

ALTITUDE

SYDNEY

LUNAR NEW YEAR DEGUSTATION MENU | 189

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.

SOMMELIER WINE PAIRING | 85

ICONIC WINE PAIRING | 135

🍷 2150 PTS

EAST 33 SYDNEY ROCK OYSTER 🌱🌱

FINGER LIME CAVIAR, PARSLEY OIL

SCALLOP AND ABALONE 🌱🌱

SCORCHED SCALLOP, SLOW COOKED ABALONE, APPLE, TURNIP
PICKLED CELERY, KOMBU, BURNT ORANGE, WHITE SOY VINAIGRETTE

GLACIER 51 TOOTHFISH 🌱🌱

POACHED TOOTHFISH, MUSSEL
GAI LAN, GINGER, LEMONGRASS BROTH

DRY AGED DUCK 🌱

SHANGRI-LA URBAN BEEHIVE HONEY, EGG NOODLES
BLACK GARLIC, PONZU GLAZED PAKSOY

GREEN TEA YUZU TIRAMISU 🌱

YUZU MASCARPONE CREAM, BLACK SESAME CRUMBS

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

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

10% Service fee applies for group reservation of 10 and more.

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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world of
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