

SIGNATURE SUNRISE BREAKFAST | 109  
WITH A GLASS OF VEUVE CLICQUOT CHAMPAGNE  
A GLASS OF DOM PERIGNON CHAMPAGNE | +90  
CAVIAR UPGRADE | +180

Set against one of the world's most iconic backdrops, with its timeless designs and mesmerising landscapes, Executive Sous Chef Michele Menegazzi, takes inspiration from the abundance in Australia's rich seas and golden soils by immersing the best seasonal local produce from the land and ocean, creating a standout twist on modern Australian cuisine

## LOBSTER OMELETTE

Omelette with Spanish onion, tomatoes, Western Australia lobster meat, rocket salad, candied walnut, orange braised fennel, avocado, creamy lobster bisque, toasted Sonoma sourdough

European breakfast table at Altitude

variety of salads

charcuterie

cheeses

morning pastries

## CAVIAR UPGRADE

BLACK CAVIAR OSCIETRA | 30grams  
blini, crème fraiche, chives, egg white & yolk



15% Surcharge applies for Sundays and Public Holidays

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.