

ALTITUDE

FESTIVE HIGH TEA

Set against the backdrop of one of the world's most iconic views of the breath taking Sydney Harbour, inspiring the plate as Chef de Cuisine Michele Menegazzi and Head Pastry Chef Armin Begovic hand selects and crafts the best locally and seasonal flavours with his global culinary flare.

GLASS OF SPARKLING WINE | 95

FREE FLOW AUSTRALIAN SPARKLING WINE
OR ALTITUDE SIGNATURE COCKTAILS | 115

SAVOURY

SLOW COOKED BRISKET

brioche bun, dark beer onions, blue cheese

MARINATED PRAWN SANDWICH

lettuce, cocktail sauce, crispy onions

GRILLED SPICED TURKEY BREAST

beetroot pickle slaw, cranberry compote on sourdough

CORN PANNA COTTA CRAB MEAT

SWEET

STRAWBERRY AND CREAM ÉCLAIR

vanilla mascarpone cream with a strawberry compote

ROSE RASPBERRY TART

pistachio frangipane, raspberry jam and fresh raspberries in a vanilla tart shell

MANGO AND COCONUT

mango & coconut cream with coconut dacquoise and fresh mango

STONE FRUIT PAVLOVA

apricot chantilly with fresh peach

SCONES

buttermilk scones and cranberry scones served with house berry jam and fresh cream

15% SURCHARGE APPLIES FOR SUNDAYS AND PUBLIC HOLIDAYS

WE DO OUR BEST TO MEET ALL DIETARY REQUIREMENTS HOWEVER IT IS OFTEN BEYOND OUR CONTROL THAT SOME SPECIAL INGREDIENTS COST MORE DUE TO THE SPECIALTY NATURE AND AS SUCH REQUIRE APPROPRIATE SUPPLEMENTS UP TO \$20. WHILST WE DO OUR BEST TO DELIVER EVERY REQUEST POSSIBLE, WE CANNOT RULE OUT CROSS CONTAMINATION OF NUTS, SESAME, EGGS, GLUTEN, AND DAIRY AS WE DO NOT OPERATE ALLERGEN FREE KITCHENS. WE ALSO ADVISE THAT CONSUMING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS, OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESSES.



SHANGRI-LA
SYDNEY