



**Shangri-La hotel**

AT THE SHARD

LONDON

## 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

Mackerel “Rollmops”

*Beetroot Kimchi, Lemongrass, & Chilli*

Smoked Ham Hock Terrine

*Pease Pudding, Piccalilli, Stottie*

Heritage Beetroot Salad

*Truffle Goats’ Cheese*

### Large Plates

Roast Cauliflower

*Capers, Raisins, And Curry Oil*

“Katsu” Turbot

*Malden Rock Oyster, Fennel & Samphire*

Tandoori Chicken Kiev

*Chili & Lime Butter, Turmeric Yoghurt*

### Dessert

Black fig

*Almond cream, Choux sponge, Fig & Armagnac*

Ginger Spiced Hazelnut Milk “Mousse”

*Blackberry Jelly, Blackberry sorbet*

Vanilla Cheesecake

*Mango Sorbet, Lime Shortbread*

### 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



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## 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 Mayonnaise, Duck Egg Yolk, Bread Cracker*

Sea Trout Gravavlax

*Dill, Mustard, Quail Egg, Sour Cream*

Heritage Beetroot Salad

*Truffled Goats' Cheese*

### Large Plates

Roast Cauliflower

*Capers, Raisins, And Curry Oil*

Cornish Halibut

*Smoked Eel Bordelaise, Swordfish "Bacon",*

*Mashed Potatoes*

Lamb Rump

*Shepherd's Pie, Roast carrots*

### Dessert

Chocolate & Peanut "Bar"

Ginger Spiced Hazelnut Milk "Mousse"

*Blackberry Jelly, Blackberry sorbet*

Vanilla Cheesecake

*Mango Sorbet, Lime Shortbread*

### 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



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## Dining in the Sky - Tier 3

**£220 per person**

*Glass of champagne on arrival, 3 course meal, 1/2 bottle of wine, 1 bottle of water, tea & coffee*

### Small Plates

Raw Seabass

*Avocado, Granny Smith, Lime*

Rabbit "Bolognese"

*With Spätzle, Aged Gruyere & Chives*

Heritage Beetroot Salad

*Truffled Goats' Cheese*

### Large Plates

Ribeye Steak

*Bone Marrow & Marmite Butter, Portobello Mushroom, Pickled Onion*

Roast Salmon

*Diane Sauce, Creamed Spinach, Cep, Pickled Onion Ring*

Roast Cauliflower

*Capers, Raisins, And Curry Oil*

### Dessert

Chocolate & Peanut "Bar"

Ginger Spiced Hazelnut Milk "Mousse"

*Blackberry Jelly, Blackberry sorbet*

Black Fig

*Almond Cream, Choux Sponge, Fig, Armagnac*

Tor Pyramid & Kern Cornish Cheeses

*Sundried Tomato Bread, Beetroot Chutney (£5 supplement)*

### Champagne

Louis Roederer, Brut Premier, Champagne, France, NV

### White wine

Chardonnay, La Creama, 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