

SIGNATURE SUNRISE BREAKFAST WITH A GLASS OF VEUVE CLICQUOT CHAMPAGNE

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

European breakfast table at Altitude

variety of salad

charcuterie

cheeses

morning pastries

ADDITION

30g Black Oscietra Caviar \$180

A Glass Of Dom Perignon \$110

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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