

ALTITUDE

Set against the backdrop of one of the world's most iconic views, with its timeless design and beautiful natural landscape, Breakfast in the sky on Australia's distinct ingredients, flavours and perspective for inspiration. Executive Chef Michael Elfwing handpick only the best, seasonally grown domestic produce and prepares distinct native flavours with his global culinary flare.

BREAKFAST IN THE SKY

*Please select one cold dish and one hot dish
Coffee, tea and standard juices included*

Cold Starters

Green salad, ancient grains & feta cheese

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Granola & yoghurt

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Fresh fruit salad

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Selection of breads or Daily pastries butter & jam

Hot Plates

Australian Breakfast

Pork sausage, bacon, roasted tomato, mushroom & spinach,
two eggs as you would like them

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Smashed Avo

Smashed avocado, ricotta, poached eggs
smoked salmon or air-dried ham

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Chicken Waffle

Buttermilk fried chicken on a waffle with bacon and warm maple syrup

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French Toast

Shangri-La L3 honey, berry compote, caramelised walnut,
vanilla yoghurt, honey & walnut ice cream

Additional Drinks

Fresh Squeezed Orange Juice | 7

Aperol Spritz | 22

Bloody Mary | 19

Sunrise Mimosa | 18

15% Surcharge applies for Sundays and Public Holidays

Book your next event with us in our private room, Please ask our team for more details. We understand that dietary requirements form part of our lives. We also understand that people have different reactions to different food types. Whilst we do our best to deliver every request possible, we cannot rule out our 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



Shangri-La hotel

SYDNEY