## ALTITUDE

SYDNEY

## NEW YEAR EVE DINNER MENU

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.

## DEGUSTATION MENU <br> WITH ICONIC WINE PAIRING <br> AUD 1600 우 17130

AMUSE
CRISPY POLENTA | CURED SCALLOP \| THESAURI CAVIAR

TUNA SASHIMI
STRACCIATELLA \| FENNEL \| HEIRLOOM TOMATO \| PERILLA \| SOURDOUGH

MUD CRAB
MUD CRAB \| SHELLFISH CUSTARD \| DASHI \| NASHI PEAR \| PUFFED GRAINS

REEFRESH CORAL TROUT (3)
CRISPY FISH CHIPS | DAIKON | CUCUMBER
LIME \| GREEN TEA \| CURRY LEAF \| SEA HERBS

SLOW COOKED QUAIL
ERYNGII MUSHROOM \| KATAIFI\| GREEN PEAS \| COS LETTUCE \| POULTRY XO

PORTORO DRY AGED MB 4+ OXTAIL PITHIVIER \| SHISHITO PEPPER \| ARTICHOKE BROCCOLINI TURNIP | CARAMELIZED BUSH TOMATO JUS

STRAWBERRY CHAMPAGNE SORBET (:) CHAMPAGNE GELEE \| BRONZE FENNEL \| MUNTRIE

NEW YEAR GOLD CLOCK 2024
(B)

VALRHONA GUANAJA I ESPRESSO CREMEUX
AMARETTO GELATO | PASSIONFRUIT

PETIT FOUR
HANDMADE CHOCOLATE TRUFFLE MANGO AND COCONUT \| CARAMELISED CHOCOLATE \| BANOFFEE

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

