

BLU
BAR ON 35



SHANGRI-LA CIRCLE

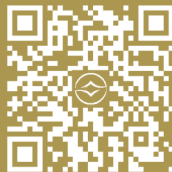
Life isn't
meant to be
square

The journey of discovering your
personal Shangri-la begins now

Exclusive member rate for Shangri-la circle members

Enjoy special rates, daily breakfast and more
priviledges when you stay with us

Exclusive to Shangri-la circle members, stay a minimum of
two nights to avail 50% off your second night







DISCOVER BLU BAR, AN ELEVATED OASIS PERCHED ATOP THE ICONIC SHANGRI-LA SYDNEY, OFFERING AN UNPARALLELED EXPERIENCE FOR INDULGING IN A MOMENT OF PURE BLISS. NESTLED AT THE HIGHEST LEVEL OF THE HOTEL, THIS EXCLUSIVE HAVEN PROVIDES A UNIQUE SETTING WHERE YOU CAN UNWIND WITH A REFRESHING DRINK WHILE BASKING IN THE BREATHTAKING BEAUTY OF THE CITY'S HORIZON.

IN THE YEAR 2023, WE EMBARKED ON A DARING QUEST TO REDEFINE THE ART OF COCKTAIL SOURCING, CURATING AN EXCEPTIONAL MENU THAT TANTALIZES YOUR TASTE BUDS AND CAPTIVATES YOUR SENSES.

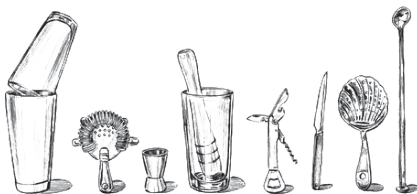
WE HOPE YOU ENJOY OUR DRINKS, SERVICES AND THE GREAT VIEW OF OUR BEAUTIFUL HARBOUR."

Please note payments by credit card incur a 1.85% merchant fee added to the amount payable.

A discretionary 10% service charge is applied to all tables of 10 or more guests.

Please note that a 15% surcharge will be added to your bill on Sunday and Public Holiday. All rates include taxes.

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	AMERICAN, IRISH & RYE	10
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	BAR FOOD	14



SIGNATURE COCKTAILS

Crafted by our talented mixologists & inspired by everything around us.
All signature cocktails at \$29. Classic cocktails available.



OPERA SUNSET

Herbaceous | Spirituous | Oak
Pampero Gold, Sweet Vermouth, Amaro
Montenegro, Grapefruit Bitters

AMERICAN SHANG

Bitter | Aperitive | Aromatic
Campari Infusion, Sweet
Vermouth, House Soda

LAST OLD FASHIONED

Choco | Intense | Refashioned
Johnnie Walker Black,
Grand Marnier, Mozart Dark

QUEEN VICKY

Rejuvenating | Complex | Citrus
Ketel One, Limoncello,
Lemon, Sugar, Mint

RHAPSODY ON A BREEZY NIGHT

Fruity | Flavoursome | Exotic
Don Julio, Lychee,
Lime, Sugar

CUBAN IN SYDNEY

Bright | Rich | Uplifting
Pampero Gold, Chartreuse Green,
Lime, Falernum, Basil

URBAN VIEW

Tangy | Sweet | Citrusy
White Rum, Cointreau,
Honey, Passionfruit, Lime

BOTANIST 36

Fragrant | Citrus | Balanced
Tanqueray, Elderflower, Grape,
Cucumber, Lemon



PREMIUM COCKTAILS

Indulge in the artistry of liquid perfection, where every detail, technique, innovation, creativity, and emotion harmoniously blend. Welcome to a realm of liquid excellence, akin to the finest dining experiences, devoid of any pretense. Let every sip be an ode to the pursuit of excellence and the celebration of life's cherished moments. Cheers to knowledge, to good drinks, and to creating enduring memories with every pour.

Order up - all at \$39 per glass.

DOWN IN THE MEADOW

Rose Petals and Pink Peppercorn infused Grey
Goose Vodka, De Kurper Peach liquor, Salted
Grapefruit Soda and Glitter Powder

SHANGRONI

Peach and Rosemary infused Four Pillar
Bloody Shiraz Gin, Mango infused
Oscar 697 Vermouth, Okar and Fresh
Orange Essential Oil

TROWBRIDGE STREET

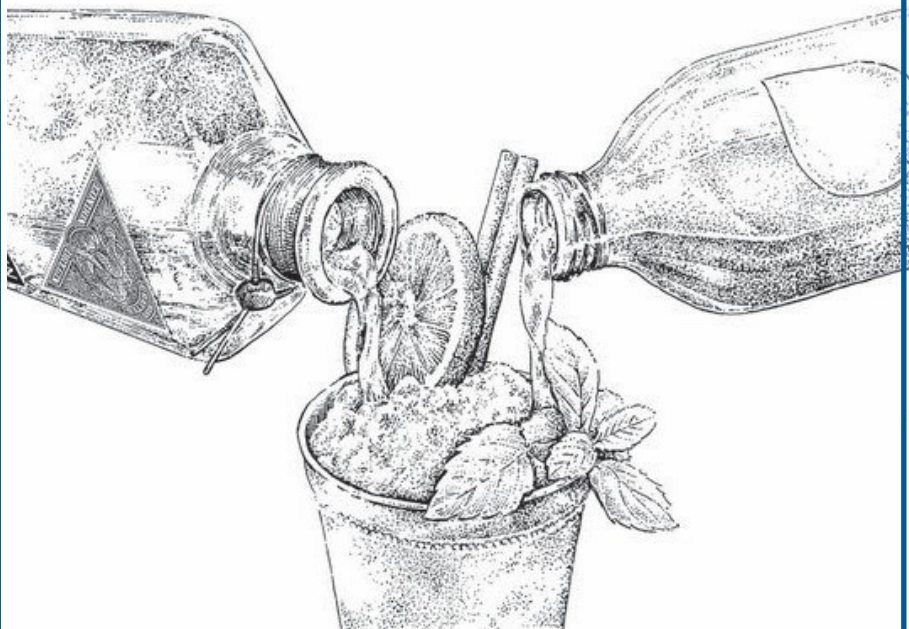
Thyme and Blackberry infused Belvedere
Vodka, Illegal Mezcal Joven, Falernum Syrup
and Hot Ginger Beer

STRANGERS IN THE NIGHT

Apple and Cinnamon infused Glenfiddich 15yrs,
Luxardo Maraschino, Whiskey Barrel-aged
Bitters and Mix Herbs Smoke

SIGNATURE MOCKTAILS

ALL SIGNATURE MOCKTAILS AT \$20.



SUNSET AT THE HARBOUR

Rejuvenating | Bitter | Aromatic
Italian Spritz, Sweet Vermouth, Gin Spice, Verjus, Grapefruit

BREW VIEW

Rich | Flavoursome | Citrusy
Amaretti, Gin Grove Citrus, Cinnamon, Pineapple, Lime

BRIDGE DASH

Fizzy | Fruity | Refreshing
Agave Blanco, Orange Sec, Passionfruit, Orange, Lime, Soda

WINES

SPARKLING	DAL ZOTTO PUCINO, PROSECCO KING VALLEY, VICTORIA	19 80
	NV CHANDON, BRUT ROSE YARRA VALLEY, VICTORIA	20 95
	NV CHANDON, BRUT YARRA VALLEY, VICTORIA	95
CHAMPAGNE	NV VEUVE CLIQUOT PONSARDIN REIMS, FRANCE	39 180
	NV VEUVE CLIQUOT PONSARDIN REIMS, FRANCE	55 265
	NV TAITTINGER, CUVÉE PRESTIGE REIMS, FRANCE	180
	NV PERRIER-JOUET GRAND BRUT ÉPERNAY, FRANCE	180
	NV MUMM GRAND CORDON REIMS, FRANCE	190
	NV RUINART BLANC DE BLANCS REIMS, FRANCE	320
	PERRIER-JOUET BELLE ÉPOQUE ROSE ÉPERNAY, FRANCE	520
	2012 DOM PERIGNON ÉPERNAY, FRANCE	750

WHITE

BLACK COTTAGE SAUVIGNON BLANC 17 | 70
MARLBOROUGH, NEW ZEALAND

IN DREAMS CHARDONNAY 17 | 75
YARRA VALEY, VICTORIA

THE OTHER WINE CO PINOT GRIS 17 | 75
ADELAIDE HILLS, SOUTH AUSTRALIA

RED

BRAVE FACES TWO HANDS 17 | 80
BAROSSA VALLEY, SOUTH AUSTRALIA

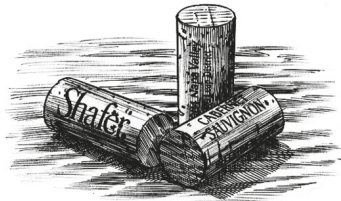
PF YANGGARA SHIRAZ 18 | 80
MCLAREN VALE, SOUTH AUSTRALIA

NANNY GOAT PINOT NOIR 19 | 85
CENTRAL OTAGO, NEW ZEALAND

DELLA MIA FINESTRA CABERNET SAUVIGNON 20 | 90
MARGARET RIVER, WESTERN AUSTRALIA

FORTIFIED

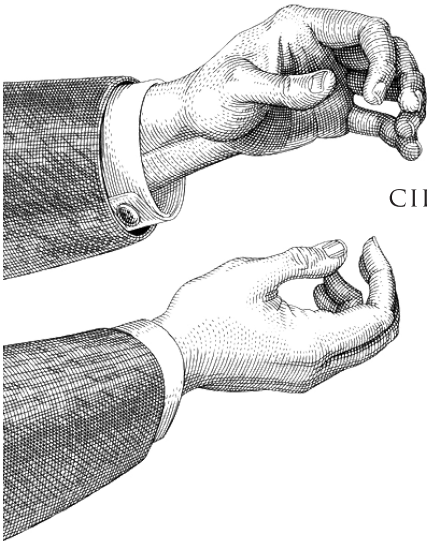
STANTON AND KILLEEN CLASSIC MUSCAT 13 BY GLASS
KING VALLEY, VICTORIA



BEER & CIDER

BEER

JAMES BOAGS LIGHT TASMANIA	10
HEINEKEN 0.0 THE NETHERLANDS	12
PILSNER URQUELL CZECH REPUBLIC	14
PERONI ITALY	15
LORD NELSON PALE ALE SYDNEY	16
SYDNEY LAGER CO AUSTRALIA	15
FOUR PINES KOLSCH AUSTRALIA	13
SAPPORO JAPAN	16
ASAHI JAPAN	17



CIDER

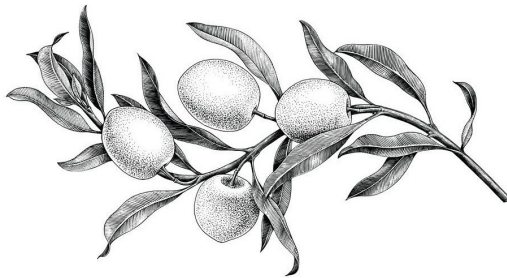
APPLE THIEF PINK LADY NEW SOUTH WALES	17
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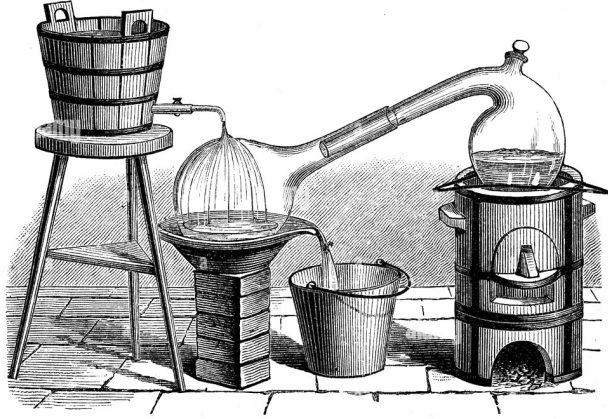
SPIRITS

GIN

TANQUERAY, ENGLAND	17
BEEFEATER PINK, ENGLAND	18
FOUR PILLARS, AUSTRALIA	18
FOUR PILLARS BLOODY SHIRAZ, AUSTRALIA	18
MANLY SPIRITS DRY, AUSTRALIA	18
PLYMOUTH, ENGLAND	18
PLYMOUTH SLOE, ENGLAND	21
ROKU, JAPAN	18
AVIATION, USA	19
HENDRICK'S, SCOTLAND	19
TANQUERAY NO 10, ENGLAND	20
BOTANIST, SCOTLAND	24
MONKEY 47, GERMANY	25

*ADD FEVER-TREE TONIC
\$3 | \$7 (FULL)





VODKA

KETEL ONE HOLLAND	16
ABSOLUT ELYX SWEDEN	17
666 PURE AUSTRALIA	18
HAKU JAPAN	18
CIROC FRANCE	18
BELVEDERE POLAND	19
GREY GOOSE FRANCE	19
TITO'S USA	20

**TEQUILA
& MEZCAL**

DON JULIO BLANCO	16
PATRON SILVER	18
DON JULIO REPOSADO	20
DON JULIO ANEJO	21
DEL MAGUEY CHICHICAPA MEZCAL	21
DON JULIO 1942 (15ML)	25.5
DON JULIO 1942 (30ML)	50

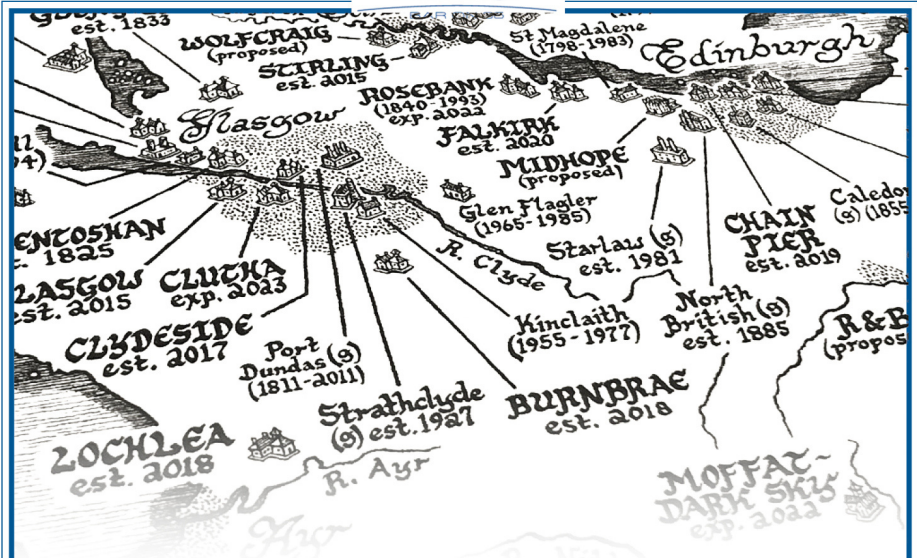
**RUM &
CACHACA**

HAVANA 3 CUBA	15
BUNDABERG SMALL BATCH AUSTRALIA	16
MOUNT GAY BARBADOS	16
KRAKEN SPICED RUM TRINIDAD & TABAGO	16
HAVANA 7 CUBA	17
GEMANA CACHACA BRAZIL	17
MATUSALEM CLASSICO 10YR DOM REPUBLIC	18
DIPLOMATICO RESRVA EXCLUSIVA VENEZUELA	19
RON ZACAPA 23 GUALATEMALA	23

**AMERICAN,
IRISH &
RYE**

BULLEIT	16
MAKER'S MARK	16
JIM BEAM SMALL BATCH	16
CANADIAN CLUB 12	16
JOHN JAMESON	16
GENTLEMAN'S JACK	17
WOODFORD RESERVE	19
WOODFORD DOUBLE OAKED	20
BASIL HAYDEN	21
ELIJAH CRAIG 12YR	21





SINGLE MALT

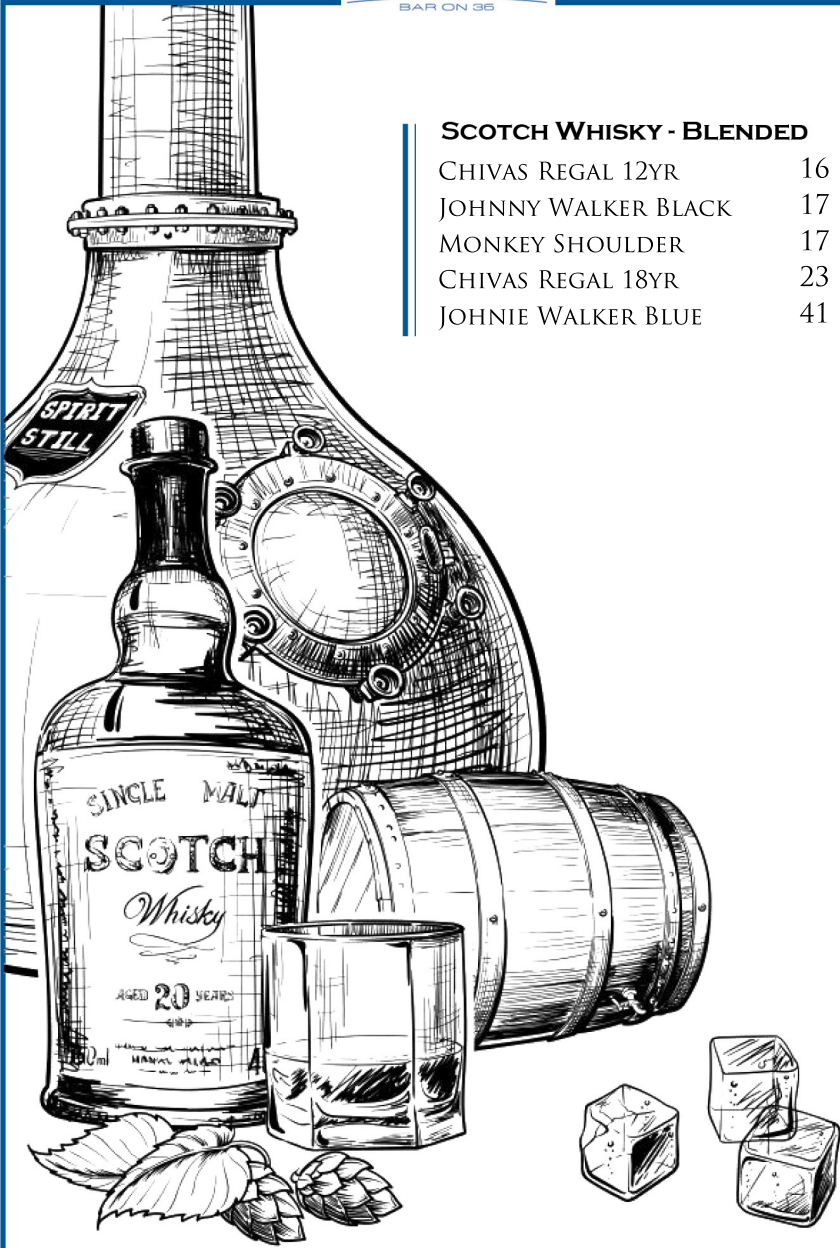
GLENMORANGIE 10YR HIGHLANDS	17
HIGHLAND PARK 12YR HIGHLANDS	17
MACALLAN 12YR SHERRY OAK HIGHLANDS	21
MACALLAN 15YR DOUBLE CASK HIGHLANDS	34
MACALLAN 18YR SHERRY CASK HIGHLANDS	87
MACALLAN 25YR SHERRY CASK HIGHLANDS	476
OBAN 14YR WEST HIGHLANDS	19
AUCHENTOSHAN 3 WOOD LOWLAND	19
THE BALVENIE 12YR SPEYSIDE	19
THE BALVENIE 14YR SPEYSIDE	22
GLENFIDDICH 15YR SPEYSIDE	22
TALISKER 10YR ISLE OF SKYE	17
LAPHROAIG 10YR ISLAY	17
LAPHROAIG QUARTER CASK ISLAY	20
LAGAVULIN 16YR ISLAY	21
BOWMORE 18YR ISLAY	25

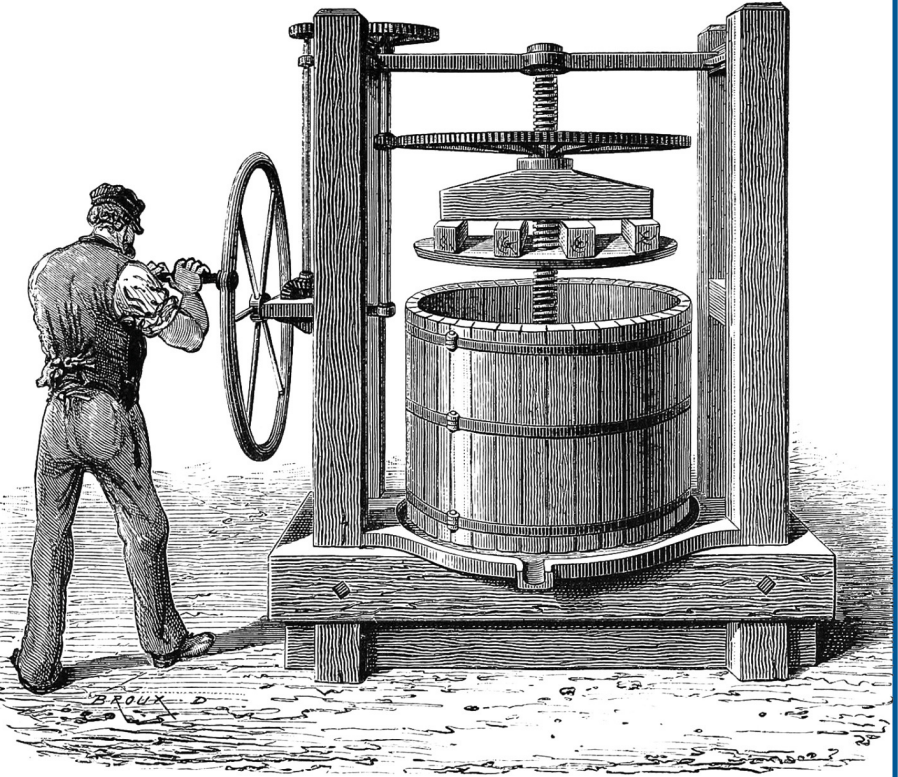
LOCALLY DISTILLED

STARWARD VICTORIA	21
LARK CLASSIC CASK TASMANIA	36

SCOTCH WHISKY - BLENDED

CHIVAS REGAL 12YR	16
JOHNNY WALKER BLACK	17
MONKEY SHOULDER	17
CHIVAS REGAL 18YR	23
JOHNNIE WALKER BLUE	41





COGNAC

MARTELL VS	15
REMY MARTIN VSOP	16
MARTELL VSOP	17
HENNESSY VSOP	20
MARTELL CORDON BLUE	35
REMY MARTIN XO	39
HENNESSY XO	40
MARTELL XO	40
HENNESSY PARADIS	120
LOUIS XIII (15ML)	300
LOUIS XIII (30ML)	600



BAR FOOD

Kitchen is close at 10PM



VEGETARIAN



VEGAN



NUT



GLUTEN FREE



DAIRY FREE

FRESHLY SHUCKED 33 EAST ROCK OYSTER 8 EACH
SERVED WITH MIGNONETTE & LEMON

AUSTRALIAN CURED MEAT SELECTION 34
WITH GHERKIN, GUINDILLAS, OLIVES & CROUTONS

SCALLOPS & NDUJA 32
WITH NDUJA BUTTER, CONFIT TOMATO, HEIRLOOM TOMATO, ZUCCHINI & AUSTRALIAN SUCCULENTS

BONELESS CHICKEN KARAAGE 33
WITH RED ONION & SRIRACHA MAYONNAISE

CHARCOAL PORK SKEWERS (4PCS) 32
WITH YAKITORI GLAZE, GAI-LAN & YUZU AIOLI

BLACK OSCIETRA CAVIAR SNACK (5GR) 50
SERVED WITH CRISPY POLENTA, CRÈME FRAÎCHE & CHIVES

VEGETARIAN

AUSTRALIAN CHEESE SELECTION 36
SERVED WITH MUSCATEL, QUINCE CHUTNEY & CRACKERS

TWO TYPES OF SOURDOUGH BREAD 12
SERVED WITH SMOKED BUTTER

SHOESTRING FRIES 16
WITH SMOKED SEASONAL SALT & TRUFFLE AIOLI

ROMESCO CAULIFLOWER 32
WITH ZAATAR, POMEGRANATE, CAPER & RAISIN DRESSING

Shangri-La Sydney understand 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 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 needs, please inform a colleague and the hotel will do its best to cater to your needs.



Vegetarian



Vegan



Nut



Gluten Free



Dairy Free

VEGAN

MARINATED AUSTRALIAN OLIVES 16
WITH ROSEMARY, GARLIC, EXTRA VIRGIN OLIVE OIL

AUSTRALIAN NUTS 16
MACADAMIA, ALMOND, CASHEW, PEPITAS & WALNUT

CASHEW MOUSSE 30
WITH PUFFED GRAINS, ZUCCHINI FLOWER, BASIL, SORREL & FINGER LIME

ROASTED FABLE SHIITAKE MUSHROOM BAO BUN (3PCS) 30
WITH STICKY BBQ & PICKLES

DESSERT

DESSERT OF THE DAY 28
ASK ONE OF OUR FRIENDLY WAITERS

APRICOT SACHER TARTE 30
VALRHONA KALINGO, APRICOT SORBET, RIVER MINT CHANTILLY

CHERRY RIPPLE GELATO 30
CANDIED HIBISCUS, COCONUT, CHERRY CREMOUX

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