

ALTITUDE

SYDNEY

VIVID 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.

FIVE COURSE | 205

SCORCHED PRAWN TARTARE

Scampi Caviar | Grapes | Seablite | Almond Ajo Blanco | Shellfish Oil

AGNOLOTTI DEL PLIN

Prawn Filling | Smoked Tomato Bisque | Geraldton Wax

SMOKED DUCK BREAST

Duck Neck Sausages | Fermented Chili | Illawarra Plum | Duck XO

WAGYU HANGER STEAK

Celeriac Puree | Turnips | Wild Peppers Sauce | Saltbush

RAINBOW GANACHE

Yuzu Mandarin Mousse | Desert Lime | Almond Frangipane

🌱 = Vegetarian 🥬 = Vegan 🌾 = Gluten Free 🥛 = Dairy Free 🥜 = Includes Nuts

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

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.

Download
Shangri-La
Mobile APP
Unlock the
world of
Shangri-La

