

Dining in the Sky - Tier 1

£180 per person

Glass of champagne on arrival, 3 course meal, ½ bottle of wine, 1 bottle of water, tea & coffee

Small Plates

Smoked Ham Hock Terrine
Gribiche Dressing, toasted Sourdough

Dill cured Salmon,
Citrus Dressing, Cucumber & Kohlrabi Relish

Heritage Tomato,
Peach & Basil (v)

Large Plates

Roast Cauliflower
Capers, Raisins & Curry Oil (v)

Sea Trout
Broccoli, Anchovy & Black Olive

Roast Chicken Breast
Jerusalem Artichoke, charred Leeks & Watercress

Dessert

Vegan Chocolate & Mint
Chocolate Mousse, Chocolate Brownie & Mint Sorbet

Kentish Strawberries
Vanilla Mouseline, Genoise Sponge & Strawberry Sorbet

Vanilla Cheesecake
Mango Sorbet & Lime Shortbread

Tor Pyramid & Kern Cornish Cheeses
Sundried Tomato Bread, Beetroot Chutney
(£5 supplement)

Champagne

Veuve Clicquot, Yellow Label, Brut, Champagne, France, NV

White wine

Inzolia, Legato, Sicily, Italy, 2017
Chenin Blanc, Cederberg, South Africa, 2016
Alvarinho, Conde Villar, Vinho Verde, Portugal, 2015

Red wine

Grenache/Merlot, Roc d'Opale, Languedoc, France, 2016
Shiraz, Little Yering, Yering Station, Victoria, Australia, 2015
Malbec, Bodega Argentio, 'Collection' Mendoza, Argentina, 2016



Shangri-La hotel

AT THE SHARD

LONDON

Dining in the Sky - Tier 2

£200 per person

Glass of champagne on arrival, 3 course meal, ½ bottle of wine, 1 bottle of water, tea & coffee

Small Plates

Beef Tartare

Truffle & Duck Egg Mayonnaise, crisp Bread

Dill cured Salmon,

Citrus Dressing, Cucumber & Kohlrabi Relish

Heritage Beetroot Salad

Truffled Goats' Cheese (v)

Large Plates

Roast Cauliflower

Capers, Raisins & Curry Oil (v)

Lemon Sole

Samphire, brown Shrimps, Capers & Croutons

Herb crusted Lamb

Coco Bean Ragout, wilted Spinach, Aubergine "Caviar", Ras el Hanout

Dessert

Chocolate & Peanut "Bar"

Vegan Chocolate & Mint

Chocolate Mousse, Chocolate Bronnie & Mint Sorbet

Kentish strawberries,

Vanilla Mouseline, Genoise Sponge & Strawberry Sorbet

Tor Pyramid & Kern Cornish Cheeses

Sundried Tomato Bread, Beetroot Chutney

(£5 supplement)

Champagne

Veuve Clicquot, Yellow Label, Brut, Champagne, France, NV

White wine

Sauvignon Blanc, Huia, Marlborough, New Zealand, 2017

Chardonnay, Domaine Jean Defaix, Chablis, Burgundy, France, 2016

Riesling, Peth Wetz, Rheinhessen, Germany, 2016

Red wine

Pinot Noir, Rapaura, Marlborough, New Zealand, 2015

Tempranillo, Vivanco, Crianza, Rioja, Spain, 2014

Merlot, Journey's End, Single Vineyard, Stellenbosch, South Africa, 2014



Shangri-La hotel

AT THE SHARD

LONDON

Dining in the Sky - Tier 3

£220 per person

Glass of champagne on arrival, 3 course meal, ½ bottle of wine, 1 bottle of water, tea & coffee

Small Plates

Rabbit “Bolognese”

with Spätzle, Fontina Cheese & Chives

Dressed Cornish Crab

Brown Crab Mayonnaise, Apple & Celery

Heritage Beetroot Salad

Truffled Goats’ Cheese (v)

Large Plates

Jerusalem Artichoke Risotto

Charred Leeks & Watercress (v)

Roast Brill

Shellfish “Minestrone” Basil Butter

Rib Eye Steak

Potato Fondant, slow roasted Tomato, Mushrooms, Watercress & Bearnaise

Dessert

Chocolate & Peanut “Bar”

Kentish strawberries,

Vanilla Mouseline, Genoise Sponge & Strawberry Sorbet

Vanilla Cheesecake

Mango Sorbet & Lime Shortbread

Tor Pyramid & Kern Cornish Cheeses

Sundried Tomato Bread, Beetroot Chutney

(£.5 supplement)

Champagne

Louis Roederer, Brut Premier, Champagne, France, NV

White wine

Chardonnay, La Crema, Sonoma County, USA, 2013

Sauvignon Blanc, Pascal Jolivet, Pouilly-Fume, Loire Valley, France, 2017

Pinot Gris Grand Cru ‘Kessler’, Domaines Schlumberger, Alsace, France, 2015

Red wine

Chianti Classico, Castello Fonterutoli, Tuscany, Italy, 2015

Cabernet Sauvignon, Kendall Jackson ‘Vintners Reserve’, Sonoma, USA, 2015

Merlot blend, Chateau La Croix Ferrandat, St. Emilion, France, 2015