef Michele Menegazzi selects only the best produce from the land and sea to create a true reflection of modern Australian cuisine.

SOMMELIER WINE PAIRING | 65

ICONIC WINE PAIRING | 95

☎ 2150 PTS

### CHEF'S SELECTION OF BREAD AND SIDE DISH

#### SCALLOP & ABALONE

scorched scallop, slow cooked abalone, apple, turnip, pickled celery, kombu, burnt orange, white soy vinaigrette

#### MURRAY COD

poached Murray cod, mussel, gai lan, ginger, lemongrass broth

#### DRY AGED DUCK

Shangri-la bee honey, egg noodles, black garlic, ponzu glazed paksoy

#### GREEN TEA YUZU TIRAMISU

yuzu mascarpone cream, black sesame crumbs

🌱 = Vegetarian 🌿 = Vegan ☎ = Gluten Free 🥛 = Dairy Free 🥜 = Includes Nuts

15% Surcharge applies for Sundays and Public Holidays, no split bills.

10% Service fee applies for group reservation of 10 and more.

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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