



Shangri-La hotel

TORONTO

PICNIC MENU



PICNIC

CHOICE OF ONE (1) SALAD

CHARRED CORN SALAD 
Corn, tomato, bell pepper, spiced chicken thigh, lemon dressing

CLASSIC CAESAR SALAD 
Romaine, garlic emulsion, bacon, parmesan cheese

FINGERLING POTATO SALAD 
Fennel, celery, dill, chives, Champagne vinaigrette

FATTOUSH SALAD 
Tomato, cucumber, bell pepper, sumac, charred lemon vinaigrette

GARDEN GREENS 
Organic greens, cucumber, tomato, radish, red wine vinaigrette

CHOICE OF ONE (1) SANDWICH

GRILLED HALLOUMI 
Cabbage and kale slaw, honey-sriracha aioli, brioche bun

FOGO ISLAND SHRIMP ROLL
Shrimp, lemon, fennel, chives

GRILLED CHICKEN WRAP
Roasted bell pepper, caramelized onion, goat cheese, balsamic vinaigrette

SMOKED KOLAPORE SPRINGS TROUT
Cucumber, pickled onion, capers, bagel spice, rye bread

PROSCIUTTO TARTINE 
Goat cheese, pear, walnut, honey

CHOICE OF ONE (1) DESSERT

LEMON MERINGUE TART 
Macerated berries, almonds

SLICED FRESH FRUIT 
Chia seeds, mint

HOUSE-MADE GRANOLA 
Yogurt, berries, honey, mint

WHOLE FRUIT (SELECT 2) 
Apple, pear, banana or grape

CHOICE OF ONE (1) BEVERAGE

BOTTLED WATER

CARBONATED SODA
Coke, Diet Coke, Sprite, Ginger Ale

JUICE
Orange, Cranberry, Apple

B-WALL HONEY LAGER (+\$5)

ADD-ONS

ONTARIO BURRATTA (+\$26) 
Tomato, pickled onion, cucumber, herbs, sourdough bread

CURED MEATS (+\$30) 
Pickles, olives, mustard, grilled bread

CHOCOLATE COVERED STRAWBERRIES (+\$12) 

\$50 PER PERSON

 Vegan  Vegetarian  Contains Pork  Gluten-Free  Contains Nuts

*All prices are exclusive of service charge, tax and gratuity.
*Please let our colleague know if you have any food allergy or special dietary requirement.
Our produce and cuisine is "Rooted in Nature", featuring the finest local and seasonal ingredients.