

# ALTITUDE

Sunrise, a mimosa in hand and a delectable breakfast feast in the sky! We couldn't imagine a signature Shangri-La Hotel, Sydney breakfast without it being on Level 36, the top floor of the hotel with simply stunning harbour views. Along with the freshest ingredients that autumn has to offer, a carefully curated selection of a la carte, continental buffet and beverage selection is proudly presented by the Altitude team. – *Executive Chef Michael Elfwing*

## *From the Banquette:*

Shangri-La, Sydney Yoghurt Bar

Signature Salad Bar

A selection of local Australian cheeses + charcuterie

A selection of fruit + granola

## *From the Sunrise Room:*

A selection of freshly baked breads + pastries from Sonoma Bakery

A selection of jams + honey

## *A la Carte:*

SOURDOUGH TOAST w. avocado + poached egg + smoked salmon + tomato

BENEDICT CRUMPET w. choice of smoked salmon or ham +  
poached egg + hollandaise + dill

SWEET CORN & ZUCCHINI FRITTERS w. poached egg + tomato +  
coconut yoghurt + coriander

CONGEE RICE PORRIDGE w. smooth jasmine rice + chicken +  
crisp Chinese donut + spring onion + pickles + chilli & garlic condiment

FRIED JASMINE RICE w. choice of wagyu or prawn + seasonal greens +  
fried egg + chilli & garlic condiment + chicken broth

FRENCH TOAST w. Shangri-La Sydney honey + berry compote +  
caramelised walnut + vanilla yoghurt + honey & walnut ice-cream

THE TRADITIONAL BREAKFAST w. two eggs your way + pork sausage +  
roast tomato + Portobello mushroom + spinach + crisp bacon

ADDITIONAL ITEMS black pudding *or* avocado *or* baked beans *or* extra egg **add 4ea**

## *Inclusive Beverage Selection:*

Single origin Barista Vittoria espresso coffee w. milk your way

English breakfast, earl grey, peppermint, green, or chamomile tea

Orange juice

Green juice w. kale + cucumber + apple **add 18 for takeaway**

Vitamin juice w. carrot + apple + ginger **add 18 for takeaway**

## *Premium Beverage Selection:*

750ml Apani sparkling or still water mineral water **add 14**

Freshly squeezed orange juice **add 10**

Level 36 Virgin Mary **add 12**

Altitude Signature Bloody Mary **add 19**

Breakfast Bellini **add 18**

Sunrise Mimosa **add 18**

Altitude Spritz w. Aperol + strawberry + lime + basil + sparkling wine **add 22**

Glass NV Veuve Clicquot Ponsardin Brut, Reims, FR **add 35**

375ml Bottle Moet & Chandon Brut Imperial, Epernay, FR **add 90**

750ml Bottle Veuve Clicquot Ponsardin Brut, Reims, FR **add 180**

375ml Bottle MV Krug Grande Cuvee Brut, Reims, FR **add 220**

*15% Surcharge applies for Sundays and Public Holidays*

*Book your next event with us in our private room, please ask your server 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 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.*